



**MENU**



# Lunch

TUESDAY TO FRIDAY  
(EXCEPT PUBLIC HOLIDAYS)

**PRICE PER DISH 8,50**

**M1**

FRIED NOODLES WITH VEGETABLES

**M7**

BEEF WITH BLACKBEAN SAUCE  
AND VEGETABLES

**M2**

FRIED RICE WITH VEGETABLES

**M8**

FRIED WOK VEGETABLES

**M3**

RED CURRY WITH CHICKEN AND  
VEGETABLES

**M9**

CRISPY DUCK WITH  
VEGETABLES

**M4**

CHICKEN GONGBAO- CHICKEN,  
BLACKBEAN SAUCE AND  
VEGETABLES

**M10**

PORK SICHUAN (SOUR SPICY)

**M5**

CRISPY CHICKEN SWEET SOUR

**M11**

STIR FRIED BEEF, CHICKEN AND  
VEGETABLES

**M6**

CRISPY CHICKEN WITH  
VEGETABLES

**M12**

STIR FRIED TOFU WITH  
VEGETABLE

All prices on our entire menu are in euros (€) and include VAT. The images shown are for reference and illustration purposes only - slight variations are possible. We have compiled information on allergens and additives online on our website and on a separate info card in the restaurant. You are also welcome to ask us in person or by telephone.

# STARTERS

<b>V 1</b>	Hot and sour soup	3,5
<b>V 2</b>	Wan Tan soup	3,8
<b>V 3</b>	Thai Curry vegetable soup	3,8
<b>V 4</b>	Ducksoup	3,5
<b>V 5</b>	Springroll with glass noodles and vegetable filling	4,5
<b>V 6</b>	Apetizer plate: mini spring rolls, curry pockets and deep-fried wonton	5,6
<b>V 7</b>	Mini spring rolls 5 pcs.	3,6

## 01 XIA JIAO

Dumplings with shrimp filling 6 pcs. 9,8

## 02 SHAO MAI

Dumplings with pork 6 pcs. 8,8

## 03 CHA SHAO BAO

Yeast buns with pork 2 Stk. 5,8

## 04 JIAO ZI

Fried dumplings with pork 12 pcs. 15,8

## 05 PAI HUANG GUA

Cucumbers in spicy dressing 7,8

## 06 MU ER

Morels in spicy dressing 9,8





### 07 YU XIANG QIE ZI

Deep-fried eggplants  
sweet and sour

13,8



### 13 GAN BIAN DA XIA

Prawns in shell  
Sichuan style 12 pcs.

28,8



### 08 QIE ZI BAO

Eggplants with tofu

14,8



### 14 YOU YU SI

Sichuan-style calamari  
braids

22,8



### 09 GUO BA ROU

Pork belly  
sweet and sour

16,8



### 15 QING ZHENG YU

Steamed whole fish  
with spring onions and  
ginger

28,8



### 10 SHANGHAI QING

Stir-fried pak choi  
with garlic

13,8



### 16 TAN CU YU

Deep-fried whole fish  
sweet and sour

28,8



### 11 KONG XING CAI

Water Spinach with  
garlic

14,8



### 17 SHAO JI GONG

Roast chicken with  
chillis

16,8



### 12 SHUI ZHU YU

Sichuan boiled fish  
slices with vegetables  
and chilli

21,9



### 18 GONG BAO JI DING

Chicken with peanuts,  
vegetables and chillis

15,8



### 19 ZHI RAN YANG ROU

Lamb with cumin

21,8



### 25 YU XIANG ROU SHI

Shredded pork in  
garlic sauce

16,8



### 20 LA ZI JI

Deep-fried chicken  
bites with chillis  
SiChuan style

16,8



### 26 TANG CU PAI GU

Sweet and sour ribs

15,8



### 21 SHUI ZHU NIU ROU

Sichuan boiled beef  
with chillis

21,9



### 27 GAN BIAN SI JI DOU

Prince beans with  
minced meat and  
pickled cabbage

13,8



### 22 CONG BAO NIU ROU

Beef with spring  
onions and ginger

18,8



### 28 MA YI SHANG SHU

Glass noodles with  
minced meat and  
chillis

15,8



### 23 LAO GAN MA NIU ROU

Beef with black bean  
sauce

18,8



### 29 MA PO DOU FU

Tofu with minced meat  
Sichua Style

15,8



### 24 HUI GUO ROU

Twice cooked  
porkbelly slcies  
Sichuan Style

16,8



### 30 JIAO YAN PAI GU

Ribs with dried chillis

15,8

# CLASSICS

All dishes are served with white rice as a side dish, except fried noodles and rice dishes. You can order fried noodles or fried rice as a side dish with your main course for €5.50 each.

## VEGETARIAN

<b>H1</b>	Fried noodles with vegetables and egg	12,8
<b>H2</b>	Fried rice with vegetables and egg	12,8
<b>H3</b>	Stir fried Tofu with vegetables	13,8
<b>H4</b>	Stir fried mixed vegetables	12,8

## DUCK

<b>H5</b>	Crispy duck with vegetables and Hoisin Sauce	18,8
<b>H6</b>	Crispy duck with onions and garlic sauce	18,8
<b>H7</b>	Crispy duck sweet and sour	18,8
<b>H8</b>	Stir fried beef, chicken, vegetables and crispy duck	18,8
<b>H9</b>	Fried noodles with crispy duck	16,8
<b>H10</b>	Fried rice with crispy duck	16,8

## BEEF

<b>H11</b>	Gongbao beef with pepper and vegetables	18,8
<b>H12</b>	Stir fried beef with onions	18,8
<b>H13</b>	Red Curry beef with coconut milk and vegetables	18,8

## CHICKEN

<b>H14</b>	Crispy chicken with vegetables and Hoisin sauce	15,8
<b>H15</b>	Red Curry chicken with coconut milk and vegetables	15,8
<b>H16</b>	Chicken GongBao with peppers and bamboo	14,8
<b>H17</b>	Sweet and sour crispy chicken	14,8
<b>H18</b>	Fried noodles with crispy chicken	15,8
<b>H19</b>	Fried rice with crispy chicken	15,8



## DESSERT

<b>N1</b>	Deep-fried banana with honey	3,9
<b>N2</b>	Deep-fried sesame balls with bean filling 4 pcs.	4,8
<b>N3</b>	Steamed dumplings with lotus filling 2 pcs.	4,8



# PEKING DUCK

**For 4 persons (order at least 1 day in advance)**

Peking Duck is a renowned delicacy in Chinese cuisine, distinct from the traditional crispy duck in both preparation and presentation. The signature crispy skin is carefully served separate from the succulent duck meat, accompanied by delicate Chinese pancakes, a selection of side dishes, and a special house sauce.

The remaining portion of the duck is used to create an additional main course, served with stir-fried vegetables and fragrant fried rice for a complete and memorable dining experience.

## **Duck soup**

### **Crispy duck skin**

with deep-fried pancake strips, sliced vegetables, two kinds of sauces and steamed pancake sheets

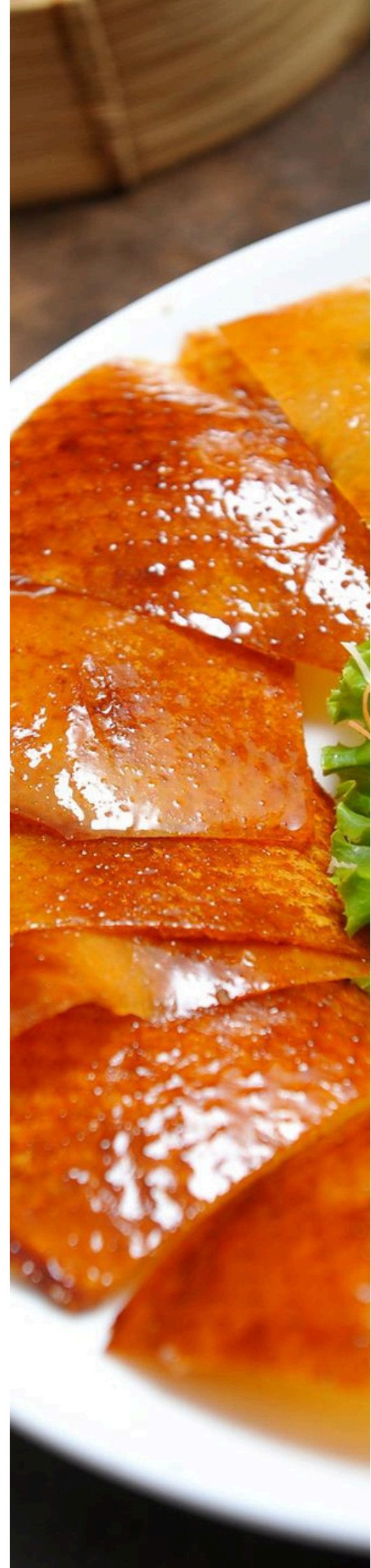
### **Sliced duck meat**

with vegetables and sauce, served with fried and white rice as a side dish

## **Deep-fried bananas with honey**

148,00 € for 4 persons  
37 € surcharge for each additional person

**Please book in advance - at least one day in advance**



## SOFTDRINKS

Coca Cola 0,4	3,8
Coca Cola 0,3	3,0
Spezi 0,4	3,8
Spezi 0,25	3,0
Fanta 0,4	3,8
Fanta 0,25	3,0
Sprite 0,4	3,8
Sprite 0,25	3,0
Sparkling Water 0,4	3,2
Apple juice spritzer 0,4	4,2
Guava spritzer 0,4	4,2
Lychee spritzer 0,4	4,2
Mango spritzer 0,4	4,2
Passion Fruit spritzer 0,4	4,2
Orangejuice 0,25	3,5
Blackcurrant nectar 0,25	3,5
Guava juice 0,25	3,5
Lychee juice 0,25	3,5
Mango juice 0,25	3,5
Sparkling water 0,75	9,8

## BEER

Light beer 0,5	4,5
White beer 0,5	4,8
Light wheat beer 0,5	4,8
Non-alcoholic beer 0.5	4,5
Radler 0.5	4,0
Pilsner 0.3	3,8
Tsingtao beer 0.33	4,2

## WARME GETRÄNKE

Pot of jasmine tea	3,2
Pot of green tea	3,2
Glass camomile tea	2,8
Glass peppermint tea	2,8
Cup of coffee	3,2
Cup of espresso	2,8
Cup of cappuccino	3,5

## SPIRITS

Plum wine 5cl	3,8
Lychee wine 5cl	3,8
KaoLiang (rice) 2cl	4,5
Zhu Ye Qing 2cl	4,5
Williams pear 2cl	3,8
Fruit brandy 2cl	3,8
Ramazotti 2cl	3,8

## WINE OPEN

Merlot 0,2	4,8
Spätburgunder 0,2	4,8
Pinot Grigio 0,2	4,8
Chardonnay 0,2	4,8
Spritzer 0,2	4,2

## WINE BOTTLE

Merlot 0,75l	28,8
Barolo 0,75l	28,8
Pinot Grigio 0,75l	21,8
Lugana 0,75l	29,9
Piccolo 0,2	7,7



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