

March
“Exoticassy Menu “

Aperitive
“Sake sour”

Sake, yuzu, cane sugar syrup
Per glass € 9

Cold Starter
Tuna Carpaccio

with Siracha-tomatoes, aubergine-sesame puree and green thai-asparagus
€ 23

Main Course
Giant olive of grilled “Kobe beef steak”
filled with “Nippon mushrooms” and vegetables
served with pepper-teriyaki sauce and scallion-potato wan tons
€ 47

Dessert
Poached ginger “Alexander pear”
filled with “medjool date” served with a duo of chocolate sauces
and sour cream-lemmongrass ice cream
€ 13

Menu including aperitif 85,00 €

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

Thai Cooking School with Joseph Peter

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yourself for one day?
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NEW

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