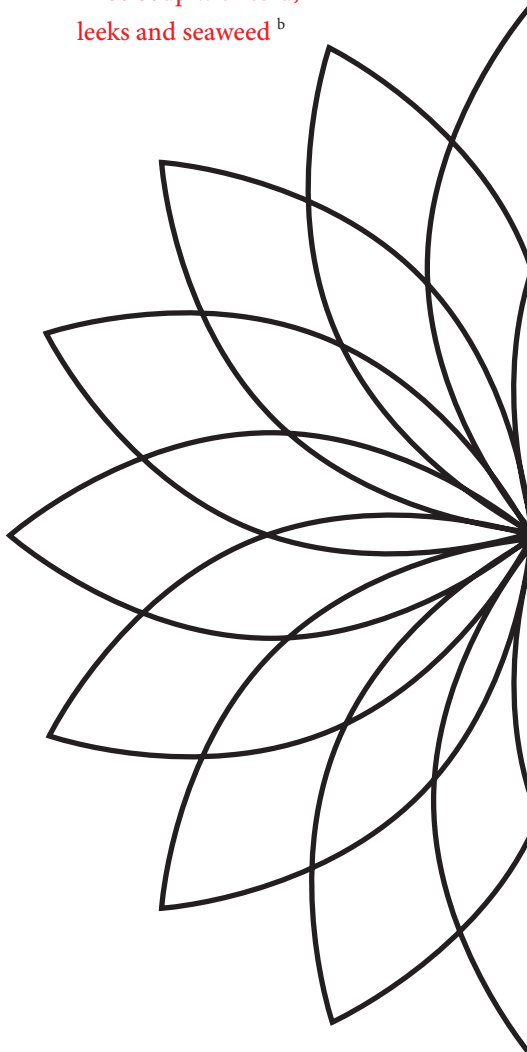


# Soups

- 1 | **Sabji Soup** \* \_\_\_\_\_ 4,50  
Sweet and sour vegetable soup with egg, tofu and vegetables <sup>a·b·m·i</sup>
- 2 | **Tom Yam Gai**\* \_\_\_\_\_ 5,00  
Lemon soup with chicken, Kha, fresh mushrooms, lemon juice, lemon grass and coriander (sour spicy) <sup>a</sup>
- 3 | **Tom Kha Gai**\* \_\_\_\_\_ 5,50  
Coconut soup with chicken, Kha, coconut milk, fresh mushrooms, lemon leaves and coriander <sup>a·d·b</sup>
- 4 | **Tom Yam Gung**\* \_\_\_\_\_ 6,00  
Lemon soup with shrimps, Kha, fresh mushrooms, lemon juice, lemon grass and coriander (sour spicy) <sup>b</sup>
- 5 | **Miso Soup** \_\_\_\_\_ 4,80  
Miso soup with tofu, leeks and seaweed <sup>b</sup>

# Salads

- 11 | **Mangosalad** \* \_\_\_\_\_ 7,50  
Fresh mangoslices with chili, peanuts, carrots, bell pepper <sup>b·f</sup>
- 12 | **Yam Nua**\* \_\_\_\_\_ 7,80  
Thai beef salad with red onion, chili, cucumber, tomato, peanut, coriander and lemon juice <sup>b·a·f</sup>
- 13 | **Yam Gai**\* \_\_\_\_\_ 7,80  
Thai chicken salad with red onion, chili, cucumber, tomato, peanut, coriander and lemon juice <sup>b·a·f</sup>
- 14 | **Teng Tam**\* \_\_\_\_\_ 6,00  
Thai cucumber salad with peanuts, chili, tomato, peanut, garlic and coriander <sup>b·f</sup>
- 15 | **Duck Salad**\* \_\_\_\_\_ 9,50  
roast duck with cucumber, red onion, tomato, peanut, chili and coriander <sup>b·i·f</sup>
- 16 | **Spinach Salad** \_\_\_\_\_ 6,50  
spinach, sesame and soy sauce <sup>fi</sup>
- 17 | **Seaweed Salad** \_\_\_\_\_ 6,00  
seaweed, sesame <sup>fi</sup>
- 18 | **Kimchi Salad**\*\* \_\_\_\_\_ 5,00  
(korean) <sup>b·f</sup>
- 19 | **Edamame** \_\_\_\_\_ 5,50  
steamed, young soybeans <sup>m</sup>



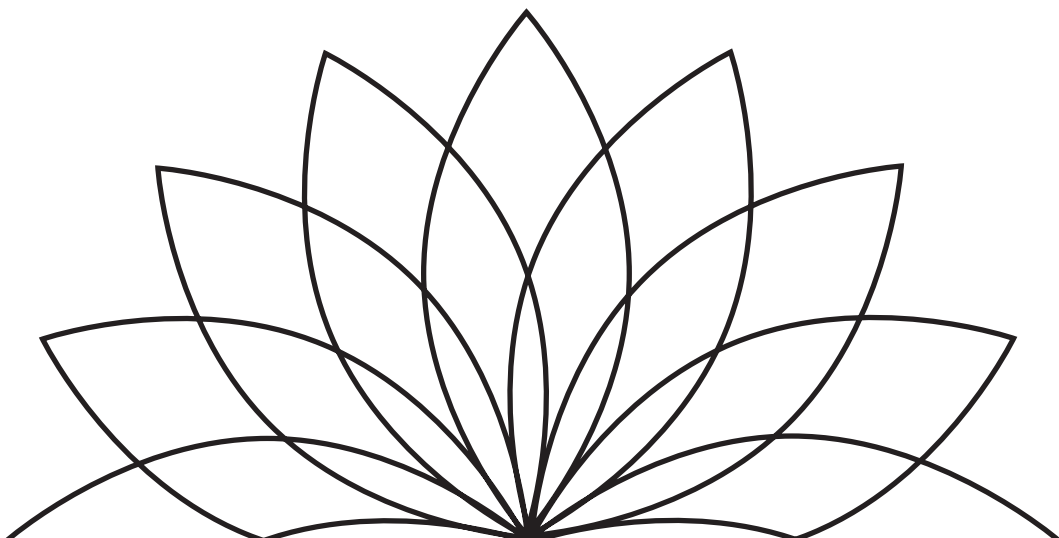
# Starters

- 20 | **Gyoza** (6 Pcs.) \_\_\_\_\_ 6,50  
fried dumplings with chicken  
and vegetables <sup>i</sup>
- 21 | **Summerrolls** (2 Pcs.) \_\_\_\_\_ 6,00  
summerrolls filled with  
shrimps or chicken <sup>i</sup>
- 22 | **Vegetarian Springrolls** \_\_\_\_\_ 4,00  
springrolls filled with vegetables
- 23 | **Baked Wan Tan** (6 Pcs.) \_\_\_\_\_ 5,50  
dumplings with chicken  
and spring onions <sup>i</sup>
- 24 | **Homemade Springrolls** \_\_\_\_\_ 4,50  
Springrolls with vegetables and mince <sup>i</sup>
- 25 | **Krupuk** (crab crackers) <sup>b</sup> \_\_\_\_\_ 4,00
- 26 | **Yasai Tempura** \_\_\_\_\_ 7,80  
fried vegetables <sup>i</sup>
- 27 | **Tempura Moriawase** \_ 9,80  
deep-fried vegetables,  
fish and shrimp <sup>i</sup>
- 28 | **Ebi Tempura** \_\_\_\_\_ 10,80  
deep-fried prawns <sup>i</sup>
- 29 | **Yaki Tori** \_\_\_\_\_ 6,80  
chicken skewer <sup>i</sup>
- 30 | **Satay** \_\_\_\_\_ 6,80  
chicken skewer with  
peanut sauce <sup>h,f</sup>

# Thaispecial (stew)

- 42 | **Gäng Massaman Gai** \* \_\_\_\_\_ 12,80  
Chicken with Massaman Thai curry,  
potatoes, onions, carrots, peanuts  
and cilantro in coconut milk <sup>b,d,h,a</sup>
- 43 | **Gäng Khow Wan Gai** \*\* \_\_\_\_\_ 12,80  
Chicken with green Thai curry,  
eggplant, bamboo shoots, bell peppers  
and basil in coconut milk <sup>b,d,a</sup>
- 44 | **Pa Nang Gai** \*\* \_\_\_\_\_ 12,80  
Chicken with Pa Nang Thai curry,  
pepper, sweet pepper, snow peas,  
lemon leaves, peanuts and basil  
in coconut milk <sup>b,d,a,h,k</sup>
- 46 | **Gäng Khow Gung** \*\* \_\_\_\_\_ 15,80  
Shrimps with Thai red curry,  
bamboo shoots, bell peppers,  
onions, tomatoes and basil  
in coconut milk <sup>b,d</sup>
- 48 | **Gäng Khow Wahn Tofu** \*\* \_\_ 12,50  
Tofu with green Thai curry, bamboo,  
broccoli, mushrooms, okra,  
lemon leaves, peppers and basil  
in coconut milk <sup>d,m,b</sup>

\* hot \*\* very hot

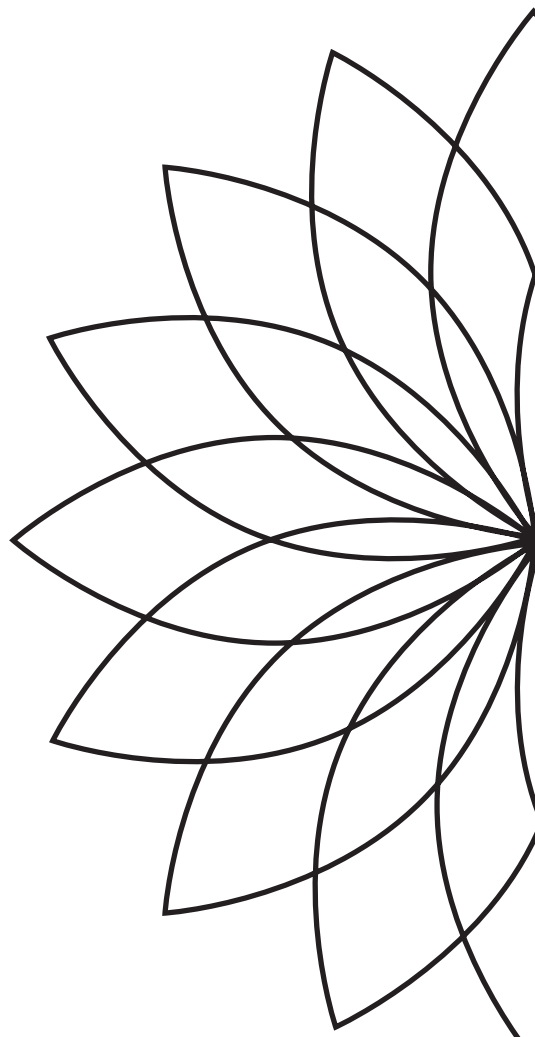


# Poultry

- 55 | **Duck sweet-sour** \_\_\_\_\_ 14,50  
Crispy duck with pineapple,  
bell peppers, bamboo shoot and  
cucumber in sweet and sour sauce <sup>i</sup>
- 56 | **Duck peanut sauce\*** \_\_\_\_\_ 15,50  
Crispy duck with chicken, beef,  
shrimp, sweet pepper broccoli,  
zucchini, mushrooms <sup>b·d·h·i</sup>
- 58 | **Duck à la maison \*** \_\_\_\_\_ 15,90  
Crispy Duck with various  
kinds of meat, shrimps and vegetables <sup>b·i</sup>
- 60 | **Chicken sweet-sour** \_\_\_\_\_ 12,50  
Crispy chicken with pineapple,  
bell peppers, bamboo shoot and  
cucumber in sweet and sour sauce <sup>a·i</sup>
- 61 | **Gai Phad Khing\*** \_\_\_\_\_ 12,90  
Fried chicken with cashewnuts,  
vegetables, ginger and garlic <sup>a·b·i·k</sup>
- 62 | **Gäng Gai \*\*** \_\_\_\_\_ 13,50  
Chicken with Thai red curry, bell  
peppers, bamboo shoots, eggplant  
and basil in coconut milk <sup>a·b·d</sup>
- 63 | **Chicken with peanut sauce \*** 12,90  
Chicken with vegetables  
and peanut sauce <sup>a·b·d·h</sup>

# Meat

- 68 | **Gäng Nua \*\*** \_\_\_\_\_ 13,90  
Beef with Thai red curry, bell  
peppers, bamboo shoots, eggplant  
and basil in coconut milk <sup>a·b·d</sup>
- 69 | **Pa Näng Nua \*\*** \_\_\_\_\_ 13,50  
Beef with Pa Naeng Thai curry,  
lemon leaves, chilies, peppers,  
basil, snow peas, peanuts  
in coconut milk <sup>a·b·d·h·k</sup>
- 70 | **Nua Phad Gra Pau \*** \_\_\_\_\_ 13,50  
Beef with pepper, bell peppers,  
onions, garlic and basil <sup>a·b·i</sup>
- 71 | **Beef Curry \*** \_\_\_\_\_ 13,90  
Short- fried strips of beef,  
seasoned with special spices  
on a hot curry <sup>a·d</sup>



\* *hot* \*\* *very hot*



## Fish & Seafood

- 80 | **Fish sweet an sour** \_\_\_\_\_ 14,50  
Crispy baked fish fillet with pineapple and cucumber in sweet and sour sauce <sup>b·i</sup>
- 81 | **Gäng Khow Wahn Gung** \*\* \_\_ 15,90  
Shrimps with Thai green curry, eggplant, bamboo shoots, bell peppers and basil in coconut milk <sup>b·d</sup>
- 82 | **Gäng Khow Gung** \*\* \_\_\_\_\_ 16,50  
Shrimps with Thai red curry, onions, bamboo shoots, and basil in coconut milk <sup>b·d</sup>
- 83 | **Pa Näng Gung** \*\* \_\_\_\_\_ 16,90  
Fried shrimps in Pa Naeng Thai curry, pepper, lemon leaves, bell peppers, snow peas, peanuts and basil in coconut milk <sup>b·d·h·k</sup>
- 84 | **Gung Phad Noh Mai** \* \_\_ 16,50  
Fried prawns with bamboo, bell peppers, carrots, mushrooms and garlic <sup>b·i</sup>
- 85 | **Pla Muk Phad Prik** \* \_\_ 14,50  
Fried calamari with hot peppers, onions, peppers, basil <sup>b·i</sup>

## Vegetarian

- 90 | **Kung Tung Phad**\* \_\_\_\_\_ 12,00  
Soi Sam with broccoli, peppers, mushrooms, ginger and garlic in peanut sauce <sup>d·h</sup>
- 91 | **Tohu Phad Pak** \* \_\_\_\_\_ 12,50  
Tofu with broccoli, soybeans, peppers, onions, carrots, ginger, garlic and basil <sup>b·m</sup>
- 92 | **Phad Phak Ruom**\* \_\_\_\_\_ 12,90  
Glass noodles with soy beans, peppers, zucchini, carrots, cashew nuts, ginger and garlic <sup>b·k</sup>

\* *hot* \*\* *very hot*





## Noodles & Rice

- 95 | **Fried Noodles** \_\_\_\_\_ 12,00  
With chicken, vegetables and egg <sup>a·b·i</sup>
- 96 | **Fried Rice** \_\_\_\_\_ 12,50  
With chicken, vegetables and egg <sup>a·b</sup>
- 97 | **Fried Noodles** \_\_\_\_\_ 14,50  
With duck, vegetables and egg <sup>a·b·i</sup>
- 99 | **Fried Noodles** \_\_\_\_\_ 16,50  
With shrimps, vegetables and egg <sup>a·b·i</sup>

## Kids Menu

*– for kids up to 10 years*

- 110 | **Fried Noodles** \_\_\_\_\_ 7,80  
with chicken and vegetables <sup>a·b·i</sup>
- 111 | **Fried Rice** \_\_\_\_\_ 7,80  
with chicken and vegetables <sup>a·b</sup>
- 112 | **Chicken sweet and sour** <sup>a·i</sup> \_ 8,80
- 113 | **Fried Noodles** \_\_\_\_\_ 9,50  
with duck <sup>a·b·i</sup>

## Thai Noodlesoups

- 100 | **Shrimp Noodle Soup** \* \_\_\_\_\_ 14,50  
Thai rice noodle with ginger, garlic,  
shrimps and vegetables <sup>b</sup>
- 101 | **Vegetable Noodle Soup** \* \_\_\_\_\_ 12,00  
Thai rice noodle soup  
with spinach, ginger, garlic and  
mixed vegetables <sup>b</sup>
- 102 | **Beef Noodle Soup** \* \_\_\_\_\_ 13,50  
Thai rice noodle with ginger,  
marinated beef and vegetables <sup>a·b</sup>

\* *hot* \*\* *very hot*





# Hee Yang Specials

Menu 1 \_\_\_\_\_ 35,00  
(for 2 persons)

## Starters

- two soups or vegetarian springrolls

## Main Dishes <sup>d·b·i</sup>

- Chicken\* with red thaicurry  
and vegetables in coconutmilk  
- beef with assorted vegetables and ginger

## Dessert

- baked pineapple and banana  
with icecream

Menu 1 \_\_\_\_\_ 38,00  
(for 2 persons)

## Starter

- two soups or vegetarian springrolls

## Main Dishes <sup>d·b</sup>

- beef\* with red thaicurry  
and vegetables in coconutmilk  
- crispy duck sweet and sour with pineapple,  
bamboo and cucumber <sup>d·b</sup>

## Dessert

- baked pineapple and banana  
with icecream

A1 | Shake Teriyaki \_\_\_\_\_ 15,80

grilled norwegian salmonfillet  
with vegetables and teriyaki sauce <sup>f·b·i</sup>

A2 | Maguro Teriyaki \_\_\_\_\_ 16,80

grilled thuna with vegetables  
and teriyaki sauce <sup>f·b·i</sup>

A3 | Octopus \_\_\_\_\_ 13,50

grilled octopus with vegetables  
and teriyaki sauce <sup>f·b·i</sup>

A4 | Yakitori \_\_\_\_\_ 12,00

grilled chicken skewer with  
salad and sauce <sup>f·b·i</sup>

A6 | Hee Yang Plate \_\_\_\_\_ 16,90

grilled mixed fish and shrimps  
with vegetables in teriyaki sauce <sup>f·b·i</sup>

A7 | Chicken Curry \_\_\_\_\_ 12,90

chicken with vegetables, ginger,  
garlic and curry <sup>d</sup>

A8 | Rhamen \_\_\_\_\_ 11,50

korean noodlesoup with beef <sup>f</sup>

A9 | Fish (thai stew) \_\_\_\_\_ 14,50

norwegian salmonfillet with  
red thaicurry and vegetables  
in coconutmilk <sup>d</sup>

## Nigiri (2 Pcs.)

140	Shake: salmon	_____	6,00
141	Maguro: tuna	_____	6,00
142	Ebi: cooked shrimps	___	5,00
143	Gilthead	_____	6,50
144	Tamago: egg	_____	5,00
145	Octopus	_____	6,20
146	Massago: roe	_____	6,50
147	Unagi: marinated eel	___	6,20
148	Avocado	_____	5,20
149	Kinusay: snow peas	___	5,20
150	Shiromi: Loup de mer	___	6,20

## Nigiri Plate (10 pcs.)

150	Tuna, Salmon, Ebi,	20,00
	Gilthead, octopus	

## Sashimi (14 Pcs.)

192	Shake Salmon	_____	19,90
193	Maguro Tuna	_____	21,00
194	Shake und Maguro	___	22,90
195	Moriawase (20 Pcs.)	___	25,00
	mixed Sashimi		

## Sashimi (8 Pcs.)

### New Style

196	Fried Tuna-Sashimi	_____	13,50
	tuna, soy sauce, sesame	<sup>f</sup>	
197	Fried Salmonsashimi	_____	12,50
	salmon, soy sauce, sesame	<sup>fi</sup>	
198	Marinated Salmon-Butter	_	13,00
	salmon fillet, spring onions		
	with hot butter	<sup>d</sup>	

## Maki Sushi (6 Pcs.)

160	Shake Maki: salmon	_____	6,00
161	Maguro Maki: tuna	_____	7,00
162	Ebi Maki: prawns	_____	5,50
164	Tamago Maki: Egg omelette	_____	5,20
166	Oshinko Maki: jap. radish	___	5,20
167	Kappa Maki: cucumber	_____	5,20
168	Avocado Maki: avocado	_____	5,20
169	Kampiyo Maki: pumpkin slices	_	5,20

## California Maki (8 Pcs.)

### Inside Out

175	Shake California Maki	_____	8,80
	salmon, avocado	<sup>f</sup>	
177	Eskimo Maki	_____	8,50
	salmon, cucumber	<sup>f</sup>	
178	Maguro Spezial	_____	8,90
	tuna, pickled radish	<sup>f</sup>	
184	Special Rainbow	_____	12,50
	Fusion Roll	_____	
	Tempura shrimps, Philadelphia,		
	smoked salmon, house-sauce	<sup>d-f</sup>	

## Hand Roll (Temaki)

315	Hand Roll salmon	_____	7,50
316	Hand Roll tuna	_____	7,50



## Special Rolls (10 pcs.)

### Modern Style

- 250 | **Spicy tuna Roll\*\*** \_\_\_\_\_ 13,00  
tuna, avocado, spicy sauce
- 251 | **Special tuna Roll** \_\_\_\_\_ 13,50  
Tuna, cucumber, avocado,  
sesame, Tobiko on top <sup>f</sup>
- 252 | **Special Salmon Roll** \_\_\_\_\_ 12,50  
salmon, cucumber, avocado,  
Tobiko on top, sesame <sup>f</sup>
- 253 | **Boston Roll** \_\_\_\_\_ 11,50  
Green veggie roll  
pumpkin, asparagus, cucumber,  
avocado, japanese radish,  
Philadelphia <sup>d</sup>

## Hot Rolls (10 pcs.)

- 254 | **Sweet Memory Roll \*** \_\_\_\_\_ 12,90  
Tempura- Tuna, cucumber,  
Avocado, soy sauce <sup>i,f</sup>
- 255 | **Crispy Dreams Roll \*** \_\_\_\_\_ 12,50  
Tempura-shrimp, cucumber,  
avocado, soy sauce <sup>i,f</sup>
- 258 | **Crispy Ducks Roll \*** \_\_\_\_\_ 12,50  
Tempura-duck, cucumber,  
avocado, house sauce <sup>i,f</sup>
- 265 | **Salmon Special Roll\*** \_\_\_\_\_ 12,80  
Salmon, asparagus, avocado,  
house sauce <sup>i,f</sup>

## Mixplates

### Freestyle

- 261 | **HEE-YANG Mix I**  
for 1 Person \_\_\_\_\_ 22,00  
4 California Maki, 6 Maki,  
6 Sashimi, 4 Nigiri <sup>f</sup>
- 262 | **HEE-YANG Mix II \***  
for 2 Persons \_\_\_\_\_ 45,00  
8 hot rolls, 8 California Maki,  
6 Maki, 10 slices Sashimi,  
8 Nigiri <sup>i,f</sup>
- 263 | **Chef Special Tempura plate**  
*fried, hot*  
1 Person (20 Pcs.) \_\_\_\_\_ 25,00  
2 Persons (40 Pcs.) \_\_\_\_\_ 50,00  
mainly : Gyoza, salmon,  
tuna, shrimps <sup>i,f</sup>
- 264 | **Menu traditional (1 Person),**  
Pure fish \_\_\_\_\_ 30,00  
Sashimi, Maki, Nigiri (20 pcs.)



# Poke Sushi Bowls

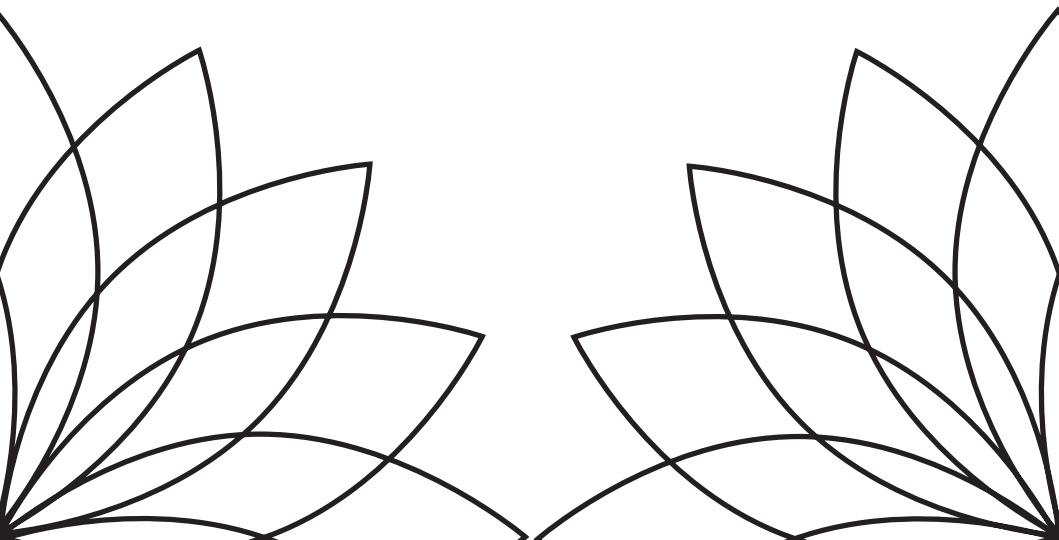
- 310 | **Poke Salmon** \_\_\_\_\_ 14,50  
Marinated salmon with avocado,  
red cabbage, Edamame,  
pomegranate, Wakame, cucumber,  
Sushi rice, salad <sup>f</sup>m
- 311 | **Poke Tuna** \_\_\_\_\_ 15,50  
Marinated tuna with avocado,  
red cabbage, Edamame,  
pomegranate, Wakame, cucumber,  
Sushi rice, salad <sup>f</sup>m
- 312 | **Poke Chicken** \_\_\_\_\_ 12,50  
Grilled chicken with avocado,  
red cabbage, Edamame,  
pomegranate, Wakame, cucumber,  
Sushi rice, salad <sup>a</sup>f
- 313 | **Poke Duck** \_\_\_\_\_ 13,50  
Crispy duck with avocado,  
red cabbage, Edamame,  
pomegranate, Wakame, cucumber,  
Sushi rice, salad <sup>i</sup>f
- 314 | **Poke Tofu** \_\_\_\_\_ 12,00  
Fresh tofu with avocado,  
red cabbage, Edamame,  
pomegranate, Wakame, cucumber,  
Sushi rice, salad <sup>f</sup>m



## Dessert

- 115 | **Baked banana** \_\_\_\_\_ 5,50  
with honey and icecream
- 116 | **Baked pineapple** \_\_\_\_\_ 5,50  
with honey and icecream
- 117 | **Thai Bowl** \_\_\_\_\_ 6,50  
banana, pineapple, mango and jam  
in hot coconutmilk
- 118 | **Coconut icecream** \_\_\_\_\_ 4,00  
2 scoops

### Allergens

- A | Eggs and egg products
  - B | Fish and fish products
  - C | Crustaceans and crustaceans products
  - D | Milk and milk products
  - E | Celery and celery products
  - F | Sesame seeds and sesame seed products
  - G | Sulfur dioxide and sulfites with more than 10mg per KG or 10mg per l
  - H | Peanuts and peanut products
  - I | Gluten-containing cereals and gluten-containing cereal products
  - J | Lupines and lupines products
  - K | Nuts and nuts products
  - L | Mustard and mustard products
  - M | Soybeans and soybean products
  - N | Molluscs and molluscs products
- 

# HEE YANG DRINKS



## Warm Drinks

Jasmin Tea | 3,50  
Green Tea | 3,50  
Ginger-Mint Tea | 3,50  
– with fresh mint  
Black Tea | 2,50

Caffé Crème | 2,50  
Cappuccino | 2,80  
Espresso | 2,20  
Latte Macchiato | 3,00  
Double Espresso | 3,20  
Milkcoffee | 3,00

## Non alcoholic drinks

Coca Cola | 0,3 l : 2,80 | 0,4 l : 3,50  
– Cola light | Cola Zero  
Fanta | 0,3 l : 2,80 | 0,4 l : 3,50  
Sprite | 0,3 l : 2,80 | 0,4 l : 3,50  
Spezi | 0,3 l : 2,80 | 0,4 l : 3,50  
Bismarck mineral water | 0,25 l : 2,00  
| 0,75 l : 5,90  
Klindsworth apple juice | 0,3 l : 3,00  
Klindsworth orange juice | 0,3 l : 3,00  
Klindsworth cherry banana juice | 0,3 l : 3,50  
Klindsworth mango juice | 0,2 l : 3,00  
Klindsworth passion fruit juice | 0,2 l : 3,00  
Klindsworth black currant juice | 0,2 l : 3,00  
Juice spritzer | 0,3 l : 2,80 | 0,4 l : 3,50  
– mango, apple, rhubarb,  
passion fruit, black currant  
The Basil ginger lemonade | 0,25 l : 3,00  
Schweppes Tonic Water | 0,2 l : 2,90  
Schweppes Bitter Lemon | 0,2 l : 2,90  
Schweppes Wild Berry | 0,2 l : 3,00  
Schweppes Ginger Ale | 0,2 l : 3,00  
Schweppes Ginger Beer | 0,2 l : 3,00  
Bionade | 0,33 l : 2,80  
Red Bull Energy | 0,25 l : 3,50

## Beer

Krombacher | 0,3 l : 3,50 | 0,5 l : 4,50  
– from the barrel  
Tiger | 0,3 l : 3,50 | 0,5 l : 4,50  
– from the barrel  
Alsterwater | 0,3 l : 3,50 | 0,5 l : 4,50  
Singha | Kirin | 0,33 l : 3,80  
Duckstein | 0,5 l : 4,50  
Erdinger | 0,5 l : 4,50  
– pale | cristal | dark  
Erdinger alcohol free | 0,33 l : 4,50  
Krombacher alcohol free | 0,33 l : 3,50

## Aperitif

Aperol Spritz | 7,80  
Hugo | 7,80  
Champagne basil | 7,80  
Lillet Wild Berry | 7,80  
Camagri Orange | 7,80



## Liquors 2 cl

### Asian Spirits

- Mekong | 3,00
- Bambooliquor | 3,00
- Mao Tai | 3,50

### Gin

- Bombay Sapphire | 3,50
- Hendricks | 4,00
- Gin Sul | 2,50

### Vodka

- Absolut | 3,00
- Moskoskaya | 3,50

### Rum

- Havana Club 3 Jahre | 3,50
- Havana Club 7 Jahre | 4,50

### Whiskey

- Jack Daniels | 2,00
- Ballantines | 3,00
- Chivas Regal 12 years | 4,00
- Single Malt | 3,50

### Bitters

- Aperol 2,00
- Campari 3,00

### Herbs

- Helbing Kümmel | 3,00
- Jägermeister | 3,00
- 4 cl Ramazzotti | Averna | 3,00

### Liquors

- Baileys | 3,00
- Frangelico | 3,50
- Sambuca | 3,00
- Likör 43 | 3,50

### Brandy

- Hennessy | 5,50
- Carlos | 5,00

## Asians

## Specials

- Sake -warm- 0,2 l | 5,50
- Plumwine

## Long Drinks & Cocktails

### Gin Tonic

- Bombay Sapphire 4cl | 6,80
- Hendricks 4cl | 7,80
- Gin Sul 4 cl | 5,50

### Gin Basil

- Bombay Sapphire 4cl | 6,80
- Hendricks 4cl | 7,80
- Gin Sul 4 cl | 5,50

### Moscow Mule | 6,80

- 4 cl Vodka with Schweppes  
Ginger Beer and cucumber

### Vodka Red Bull | 7,80

- with 4 cl Vodka

### Cuba Libre (Cola and Lime)

- 4 cl Havana Rum (3 years) | 6,80
- 4 cl Havana (7 years) | 7,80

### Dark & Stormy | 8,50

- Havana (7 years),  
Schweppes Ginger Beer, Lime

### Whiskey Cola | Sprite

- 4 cl Jack Daniels | 6,80
- 4 cl Ballantines | 6,80

### Caipirinha | 7,80



# White wine



**Riesling QbA dry** | 0,2 l Glas : 6,30  
Markus Pfaffmann, Pfalz, Deutschland  
– notes of citrusfruits, yellow plum and herbs

**Riesling QbA dry** | 0,75 l Bottle : 25,00  
Wagner-Stempel, Rheinhessen, Deutschland

**Weißburgunder QbA trocken** | 0,2 l Glas : 6,50 | 0,75 l Bottle : 23,00  
Weingut Dreissigacker, Rheinhessen, Deutschland  
– tangy and savoury

**Grauburgunder ‚Pfandturn‘ QbA trocken** | 0,2 l Glas : 6,30  
Dr. Köhler, Rheinhessen, Deutschland  
– ripe apples and herbs, tasty and savoury

**Grauburgunder QbA trocken** | 0,75 l Bottle : 24,00  
Weingut Rings, Pfalz, Deutschland  
– ripe apples and herbs, tasty and savoury

**Sauvignon Blanc** | 0,75 l Bottle : 25,00  
Buitenverwachting, Constantia, Südafrika  
– Green figs, gooseberry, green pepper  
and pleasant freshness

**Koonunga Hill Chardonnay** | 0,2 l Glas : 6,90 | 0,75 l Bottle : 24,00  
Penfolds, South Australia  
– Fragrant aromas of honeysuckle, apples, lemons,  
some grapefruit and fine minerality

*special recommendation for sushi:*

**Fleur de d'Artagnan blanc** | 0,2 l Glas : 6,30 | 0,75 l Bottle : 22,00  
Plaimont Freres, Côtes de Gascogne, Frankreich  
– Aromas of citrus fruits, very fragrant



## Rosé wine

**„Saigner“ Rosé QbA dry** | 0,2 l Glas : 6,50 | 0,75 l Bottle : 23,00

Lergemüller, Pfalz, Deutschland

– Animated spicy note with Aromas of orange and ripe apples

## Red wine

**Primitivo Fantini** | 0,2 l Glas : 6,50 | 0,75 l Bottle : 23,00

Farnese Vini, Abruzzan, Italien

– Aromas of plums, raspberries, liquorice and vanilla

**Carbenet Sauvignon** | 0,2 l Glas : 6,90 | 0,75 l Bottle : 24,00

Montes, Colchagua Valley, Chile

– Velvety tannins, plumper and profound wine with a lot of dark fruit.

**Merlot Réserve Spéciale** | 0,2 l Glas : 6,50 | 0,75 l Bottle : 23,00

Gerard Bertrand, Languedoc, Frankreich

– Juicy fruit of berries, cherries, plums and gentle seasoning.

Light vanilla note.

**„Flower Collection“ Shiraz** | 0,2 l Glas : 6,50 | 0,75 l Bottle : 23,00

Carbenet Sauvignon

Lourensford, Stellenbosch, Südafrika

– Spicy nuances, red fruits, black pepper and chocolate

**„Chiaromonte“ Nero d’Avola** | 0,75 l Bottle : 25,00

– Aromas of sweet cherries, ripe berries, Vanilla and fine spices