

THEME EVENING

EVERY DAY A NEW ENJOYMENT

"Wok Cuisine"

APERITIF RECOMMENDATION

Etsu Japanese Gin I Tonic Water I Ginger € 7,60

APPETIZER AND SOUP

Beef tartare "asien Style" (60g) I crab chips

Hand-cut beef tatar from "Bartlhof" beef I sesame I ginger I chili I lime leafs € 11,90

Tom ka Gai

Chicken slices I spring onion I sesame I mushroom € 7,50

MAIN COURSES

Breast from farmer duck

Sesame I Curry potato puree -Wasabi-potato-mash I Shiitake mushrooms-Mung sprouts vegetable € 26,80

Tiki Masala I coconut-lime rice I pepper..... € 19,50

Maroccan vegetable curry I pork tenderloin

Chickpeas I coriander I wok vegetable € 22,50

Salmon Teriyaki

Egg noodles I wok vegetable I Sesame I coriander € 25,90

VEGETARIAN MAIN COURSE

Vegetable Tempura

Coconut-lime rice I Homemade sweet & sour sauce € 16,80

DESSERT

Asia-exotic-dream I pineapple sorbet

Coconut mousse I mango tarte I passion fruit pearls I ginger-peanut crumble..... € 8,40

DIGESTIF

Honey-pear-Liquer2cl € 5,40

4 Course Menu

Soup

Maroccan pumpkin curry with pork tenderloin

Dessert

€ 35,80