

Menu in February
“Exotics’ Menu “

Valentine´s Day for the whole month...

Aperitive

Maracuja-Mango “Bellini”
with Crémant de Loire
Per Glas 9,00 €

Cold starter

“Tuna Lomi“

with spicy Siracha-tomatoes, cubed wasabi cucumbers
and Vietnamese shrimp-sesame pastry
19,50 €

Soup

Bisque of Lobster

with red Thai-Curry, served with spicy Siam-Puff pastry sticks
9,50 €

Main Course

Mignon of US Angus Beef Filet (ca. 150 g)

with two grilled big king prawns,
vegetables and Thai-Sambal and roasted pepper sauce
39,50 €

Dessert

“Pavlova“ with maracuja-lime sorbet

Cream of vanilla, exotic fruits and warm raspberry sauce
13,50 €

Menu including aperitif 85,00 €

Please understand that changing of dishes
within this menu is not possible

Thai Cooking-School with Joseph Peter

Visit our cooking classes!

NEW

Our cooking class „Vietnamese *kitchen*“ with chef Binh on May 11th 2019.
More information at the front desk