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ALLERGEN LABELING

Some of our sauces may contain traces of wheat, soy and sesame seeds.

Please ask our staffs if you have special requests due to your allergy.

1	Cereals	8	Nuts
2	Crustaceans	9	Celery
3	Eggs	10	Mustard
4	Fish	11	Sesamen
5	Peanuts	12	Schwefeldioxid und Sulfite
6	Soy	13	Lupinen
7	Milk and dairy products	14	Molluscs



FUSION

MENU

TAPAS

Site 44 - 47

The dishes are served in small portions, as we follow the tapas concept. Our recommendation for one person is about **3 tapas** and **1 side dish**.

If you are going in a large group, we recommend that you order more and share together to enjoy more variety from our menu.

Papaya Sling – A Tribute to „The Scent of Green Papaya“

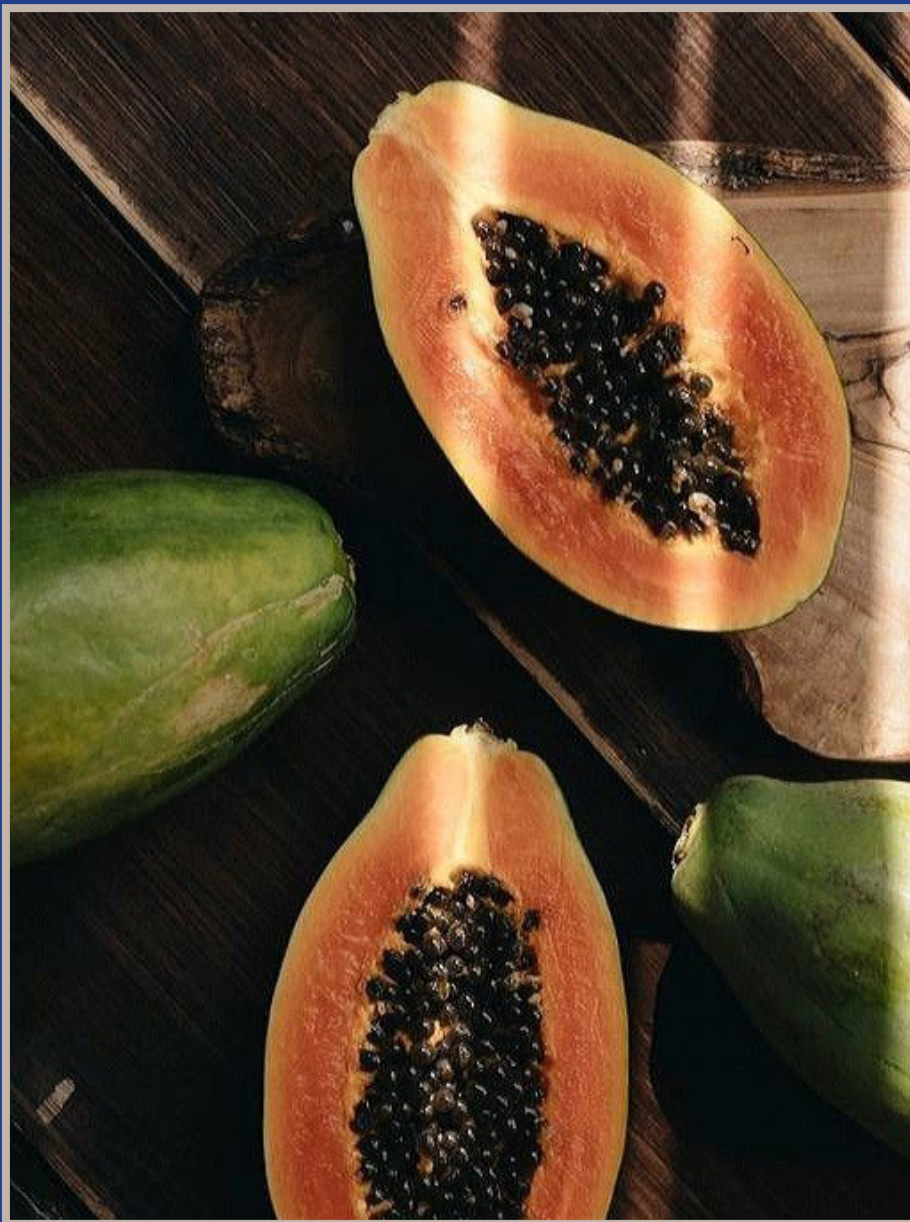
Like a quiet scene from the Vietnamese film classic "The Scent of Green Papaya", this dish unfolds as a finely tuned composition of tradition and contemporary finesse.



Crisp, fresh green papaya forms the base – accompanied by a sweet and tangy fish sauce dressing, roasted peanuts, fragrant herbs, and the highlight: a golden-brown fried soft-shell crab.

Papaya Sling is a culinary memory of a sun-drenched homeland, a poetic journey through flavors, textures, and emotions. A dish like a film scene: delicate, moving, unforgettable.

PAPAYA



SLING

9. 15,00 €

COCO BLACK TIGER^{1, 2, 7, 11}

3 pieces of giant prawns in lemongrass coconut sauce
– inspired by Vietnam's street food.

10. 10,00 €

BARBARIE DUCKBREAST^{1, 6}

Grilled Barbarie duck breast, umeshu-duck jus, Szechuan pepper, and pink pepper.

11. 12,00 €

BEEF CARPACCIO^{1, 5, 6, 11}

Beef carpaccio, shiso, pine nuts, sesame soy sauce, Szechuan chili oil.

12. 10,00 €

MAI WAN-TAN^{1, 2, 6}

Delicate homemade dumplings filled with juicy chicken and shrimp,
served with a fruity-mild ponzu sauce, Szechuan chili oil, and spring onions.
A touch of exotic flavor on the tongue.

13. 11,00 €

SEAJADE^{1, 2, 4}

Shrimp, tuna, salmon, mango, apple, goji berries, herbs, kaffir lime mayo.
Light and refreshing.

15. 10,00 €

POPCORN CHICKEN^{1, 6, 11}

Crispy chicken, berry gochujang sauce.

13.



SEAJADE

10.



BARBARIE ENTENBRUST

15.



POPCORN CHICKEN

STAR



-FRUIT

With its distinctive shape, delicate aroma, and refreshingly sweet-and-sour taste, the starfruit is a symbol of Southeast Asian culinary culture. Originally from the tropics of Indochina, it has long been regarded in ancient folk tales as a symbol of home, magic, and memory.

In our dish "Hidden Beef", the fresh starfruit gives the tender beef a lively, surprising note. Together with mango, onions, culantro, and a hint of fish sauce, it creates a discovery for the palate — exotic, familiar, and deeply rooted in Indochinese country cuisine.



HIDDEN



STARFRUIT - BEEF - SALAD

BEEF





MENU

VEGGIE TAPAS

Site 52-53

Vegetarian tapas are not only for the veganer, but also another option to enjoy the taste of vegetables. They can served with meat tapas or main dishes as side dishes to enrich the meal's flavor.

NAMA

Menu

EREGANTO

NAMA

Site 56-59

Our sushi creations stand for ultimate freshness and fine craftsmanship. Carefully selected ingredients meet precise preparation and perfectly balanced sauces.

Each piece combines delicate textures with a pure, unadulterated taste – an honest tribute to the quality and sophistication of Japanese cuisine.



FREGANTO

36.

18,00 €

TATAKI TUNA ^{4, 6, 11}

Tuna, ponzu, kumquat, salsa verde, Szechuan chili oil, sesame.

37.

16,00 €

SMOKY ROLL ^{1, 4, 6, 11}

Inside-out roll with salmon, avocado, seared beef, shiso, and teriyaki sauce.

38.

12,00 €

CRUNCHY ROLL ^{1, 6, 11}

Mango, tofu, beetroot, avocado, sesame, kaffir mayo,
teriyaki sauce, wasabi crunch.

SALMON

34.



SASHIMI



MENU

MAIN DISHES

Site 62-63

Our main courses are the result of a careful selection of exquisite, high-quality ingredients that meet the highest standards. With an artful blend of traditional culinary craftsmanship and modern innovation, we transform every dish into an unforgettable, captivating taste experience.

Allow yourself to be seduced by refined flavors and extraordinary compositions that delight not only the palate but also enchant the senses.

With us, every main course becomes a culinary journey that will captivate you again and again.



43.

DAIMYO UDON

46.



VIT INDOCHINE

47.



TERIYAKI SALMON

48.



GEISHA UDON



LINGUINE - LOBSTER - TOMYUM



TOM YUM



41.

LOBSTER

MENU

DESSERTS

51.

7,50 €

MANGO NẾP CẨM

Purple wild rice, coconut cream, mango, raspberries, pandan.

52.

6,00 €

MANGO TIRAMISU 7

Mango, mango purée, mascarpone, pistachio crunch, berries.

51. MANGO



NẾP CẨM

GLOSSAR

You will find some terms explained here

Chimichurri	Chimichurri is a versatile blend of herbs and spices originating in Argentina. In its traditional form, it is a green or red sauce made with parsley, oregano, garlic, oil, vinegar, and chili. It is prepared without cooking and usually served with grilled meat.
Kaffir lime leaves	The leaves of the kaffir or kaffir lime are used as a spice, particularly in Southeast Asian cuisine.
Yuzu	Citrus fruit from Japan, with intense aromas.
Ponzu	Ponzu is a citrus-based seasoning sauce with soy sauce, used in Japanese cuisine.
Tamarind	Tamarind has a sweet and sour flavor. It is mainly used in Caribbean and Asian cuisine.
Yakiniku	Yakiniku sauce is the Japanese version of a BBQ sauce and goes perfectly with grilled meat, vegetables, etc.
Daikon	Known locally as winter radish or Japanese radish, this variety was originally cultivated primarily in China and Japan. The Japanese radish “daikon” is milder and less pungent than European radish varieties.
Umeshu	Umeshu is Japan’s most popular plum liqueur.
Kurkuma	Also known as yellow ginger, it originates from South Asia and is used for seasoning and naturally coloring dishes.
Miso	It is a traditional Japanese paste made primarily from soybeans, with varying proportions of rice, barley, other grains or pseudocereals, and table salt.
Cilantro	Also known as long coriander or Mexican coriander, it is used as a spice and medicinal herb in the Caribbean, Central America and parts of Southeast Asia.



To ensure you always enjoy something new and exciting, especially from the Asian beverage culture, we have printed our drinks menu individually. You will find it placed directly on

each table. Our drink selection is regularly updated and expanded with new creations. If the menu is not on your table, please don't hesitate to ask a member of our team.