

STARTERS

- 4,8 **White Miso Soup** ^{vg,a,c}
tofu | shimeji mushrooms | wakame | spring onion
- 5,8 **Edamame** ^{vg.}
roasted garlic & ginger | dandelion chilli oil ^{optinal}
- 6,8 **Baby Spinach & Wakame Salad** ^{vg,d,h,i}
thin sliced red onion | pickled shallots and sesame seed dressing
- 6,8 **Cabbage & Fennel Salad** ^{vg,a,c,d}
julienned cabbage & fennel | orange zest | apple orange vinaigrette
- 6,8 **Crispy Japanese Enoki mushrooms** ^{vg,a,c,d}
tossed in a light tempura butter | chilli & spring onions | tsuyu sauce
- 9,8 **Veggie Tempura** ^{vg,a,j}
cauliflower | lotus root | spring onions | egg plant | shiso and tsuyu sauce
- 8,8 **Miso Hummus Cauliflower** ^{vg,c}
tossed in garlic miso butter on a bed of hummus
- 7,8 **Crispy Tofu Cubes** ^{vg,a,j}
grated daikon radish and tsuyu sauce
- 8,8 **Aubergine Brul  e** ^{vg,c,j}
ofen roasted eggplant topped with gochujang and miso glaze | popped black rice and pickled shallots
- 7,8 **Mum's Dumplings** ^a (5 Pieces) fried or steamed
minced pork | king prawn | chinese cabbage | ginger spring onion
- 7,8 **Crispy Chicken Karaage** ^{a,i}
made with marinated boneless chicken thighs | with garlic chili mayo



MAIN COURSES

- 11,8 **Katsu Sando** ^{a,b,i,j} (japanese-style sandwich)
brioche toast | lime coleslaw | dandelion seasonal pickles
choice of crispy fried: **marinated tofu** ^{vg,a,d,i,h,j} / **chicken** (200g) ^h / **pork** (170g) ^{a,g,k}
- 15,8 **Katsu Curry** ^{a,b}
spiced japanese curry | cabage salad | steamed rice | dandelion seasonal pickles
choice of crispy fried: **marinated tofu** ^{vg,a,c,d,i} / **chicken** (200g) ^{a,b,i} / **pork** (170g) ^{a,i}
- 16,8 **TanTan Ramen** ^{a,c,d,e,f,i} (in a rich creamy broth)
seasoned ground pork | bean sprouts | sweetcorn | bok choy |
ajitsuke tamago (marinated soft-boiled egg)
- 16,8 **Zaru Soba** ^{vg,a,c,j}
cold buckwheat noodles with dipping sauce
tsuyu (dashi based soy sauce) | veggie tempura | daikon
- 13,8 **Dandelion Caesar Salad** ^{vg,a,b,f,h} (ask your waiter about additions)
with sliced apples | cucumber and cherry tomatoes tossed in an almond Caesar dressing
- 16,8 **Garlic Chicken Ramen** ^{a,c,d,i}
pan fried chicken in a roasted garlic broth with blanched bean sprout |
ajitsuke tamago (marinated soft-boiled egg) | dandelion seasonal pickles
- 16,8 **Classic Carbonara with a twist** ^{a,b,c,i}
udon noodles | crispy fried bacon and shimeji mushrooms | tossed in a egg yolk, miso and parmesan cream

SOFTDRINKS

- 6,0 **Fountain of Youth** 520ml
(Coconut water)
- 3,0 **Vöslauer still** 250ml
- 3,0 **Vöslauer sparkling** 250ml
- 6,5 **Vöslauer still** 750ml
- 6,5 **Vöslauer sparkling** 750ml
- 3,0 **Coca Cola**^{1,2,5,10} / **Zero**^{1,2,5,10,6} 200ml
- 3,5 **Applejuice** 200ml
- 3,5 **Orangejuice** 200ml
- 4,0 **Schorle** 300ml
- 3,0 **Tonic Water**¹ 200ml
- 3,0 **Ginger Ale**² 200ml
- 3,0 **Ginger Beer** 200ml
- 4,5 **Peroni 0%** 330ml
- 3,5 **Erdinger 0%** 330ml
- 3,5 **Krombacher 0%** 330ml

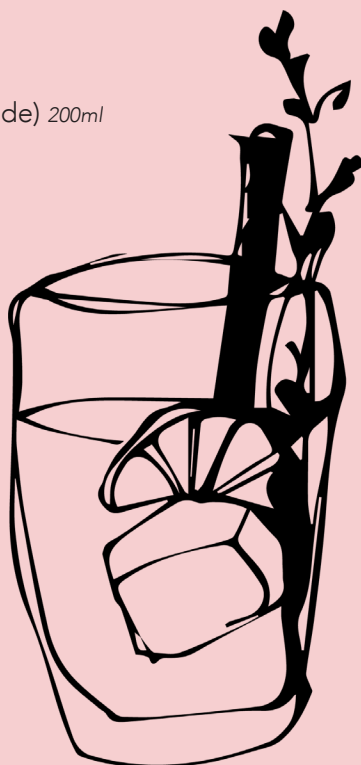
HOTDRINKS

- 2,5 **Espresso**¹
- 3,2 **Americano**¹
- 3,8 **Cappuccino**¹
- 3,0 **Greentea**¹ 300ml
- 4,5 **Rosetea** 300ml
- 4,5 **Chrysanthemum tea** 300ml
- 4,5 **fresh Gingertea** 300ml

SPECIALS

Housemade Coldbrews

- 3,5 | **Greentea**¹ 300ml
- 3,5 | **Coffee**¹ 300ml
- 3,5 | **Mugicha** (barley tea) 300ml
- 4,5 Housemade **Ginger Beer** 200ml
- 5,0 Housemade **Sorrel** (Hibiscus Lemonade) 200ml
- 5,5 Housemade **Ice Tea** 300ml
earl grey | lime | peach
- 5,5 Housemade **Beetroot** 300ml
coconut | lime | soda
- 5,5 Housemade **O' Marmelade** 300ml
thyme | lemon | ginger ale²
- Gnista**
floral wormwood | orange | peel oak | herbs
- 8,5 **on ice** 40ml
- 11,5 **with Tonic** 240ml
- Franca**
Nordic aperitif | berries | gentian | juniper
- 8,5 **on ice** 40ml
- 11,5 **with Tonic** 240ml



brasserie
dandelion