



Xin chào!

Viet Rice wins over all guests with its rustic ambience and unique flavours of its dishes. Distinctive dishes that combine the essence of street food with traditional style.

The menu is extremely varied, with appealing dishes prepared by professional chefs. The ingredients are carefully selected to ensure their safety before processing, so you can enjoy your meal with peace of mind.

We look forward to your visit !

Viet-Rice Team

STARTERS (traditional)

Extra rice	2.50 €
Extra noodles	3.00 €
Extra udon noodles	3.50 €

1. SUMMERROLL

Rice noodles | Mixed salad | Herbs | Hoisin dip

a. Grilled chicken	5.50 €
b. Avocado	5.50 €
c. Prawns	6.00 €

Special

d. Fried beef fillet	8.50 €
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2. WAN TAN	6.50 €
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Baked wontons with chicken filling | Avocado-tomato guacamole

3. SPRINGROLL	5.50 €
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Spring roll with chicken filling | Sweet and sour sauce

4. TOM COM c	6.00 €
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Baked king prawns in a green rice coating | Sweet and sour sauce

5. CHICKEN SATE h	5.50 €
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Chicken skewers | Mixed salad | Peanut-coconut milk sauce

6. HAKAO TOM	6.00 €
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Steamed dumplings filled with prawns and shallots | Sesame oil |

Lime-ginger sauce

7. EDAMAME	5.50 €
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SALAD

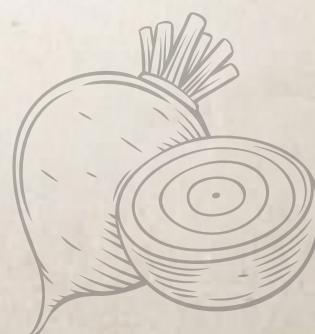
8. BRAVOCADO f,b	8.50 €
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Tuna or salmon | Wild herb salad | Avocado | Cherry

Tomatoes | Red onions | Sesame sauce

9. MANGO SALAD l,n	7.50 €
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Mango | Mixed salad | Grilled chicken | Lime-ginger dressing



SOUP (small, slightly spicy)



10. COCO SOUP d. m, c

Coconut milk | Tomatoes | Mushrooms | Coriander

a. Organic tofu 6.50 €

b. Chicken 6.50 €

c. Prawns 6.90 €

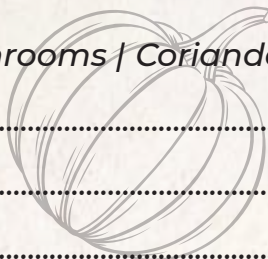
11. CANH CHUA c

Tamarind broth | Tomatoes | Mushrooms | Coriander

a. Organic tofu 6.50 €

b. Chicken 6.50 €

c. Prawns 6.90 €



MAIN COURSES - SOUP

20. PHO SOUP m

Traditional rice noodle soup with 5-herb broth | fresh herbs | Bean sprouts

a. Organic tofu 11.90 €

b. Grilled chicken 12.90 €

c. Beef 13.90 €

Special

d. Beef steak 20.90 €

21. WANTAN SOUP m 13.90 €

Filled dough sheets with chicken | Grilled chicken |

Vegetables | Pak choi | Noodles

*On request with extra prawns +2.00 €

22. UDON SOUP m

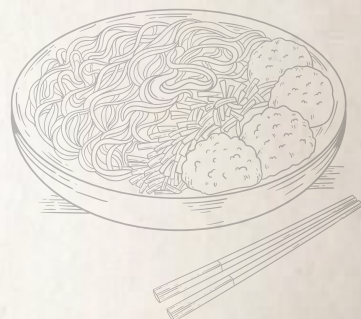
Traditional udon noodle soup with 5-herb broth | Tom yum

Seasonal vegetables | Pak choi | Spring onions and coriander

a. Organic tofu 12.90 €

b. Grilled chicken and shrimp 14.90 €

c. Beef and shrimp 15.90 €



MAIN COURSES

23. BO LA LOT b,h 15.90 €

*Betel-leaf rolls filled with beef | Rice noodles |
Mixed salad | Coriander | Sesame | Homemade sauce*

24. PHO XAO f,m

*Stir-fried rice noodles | Seasonal vegetables | Mixed salad |
Coriander | Sesame | Bean sprouts*

a. Organic tofu..... 12.90 €

b. Chicken breast 13.90 €

c. Crispy chicken breast 14.90 €

d. Grilled chicken breast 16.90 €

e. Beef 15.90 €

f. Crispy duck 16.90 €

g. Vegan crispy duck 16.90 €

h. Prawns 16.90 €

h. Prawns 16.90 €

25. YAKI UDON NOODLES f,m

*Stir-fried udon noodles | Seasonal vegetables | Mixed salad |
Coriander | Sesame | Pak choi*

a. Organic tofu 13.90 €

b. Chicken breast 13.90 €

c. Crispy chicken breast 14.90 €

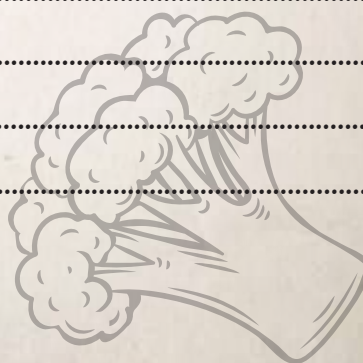
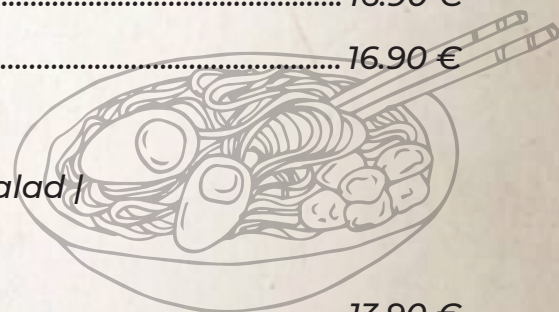
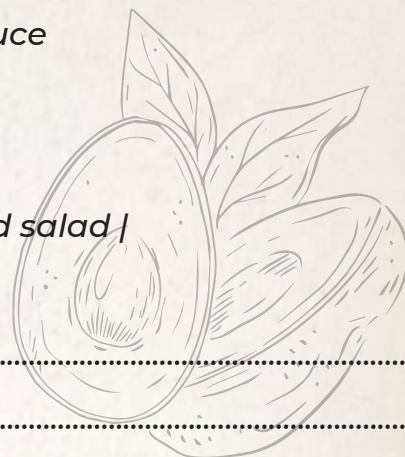
d. Grilled chicken breast 16.90 €

e. Beef 15.90 €

f. Crispy duck 16.90 €

g. Vegan crispy duck 16.90 €

h. Prawns 16.90 €



26. BUN f.m

*Vietnamese rice noodles | Mixed salad | Coriander and
Spring onions | Sesame | Avocado | Cucumber | Tomatoes |
Edamame*

a. Fried beef fillet	13.90 €
b. Homemade spring roll	13.90 €
c. Grilled chicken breast	15.90 €

27. SEAFOOD FRIED RICE a.b.c.f 17.90 €

*Fried egg rice | Prawns | Butterfish | Squid |
Mussels | Carrots | Beans | Onions | Kimchi | Coriander | Cucumber*

28. SOT XA (slightly spicy)

*Chilli-lemongrass sauce | Stir-fried seasonal vegetables with
Pineapple, tomatoes and shiitake mushrooms | Mixed salad | Black rice
or jasmine fragrant rice*

a. Organic tofu.....	11.90 €
b. Chicken breast	12.90 €
c. Crispy chicken breast	13.90 €
d. Grilled chicken breast.....	15.90 €
e. Beef.....	14.90 €
f. Crispy duck	15.90 €
g. Vegan crispy duck	15.90 €
h. Prawns.....	15.90 €
i. Vegan chicken + crispy tofu	14.90 €
with sticky rice	

29. GOLDEN POT m.h

Fresh vegetable pot | Aromatic lemongrass-

Golden tamarind sauce | Black rice or jasmine fragrant rice

a. Organic tofu	11.90 €
b. Chicken breast	12.90 €
c. Crispy chicken breast	13.90 €
d. Grilled chicken breast.....	15.90 €
e. Beef.....	14.90 €
f. Crispy duck	15.90 €
g. Vegan crispy duck	15.90 €
h. Prawns.....	15.90 €
i. Vegan chicken + crispy tofu	14.90 €
with sticky rice	

30. TRADITIONAL CHOICE m, i, c, n

House speciality

Seasonal vegetables | Fresh herbs | Mixed salad | Sesame | Coconut milk |
Creamy red curry or peanut-sate sauce | Black rice or jasmine fragrant rice



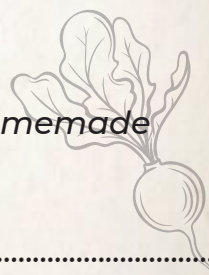
a. Organic tofu	11.90 €
b. Chicken breast	12.90 €
c. Crispy chicken breast	13.90 €
d. Grilled chicken breast	15.90 €
e. Beef	14.90 €
f. Crispy duck	15.90 €
g. Vegan crispy duck	15.90 €
h. Prawns	15.90 €
i. Vegan chicken + crispy tofu	14.90 €
with sticky rice	



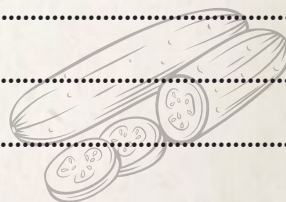
31. DON TERIYAKI

House speciality

Seasonal vegetables | Fresh herbs | Mixed salad | Sesame | Homemade
Teriyaki sauce | Black rice or jasmine fragrant rice



a. Organic tofu	11.90 €
b. Chicken breast	12.90 €
c. Crispy chicken breast	13.90 €
d. Grilled chicken breast	15.90 €
e. Beef	14.90 €
f. Crispy duck	15.90 €
g. Vegan crispy duck	15.90 €
h. Prawns	15.90 €
i. Vegan chicken + crispy tofu	14.90 €
with sticky rice	



Special 32. SAKE YAKI b 19.90 €

Crispy salmon fillet in a crispy coating of green
young rice flakes | Creamy curry | Seasonal vegetables |
Black rice or jasmine fragrant rice

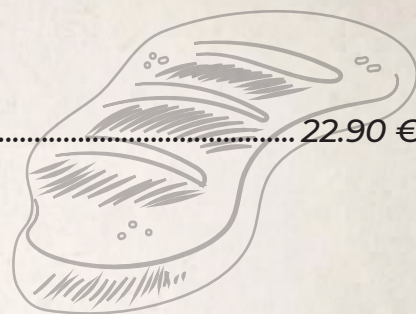


Special 33. KING PRAWNS c,f..... 19.90 €

Grilled king prawns | Green asparagus | Seasonal vegetables | Mixed salad | Green beans | Fresh herbs | Butter-soy sauce | Black rice or jasmine fragrant rice

Special 34. AUTUMN PLATE b,f 22.90 €

Medium-grilled tuna | Seasonal vegetables | Fresh herbs | Mixed salad | Cherry rice ball | Homemade Teriyaki sauce



Special 35. GRILLED SALMON ON IRON b,f,m 19.90 €

Grilled salmon | Seasonal vegetables | Mixed salad | Fresh herbs | Caramelised soy sauce | Black rice or jasmine fragrant rice

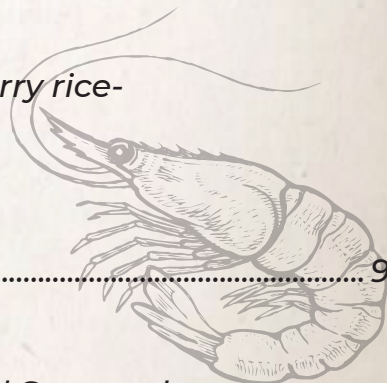
Special 36. LOVE OF SMOKE f 24.90 €

Grilled entrecôte (medium beef steak) | Oyster mushrooms | Seasonal vegetables | Sweet potato fries | Homemade Pepper-sesame sauce.



Special 37. SEAFOOD TE PAN YAKI b,c,f 35.90 €

Grilled salmon | Tuna | Prawns | Green asparagus | Seasonal vegetables | Mixed salad | Fresh herbs | Cherry rice-ball | Homemade teriyaki-pepper sauce



Special 38 VIET RICE PLATTER (for 2-3 people) b,c,f 99.00 €

Grilled sea bream (500g) | Tuna | Salmon | Prawns | Entrecôte (medium beef steak 220g) | Avocado salad | Seasonal vegetables | Fresh herbs | Green chilli sauce | Pepper sauce | Rice | Sweet potato fries

Special 39. Spicy Beef Bowl f 15.90 €

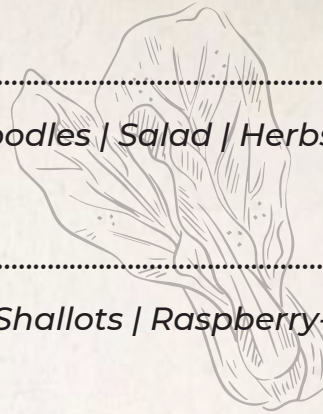
Fried beef with fried egg in homemade chilli sauce | Edamame | Tomatoes | Avocado | Kimchi | Cucumber | Mixed salad | Fragrant rice



STARTERS (Vegan)

40. CUON m, f..... 5.50 €

Rice paper summer rolls filled with tofu | Rice noodles | Salad | Herbs | Peanut dip



41. DRAGON ROLL f 6.90 €

Crispy soy fillet leaves with oyster mushrooms | Shallots | Raspberry-chilli dip

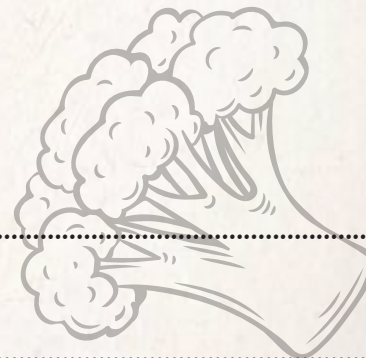
42. GOI XOAI 7.50 €

Mango salad | Tofu cubes | Sesame | Lime-ginger dressing

43. FRIED SWEET POTATO STICKS 5.50 €

44. HA CAO BAY e 5.50 €

Crispy baked dumplings with radish-carrot-garlic filling | Sweet and sour sauce



45. RAU HAP 5.50 €

Steamed seasonal vegetables

46. HAKAO POCKETS f 5.50 €

Steamed dumplings filled with vegetables | Sesame oil | Mango sauce

47. BRAVOCADO SALAD f 7.50 €

Avocado salad | Tofu cubes | Tomatoes | Red onions | Sesame sauce

48. SECRET GARDEN..... 6.50 €

Baked wontons filled with tofu | Avocado-tomato guacamole

49. COM CHIEN 6.00 €

Crispy tofu in green rice flake coating | Sweet and sour sauce



VEGAN DISHES

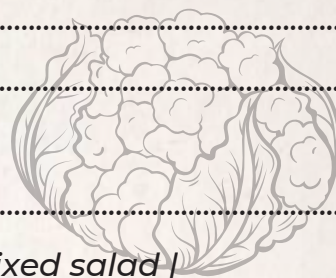
50. KING BOWL f

Seasonal vegetables | Fresh herbs | Mixed salad | Sesame |

Coconut milk | Creamy red curry with avocado | Jasmine fragrant rice

a. Organic tofu 12.90 €

b. Soy fillet leaves | soya nuggets 14.90 €



51. RAGOUT CHAY f,h 12.90 €

Organic tofu | Seasonal vegetables | Fresh herbs | Mixed salad |

Sesame | Coconut milk | Creamy peanut-sate sauce |

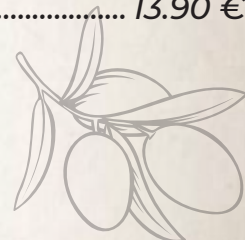
Black rice or jasmine fragrant rice

52. HUE'S ART f,m 13.90 €

Braised seitan with chilli | Seasonal vegetables | Mixed salad |

Lemongrass | Fresh herbs | Black rice or jasmine fragrant rice

*On request with vegan crispy duck 15.90€



53. BUDDHA BOWL f,m 13.90 €

Spicy marinated crispy tofu cubes in homemade sauce

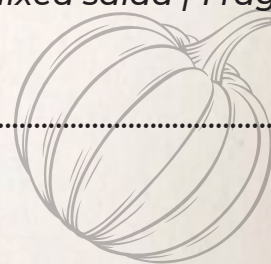
| Edamame | Tomatoes | Avocado | Kimchi | Cucumber | Mixed salad | Fragrant rice

54. YINYANG BOWL f,m 14.90 €

Steamed udon noodles with organic tofu | Soybeans |

Seasonal vegetables | Silken tofu coated in

Crispy rice flakes | Roasted sesame | Homemade vegan sauce



55. YOGI BOWL f,m 13.90 €

Crispy fried tofu cubes | Mixed salad | Rice noodles | Salad |

Edamame | Tomatoes | Avocado | Kimchi | Cucumber | Mixed salad |

Kimchi | Rice noodles | Homemade vegan sauce with chilli



56. VIET DRAGON f 15.90 €

Soy fillet leaves filled with oyster mushrooms | Shallots | Seasonal

vegetables | Mixed salad | Cherry rice ball | Homemade vegan sauce

SUSHI MAKI (6 pieces)

60. SAKE b 5.50 €

Salmon

61. SAKE-AVOCADO b 5.50 €

Salmon | Avocado

62. SAKE KAPPA b 5.50 €

Salmon | Cucumber

63. TEKKA b 5.90 €

Tuna

64. TEKKA AVO b 5.90 €

Tuna | Avocado

65. UNAGI c 5.90 €

Freshwater eel

66. SALMON SKIN b 5.00 €

Grilled salmon skin

67. California c 5.00 €

Surimi | Avocado

68. EBI c 5.40 €

Large prawns

69. EBICADO c 5.50 €

Large prawns | Avocado

70. SPYEBI c 5.50 €

Large prawns | Spring onions | Chilli

71. MUTSU b 5.50 €

Butterfish

VEGETARIAN MAKI (6 pieces)

72. SHITAKE 4.50 €

Japanese mushrooms

73. AVOCADO 4.50 €

Avocado

74. INARI 4.50 €

Tofu pocket

75. SHINKO 4.50 €

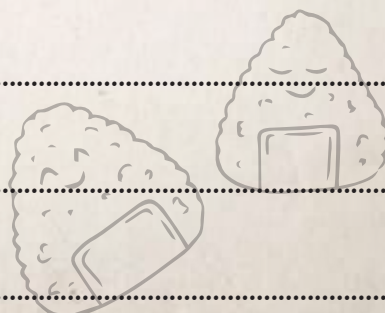
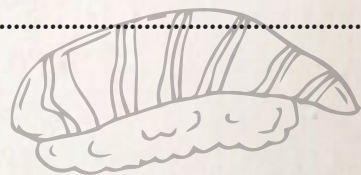
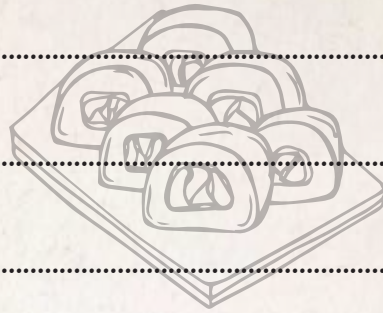
Pickled radish

76. RUCCOLA f,d 4.90 €

Rocket | Philadelphia | Sesame

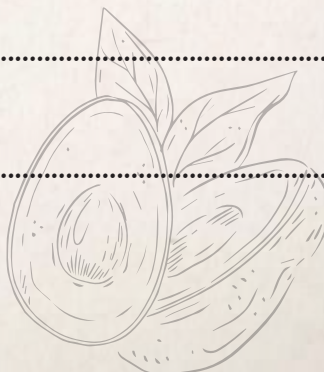
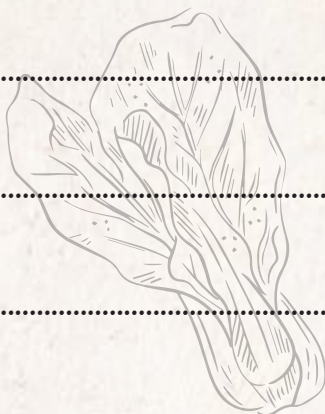
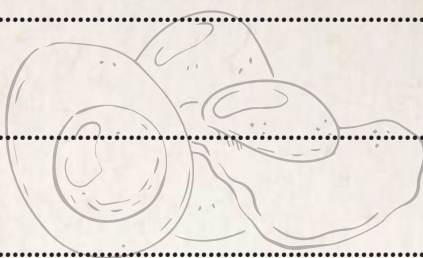
77. KAPPA 4.50 €

Cucumber



NIGIRI (2 pieces)

80. SAKE b.....	5.50 €
<i>Salmon</i>	
81. TEKKA b.....	5.50 €
<i>Tuna</i>	
82. SURIMI c.....	5.00 €
<i>Surimi</i>	
83. UNAGI b.....	5.90 €
<i>Eel</i>	
84. EBI c.....	5.40 €
<i>Large prawns</i>	
85. BARAFISSHU b.....	5.90 €
<i>Seared butterfish</i>	
86. SEARED SALMON b.....	5.90 €
<i>Seared salmon</i>	
87. GUNKAN TEKKA b.....	6.50 €
<i>Tuna Spring onions Hot sauce</i>	
88. GUNKAN SPICY EBI c.....	6.50 €
<i>Large prawns Spring onions Hot sauce</i>	
89. GUNKAN SALMON b.....	6.50 €
<i>Salmon Spring onions Hot sauce</i>	
90. SPICY TUNA b.....	6.50 €
<i>Chopped tuna wrapped in cucumber</i>	
91. MUTSU	6.50 €
<i>Butterfish</i>	
92. SHIITAKE	4.50 €
<i>Japanese mushrooms</i>	
93. AVOCADO	4.50 €
<i>Avocado</i>	
94. INARI	4.50 €
<i>Tofu pocket</i>	



INSIDE-OUT SUSHI (8 PIECES)

100. SAKE IO b 9.00 €

Salmon | Avocado | Masago

101. HOT SPICY IO b 9.00 €

Salmon | Leek | Cucumber | Chilli

102. PHILADELPHIA IO b 9.50 €

Cream cheese | Salmon | Avocado | Masago

103. TEKKA b 9.50 €

Tuna | Avocado | Masago

104. HOT SPICY TEKKA IO b 9.50 €

Tuna | Cucumber | Sesame | Chilli

105. EBI-AVO IO c 9.00 €

Large prawns | Avocado | Masago

106. HOT SPICY EBI IO c 9.00 €

Large prawns | Chilli | Cucumber | Spring onions | Masago

107. SALMON SKIN IO b 8.50 €

Grilled salmon skin | Cucumber | Masago

108. CALI IO c 8.50 €

Surimi | Avocado | Masago

109. RUKKOLA CHEEZI IO 8.50 €

Rocket | Cream cheese | Sesame

110. BRAVOCADO IO 8.50 €

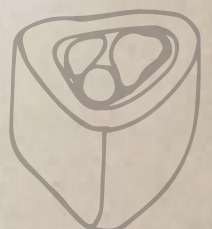
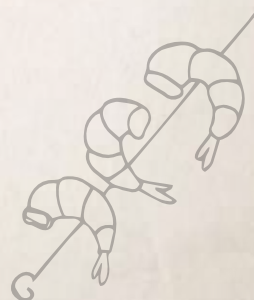
Avocado | Sesame | Avocado

111. VEGGIES IO 8.50 €

Avocado | Shinko | Shiitake | Sesame

112. TORI IO f 8.50 €

Sesame | Baked chicken | Cucumber | Cream cheese



FUTOMAKI (6 pieces)

120. VEGGIE FUTO ROLL 8.50 €

Avocado | Cucumber | Shiitake | Radish

121. MASSIV ROLL b,c 9.50 €

Salmon | Surimi | Shinko | Avocado | Masago | Kappa | Ebi

SASHIMI

125. SASHIMI SAKE b 14.90 €

Salmon (6 pcs)

126. SASHIMI MARUGO b 16.90 €

Tuna (6 pcs.)

127. SASHIMI BUTTER b 16.90 €

Butterfish (6 pcs.)

128. MORIAWASE b 24.90 €

Various fish (12 pcs.)

TEMPURA HOT ROLLS

6 pieces large maki roll baked in tempura batter

130. SALMON CRUNCHY b 9.00 €

Salmon | Avocado | Cucumber | Leek | Sesame | Philadelphia

131. TUNA CRUNCHY b 9.50 €

Tuna | Avocado | Cucumber | Philadelphia

132. EBI CRUNCHY b 9.00 €

Prawns | Avocado | Sesame | Philadelphia

133. VEGGIE CRUNCHY 8.50 €

Avocado | Cucumber | Radish

MINI BAKED ROLL (6 PIECES)

134. SAKE MINI BAKED ROLL b 7.90 €

Salmon | Cream cheese

135. KANI MINI BAKED ROLL c 7.50 €

Crab meat | Avocado

136. EBI MINI BAKED ROLL c 7.50 €

Prawns | Avocado

137. TUNA MINI BAKED ROLL b 7.90 €

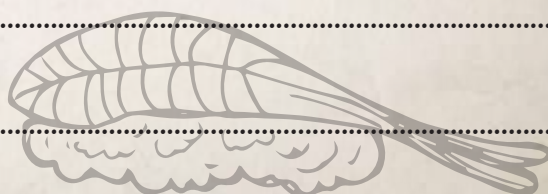
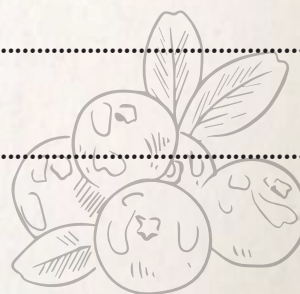
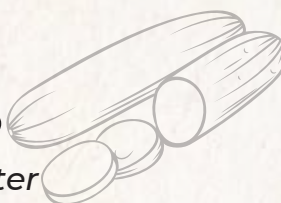
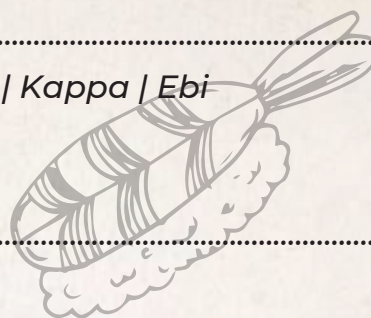
Avocado | Tuna

138. VEGGIE MINI BAKED ROLL 7.50 €

Cucumber | Avocado

139. CHICKEN MINI BAKED ROLL 7.50 €

Breaded chicken



SPECIAL ROLLS

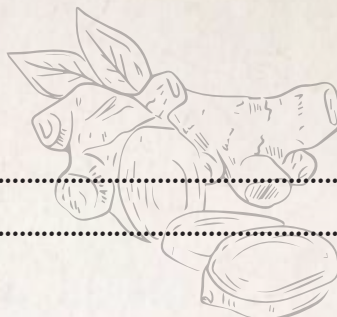
140. FLAME ROLL ^{b,c}

Outside: seared salmon

Inside: Ebi tempura | Avocado

4 pieces 9.90 €

8 pieces 17.50 €



141. RAINBOW ROLL ^{b,c}

Outside: Salmon | Tuna | Butterfish

Inside: Surimi | Avocado | Cucumber

4 pieces 10.90 €

8 pieces 18.90 €

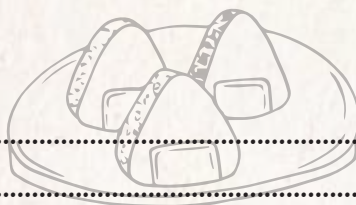
142. DRAGON ROLL ^b

Outside: Unagi

Inside: Salmon | Avocado | Cucumber

4 pieces 10.90 €

8 pieces 18.90 €



143. FUJIYAMA ROLL ^b

Outside: Seared butterfish

Inside: Tempura salmon | Cream cheese | Cucumber

4 pieces 10.90 €

8 pieces 18.90 €



144. CREAMY AVOCADO

Outside: Avocado

Inside: Shinko | Shiitake | Cucumber

4 pieces 9.90 €

8 pieces 15.90 €

POKE BOWL

Seaweed salad | Avocado | Cucumber | Kimchi | Mixed salad | Cherry tomatoes | Sushi rice | Homemade sesame sauce

150. SALMON BOWL ^b 16.90 €

Seared salmon

151. TARTARE BOWL ^b 17.90 €

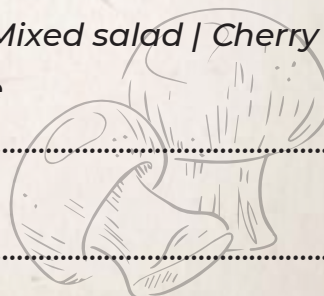
Chopped salmon | Tuna | Butterfish

152. EBI TEMPURA BOWL ^c 16.90 €

Breaded king prawns

153. SEAFOOD BOWL ^b 18.90 €

Various fish slices (salmon, tuna, butterfish) | Prawns



PARTY MENUS

155. MENU 1. For 2 people 49.00 €

8 Sake I.O, 4 Vegetarian I.O, 4 Rainbow Roll, 6 Sake

Maki, 6 Avocado Maki, 6 Sake Crunchy, 4 Nigiri (Salmon, Maguro, Ebi, Unagi)

156. MENU 2. For 4 people 86.00 €

16 Inside Out (Salmon, Tuna, Ebi and Vegetarian), 24 Maki

(California, Cucumber, Unagi, Ebi, Avocado), 12 Crunchy (Salmon, Veggie), 6 Futomaki

8 Nigiri (Butterfish, Tuna, Salmon, Gunkan, Spicy Tuna), 8 Flame Roll

157. MENU 2. For 6 people 112.00 €

16 Inside Out (Ebi - Avo, Hot Spicy I.O) , 8 Flame Roll, 24 Maki (Salmon, Tuna,

Avocado, Cucumber), 12 Crunchy (Tuna, Ebi), 10 nigiri (Spicy Tuna, Salmon, Ebi,

Butterfish, seared salmon), 8 Rainbow Roll , 6 Sashimi (Tuna, Salmon, Butterfish)

COMBOS

160. COMBO 1 b 15.90 €

6 Maki Salmon | 4 Nigiri Salmon

161. COMBO 2 b 16.90 €

6 Maki Tuna | 4 Nigiri Tuna

162. COMBO 3 15.90 €

24 pcs. Maki (Avocado | Cucumber | Shiitake | Radish)

163. COMBO 4 b,f 10.90 €

6 Salmon Avo Maki | 6 California Maki

164. COMBO 5 b,c 19.90 €

8 Sake IO | 6 Sake Avo Maki | 3 Nigiri (Tuna, Ebi, Butterfish)

165. COMBO 6 b 22.90 €

6 Salmon Crunchy | 6 Mutsu Maki | 4 Nigiri (Salmon, Tuna, Unagi, Butterfish)

166. COMBO 7 b,c 23.90 €

4 Ebi Avo IO | 3 Avo Maki | 3 Sake Kappa Maki | 4 Flambé Roll

Special | 2 Nigiri Gunkan Sake

167. COMBO 8 b,c 16.90 €

6 Sake Baked Roll | 3 Nigiri (Salmon, Ebi, Butterfish)

168. COMBO 9 b 17.90 €

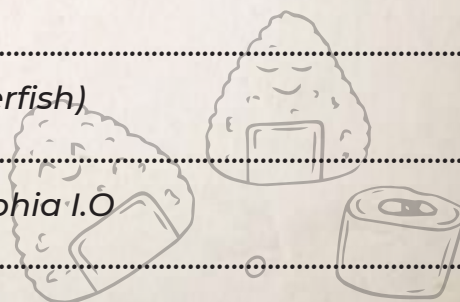
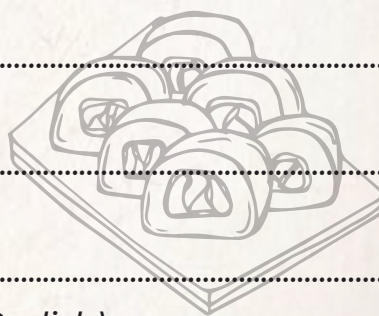
8 Kani Mini Baked Roll | 4 Sake IO | 4 Philadelphia I.O

169. COMBO 10 15.90 €

6 Inari Maki | 6 Shinko Maki | 8 Veggies I.O

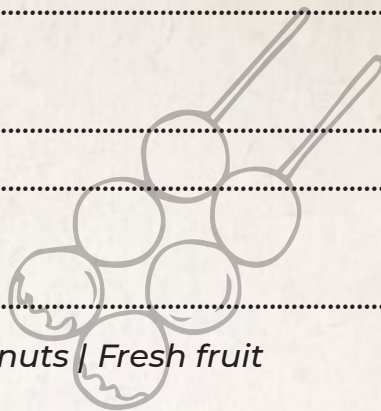
170. COMBO 11 b 22.90 €

8 Salmon Skin I.O | 4 Hot spicy tekka | 4 Dragon Roll



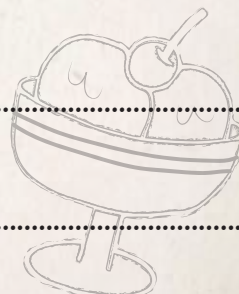
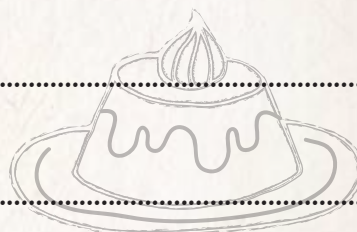
DESSERTS

MATCHA ICE CREAM	7.00 €
<i>Green tea ice cream</i>	
MOCHI	5.90 €
CHUOI CHIEN f	6.90 €
<i>Baked bananas Sesame</i>	
KEM XOI	7.50 €
<i>Sticky rice Ice cream Coconut milk Peanuts Fresh fruit</i>	



TEA & COFFEE

D1. TRA GUNG	3.50 €
<i>Fresh ginger tea Honey</i>	
D2. GENMAICHA (Jap.)	4.00 €
<i>Green tea with roasted rice</i>	
D3. CHRYSANTHEMUM (Jap.)	4.00 €
<i>Fine tea from chrysanthemum blossoms</i>	
D4. DRAGON TEA (viet.)	4.00 €
<i>Tea flowers Jasmine blossoms</i>	
D5. VIETRICE SPECIAL	4.50 €
<i>Jasmine blossom Ginger Honey Goji berries Rosebuds Limes</i>	
D6. TRA BAC HA	3.50 €
<i>Fresh mint Fresh ginger Honey</i>	
D7. TRA CAM GUNG	4.00 €
<i>Fresh ginger Orange slices Honey</i>	
D8. TRA HOA BUT	4.00 €
<i>Fresh ginger Hibiscus blossoms Honey</i>	
D9. VIETNAMESE FILTER COFFEE	4.00 €
<i>Vietnamese coffee with condensed milk</i>	
D10. VIETNAMESE ICED COFFEE	6.00 €
<i>Vietnamese iced coffee with condensed milk</i>	



HOMEMADE DRINKS

Fresh and homemade 0,5l

D12. CHAND DA 5.90 €

Fresh lime juice | Fresh mint | Brown sugar

Ice cubes

D13. EISTEE HUE 6.50 €

Limes | Passion fruit juice | Jasmine tea | Chia seeds

D14. VIET RICE EISTEE 5.90 €

*Homemade hibiscus iced tea | Limes | Fresh
ginger | Chia seeds | Mint*

D15. MANGO LASSI 5.90 €

Mango | Cocotara

D16. BLUEBERRY BASIL 6.50 €

Blueberry | Thai basil | Lime juice | Violet | Soda water

D17. SINH TO BAC HA 5.90 €

Fresh mint | Pineapple juice | Pineapple slices

D18. LYCHEE FOREST 5.90 €

Lychee juice | Chia seeds | Soda water | Ice cubes

D19. ALOE CHIA 5.90 €

Aloe vera | Lime juice | Fresh mint | Chia seeds

D20. JASMINE STRAWBERRY 6.50 €

Jasmine tea | Lime juice | Strawberries | Fresh mint | Sparkling water

BEER

D21. TIGER SINGAPORE 4.20 €

0.33L

D22. ERDINGER WEIZEN 4.50 €

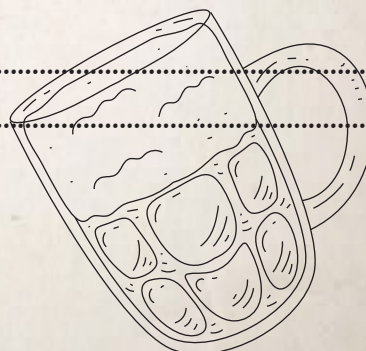
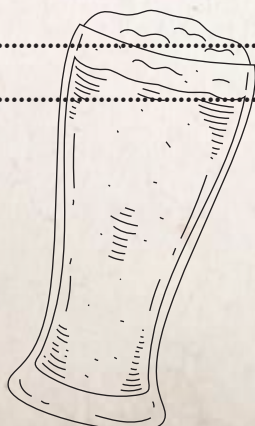
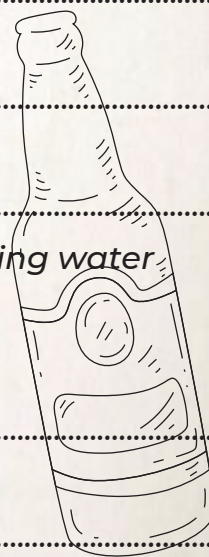
Yeast / Dark / Crystal / Alcohol-free 0.5L

D23. Draught beer

Warsteiner

0.3L 4.00 €

0.5L 4.50 €



WHITE WINE

D24. RIESLING

Dry | Crisp | Mineral

0.2L	6.20 €
0.75L	24.00 €

D25. SAUVIGNON BLANC

Dry | Fresh | Tropical-fruity

0,2L	6.50 €
0.75L	25.00 €

RED WINES

D26. CABERNET SAUVIGNON

0.2l	6.20 €
0.75l	24.00 €

D27. CHOYA ORIGINAL

Japanese Ume & Fruit

0.75l	24.00 €
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SPARKLING WINE

D28. Prosecco

0,75l	24.00 €
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D29. Moet & Chandon - Champagne

0,75l	120.00 €
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SPIRITS (Alcohol)

D30. SAKE CLASSIC	7.50 €
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0.18l warm/cold

D31. WHISKEY	4.50 €
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2cl

D32. NEP MOI	3.50 €
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2cl

D33. VODKA	3.20 €
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2cl

D34. JÄGERMEISTER	3.20 €
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2cl

NON-ALCOHOLIC COCKTAILS

D35. COCONUT KISS	8.50 €
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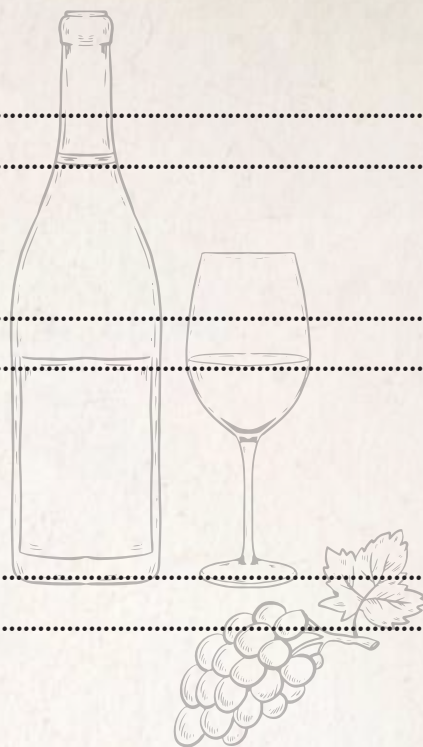
Strawberries | Coconut | Orange | Pineapple juice

D36. VIRGIN COLADA	8.50 €
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Coconut | Pineapple | Whipped cream

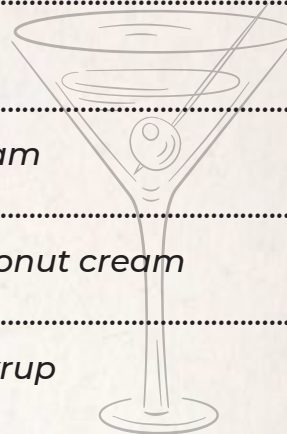
D37. BLUE HIGHBALL	8.50 €
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Blue Curacao | Lime juice | Mint | Ice cubes | Sprite



APERITIFS & COCKTAILS (Alcohol)

D38. APEROL SPRITZ	8.00 €
<i>Aperol Prosecco Orange</i>	
D39. MOJITO	8.50 €
<i>Bacardi Lime Mint Sparkling water</i>	
D40. STRAWBERRY LIPS	10.00 €
<i>Havana Strawberries Pineapple juice</i>	
D41. PINA COLADA	10.00 €
<i>Rum Pineapple juice Whipped cream Coconut cream</i>	
D42. SWIMMING POOL	10.00 €
<i>Vodka Havana Pineapple juice Blue Curacao Coconut cream</i>	
D43. MAI TAI	12.90 €
<i>Rum Dark rum Triple sec Lime juice and almond syrup</i>	

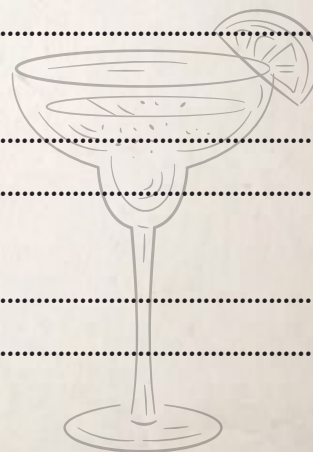


LONG DRINKS

D44. WHISKEY COLA	8.50 €
<i>Bourbon whiskey Cola Ice cubes</i>	
D45. CUBA LIBRE	8.50 €
<i>Plantation rum Cola Limes</i>	
D46. GIN TONIC	8.50 €
<i>Tanqueray London Dry Gin Tonic water Lime slices</i>	
D47. SKINNY B	8.50 €
<i>360 Absolut Vodka Soda water Lime slices</i>	

SOFT DRINKS

D45. COCA-COLA	
0.2l	3.00 €
0.4l	4.20 €
D46. COCA-COLA (ZERO)	
0.2l	3.00 €
0.4l	4.20 €
D47. FANTA	
0.2l	3.00 €
0.4l	4.20 €



D48. SPRITE

0.2l	3.00 €
0.4l	4.20 €

D49. APPLE SPRITZER

Small 0.2l	3.50 €
Large 0.4l	4.50 €

D50. PINEAPPLE JUICE/SPRITZER

Small 0.2l	3.50 €
Large 0.4l	4.50 €

D51. PASSION FRUIT JUICE/SPRITZER

Small 0.2l	3.50 €
Large 0.4l	4.50 €

D52. MANGO JUICE/SPRITZER

Small 0.2l	3.50 €
Large 0.4l	4.50 €

D53. GINGER ALE

0.2l	3.50 €
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D54. TONIC WATER

0.2l	3.50 €
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D55. WATER

Still/mineral

Small 0.2l	3.00 €
Large 0.75l	6.50 €



Additives

1. Colouring, 2. Preservative, 3. Sweetener, 4. Contains caffeine,
5. Acidifier, 6. Stabiliser, 7. Antioxidant, 8. Contains quinine.
9. Taurine, 10. Flavour enhancer, 11. Contains a source of phenylalanine

Allergens:

Allergen labelling of foods:

- a. Eggs, b. Fish, c. Crustaceans, d. Milk, e. Celery, f. Sesame, g. Sulphur dioxide and sulphites (above 10mg per kg/l), h. Peanuts, i. Cereals (containing gluten), j. Lupin, k. Tree nuts (almonds, hazelnuts, walnuts), l. Mustard, m. Soy, n. Molluscs

