

# HOA THOA

SUSHI · GRILL · WOK

We warmly welcome you!

The HOA THOA restaurant is a family business that offers you a variety of dishes from the grill, from the smoker and from the Far Eastern cuisine. Selected fresh ingredients from the region are used. Discover our homemade specialties from Vietnam, Thailand and Japan, prepared for you by our passionate chefs with years of experience. Our attentive service team looks forward to serving you and providing you with an unforgettable culinary experience.

You can also rent our restaurant for a private party or catering at your home. Just contact us for this purpose. We will be happy to advise you.

Visit us also on our website:

[www.hoathoa.de](http://www.hoathoa.de)

For reservations you can reach us at the following telephone number:

089 - 51299699

Or under the following e-mail address:

[Hoathoa2018@gmail.com](mailto:Hoathoa2018@gmail.com)

Opening hours:

Mon.: Rest day

Thu. - Fri.: 11:30 - 15:00 und 17:30 - 23:00

Sat., Son., Holiday: 17:30 - 23:00

Kitchen: Lunch until 14:30 & dinner until 22:00

With your self-collection you receive a small dessert from us (per main course)  
on the house (except lunch offers).

---

We are happy about positive reviews on Google and TripAdvisor.

# Hoa Thoa's Sushi

(served with pickled ginger, wasabi and soy sauce)

## Nigiri

(One ingredient served on oval rice ball with fresh wasabi - 1 piece each)

N1	Maguro – yellow fin tuna fillet <sup>3</sup>	3,80 €
N2	Sake – salmon fillet <sup>3</sup>	3,50 €
N3	Surimi – crab meat <sup>3,4</sup>	3,50 €
N4	Unagi – grilled eel <sup>3</sup>	3,80 €
N5	Ebi – freshwater prawn, cooked <sup>4</sup>	3,50 €
N6	Tako – octopus from the master <sup>5</sup>	3,50 €
N7	Tobiko – flying fish caviar <sup>3</sup>	3,80 €
N8	Ikura – salmon caviar <sup>3</sup>	4,50 €
N9	Aburi Sake – flambéed salmon, caviar <sup>3</sup>	4,50 €
N10	Aburi Maguro – flambéed tuna, caviar <sup>3</sup>	4,50 €



Nigiri



Sashimi

## Sashimi

(Thin slices of fresh raw fish served on a radish and seaweed salad  
Flambéed sashimi on request)

A1	Maguro Sashimi – 5 slices of tuna fillet <sup>3</sup>	17,50 €
A2	Sake Sashimi – 5 slices of salmon <sup>3</sup>	16,50 €
A3	Sashimi Mix – 3 slices each of tuna fillet and salmon <sup>3</sup>	17,50 €

# Hoa Thoa's Sushi

---

(served with pickled ginger, wasabi and soy sauce)

## Hoso - Maki

(Classic sushi roll - cut into 6 pieces)

H1	Tekka Maki - yellow fin tuna fillet <sup>3</sup>	7,50 €
H2	Sake Maki - salmon fillet <sup>3</sup>	7,00 €
H3	Eby Maki - freshwater prawn, cooked <sup>4</sup>	7,50 €
H4	Unagi Maki - grilled river eel, spring onions, sesame seeds <sup>3</sup>	7,50 €
H5	Sake Tatar Maki - spicy salmon tartare, spring onions, tobiko <sup>3</sup>	7,00 €
H6	Ebi Fry Maki - tempura shrimp <sup>1,4</sup>	7,00 €
H7	Surimi Maki - crab meat <sup>3,4</sup>	6,50 €
H8	Avo Maki - avocado, sesame seeds	5,50 €
H9	Kappa Maki - cucumber, sesame seeds	5,00 €
H10	Mango Maki - fresh mango, cream cheese <sup>9</sup>	5,50 €

## Ura - Maki

(Inside-out roll with sesame seeds - cut into 8 pieces)

U1	Avo Phila - avocado, cream cheese <sup>9</sup>	7,50 €
U2	Kappa Phila - cucumber, cream cheese <sup>9</sup>	7,00 €
U3	Vegan - avocado, mango, cucumber, seaweed salad	8,00 €
U4	California - crab meat, avo, cucumber, tobiko, spicy mayo <sup>2,3,4</sup>	8,50 €
U5	Alaska - salmon, avocado, tobiko <sup>3</sup>	8,50 €
U6	Philadelphia - salmon, avocado, cream cheese <sup>3,9</sup>	8,50 €
U7	Spicy Tuna - spicy tuna tartare, cucumber, tobiko <sup>3</sup>	9,50 €
U8	Spicy Sake - spicy salmon tartare, avocado, tobiko <sup>3</sup>	9,00 €
U9	Mexican - tempura prawn, avocado, cream cheese <sup>1,4,9</sup>	9,50 €
U10	Tekkakyu - tuna, cucumber, avocado <sup>3</sup>	9,50 €
U11	Salmon Skin - crispy salmon skin, cucumber, spicy mayo <sup>2,3</sup>	8,50 €
U12	Anago - grilled eel, cucumber, avocado <sup>3</sup>	9,50 €



Hoso - Maki



Ura - Maki

## Sushi Sets

---

(served with pickled ginger, wasabi and soy sauce)

- Set 1** (vegetarian) <sup>1,2,9</sup> 18,00 €  
20 maki pieces: 6 Crunchy Vegi, 6 Avo Maki, 8 Kappa Phila
- Set 2** <sup>1,2,3,4,9</sup> 20,50 €  
2 nigiris: 1 salmon, 1 tuna  
12 maki pieces: 6 Crunchy Dragon, 3 Sake Maki, 3 Tekka Maki
- Set 3** <sup>1,2,3,4,9</sup> 22,50 €  
3 nigiris: 1 salmon, 1 tuna, 1 shrimp  
14 maki pieces: 4 Mexican, 4 California, 6 Crunchy Seafood
- Set 4** <sup>1,2,3,9</sup> 22,50 €  
3 salmon nigiris  
14 makis pieces: 4 Alaska, 4 Spicy Sake, 6 Crunchy Salmon
- Set 5** <sup>1,2,3,4,9</sup> 20,50 €  
22 makis pieces: 4 California, 4 Mexican, 4 Alaska, 4 Tekkakayu,  
3 Avo Maki, 3 Kappa Maki
- Set 6 (for 2 persons)** <sup>1,2,3,4,9</sup> 58,00 €  
4 sashimis on seaweed and radish salad : 2 salmon, 2 tuna  
6 nigiris: 2 salmon, 2 tuna, 2 shrimps  
26 maki pieces: 6 Sake Maki, 6 Tekka Maki, 6 Crunchy Dragon, 8  
California

# Hoa Thoa's Sushi

(served with pickled ginger, wasabi and soy sauce)

## Crunchy Rolls <sup>1,2,9</sup>

(Baked in a panko coating with unagi sauce and spicy mayonnaise - cut into 6 pieces)

B1	Vegi - avocado, cucumber, mango, cream cheese	8,50 €
B2	Dragon - tempura shrimp, avocado, mango, cream cheese <sup>4</sup>	9,50 €
B3	Seafood - salmon, tuna, crab meat, avocado, cream cheese <sup>3,4</sup>	9,90 €
B4	Duck - duck, avo, cucumber, mango, spring onions, cream cheese	9,50 €
B5	Chicken - chicken tempura, avocado, cucumber, cream cheese	9,50 €
B6	Salmon - salmon, avocado, cream cheese <sup>3</sup>	9,50 €



Crunchy Roll



Special Roll

## Special Rolls

(With caviar and fresh wasabi on top - cut into 8 pieces)

T1	ebi fry, avocado, mango, philadelphia / Aburi Sake on top <sup>1,3,4,9</sup>	16,50 €
T2	crab meat, cucumber, avo, mayo / tuna, ebi, salmon on top <sup>2,3,4</sup>	16,50 €
T3	salmon skin, mango, cucumber, mayo / salmon tatare on top <sup>2,3</sup>	16,50 €
T4	grilled eel, cucumber, avocado / shrimps on top <sup>3,4</sup>	16,50 €
T5	ebi fry, avocado, mango, cream cheese / Aburi Tuna on top <sup>1,3,4</sup>	16,50 €

# Soups

---

## 1. Wan Tan Soup <sup>5</sup>

Clear chicken broth with wan-tan pockets filled with chicken and shrimps with vegetables, mushrooms and spring onions

8,00 €

## 2. Tom Yum Gung <sup>3,4</sup>

Spicy, zesty hot and sour soup with black tiger shrimp, lemongrass, galanga, cherry tomatoes and mushrooms

9,00 €

## 3. Tom Kha Gai <sup>3,4</sup>

Thai coconut soup with chicken, lemongrass, galanga and mushrooms

8,00 €


# Small Starters & Sides


---

90. Edamame	5,90 €	94. Portion Fries	3,50 €
91. Seaweed salad	6,90 €	95. Portion Jasmin rice	2,50 €
92. Mixed salad	4,50 €	96. Portion Egg rice	5,50 €
93. Krupuk (Crab chips)	4,50 €	97. Extra Sauce	2,50 €

---

 = Slightly spicy

 = hot

 = very hot

If you like it spicy, you can order any dish with the desired degree of spiciness on request.

# Salads

---

## 4. Goi Cuon – Summer rolls (2 Pieces - Served with Hoisin sauce) <sup>3,4,6,8,b</sup>

Rice paper sheets stuffed with fresh herbs, rice noodles, shrimp, grilled chicken, eggs, cucumbers, bell peppers, and lettuce (vegetarian if desired)

8,50 €

## 5. Salad Mien <sup>3,4,7</sup>

Lukewarm glass noodle salad with black tiger prawns, cherry tomatoes, onions, celery, bell peppers, cucumbers and herbs in lime chili garlic marinade

10,50 €

## 6. Salad Bo <sup>3,7,8</sup>

Lukewarm beef salad with cucumbers, celery, cherry tomatoes, bell peppers, herbs, bean sprouts, peanuts and onions Vietnamese style

10,50 €

## 7. Mango-Salad <sup>1,3</sup>

With carrots, red onions, spring onions, herbs, roasted onions and peanuts in a refined homemade dressing, served with crab chips

9,50 €

## 8. Papaya-Salad <sup>3,4</sup>

With cherry tomatoes, carrots, young beans, peanuts and european grass in refined lime- chili garlic dressing, served with crab chips

9,50 €

## 9. Spicy Salmon-Avo-Tatar <sup>3</sup>

Spicy dressed salmon with avocado, sesame seeds, fish roe, spring onions on seaweed salad, served with crab chips

13,50 €



# Warm Starters

---

## 20. Cha Gio Chay <sup>1,6</sup>

3 pieces homemade spring rolls with glass noodles, morels, water chestnuts, spring onions and vegetables, served with sweet chili sauce

7,50 €

## 21. Nem <sup>2,3</sup>

3 pieces homemade spring rolls in rice paper with pork, eggs, morels, glass noodles, vegetables and spring onions, served with refined chili garlic fish sauce

8,00 €

## 22. Satay Gai <sup>8,b</sup>

5 pieces spicy chicken skewers marinated with different herbs in curry coconut milk sauce served with peanut sauce

8,50 €

## 23. Ebi Fry <sup>1,4</sup>

5 pieces of Japanese shrimp baked crispy in a panko shell, served with sweet chili sauce

9,50 €

## 24. Spicy Chicken Wings <sup>1,2,6,b</sup>

5 pieces light spicy baked chicken wings with homemade sweet chili sauce

8,00 €

## 25. Mixed plate (starting at 2 persons) <sup>1,2,3,4,6,8,b</sup>

A combination of Cha Gio Chay, Nem, Satay Gai, Ebi Fry, Chicken Wings and Glass Noodle Salad, served with a variety of homemade sauces

13,50 € per person

# Grill & Smoker

---

Enjoy our grilled meat and fish specialties with Asian accents  
and a fine touch of smoke

## 30. Vit Sot Me <sup>3</sup> )

Grilled Barbarie duck breast on wok vegetables with onions and chili peppers  
in light sweet and sour tamarind sauce, served with jasmine rice

22,50 €

## 31. Rump steak (ca. 250 g) <sup>9</sup>

Best roast beef from Argentine Angus beef (tender and low fat),  
served with herb butter, salad from the season and potato wedges

24,50 €

## 32. Bo Nuong Tieu <sup>6,9</sup> )

The juicy tender piece of roast beef from the grill cut into strips on wok vegetables  
with young green pepper in chili garlic sauce, served with jasmine rice

22,50 €

## 33. Surf & Turf <sup>4,6</sup>

Roast beef and black tiger prawns on skewers from the grill on wok vegetables in soy  
fish sauce, served with jasmine rice

25,50 €

## 34. Lachssteak Teriyaki <sup>3,5,6</sup>

Grilled salmon steak on wok vegetables in fine teriyaki sauce, served with jasmine rice

21,50 €

## 35. Zander Chu Chi <sup>3,5,6</sup> ))

Grilled pike perch fillet on vegetables with pineapple, cherry tomatoes, baby corn  
and finely chopped lemon leaves in curry paste sauce, served with jasmine rice

20,50 €

# Wok specialties

---

(served with jasmine rice)

## 40. Ga Xao Hat Dieu <sup>5,6</sup> )

Chicken fillet strips with various vegetables, bell peppers, spring onions and cashew nuts in fine chili garlic sauce

17,90 €

## 41. Ga Sot Dau Phong <sup>1,8,9,b</sup> )

Crispy baked chicken on wok vegetables with peanut coconut milk sauce

17,90 €

## 42. Bo Chu Chi Tieu <sup>3,6</sup> ))

Beef tenderloin strips with young green bell pepper, bell pepper, zucchini, mushroom, bamboo shoots, baby corn, beans and Thai basil in curry paste sauce

18,90 €

## 43. Bo Xao Hung Que <sup>3,6</sup> )

Beef tenderloin strips with market vegetables and Thai basil in fine soy fish sauce

18,90 €

## 44. Vit Chua Ngot <sup>1,6</sup>

Crispy duck on vegetables, peppers and fresh pineapple in sweet and sour sauce

19,50 €

## 45. Vit Rau Xao <sup>1,6</sup>

Crispy baked duck on various market vegetables in soy oyster sauce

19,50 €

## 46. Tom Chu Chi <sup>3,4</sup> ))

Black tiger prawns with fresh pineapple, cherry tomatoes, bamboo shoots, baby corn, beans and bell peppers in curry paste sauce with finely chopped lemon leaves

20,50 €

## Wok specialties

---

(served with jasmine rice)

### 47. Tom Sa Ot <sup>5,6</sup>

Fried black tiger prawns with lemongrass, chili peppers, onions  
and assorted vegetables in chili garlic sauce

20,50 €

### 48. Cá Chien Rau Xao <sup>3,6</sup>

Baked redfish fillet cubes marinated with galanga, lemongrass and turmeric  
on market vegetables, onions, peppers and mushrooms in soy oyster sauce

19,50 €

### 49. Rau Xao Thap Cam <sup>6</sup>

Crispy market vegetables from the wok with tofu, mushrooms, peppers,  
bamboo shoots and spring onions in fine teriyaki sauce

16,90 €

## Red Thai-Curry

---

(served with jasmine rice)

with fresh pineapple, cherry tomatoes, bell peppers, carrots, bamboo shoots,  
market vegetables, Thai basil and coconut milk

- |                                     |   |
|-------------------------------------|---|
| 50. Baked duck <sup>1</sup>         | 19,50 €   |
| 51. Chicken fillet strips           | 17,90 €   |
| 52. Black Tiger Shrimp <sup>4</sup> | 20,50 €   |
| 53. Beef strips                     | 18,90 €   |
| 54. Vegetables and Tofu             | 16,90 €  |

# Noodles Special

---

## 60. Pho Bo <sup>3</sup>

Vietnam's most famous rice ribbon noodle soup, freshly prepared in our house according to an old family recipe with beef, spring onions, bean sprouts and herbs  
16,50 €

## Bun

Vietnamese lukewarm fine rice noodle bowl with lettuce, cucumber, fresh herbs, peanuts and fried onions, served with refined chili garlic fish sauce.

On request also vegan / vegetarian.

## 61. Bun Nem - La Lot <sup>3,5,8</sup> 19,50 €

Spring rolls with meat and marinated beef in wild pepper leaves

## 62. Bun Ca Hanoi <sup>1,3,5,8</sup> 19,50 €

Marinated redfish fillet fried with dill and spring onions

## 63. Bun Thap Cam <sup>2,3,5,8</sup> 19,50 €

With Vietnamese spring rolls and fried beef tenderloin strips

## 64. My Xao Vit <sup>1,2</sup>

Crispy baked duck on fried egg noodles <sup>3</sup> with various vegetables  
19,50 €

## 65. Pad-Thai <sup>2,3,6,8</sup> )

Stir-fried rice ribbon noodles with eggs, tofu, bean sprouts, carrots and scallions in light sweet and sour tamarind sauce. Optionally with:

Shrimps: 20,50 € / Chicken breast: 17,90 € / Vegetarian: 16,90 €

## 66. Banh Canh Xao Bo <sup>1,3,6</sup> )

Fried udon noodles with beef tenderloin strips, vegetables and soy fish sauce  
18,90 €

# Dessert

---

80. Homemade chocolate cake with mango ice cream <sup>2,9</sup>	8,50 €
81. Lemongras Crème brûlée <sup>2,9</sup>	8,00 €
82. Choco mousse with fruit ragout and coconut ice cream <sup>9,b</sup>	8,50 €
83. Mango mousse with fruit ragout and coconut ice cream <sup>9,b</sup>	8,50 €
84. Three different Japanese mochi with fruit ragout	9,00 €
85. Fresh mango with lukewarm coconut sticky rice	8,50 €
86. Baked banana with honey and vanilla ice cream <sup>1,9</sup>	8,00 €
87. Mixed ice cream (three scoops of your choice) <sup>9</sup> Vanilla, Chocolate, Strawberry, Mango, Pistachio, Coconut	7,50 €

For dessert we recommend a glass of sweet sherry or plum wine

For the protection of the environment we charge a fee of 0,50 Euro per packaging part, which is used for taking away food leftovers.

1 Cereals containing gluten | 2 Eggs | 3 Fish | 4 Crustaceans | 5 Molluscs | 6 Soy | 7 Celery |  
8 Peanuts | 9 Milk and lactose  
a Flavor enhancer | b Preservatives | c Antioxidant | d Colorant | e Sweetener |  
f Caffeinated | g Containing quinine

## Aperitif & Longdrinks

---

<b>Hugo</b> <sup>b,c</sup> Mint, elderberry syrup, lime, prosecco	8,50 €	<b>Whiskey Coke</b> <sup>d,f</sup> Coke, Jack Daniel's Whiskey	8,50 €
<b>Aperol Spritz</b> Prosecco, Aperol, soda, orange	8,50 €	<b>Cuba Libre</b> <sup>d,f</sup> Coke, white rum, lime	8,50 €
<b>Lillet Wild Berry</b> Lillet Blanc, wild berry, berries	8,50 €	<b>Lillet Vive</b> Lillet Blanc, Tonic Water, strawberry, mint, cucumber	8,50 €
<b>H. T. Bowle</b> Prosecco, elderberry syrup, soda, pink grapefruit, fruit	8,50 €	<b>Vodka Bitter Lemon</b> <sup>g</sup>	8,50 €
<b>Campari Soda</b> <sup>d</sup>	7,90 €	<b>Gordon's Gin Tonic</b> <sup>g</sup>	8,50 €
<b>Campari Orange</b> <sup>d</sup>	8,50 €	<b>Hendricks Gin Tonic</b> <sup>g</sup>	11,50 €

## Prosecco, Crémant & Champagner

---

<b>Prosecco di Valdobbiadene</b>	0,1l 0,75l (Bottle)	5,90 € 35,00 €
<b>Crémant Bouvet Rosé Excellence Brut</b>	0,1l 0,75l (Bottle)	7,90 € 39,00 €
<b>Hubert de Gertale Brut Tradition</b>	0,75l (Bottle)	69,00 €
<b>Veuve Cliquot Brut</b>	0,75l (Bottle)	79,00 €
<b>Ruinart Brut Rosé</b>	0,75l (Bottle)	119,00 €

## Open Wines White

---

Grauer Burgunder - Germany Ihringer Fohrenberg	0,1l	4,50 €	0,2l	7,90 €
Grüner Veltliner - Austria Heuriger - „Lössterrassen“	0,1l	4,50 €	0,2l	7,90 €
Lugana Valmarone - Italy	0,1l	5,00 €	0,2l	8,50 €
Chardonnay - France Aimery Caves du Sieur d'Arques	0,1l	4,50 €	0,2l	7,90 €
Wine spritzer white, rose or red	0,2l	5,00 €	0,4l	8,50 €

## Open Wines Red

---

Blauer Zweigelt - Austria Lösssterassen	0,1l	4,50 €	0,2l	7,90 €
Merlot - France Aimery Caves du Sieur d'Arques	0,1l	4,50 €	0,2l	7,90 €
Primitivo - Italy Doppio Passo Salento	0,1l	5,00 €	0,2l	8,50 €

## Open Wines Rosé

---

Côtes de Provence - France Marquis de Saporta	0,1l	5,00 €	0,2l	8,50 €
--	------	--------	------	--------



## Bottled wines white

---

Rhein- hessen	<b>Grauer Burgunder</b> <b>Weingut Rudolf Geil</b> Quality wine, dry, fruity	0,75l	37,00 €
Baden	<b>Weißburgunder SL</b> <b>Alexander Laible</b> QbA, dry, mirabelle plums, quince, lemon	0,75l	43,00 €
Rheingau	<b>Riesling</b> <b>Weingut Robert Weil</b> VDP Estate wine, dry, fruity	0,75l	42,00 €
Italy	<b>Lugana</b> <b>Cà dei Frati</b> DOC, dry, fine spicy, apricots, almonds	0,75l	39,00 €
France	<b>Sancerre „Cuvée Genèse“</b> <b>Jean-Max Roger</b> A.O.P. dry, fruity	0,75l	46,00 €
France	<b>Chardonnay „Grand Ardèche“</b> <b>Maison Louis Latour</b> I.G.P. dry, fruity, vanilla note	0,75l	39,00 €
Austria	<b>Sauvignon Blanc</b> <b>Wengut Tement Berghausen</b> Quality wine, dry, pear note, elderberry	0,75l	43,00 €
Austria	<b>Grüner Veltliner Fass 4</b> <b>Bernhard Ott, Wagram</b> Quality wine, fruity, elegant, peppery	0,75l	43,00 €

## Bottled wines Rosé

---

France	Sancerre „Cuvée La Grange Dimière“ Jean-Max Roger A.O.P. dry, raspberry, white roses	0,75l	45,00 €
Austria	„Lust & Laune“ Weingut Zull Quality wine, dry, fresh red fruits	0,75l	33,00 €

## Bottled wines Red

---

Pfalz	Ursprung (Cabernet Sauvignon/Merlot) Weingut Markus Schneider Quality wine, dry, velvety, soft, cherry, currant, plum jam	0,75l	35,00 €
Italy	Vino Nobile di Montepulciano Azienda Agricola Poliziano D.O.P. dry, blackberry, licorice, cherry	0,75l	48,00 €
France	Châteauneuf-du-Pape Domaine du Vieux Lazaret A.O.P. dry, full-bodied, berries	0,75l	52,00 €
Spain	Rioja Reserva Bodegas Muga D.O.P. dry, fruity, wild berries	0,75l	46,00 €

\* Our service is at your disposal for any questions about the vintage

## Beers

---

Hofbräu draftbeer	0,3l	3,70 €	0,5l	4,50 €
Hofbräu white draftbeer <sup>1</sup>	0,3l	3,70 €	0,5l	4,50 €
Draftbeer with lemonade <sup>1</sup>	0,3l	3,70 €	0,5l	4,50 €
Russ'n / Cola-Weizen <sup>1,d,e,f</sup>	0,3l	3,70 €	0,5l	4,50 €
Beck's Pils <sup>1</sup>	0,33l	4,10 €		

### Hofbräu bottled beer:

Dark beer, dark white beer <sup>1</sup>			0,5l	4,50 €
Non-alcoholic draftbeer / white draft beer, white beer light <sup>1</sup>			0,5l	4,50 €

### Asian beers:

Singha Bier (Thailand)	0,33l	5,50 €		
Kirin Bier / Asahi Bier (Japan)	0,33l	5,50 €		

## Softdrinks & Water

---

Fruit Juice spritzer *	0,25l	3,10 €	0,33l	3,80 €
Fruit juice *	0,25l	3,70 €	0,33l	4,70 €

\* (Mango, passion fruit, lychee, guava, currant, apple, pineapple, orange)

Cola / Cola-Light / Cola Zero <sup>d,e,f</sup>	0,25l	3,10 €	0,33l	3,80 €
Lemonade / Fanta / Cola Mix	0,25l	3,10 €	0,33l	3,80 €

Bitter Lemon / Tonic Water / Ginger-Ale <sup>g</sup>			0,25l	3,50 €
--	--	--	-------	--------

Soda water	0,25l	2,30 €	0,33l	2,90 €
Plose Gourmet Mineral water			(Bottle) 0,75l	6,50 €
Plose Gourmet Naturele			(Bottle) 0,75l	6,50 €

## Spirits & Bitter (2cl)

---

Obstler <sup>d</sup>	3,50 €	Lantenhammer Mirabellen	5,50 €
Kirschwasser <sup>d</sup>	3,50 €	Lantenhammer Sauerkirsch	5,50 €
Williams Birne <sup>d</sup>	3,50 €	Jägermeister <sup>d</sup>	3,50 €
Himbeergeist <sup>d</sup>	3,50 €	Fernet Branca <sup>d</sup>	3,50 €
Hazelnut	3,50 €	Avena <sup>d</sup> (3cl)	4,50 €
Grappa <sup>d</sup>	4,50 €	Ramazotti <sup>d</sup> (3cl)	4,50 €

## Whisky, Cognac & Vodka (2cl)

---

Chivas Regal Scotch	4,50 €	Absolut Vodka	3,50 €
J. W. Black Label <sup>d</sup>	4,50 €	Moskovskaya Vodka	3,50 €
Remy Martin VSOP	4,50 €	Grey Goose Vodka	5,50 €
Hennessy XO	15,50 €	Beluga Vodka	5,50 €

## Asian spirits (2cl)

---

Bambus-Schnaps <sup>d</sup>	4,50 €	Rose petal brandy	4,50 €
Reis-Schnaps <sup>d</sup>	4,50 €	Mekhong (Thai-Whisky) <sup>d</sup>	4,50 €
Sake (jap. Rice wine) (5cl)	4,50 €	Plum wine (5cl)	3,50 €
warm		warm or cold	

# Cocktails

---

<b>Pisco Tonto</b> Pisco, lime, orange, cane sugar, ginger ale	9,50 €	<b>Caipirinha</b> Cachaça, Lime, cane sugar, ginger ale	9,50 €
<b>Mai Tai</b> Brown Rum, Triple Sec, Almond Syrup, Lime, Pineapple Juice	9,50 €	<b>Mojito</b> White rum, mint, lime, cane sugar	9,50 €
<b>Lemongras</b> Vodka, lime, lemongrass, cane sugar, lemon leaf	9,50 €	<b>Strawberry Daiquiri</b> White rum, strawberry, strawberry syrup, lemon juice	9,50 €
<b>Singapur Sling</b> <sup>d</sup> Gin, cherry brandy, angostura pineapple juice, grenadine	9,50 €	<b>Pina Colada</b> <sup>9,b</sup> White rum, brown rum, coconut cream, pineapple juice	9,50 €
<b>Planter's Punch</b> <sup>d</sup> White rum, brown rum, pineapple juice, orange / mango / passion fruit juice, apricot brandy, grenadine	9,50 €	<b>Whisky Sour</b> Jim Beam whisky, lemon juice, sugar syrup, orange	9,50 €
<b>Zombie</b> <sup>d</sup> (strong) White rum, brown rum, apricot brandy, pineapple juice, mango juice, passion fruit juice, grenadine	12,50 €	<b>Bahama Mama</b> <sup>df</sup> Brown rum, Kahlúa, Malibu, pineapple juice, lemon juice, coconut cream	9,50 €
<b>Sex on the beach</b> Vodka, peach liqueur, cranberry, orange juice, lemon juice	9,50 €	<b>Blue Hawai</b> <sup>9,b</sup> White rum, Blue Curacao, cream, coconut cream, pineapple juice	9,50 €

# Non-alcoholic Cocktails

---

<b>Virgin Strawberry</b> <sup>d</sup> Strawberry, strawberry syrup, lemon juice	7,50 €	<b>Siam</b> <sup>b</sup> Banana, passion fruit juice, orange juice, coconut cream	7,50 €
<b>Fruit Punch</b> <sup>d</sup> Mango juice, pineapple juice, orange juice, passion fruit juice, grenadine	7,50 €	<b>Virgin Mojito</b> <sup>g</sup> Lime, mint, cane sugar, ginger ale	7,50 €
<b>Mangolasi</b> <sup>9,b</sup> Mango, yogurt, honey, lemon juice	7,50 €	<b>Coco Kiss</b> <sup>9,b</sup> Pineapple juice, cream, coconut milk, grenadine	7,50 €

# Kaffee & Tee

---

<b>Espresso</b> <sup>f</sup>	2,80 €	<b>Espresso Doppio</b> <sup>f</sup>	3,90 €
<b>Espresso Macchiato</b> <sup>9,f</sup>	3,10 €	<b>Cappuccino</b> <sup>9,f</sup>	3,50 €
<b>Cup of coffee</b> <sup>f</sup>	3,00 €	<b>Coffee with milk</b> <sup>9,f</sup>	3,90 €
<b>Latte Macchiato</b> <sup>9,f</sup>	3,90 €	<b>Hot chocolate</b> <sup>9</sup>	3,90 €
<b>Cup of tea</b> Green, Jasmine, Black, Herbs, Peppermint, Fruits	3,50 €	<b>Fresh ginger lemongrass tea with honey, lime</b>	4,00 €

- All prices including VAT in Euro -