

STARTERS

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SMALL BITES / AGEMONO

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| S1 | GYOZA 5Pcs. (ABG)
Dumplings with chicken filling jap. style & soy-dip | 5.50 |
| S2 | ANCHOBİ 🐟 (FDG)
Breaded anchovies with lobster-cream-dip | 6.50 |
| S3 | MONSUN SUNSHINE 🐟 (GMN)
Ingredient of your choice in yellow-curry-sauce, spring onions & salmon-roe | |
| | A - 3pcs grilled king-prawns & 1pc scallop (DK) | 7.50 |
| | B - Breaded salmon & avocado (F) | 6.50 |
| S4 | EBİ TEMPURA 3Pcs. 🐟 (GDKN)
Breaded king-prawns jap. style with lobster-cream-dip | 6.00 |
| S5 | YAKITORI 2Pcs. (ABGI)
Grilled chicken skewers jap. style with jap. mustard | 4.50 |
| S6 | KARAAKE 5Pcs. (ABGNI)
Breaded chicken jap. style with jap. mustard | 4.50 |

VEGGIE BITES

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| S7 | EDAMAME (C)
Jap. runner beans with sea-salt | 3.50 |
| S8 | WAKAME SALAD (H)
Various seaweed leaves refined with radish | 4.50 |
| S9 | KIMCHI 🐟 (AF)
Pickled chinese cabbage korean style | 3.50 |
| S10 | HORENZO GOMAE (ABE)
Blanched baby-spinach with peanuts, tahini & truffle-sauce | 4.50 |
| S11 | VEGGIE TEMPURA (ABCGN)
Breaded vegetables jap. style with tempura-sauce | 5.50 |
| S12 | MOZZARELLA STICKS 5Pcs. (GMN)
Breaded mozzarella with pesto-dip | 4.50 |
| S13 | LOTUS CHIPS (M)
Crispy lotus-root-chips with pesto-dip | 3.50 |

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SUNOMOMO

S14 KAMO TATAKI (AB)	8.50
Grilled barbary-duck in light kamoyaki-sauce, flambéed duck-liver-pâté & spring onions	
S15 BEEF TATAKI (AB)	8.50
Medium grilled entrecote with light gyuniku-sauce, pickled onions, crispy garlic, spring onions, jap. mustard & sesame	
S16 SAKE TATAKI (ABF)	9.50
Short seared salmon in sesame-coat, ponzu-sauce, spring onions & avocado-salsa	
S17 MAGURO TATAKI (ABFM)	10.50
Short seared tuna in sesame-coat, ponzu-sauce, spring onions, mango-salsa & pesto	
S18 TARTAR DE SAKE (ABF)	9.50
Raw salmon cut into cubes with cucumber & avocado, refined with truffle-sauce, spring onions, salmon-roe & seaweed-caviar	
S19 TARTAR DE MAGURO (ABF)	10.50
Raw tuna cut into cubes with cucumber & avocado, refined with truffle-sauce, spring onions & flambéed duck-liver-pâté	
S20 HAMACHI CARPACCIO (ABF)	10.50
Sliced raw king-mackerel, refined with ponzu-sauce, arugula and seaweed-caviar	

SOUP

S21 MISO SHIRO (A)	3.50
Jap. soybean-soup with tofu, seaweed & spring onions	
S22 SAKANA NO SŪPU (FK)	4.00
House-style fish-soup	
S23 HARUSAME SŪPU (C)	3.50
Chicken-broth with chicken-breast, bamboo, snow peas, baby corn & coriander	

BOWLS

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POKE BOWL

B1 POKE BOWL DE MONSUN (ABM)

Truffle-sauce, lamb's lettuce-mix, pesto, cucumber, avocado, edamame, baby corn, sundried tomatoes, spring onions, enoki-mushrooms, shimeji-mushrooms, sesame & sushi rice, optionally with:

A - Baked tofu & seaweed-caviar (A)	11.50
B - Raw salmon & flying-fish-roe (F)	12.50
C - Raw tuna & seaweed-caviar (F)	13.50

DONBURI

B2 SUSHI DONBURI (BF)

Sushi rice, spring onions, cucumber, flying-fish-roe & sesame, optionally with:

A - Raw salmon (F)	11.00
B - Raw salmon / tuna / mackerel (F)	12.00

B3 KARAI DONBURI 🍣 (ABF)

Fried rice, cucumber, kimchi, lotus chips, poached egg, enoki-mushrooms, shimeji-mushrooms, spring onions, spicy teriyaki-sauce & sesame, optionally with:

A - Fried finely chopped salmon refined with ginger & salmon-wings (F)	9.00
B - Breaded salmon-fillet (F)	11.00
C - Chashu (BBQ pork-neck jap. style) (F)	11.00
D - Tender beef stew (AB)	12.00

B4 GURUME DONBURI (ABF)

Fried rice, cucumber, shimeji-mushrooms, lotus chips, poached egg, spring onions, teriyaki-sauce & sesame, optionally with:

A - Breaded salmon-fillet (BG)	11.00
B - Baked salmon-fillet (F)	11.50
C - Medium grilled entrecote (AB)	13.00
D - Grilled barbary-duck (AB)	13.00
E - Grilled eel jap. Style (ABF)	15.00

HOT DISHES

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WOK / GRILL

H1 YELLOW CURRY 🍲 (MN)

Creamy yellow curry, egg, vegetables, spring onions & fragrant rice, optionally with:

A - Tofu (A)	13.00
B - Seafood (DK)	15.00
C - Chicken breast	14.00

H2 SPICY BASILIKUM 🍲🍲 (KM)

Thai basil, chili, garlic, oyster-sauce, vegetables & fragrant rice, optionally with:

A - Tofu (A)	13.00
B - Chicken-breast	14.00
C - Baby-octopus (D)	15.00
D - Breaded chicken-thighs (G)	15.00
E - Grilled barbary-duck (AB)	16.00

H3 YAKI UDON TAMARIND 🍲 (AEG)

Soybean-sprouts, peanuts, spring onions, tamarind-sauce & udon-noodles, optionally with:

A - Tofu (A)	13.00
B - Chicken-breast	14.00
C - Breaded chicken-thighs (ABGN)	15.00
D - Shrimps (K)	15.00

H4 MONSUN GRILL (AN)

Fried rice, sweet potato fries, stir-fry vegetables & lime-sauce, optionally with:

A - Chicken-thighs (AB)	17.00
B - Barbary-duck (AB)	19.00
C - Entrecote	19.00
D - Baby-octopus (D)	18.00
E - Salmon (F)	18.00

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RAMEN

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| H5 | GYUNIKU RAMEN SOUP (ABGN) | 11.00 |
| | Ramen-noodles, beef stew, mild beef broth, shimeji-mushrooms, bamboo, ramen-egg, baby spinach, sesame, kamaboko & spring onions | |
| H6 | MISO RAMEN SOUP 🍜 (ABEFGM) | |
| | Ramen-noodles, strong creamy miso broth, peanut-butter, shimeji-mushrooms, bamboo, baby spinach, ramen-egg, sesame, kamaboko & spring onions, optionally with: | |
| | A - Tofu (A) | 9.50 |
| | B - Chashu (BBQ pork-neck jap. Style) (AB) | 10.00 |
| | C - Karaake (ABGN) | 10.00 |
| | D - Vegetarian tempura (CGN) | 11.00 |
| | E - Shrimp tempura (KGN) | 12.00 |
| H7 | SHIO RAMEN SOUP (ABFG) | |
| | Ramen-noodles, mild umami broth, bamboo, baby spinach, enoki-mushrooms, ramen-egg, kamaboko & spring onions, optionally with: | |
| | A - Tofu (A) | 9.50 |
| | B - Chashu (BBQ pork-neck jap. Style) (AB) | 10.00 |
| | C - Karaake (ABGN) | 10.00 |
| | D - Vegetarian tempura (CGN) | 11.00 |
| | E - Shrimp tempura (KGN) | 12.00 |

UDON (without broth)

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| B8 | UDON DE MONSUN (ABEGN) | |
| | Udon-noodles, garlic-oil, shoyu-dressing, bamboo, shimeji-mushrooms, enoki-mushrooms, cucumber, poached egg, lamb's lettuce mix, lotus chips, soybean-sprouts & spring onions, optionally with: | |
| | A - Tofu (A) | 8.50 |
| | B - Chashu (BBQ pork-neck jap. Style) (AB) | 9.00 |
| | C - Karaake (ABGN) | 9.00 |
| | D - Beef stew (AB) | 10.00 |
| | E - Vegetarian tempura (KGN) | 10.00 |
| | F - Barbary-duck (AB) | 11.00 |

EXTRAS

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X1	FRAGRANT RICE	3.00
X2	SUSHI RICE (G)	3.50
X3	FRIED RICE (FN)	3.50
X4	SWEET POTATO FRIES	4.00
X5	UDON-NOODLES (G)	3.00
X6	RAMEN-NODDLES (G)	4.00
X7	RAMEN-EGG (AN)	2.50

DESSERT

D1	MOCHI EIS (M) 3 different jap. rice cakes with ice cream filling	6.00
D2	LAVA CAKE (GMN) Chocolate cake with a liquid core, vanilla ice cream & whipped cream	5.50
D3	CHEESECAKE (GMN) Cheesecake, vanilla ice cream & whipped cream	5.50
D4	FRUITY ROTI (G) Crunchy crepe with fruity sauce & fruits	6.00
D5	MATCHA CRÈME BRULÉE (GM) Cream of matcha, lime, raspberries & caramel crust	6.00

SUSHI

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SUSHI MENUS

12pm - 4pm: All sets are served with a miso-soup. Alternatively there is 1pc. Sake Nigiri more.

M1	SALMON WARRIOR (FG) 5Pcs. Sake Maki, 3Pcs. Sake Nigiri	7.50
M2	SALMON KNIGHT (FG) 5Pcs. Sake Maki, 2Pcs. Sake Nigiri, 5Pcs. Sake Ura Maki	10.50
M3	SALMON KING (ABFGN) 5Pcs. Sake Maki, 2Pcs. Sake Nigiri, 2Pcs. Sake Auburi, 5Pcs. Sake Ura Maki, 3Pcs. Big Sake Roll	15.50
M4	TUNA QUEEN (AFG) 5Pcs. Tuna Spicy Ura Maki, 2Pcs. Maguro Nigiri, 2Pcs. Maguro Auburi	11.50
M5	SAMURAI (FGK) 5Pcs. Sake Maki, Maguro Nigiri, Hamachi Nigiri, Ebi Nigiri	8.00
M6	OCEAN CLUB (ABFGN) 5Pcs. Sake Salsa Roll, Maguro Nigiri, Sake Nigiri, Hamachi Nigiri, Ebi Nigiri, Hotate Nigiri, Unagi Nigiri	14.00
M7	INSIDE POWER (FGK) 5Pcs. Sake Ura Maki, 5Pcs. Tuna Spicy Ura Maki, 5Pcs. Ebi Avo Ura Maki	12.00
M8	NIGIRI LOVER (ABFGN) Maguro Nigiri, Sake Nigiri, Hamachi Nigiri, Ebi Nigiri, Hotate Nigiri, Geso Nigiri, Unagi Nigiri	11.00
M9	SUPER VEGETA (ABGM) 5Pcs. Kinusaya Maki, 5Pcs. Avo Kappa Maki, Asu Tomato Nigiri, Inari Horenzo Nigiri, Tomorokoshi Nigiri	11.00
M10	ZEN WAY (ABEGM) 3Pcs. Big Avo Roll, 5Pcs. Ishijiku Rucola Maki, 2Pcs. Horenzo Gunkan, 5Pcs. Avo Asu Ura Maki	13.00

SUSHI PLATES

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M11 GREAT COUPLE (2P) (ABGKMN)

5Pcs. Sake Maki, 5Pcs. Tekka Maki, 5Pcs. Sake Ura Maki, 28.00
5Pcs. Ebi Ura Maki, 2Pcs. Sake Nigiri, 2Pcs. Maguro Nigiri,
2Pcs. Sake Auburi, 6Pcs. Big Sake Roll

M12 BEST FRIENDS (3P) (ABGKMN)

5Pcs. Sake Maki, 5Pcs. Tekka Maki, 5Pcs. Avo Kappa Maki, 45.00
5Pcs. Sake Ura Maki, 5Pcs. Ebi Ura Maki, 3Pcs. Sake Nigiri,
3Pcs. Maguro Nigiri, 3Pcs. Ebi Nigiri, 3Pcs. Hamachi Nigiri,
3Pcs. Big Sake Roll, 3Pcs. Big Avo Roll

M13 MONSUN SUSHI PARTY (4P) (ABGKMN)

5Pcs. Sake Maki, 5Pcs. Tekka Maki, 5Pcs. Avo Kappa Maki, 62.00
5Pcs. Ebi Avo Maki, 5Pcs. Sake Ura Maki, 5Pcs. Ebi Ura Maki,
4Pcs. Sake Nigiri, 4Pcs. Maguro Nigiri, 4Pcs. Hamachi Nigiri,
4Pcs. Unagi Nigiri, 3Pcs. Big Sake Roll, 3Pcs. Big Avo Roll,
4Pcs. Sake Salsa Roll

MAKI 5Pcs.

101 SAKE MAKI (FG) 3.50
Raw salmon

102 SAKE AVO MAKI (FG) 3.70
Raw salmon, avocado

103 SAKE NEGI MAKI (FG) 3.60
Raw salmon, cream cheese, spring onions

104 SAKE SPICY MAKI 🍢 (FGM) 3.60
Raw salmon, chili, spring onions, pesto

105 SAKE GARI MAKI (ABFG) 3.50
Fried finely chopped salmon with ginger, spring onions

106 SAMONSUKIN MAKI (ABFG) 3.50
Baked salmon skin, cucumber, teriyaki-sauce, sesame

107 TEKKA MAKI (ABFG) 4.00
Raw tuna

108 TEKKA KAPPA MAKI (ABFG) 4.20
Raw tuna, cucumber

109 TEKKA SPICY MAKI 🍢 (ABFGM) 4.20
Raw tuna, chili, spring onions, pesto

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110 EBI AVO MAKI (ABGK) Boiled shrimp, avocado	4.20
111 EBI SPICY MAKI 🍣 (ABGKM) Boiled shrimp, chili, spring onions, pesto	4.00
112 HAMACHI NEGI MAKI (ABFG) Raw king-mackerel, spring onions	4.00
113 TORI NINNIKU MAKI (ABGM) Grilled chicken, garlic-cream	3.70
114 UNAGI KAPPA MAKI (ABFG) Grilled eel, cucumber	4.00
<u>VEGGIE MAKI 5Pcs.</u>	
115 AVO KAPPA MAKI (BG) Avocado, cucumber, sesame	3.30
116 ASUPARAGASU MAKI (BEG) Asparagus, peanuts, sesame	3.50
117 ISHIJIKU RUCOLA MAKI (BGM) Dried figs, arugula, cream cheese, sesame	3.50
118 HORENZO TAHIN MAKI (ABGM) Blanched baby spinach, baby corn, pesto	3.50
119 SUITOPOTETO KABOCHA MAKI (BGM) Breaded sweet potato, pumpkin, cream cheese, sesame	3.50
120 KINUSAYA MAKI (BCG) Blanched snow peas, sun-dried tomatoes, sesame	3.50
121 ENOKI TORYUFU MAKI (ABG) Boiled enoki-mushrooms, baby corn, truffle-sauce, sesame	3.50
122 KYABETSU AVO MAKI (ABG) Pickled coleslaw, avocado, inari-tofu, sesame	3.50
123 MANGO AVO MAKI (GB) Mango, avocado, sesame	3.50

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<u>NIGIRI 2Pcs.</u>	
124 SAKE NIGIRI (FG) Raw salmon	3.00
125 SAKE AVO NIGIRI (FG) Raw salmon, avocado	3.20
126 MAGURO NIGIRI (FG) Raw tuna	3.50
127 MAGURO KAPPA NIGIRI (FG) Raw tuna, cucumber	3.70
128 HAMACHI NIGIRI (FG) Raw king-mackerel, seaweed-caviar	3.50
129 EBI NIGIRI (FG) Boiled shrimp	3.80
130 GESO NIGIRI (ABDG) Flambéed baby-octopus, teriyaki-sauce	3.50
131 HOTATE NIGIRI (DG) Scallop, flying-fish-roes	3.80
132 UNAGI NIGIRI (ABFG) Grilled eel, teriyaki-sauce, sesame	3.80
133 IKURA KAPPA GUNKAN (BFG) Cucumber-boat, salmon-roes, spring onions, sesame	4.20
134 SAKE TORYUFU GUNKAN (ABFG) Cucumber-boat, salmon tartare in truffle-sauce, chili-sauce, spring onions, salmon-roes, sesame	4.20
135 MAGURO TORYUFU GUNKAN (ABFG) Cucumber-boat, tuna tartare in truffle-sauce, spring onions, seaweed-caviar, sesame	4.90
<u>VEGGIE NIGIRI 2Pcs.</u>	
136 AVO NIGIRI (BGM) Avocado, cream cheese, sesame	2.50
137 KINUSAYA NIGIRI (BG) Blanched snow peas, shiitake mushrooms, sesame	2.80

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138 ASU TOMATO NIGIRI (BG) Asparagus, dried tomatoes, sesame	2.80
139 INARI HORENZO NIGIRI (ABG) Tofu-pocket, blanched baby-spinach, pumpkin, sesame	3.00
140 TOMOROKOSHI NIGIRI (BGM) Baby corn, cream cheese, sesame	2.50
141 HORENZO GUNKAN (BEG) Cucumber-boat, blanched baby spinach, peanuts, tahini, sesame	2.80
<u>URA MAKI / INSIDE OUT 5Pcs.</u>	
142 SAKE URA MAKI (FG) Salmon, avocado, flying-fry-coat	4.50
143 SAKE TRÜFFEL URA MAKI (ABFG) Chopped raw salmon in truffle-sauce, cucumber, asparagus, garlic-cream, sesame-coat	5.00
144 KAWA URA MAKI 🍣 (ABFG) Baked salmon belly, coleslaw, teriyaki-sauce, shichimi / sesame-coat	4.50
145 TUNA SPICY TRÜFFEL URA MAKI 🍣 (ABFG) Chopped raw tuna in truffle-sauce, cucumber, avocado, chilli, spring onions, flying-fish-ro-e-coat	5.00
146 EBI AVO URA MAKI (ABGKM) shrimp, avocado, cream cheese, flying-fry-ro-e-coat	5.00
147 EBI SPICY URA MAKI 🍣 (ABGKM) Boiled shrimp, cucumber, chili, garlic-cream, baked spring onions, shichimi / sesame-coat, pesto	5.50
148 HAMACHI NEGI URA MAKI 🍣 (ABFG) Raw king mackerel, cucumber, baked spring onions, shichimi/sesame-coat	5.50

VEGGIE URA MAKI / INSIDE OUT 5Pcs.

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| 149 NEGI KAPPA URA MAKI 🍣 (BGM) | 4.50 |
| Baked spring onions, cucumber, baby corn, cream cheese, shichimi / sesame-coat | |
| 150 AVO ASU URA MAKI (BGM) | 4.50 |
| Avocado, baked asparagus, garlic-cream, sesame-coat | |
| 151 MANGO AVO URA MAKI (BGM) | 4.50 |
| Mango, avocado, arugula, cream cheese, sesame-coat | |
| 152 SUITO AVO URA MAKI (BGM) | 4.50 |
| Baked sweet potato, avocado, cream cheese, sesame-coat | |
| 153 HORENZO ENOKI URA MAKI 🍣 (ABGM) | 4.50 |
| Blanched baby-spinach, enoki-mushrooms, cucumber, pesto, shichimi / sesame-coat | |
| 154 MOZZARELLA ASU URA MAKI (BGM) | 5.00 |
| Baked mozzarella, asparagus, garlic-cream, sesame-coat | |

CRUNCHY ROLL

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| 155 SAKE SALSA ROLL 5Pcs. (ABGM) | 5.50 |
| Raw salmon, avocado-salsa, spring onions, teriyaki-sauce, sesame-coat | |
| 156 MAGURO SALSA ROLL 5Pcs. (ABGM) | 6.50 |
| Raw tuna, mango-salsa, teriyaki-sauce, spring onions, pesto, sesame | |
| 157 EBI MOZZARELLA ROLL 5Pcs. (ABGKM) | 7.00 |
| Boiled shrimp, baked mozzarella, spring onions, garlic-cream, teriyaki-sauce, sesame | |
| 158 CHICKEN ROLL 5Pcs. (ABGM) | 5.00 |
| Grilled chicken, avocado, garlic-cream, teriyaki-sauce, sesame | |
| 159 BIG SAKE ROLL 3Pcs. 🍣 (ABGMN) | 4.50 |
| Raw salmon, asparagus, cream cheese, spring onions, teriyaki-sauce, lobster-cocktail-sauce | |
| 160 BIG AVO ROLL 3Pcs. (ABEGMN) | 4.50 |
| Avocado, garlic-cream, spring onions, teriyaki-sauce, sesame | |
| 161 BIG KABOCHA HORENZO ROLL 3Pcs. (ABEG) | 4.50 |
| Pumpkin, blanched baby-spinach, peanuts, tahini, teriyaki-sauce | |

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<u>MONSUN SPECIAL SUSHI</u>	
162 SAKE AUBURI 2Pcs. 🍣 (ABFGN) Flambéed sake nigiri, lobster-cocktail-sauce, teriyaki-sauce, spring onions, sesame	4.00
163 MAGURO AUBURI 2Pcs. 🍣 (ABFGN) Flambéed maguro nigiri, lobster-cocktail-sauce, teriyaki-sauce, spring onions, sesame	4.50
164 SAKE CHEESE NIGIRI 2Pcs. (ABFGM) Flambéed sake nigiri, gouda, teriyaki-sauce, spring onions, sesame	4.00
165 MAGURO CHEESE NIGIRI 2Pcs. (ABFGM) Flambéed maguro Nigiri, Gouda, teriyaki-sauce, spring onions, sesame	4.50
166 MONSUN EBI KING 5Pcs. 🍣 (ABFGN) Breaded shrimp, flambéed salmon, asparagus, lobster-cocktail-sauce, teriyaki-sauce, spring onions, seaweed-caviar, sesame	7.00
167 MONSUN QUEEN 5Pcs. (ABFGN) Baked mozzarella, flambéed tuna, asparagus, lobster-cocktail-sauce, teriyaki-sauce, spring onions, salmon-roe, sesame	8.00
168 MONSUN RAINBOW 5Pcs. (ABFGKN) Breaded asparagus, boiled prawns, salmon, tuna, hamachi, unagi, teriyaki-sauce, flying-fish-roe, sesame	7.50
169 SALMON PREMIUM 1Pc. (ABFGI) Flambéed salmon-boat, salmon tartare in truffle-sauce, flambéed duck-liver-pâté, cucumber, chili-sauce, spring onions, salmon-roe, jap. Mustard, sesame	5.00
170 MAGURO PREMIUM 1Pc. 🍣 (ABFGI) Flambéed tuna-boat, tuna tartare in truffle-sauce, flambéed duck-liver-pâté, cucumber, chili-sauce, spring onions, jap. Mustard, sesame	5.50
171 MOZZARELLA SPECIAL 5Pcs. (ABGMN) Baked mozzarella, arugula, dried figs, cream cheese, avocado-coat, seaweed-caviar, teriyaki-sauce, sesame	7.00

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172 GOLDEN ASPARAGUS 5Pcs. (ABGNI) Breaded asparagus, cream cheese, arugula, coleslaw, inari-coat, jap. mustard, sesame	7.00
173 ZEN SPECIAL 5Pcs. (ABGM) Breaded leeks, baby corn, sun-dried tomatoes, flambéed cheese-coat, pesto, lotus chips	7.00

SASHIMI

Each sashimi is served with fragrant rice.

174 SAKE SASHIMI 7Pcs. (F) Raw salmon	8.00
175 MAGURO SASHIMI 7Pcs. (F) Raw tuna	8.50
176 SAKE MAGURO SASHIMI 6Pcs. (F) Raw salmon / tuna 3pcs each	8.00
177 SANSHOKU SASHIMI. 6Pcs. (F) Raw salmon / tuna / king mackerel 2pcs each	8.00
178 SASHIMI MORIAWASE 14Pcs. (DFK) 3pcs Salmon, 3pcs tuna, 3pcs king mackerel, 2pcs Scallops, 1pc boiled shrimp	16.00

WATER

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Gerolsteiner Mineralwasser non-carbonated	Fl. 0,25l	2.50
	Fl. 0,75l	6.00
Gerolsteiner Mineralwasser carbonated	Fl. 0,25l	2.50
	Fl. 0,75l	6.00

SOFTDRINKS

Coca Cola (2,3,9)	Fl. 0,2l	2.50
Coke Zero (2,3,9,11)	Fl. 0,2l	2.50
Fanta (2,7,9,10)	Fl. 0,2l	2.50
Sprite (9)	Fl. 0,2l	2.50
Thomas Henry Ginger Ale (2,9)	Fl. 0,2l	3.00
Thomas Henry Spicy Ginger (9)	Fl. 0,2l	3.00
Thomas Henry Tonic Water (9)	Fl. 0,2l	3.00
Thomas Henry Cherry Blossom Tonic (9)	Fl. 0,2l	3.00
Thomas Henry Bitter Lemon (4,7,9,10)	Fl. 0,2l	3.00

JUICES

Apple, Orange, Mango, Cranberry, Cherry, Grapefruit	0,2l	2.50
	0,4l	4.50
Sparkling Juice	0,2l	2.50
	0,4l	4.50

HOMEMADE ICE-TEAS & LEMONADES

Ice-Tea Lemon	5.50
Ice-Tea Mango	5.50
Ice-Tea Wild Berry	5.50
Citrus Lemonade	6.00
Orange, Yuzu, Lime, Soda	
Raspberry Lemonade	6.00
Raspberry, Mint, Lime, Soda	
Hibiscus Lemonade	6.00
Hibiscus, Cranberry, Lime, Soda	
Ginger Lemonade	6.00
Ginger, Cucumber, Mint, Lime, Soda	
Lychee Lemonade	6.00
Lychee, Lemongrass, Limette, Soda	

BEER

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König Pilsener vom Fass	0,25l	3.00
	0,4l	4.00
Radler <i>beer with sprite</i> (9)	0,25l	3.00
	0,4l	4.00
Diesel <i>beer with cola</i> (2,3,9)	0,25l	3.00
	0,4l	4.00
Bitburger 0,0% non-alcoholic	Fl. 0,3l	3.50
Köstritzer dark beer	Fl. 0,3l	3.50
Benediktiner white beer	Fl. 0,5l	4.50
Benediktiner white beer non-alcoholic	Fl. 0,5l	4.50
Asahi <i>jap. beer</i>	Fl. 0,33l	3.50

COFFEE

Espresso (3)	2.20
Espresso Doppio (3)	3.50
Espresso Macchiato (3,12)	2.70
Café Americano (3)	2.80
Café au Lait (3,12)	4.00
Cappuccino (3,12)	3.20
Latte Macchiato (3,12)	3.50
+ FLAVOUR	0.50
Vanilla, Cocos, Caramel, Cinnamon, Hazelnut	
+ SHOT 2cl	2.50
Baileys (2,3,12), Amaretto, Whisky, Rum, Batida de Coco	

TEA

Dammann Frères Thé	2.50
Earl Grey "Yin Zhen", The Vert "Sencha Fukuyu", Rooibos Vanilla, Carcadet Samba (fruity), Tisane du Berger (herbal), Camomille	

FRESH TEA

Mint	2.50
Ginger, Lemon & Honey	3.00
Lemongrass, Orange & Honey	3.00

OPEN WINE

€

White Wine	0,1l	3.00
Riesling <i>Pfalz</i>	0,2l	5.50
Chardonnay <i>Italy</i>		
Grauburgunder <i>Pfalz</i>		
Red Wine	0,1l	3.00
Primitivo <i>Italien</i>	0,2l	5.50
Cabernet Sauvignon <i>France</i>		
Rose Wine	0,1l	3.00
Fado <i>Portugal</i>	0,2l	5.50

BOTTLE WINE

Grauburgunder <i>Pfalz</i>	0,75l	26.00
Riesling <i>Rheingau</i>	0,75l	24.00
Pinot Grigio <i>Südtirol</i>	0,75l	30.00
Merlot <i>Bordeaux</i>	0,75l	24.00
Lagrein <i>Südtirol</i>	0,75l	34.00
Rose „Triennes“ <i>France</i>	0,75l	24.00

SPARKLING DRINKS

White Wine Spritzer	0,2l	4.50
Scavi & Ray Prosecco Piccolo	0,2l	6.00
Scavi & Ray Prosecco	0,75l	20.00

APERITIFS

Hugo		
Aperol Spritz		9.00
Lychee Spritz		9.00
<i>Lychee, Mango, Prosecco</i>		9.00
Lillet Vive (9)		
<i>Lillet Blanc, Cucumber, Tonic Water</i>		10.00
Lillet Cherry (9)		
<i>Lillet Blanc, Mint, Cherry Blossom Tonic</i>		10.00
Lillet Buck (9)		
<i>Lillet Blanc, Mango, Ginger Ale</i>		10.00
Lillet Lemon (4,7,9,10)		
<i>Lillet Blanc, Lemon, Bitter Lemon</i>		10.00

LONGDRINKS & COCKTAILS

€

Gin Tonic (9)	
Bombay Sapphire	9.00
Tanqueray	9.00
Hendricks	10.00
Gin Mare	10.00
Cuba Libre (2,3,9)	8.00
Havanna Club 3Y, Lime, Cola	
Caipirinha	8.00
Cachaca, Lime, Cane Sugar	
optionally: Classic, Raspberry, Lychee	
Mojito	8.00
Havanna Club 3Y, Mint, Lime, Cane Sugar, Soda	
Bacardi Razz	9.00
Bacardi Razz, Mint, Lime, Raspberry, Sprite	
Whisky Cola (2,3,9)	8.00
Jack Daniels, Cola	
Vodka Lemon (4,7,9,10)	8.00
Absolut Vodka, Bitter Lemon	
Watermelon Sparkler (9)	8.00
Sierra Tequila Silver, Watermelon, Mint, Sprite	
Blossom Kiss (9)	10.00
Bombay Sapphire, Hibiscus, Lime, Tonic	
Pink Ink (9)	10.00
Bombay Sapphire, Mint, Cherry Blossom Tonic	
Mango Breeze (9)	10.00
Havanna Club 3Y, Mango, Mint, Tonic	
Tropical Cooler (9)	10.00
Havanna Club 3Y, Lychee, Grapefruit, Tonic	
Ginger Lemon (4,7,9,10)	10.00
Absolut Vodka, Ginger, Mint, Bitter Lemon	
Moscow Mule (2,9)	10.00
Absolut Vodka, Cucumber, Lime, Spicy Ginger	
Spicy Mint (2,9)	10.00
Havanna Club 3Y, Mint, Lime, Spicy Ginger	

NON-ALCOHOLIC COCKTAILS

€

Virgin Mojito	6.00
Lime, Mint, Cane Sugar, Soda	
Fresh Melon (9)	6.50
Watermelon, Cucumber, Mint, Sprite	
Berry Splash (9)	7.00
Wild Berry, Mint, Ginger Ale	
Cherry Berry (2,9)	7.00
Cranberry, Lime, Cherry Blossom Tonic	
Exotic Cooler (9)	7.00
Grapefruit, Hibiscus, Mint, Tonic	
Spicy Lemon (2,9)	7.00
Lemongrass, Ginger, Lime, Spicy Ginger	

SPIRITS

Baileys (2,3,12)	4cl	5.00
Ramazotti (2)	4cl	5.00
Sambuca	2cl	3.00
Jägermeister (2)	2cl	3.00
Plum Liqueur	2cl	3.00
Cherry Liqueur	2cl	3.00
Tequila Silver	2cl	3.00
Tequila Gold	2cl	3.00
Fernet Branca (2)	2cl	3.00
Linie Aquavit	2cl	3.00
Grappa Prosecco	2cl	3.50
Sake	4cl	5.50
Ron Botucal Reserva	4cl	7.00
Ron Don Papa	4cl	7.00
Ron Zachapa Centenario	4cl	9.00
Absolut Vodka	4cl	5.00
Belvedere Vodka	4cl	7.00
Grey Goose Vodka	4cl	7.00
Jack Daniels	4cl	5.00
Jim Beam	4cl	5.00
Makers Mark	4cl	5.50
Laphroig 10Y	4cl	7.50
Glenmorangie 12Y	4cl	8.50
Lagavulin 16Y	4cl	9.50

ALLERGENS

- A Soy
- B Sesame
- C Nuts
- D Mollusks
- E Peanuts
- F Fish
- G Gluten
- H Sulfur Dioxide & Sulphite
- I Mustard
- J Celery
- K Crustaceans
- L Lupins
- M Dairy Products
- N Eggs

ADDITIVES

- 1 Preservatives
- 2 Dye
- 3 Coffee Content
- 4 Contains Quinine
- 5 Contains Taurine
- 6 Flavorings
- 7 Antioxidants
- 8 Flavor Enhancers
- 9 Cleaning Agents
- 10 Stabilizers
- 11 Sweeteners
- 12 Lactose
- 13 Sulfite