

aperitif

cava cossetània brut reserva do	10 cl	7.1
martini bianco rosso	5 cl	6.0
campari soda*	4 cl	7.5
campari orange* sprizz*	4 cl	8.9
aperol soda*	4 cl	7.5
aperol orange* sprizz*	4 cl	8.9
hugo		8.9
elderflower lime mint sparkling wine		
lillet sprizz		9.5
lillet blanc tonic sparkling wine		
sparkling lemon mint cooler		9.5
limoncello lime mint sparkling wine		
* contains coloring		

drinks

kaffir mule		11.5
infused gin spicy ginger lime kaffir leave cucumber		
spicy mule		
infused vodka spicy ginger lime cucumber		
basil mule		
infused vodka spicy ginger lime basil cucumber		
mekhong mule		
mekhong whiskey spicy ginger lime cucumber		
mint mojito		
brown & white rum lime sugar mint		
basil mojito		
brown & white rum lime sugar basil		
watermelon mojito		
brown & white rum lime sugar mint watermelon		
coconut mojito		
brown & white rum lime sugar mint cocos		
mai tai		
brown & white rum almond sirup lime pineapple		
thai daiquiri		
brown rum pineapple lime rose		
golden buddha		
brown rum kahlua cocos		
ginger blossom		
vodka lime ginger mint sugar		

zero drinks

zero spicy mule		9.5
spicy ginger lime cucumber chili mint		
zero basil mule		
spicy ginger basil cucumber lime bitter		
zero mojito		
lime mint sugar soda		
zero lemongrass		
lime lemongrass kaffir leave sugar soda		
zero watermelon		
watermelon lime pomegranate mint		

beer

hofbräu original*	0.4 l	4.6
hofbräu münchenner weisse*	0.5 l	5.4
hofbräu weissbier alcoholfree*	0.5 l	5.4
radler with hofbräu original*	0.4 l	4.6
hofbräu alcoholfree*	0.4 l	4.6
singha beer*	0.3 l	4.9
* contains gluten		

spirit

averna amaro	4 cl	5.5
ramazotti amaro	4 cl	5.5
fernet branca	4 cl	5.5
fassbind suisse	2 cl	6.0
vieille prune vieille poire		
lantenhammer	2 cl	6.0
williams apricot hazelnut		
cognac 1840 pierre ferrand	2 cl	9.0
ron botucal - reserva exclusiva 12 jahre	4 cl	14.0
ron zacapa 23 jahre	4 cl	16.0

mekhong reiswhiskey	4 cl	6.0
johnnie walker - black label 12 years	4 cl	9.5
jack daniels black	4 cl	9.5
woodford - reserve distiller's select	4 cl	10.0
bunnahabbain - 12 years islay single malt	4 cl	12.0

bombay sapphire gin	4 cl	8.5
tanqueray rangpur gin	4 cl	9.0
hendrick's gin	4 cl	10.0
monkey 47 schwarzwald dry gin	4 cl	14.0

all long drinks | spirits + 3.5 euro

softdrink

coca cola* ***	0.2 l	3.9
coca cola light* ***	0.2 l	3.9
spezi* ***	0.33 l	3.9
organic lemon ginger lemonade	0.3 l	5.5
elephant bay ice tea*	0.33 l	5.5
mango pineapple passionfruit		
thomas henry	0.2 l	4.3
bitter lemon** tonic water** ginger ale spicy ginger		
* contains caffeine ** contains chinin *** contains coloring		

juice & nectar

juice	0.2 l	3.9
apple pink grapefruit pineapple orange		
nectar	0.2 l	3.9
cassis maracuja mango rhubarb lychee		
juice schorle nectar schorle	0.3 l	4.3

mineral water

plose mineralwater still	0.25 l	3.2
	0.75 l	7.5
plose mineralwater sparkling	0.25 l	3.2
	0.75 l	7.5

coffee & tea

espresso*	2.7
espresso doppio*	3.5
caffé lungo*	3.2
cappuccino* **	3.8

ginger tea fresh	4.9	
mint tea fresh	4.9	
lemongrass tea	4.9	
wild basil tea	4.9	
green tea organic*	4.9	
jasmin tea organic*	4.9	
aurun tea mixture organic	4.9	
lemongrass hibiscus mint		
dara tea mixture organic	4.9	
red pepper cardamom chamomile		
joy tea mixture organic	4.9	
licorice ginger anise cinammon		
erawan tea mixture organic	4.9	
apple clover pepper chili		
taya tea mixture organic	4.9	
ginger orange cinammon		
lamai tea mixture organic	4.9	
peach mango cranberry		

* contains caffeine ** contains milk

YUM

starter

10.9

v1 poa pia krob

deep fried spring roll, stuffed with glass noodle, mushrooms, cabbage, carrot, served with thai plum sauce

v2 kwan thong

deep fried rice paper dumplings, stuffed with pork, shrimps, herbs, served with cranberry chili sauce

v3 satay gai 2, 4, 5

chicken filet skewer, marinated in herbed coconut milk, grilled on the table, served with pickles and peanut sauce

v4 tod man gai

chicken patties with red curry and herbs, served with homemade cucumber peanut sauce

v5 pa tad lom

deep fried rice paper rolls, stuffed with prawns and pork, served with homemade ginger chili sauce

v6 gung thod samulphai 2

prawn and vegetable tempura with thai herbs, served with plum sauce and sriracha sauce

v7 krupuk

with cranberry dip and peanut sauce

4.9

soup

10.9

s1 gaeng jued woon sen

glass noodle soup with fresh thai herbs, egg, chives, pork

s2 tom kha gai 🍴 4

aromatic chicken coconut soup with galgant, mushrooms, onion, tomato, kaffir leaves, lime

s3 tom yum gung 🍴🍴 1, 2, 4

traditional, sour spicy soup with prawns, mushrooms, chili, lemongrass, kaffir leaves, lime

s4 tom yum pla krob 🍴🍴 1, 2, 4

sour spicy soup with fish fillet, mushrooms, lemongrass, chili, kaffir leaves, tomato, red onion

s5 glow nam mu

wonton soup with pork, fresh thai herbs, vegetables

yum

14.9

y1 yum nur yang 🌶️🌶️ 1, 4

beef salad with onion, lemongrass, coriander and sour spicy dressing

y2 yum tor plue 🌶️ 1, 4

chicken breast salad with beans, prawns, chili, coconut milk, lime and peanuts

y3 yum pak pridsana 🌶️

Vegetable salad with tofu, coconut milk, lime and chili

y4 yum mamuang 🌶️🌶️ 1, 4

green mango salad with dried shrimps, chili paste, chives, fish sauce, lime and cashew

y5 yum woon sen 🌶️🌶️

glass noodle salad with pork, prawns, onion, tomato, fish sauce, thai herbs and lime

y6 yum king sod 🌶️

prawn & pork salad with red onion, ginger, peanuts, mushrooms, lime and fish sauce

y7 som tam 🌶️🌶️

green papaya salad with carrot, tomato, garlic, chili, fish sauce, dried shrimps, lime and peanuts

y8 laab gai 🌶️🌶️ 4

minced chicken breast salad with chili, bell pepper, red onion, lime and coriander

y9 yum takrai 🌶️🌶️

fried fish salad with lemongrass, onions, chili, green mango, lime, fish sauce and cashew

dessert

9.9

d1 thai pudding

tapioca coconut pudding with water chestnut, palm sugar and young coconut

d2 gluay tohd

rice paper roll stuffed with coconut and banana, fried with honey and pistachio

d3 lychee thod 4

battered deepfried lychee served with pistachio and vanilla ice cream

d4 exotic fruit & herb sorbet 🌶️

mango sorbet with pineapple, mint and chili

d5 coconut mango creme

d6 sticky rice with mango | saesonal

12.9

fresh mango served with sticky coconut rice and palm sugar

WOK served with jasmine rice

20.9

Your choice of smoked tofu, chicken, pork, beef or prawns (+4.0)

w1 gaeng karee 🌶️🌶️ 1, 3, 4

yellow coconut curry, chili, red onion, tomato, vegetables

w2 gaeng keow whan 🌶️

green coconut curry, chili, thai aubergine, thai basil, bell pepper, bamboo sprouts

w3 gaeng phed 🌶️

red coconut curry, bamboo sprouts, green beans, bell pepper, thai basil

w4 pad krapow 🌶️🌶️🌶️

spicy oyster sauce, chili, garlic, thai basil, bell pepper, onion

w5 pad king sod 1, 2, 4

ginger mushroom sauce, shitake, ginger, onion, garlic, bell pepper, cloud mushroom, chives

w6 panang avocado 🌶️

panang coconut curry, avocado, chili, kaffir leaves, bell pepper, thai basil

w7 pad mamuang himapan 1, 2, 4

mild oyster sauce, onions, mushrooms, cashew, bell pepper, tomato, garlic, chives

w8 pad praow whan 2, 4, 5

sweet'n sour sauce, bell pepper, onion, tomato, shitake, fresh pineapple

w9 gaeng massaman 🌶️🌶️ 1, 2, 4

massaman coconut curry, onion, bell pepper, sweet potato, tomato

w10 pra ram long song 🌶️ 1, 2, 4

Coconut curry with homemade peanut chili sauce and vegetables

rice & noodle

19.9

your choice of smoked tofu, chicken, pork, beef or prawns (+4.0)

n1 pad thai 1, 2, 4

fried rice noodles with onion, peanuts, chives, bean sprouts, tamarind, fish sauce

n2 gwoy tiew kee mao 🌶️🌶️ 1, 2, 4

fried rice noodles with chili, spicy basil, tomato, chives, bell pepper

n3 pad see you 1, 2, 4

fried rice noodles with green beans, pepper, broccoli

n4 yum fried rice 1, 2, 4

fried jasmine rice with tomato, cives, bell pepper, fresh vegetables, pepper

n5 kao pad kee mao 🌶️🌶️ 1, 2, 4

fried jasmine rice with thai auberginen, peppers, bell pepper, fish sauce

n6 kao pad tom yam 🌶️🌶️ 1, 2, 4

fried jasmine rice with egg, galangal, chili, kaffir leaves, lemongrass, mushrooms, vegetables, spicy basil

duck served with jasmine rice

23.9

e1 gaeng phed ped yang 🌶️🌶️ 4

fried duck breast with red curry, coconut, fresh pineapple, thai aubergine, tomato, bell pepper, thai basil, chili

e2 panang ped krob 🌶️🌶️

fried duck breast with panang curry, coconut, kaffir leaves, thai basil

e3 ped krob pad krapow 🌶️🌶️

fried duck breast with fresh chili, spicy basil, bell pepper, onion, oyster sauce, soy sauce

e4 keow whan ped yang 🌶️🌶️

fried duck breast with green curry, coconut, thai basil, thai aubergine, bell pepper, bamboo sprouts, chili

e5 ped king hed hom 1, 2, 4

fried duck breast with ginger mushroom sauce, ginger, bell pepper, shitake, onion, cloud mushrooms, chives

e6 ped nam mamuang 1, 2, 4

fried duck breast with sweet chili mango sauce, onion, coriander, fresh mango

e7 ped praow whan 2, 4, 5

fried duck breast with sweet'n sour sauce, onion, cloud mushrooms, pineapple, vegetables, tomato

Ocean served with jasmine rice

24.9

f1 pla sam rot 🌶️

crispy fried whole sea bream with bell pepper, chili, served with sweet'n spicy chili sauce

f2 pla chu chee 🌶️🌶️

crispy fried whole sea bream with red curry, bell pepper, coconut milk, kaffir leaves, chili and thai basil

f3 pla thod kratiem prik thai

crispy fried whole sea bream with garlic, bell pepper, white pepper, oyster sauce and coriander

f4 gung krouw sapparot 🌶️🌶️

sauteed prawns with coconut milk, bell pepper, red curry, fresh pineapple, chili and thai basil

f5 kee mao talay 🌶️🌶️🌶️

fried seafood with chili sauce, garlic, spicy basil, bell pepper and chives

f6 pla muk pridsana 🌶️🌶️

squid tubes stuffed with minced pork and thai herbs, fried with our homemade curry, onion, bell pepper, coconut milk and thai basil

f7 chu chee plu nim 🌶️🌶️

deep fried soft shell crab with red coconut curry, chili, kaffir leaves, thai aubergine, beans and basil

28.9

extra jasmine rice

2.9

1 contains coloring | 2 contains preservatives | 3 contains antioxidant | 4 contains flavour enhancer | 5 contains phosphate

should you require any further assistance regarding allergenic ingredients do not hesitate to ask our staff