BRUNCH Sat & Sun 11:30 - 16:00

Soufflé Pancakes 11,80
Choose: Strawberry | Mango | Chocolate | Matcha | Maple | Pistachio | Biscoff | Taro
Wähle aus: Erdbeere | Mango | Schoko | Matcha | Ahornsirup | Pistazie | Biscoff | Taro

Benedict Soufflé Pancakes 18,00
2 Poached Eggs | Crispy Bacon or Shimeji Mushrooms | Sauce Hollandaise
2 pochierte Eier | knuspriger Speck oder Shimeji-Pilze | Sauce Hollandaise

Egg Drop Sando 8,80
2 Scrambled Eggs | Cheddar | Spinach | Brioche Bun
Extras each +2,00: Avo | Bacon | Shimeji | Egg
2 Rührei | Cheddar | Spinat | Brioche Bun
Extras jeweils +2,00 : Avo | Speck | Shimeji | Ei

Brunch Caesar's Salad 16,80
2 Poached Eggs | Crispy Bacon or Shimeji Mushrooms | Almond Dressing | Capers | Katsuobushi | Parmesan
2 pochierte Eier | knuspriger Speck oder Shimeji-Pilze | Mandeln Dressing | Kapern | Bonitoflocken | Parmesan

TanTan Ramen 16,80
Pork Mince | Bean Sprouts | Sweetcorn | Carrots | Bok Choy | Ajitsuke Egg
Schweinehack | Bohnensprosssen | Mais | Karotten | Bokchoy | Ajitsuke Ei

Garlic Chicken Ramen 16,80
Roasted Garlic Broth | Bean Sprouts | Sweetcorn | Carrots | Ajisuke Egg | Pickles
Geröstete Knoblauchbrühe | Bohnensprossen | Mais | Karotten | Ajisuke Ei | Pickles

SIDES

Cucumber Salad 5,8
Gurkensalat

Edamame 5,80
Garlic | Ginger | Nori | Chili Oil
Knoblauch | Ingwer | Nori | Chiliöl

Baby Spinach & Wakame Salad 7,80
Red Onion | Pickled Shallots | Sesame Dressing
Rote Zwiebel | Eingelegte Schalotten | Sesamdressing

Caesar's Salad 9,80
Almond Dressing | Capers | Katsuobushi | Parmesan | Add Chicken or Tofu Katsu +8,00
Mandeln Dressing | Kapern | Bonitoflocken | Parmesan | Plus Chicken oder Tofu Schnitzel +8,00

SMALL PLATES

Homemade Gyoza 7,80
Pork Mince | King Prawns | Chinese Cabbage | Ginger | Spring Onion
Schweinehack | Garnelen | Chinakohl |Ingwer | Frühlingszwiebel

Katsu Sando 11,80
Brioche Toast | Chicken or Tofu | Coleslaw | Pickles
Brioche Toast | Hähnchen oder Tofu | Coleslaw | Pickles

CRISP. Chicken Karaage 7,80
Fried Boneless Chicken | Chili Garlic Mayo
Knuspriges Hühnchen | Chili-Knoblauch-Mayo

Crispy Tofu Bites 7,80
Daikon Radish | Tsuyu Sauce
Daikon-Rettich | Tsuyu Sauce

EXTRAS

Brioche Bun | Brioche Bun	2,50
Scambled Eggs | Rührei	6,00
Poached Egg | Pochiertes Ei	3,00
Ajitsuke Egg | Ajitsuke Ei	2,50
Bacon | Speck	4,50
TanTan Pork Mince | Schweinehack	4,50
Shimeji Mushrooms | Shimeji-Pilze	4,00
Avocado | Avocado	4,00
Cheddar | Cheddar	2,00
Butter | Butter	1,50
Jam | Marmelade	2,00
Bok Choy | Pak Choi	1,50
Ramen Noodles | Ramen-Nudeln	4,00
Bean Sprouts | Bohnensprossen	1,50

SOFT DRINKS

VIO Water *still / sparking*	*250 ml*	3,00
	750 ml	6,50
Coca Cola | Coca Cola Zero	*200 ml*	3,50
Fountain of Youth *Coconut Water*	*500 ml*	7,50
Apple Juice | Orange Juice	*200 ml*	4,00
Saftschorle | Juice Spritzer	*300 ml*	4,50
Schweppes *Tonic | Ginger Ale | Ginger Beer*	*200 ml*	3,50

COFFEE & TEA

Espresso	2,00
Americano	3,50
Cappucchino	4,00
Flat White	4,80
Café Latte	4,80
Hot Chocolate | Ovomaltine	4,50
Cold Brew *Coffee | Jasmine Tea | Mugicha*	4,50
Matcha Latte	5,50
Coconut Cloud *Matcha | Taro | Pistachio*	6,00
Matcha & Jasmine Tea	5,50
Green Jasmine Tea	4,00
Mugicha Tea	4,00
Rose Tea	4,50
Chrysanthemum Tea	4,50
Hot Ginger	4,50

HOMEMADE

Beetroot Limeade	5,50
Hibiscus Lemonade	5,50
Iced Earl Grey & Peach Tea	5,50
Lemon & Thyme Soda	5,50

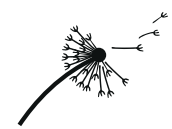
BEER

Asahi	*330 ml*	4,50
Peroni	*330 ml*	4,50
Peroni 0%	*330 ml*	4,50

brasserie dandelion

WINE

Crémant d'Alsace de Raphael *Staff Pick! Organic, no sulfur, no sugar, 24 months on lees. Crisp apple, smoky herbs & fine mousse.*	*Bottle*	49,00
Drink Me Nat, Cool Branco, Niepoort *Funky Vinho Verde vibes! Natural, low-intervention, with a light haze. Citrus zest, white flowers & salty freshness.*	*0,1 l* *Bottle*	7,50 39,00
Boom, Rosé non Filtré, Schnaitmann *Organic rosé, low-intervention, 18 months on lees, unfiltered. Rhubarb & blood orange freshness.*	*0,1 l* *Bottle*	7,50 39,00
Frankenschwein Silvaner, Simon Stumpf *Spontaneously fermented, skin-macerated orange wine with lemon & orange peel & a funky twist.*	*0,1 l* *Bottle*	7,50 39,00
Cedar Heritage Malbec, Cahors *A bold, structured red offering depth, complexity, and a smooth, lingering finish.*	*0,1 l* *Bottle*	6,50 35,00
Prosecco DOC, Treviso *Effortlessly bubbly! Bright fruit, gentle fizz—perfect DOC Frizzante for any time of the day.*	*0,1 l* *Bottle*	7,50 39,00
Frizzante Rosé, Treviso *A light, refreshing sparkle with soft red berry notes, crisp citrus, and a delicate pink hue.*	*0,1 l* *Bottle*	7,50 39,00



Opening Hours: Tue – Sat 11:30 – 21:00 Sun 11:30 – 16:00