



# KING FUSION

**KING FUSION** IST EINE MODERNE OST ASIATISCHE KÜCHE  
IN DER ASIATISCHEN KULTUR UND TRADITION GILT STETS

*„SHARING IS CARING“*

UND DIES WIRD AUCH IM RESTAURANT VISUALISIERT.  
DIE SPEISEN WERDEN ALS **TAPAS** GERICHTE ZUBEREITET.  
IM KING FUSION GIBT ES KEINE KLASSISCHE MENÜFOLGE  
TELLER WERDEN SERVIERT, SOBALD DIESE FÜR  
SIE ANGERICHTET SIND  
GERNE HELFEN WIR IHNEN BEI AUSWAHL UND  
ERLÄUTERUNG DER SPEISEN

AT KING FUSION THERE IS NO TRADITIONAL MENU SERVING  
ALL DISHES ARE SERVED IN THE MIDDLE OF YOUR TABLE  
TO SHARE FOR EVERYBODY

LIEBE GÄSTE, SOWEIT SIE VON ALLERGIEN BETROFFEN SIND, MELDEN SIE SICH. GERNE GIBT IHNEN UNSERE  
SEPARATE ALLERGIKERKARTE AUSKUNFT ÜBER DIE IN DEN SPEISEN ENTHALTENEN ALLERGENEN ZUTATEN.

VISIT US



# LUNCH MENU

MO-FR 12-15 UHR

## STARTER

### DIMSUM MIX 4 €

Rind Chinakohl, Huhn Curry,  
Aubergine Trüffel, Hack und Frühlingszwiebel 4St.

### CRUNCHY ROLL 4 €

Temp. Sushirolle, Lachs, Frischkäse, Avocado 4St.

## MAIN

### BEEF YAKINIKU 10 €

Rind, Gemüse, Yakiniku, Reis

### CRISPY CHICKEN 9 €

Knuspriges Hähnchen, Gemüse, Red Curry,  
Reis \*scharf

### DUCK CURRY 12 €

Knusprige Ente, Gemüse Red Curry, \*scharf, Reis

### TOFU CURRY 8 €

Tofu, Gemüse Red Curry, \*scharf

### CHICKEN BOWL 9 €

Gegrillte Hühnerschenkel, Salad, Reismudeln

### GRILL SALMON 12 €

Gegrilltes Lachsfilet, Gemüse, Teriyaki, Reis

### GRILL VEGGIE MISO 8 €

Grill Gemüse, Miso, Reis

### SUSHI MENU 12 €

Maki 8st, Inside-Out 8st, Crunchy Roll 4st,

## DESSERT

MATCHA TIRAMISU 3 €

SESAMBÄLLCHEN 3 €

### MITMACHEN & GEWINNEN

Wir Verlosen Jede Woche 10x Mittagessen  
Teilnahme: Am Empfang ist eine Box werfen  
sie Ihre Visitenkarte rein.

## DRINKS

**KING FUSION GIN TONIC 12 €**  
SKIN GIN HAUSMARKE

**LILLET WILDBERRY 7,5 €**

## ALCOHOL FREE DRINKS

**ICE TEA 5 €**  
PEACH  
ZITRONE  
BASILIKUM  
WASSERMELONE

**MOLOKO 5 €**  
MINT  
CRANBERRY

## CHAMPAGNER

**RUIART ROSE 100 €**  
ROSE, 0,75l

**CHAMPAGNER D ROCK 100 €**  
CUVEE 2018, 0,75l

**CHAMPAGNER D ROCK ROSE 120 €**  
ROSE 2018, 0,75l

**DOM PERIGNON VINTAGE 450 €**  
CUVEE 2009, 0,75l

## ROSE

**THE PALM 30 €**  
ROSE 2018, 0,75l

**WHISPERING ANGEL 45 €**  
EXELLENT ROSE 2018, 0,75l

## SPECIAL REDWINE

**OPUS ONE 750 €**  
CUVEE 2008, 0,75l

**ORNELLAIA 400 €**  
CUVEE 1988, 0,75l

**ORNELLAIA 300 €**  
CUVEE 2016, 0,75l

**TIGNANELLO 140 €**  
CUVEE 2016, 0,75l

**CATENA ZAPATA 120 €**  
MENDOZA ARGENTINA 2013, 0,75l

**CATENA ZAPATA RIVER STONES 150 €**  
ADRIANNA VINYARD MALBEC ARGENTINA 2015, 0,75l

## SUSHI PLATTEN

**SUSHI MENU SUPREME 100 €**  
BEST OF CHEF CHOISE 4 PERS.

**SUSHI MENU CRUNCHY 20 €**  
SALMON ABURI 4 ST. CRUNCHY 4 ST.  
CRUNCHY TUNA 4 ST.

**SUSHI MENU DELUXE 35 €**  
SALMON ABURI 4 ST. CRUNCHY 4 ST.  
CRUNCHY TUNA 4 ST. SURF N TURF 4 ST.  
MAKI LACHS 8ST MAKI THUNA 8 ST, 2 PERS.

## SUSHI

**WAGYU ROLL 25 €**  
TEMPURA GARNELE, AVOCADO, WAGYU,  
MAISCREAM 8ST.

**WAGYU NIGIRI 20 €**  
WAGYU RIND NIGIRI 2ST.

**TORO NIGIRI 18 €**  
THUNFISCH BAUCH NIGIRI 2ST.

**SMOKED SALMON ROLL 16 €**  
LACHS, AVOCADO, GURKE, FRISCHKÄSE  
RÄUCHERLACHS 8ST.

**FANCY CORN ROLL 16 €**  
TUNA, AVOCADO, GURKE,  
MAISCREAM 8ST.

**EASY EBI ROLL 16 €**  
LACHS, AVOCADO, GURKE, FRISCHKÄSE  
GARNELE 8ST.

## TAPAS PLATTE

**TAPAS CHEF SELECTION 60 €**

EDAMAME FLAME, SPRING ROLLS, OKTOPUS, CHICKEN SATAY, SHRIMP STICK,  
BEEF CHIPS, GYOZA, BEAN SESAM, RARE BEEF LIME 2 PERS.

## TAPAS

**WAGYU TATAKI 45 €**  
WAGYU TATAKI, KONOBLAUCH CHIPS, TERIYAKI

**SOFTSHELL CRAB N SHRIMP 9 €**  
BUTTERKREBS UND SHRIMP TEMPURA,  
TERIYAKI, SPICY MAYONAISE

**NORI TACO SALMON 6 €**  
NORI TACO, LACHSTATAR, MAISCREAM, REIS

**NORI TACO TUNA 8 €**  
NORI TACO, TUNATATAR, REIS, SPICY

**BEAN SESAM 6 €**  
GRÜNE BOHNEN SESAM



## TAPAS

OKTOPUS LEMONGRASS <i>gegrillter Oktopus, Zitronengras, Koriander</i>	9	TAQUITOS SPICY TUNA <i>Thunfisch, Tortilla, Jalapeno, scharfe Mayonnaise</i>	9
RICE N ROLLS <i>Reisrolle, Rind, Minze</i>	6	TAQUITOS SALMON <i>Lachs, Tortilla, Trüffel Avocado, Rucola, Tobiko</i>	8
BUN LOBSTER ROLL <i>Bun Bao, Hummer, Tobiko, Mayonnaise, Salat</i>	16	BEEF LOLOT <i>gegrillte Rinderröllchen, Betel Blätter</i>	8
HASH BROWN <i>Süßkartoffel, Kokosnuss, Garnelen, Koriander</i>	8	RARE BEEF LIME <i>Rinder Carpaccio, Rote Zwiebel, Erdnüsse, scharf</i>	12
SPRING ROLLS VIETNAMESE STYLE <i>Frühlingsrollen, Hähnchen, Ei, Gemüse</i>	6	<b>„SHARING IS CARING“</b>	
I AM DOUG <i>Enten Rollen, Avocado, Gurke, Hoisin</i>	6	CHICKEN SATAY <i>gegrillte Hühnerspieße, Zitronengras</i>	6
SCALLOPS HU <b>AUSVERKAUFT</b> <i>Gegrillte Jacobsmuscheln, Glasnudeln, Knoblauch</i>	9	SHRIMP N STICK <i>Garnelen, Zitronengras Spiesse</i>	8
AVOCADO GRILL <i>Tomaten, Gurke, Sesam, Koriander, scharf</i>	5	EDAMAME FLAME <i>Miso Butter, Meersalz</i>	6
NOOFAN TEMPURA <i>Gemüse Tempura, Vegan</i>	6	BEEF CHIPS <i>Rinder Tataki, Knoblauch Chips, Teriyaki</i>	8
		CASHEWS MISO <i>Geröstete Cashews, Miso, Limette</i>	6

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## SOUP

PHO BO	8
<i>Vietnamesische Nudelsuppe, Rind</i>	
MISO SALMON	6
<i>Tofu, Wakame, Lachs</i>	
RED SHRIMP	8
<i>Garnelen, Kokosnuss, Zitronengras, Thai Art scharf</i>	

## SALAD

GOOD KING HORENSO	10
<i>Frischer Spinat, Trüffel, Miso Dressing, Parmesan</i>	
THE SEAFOOD JUNGLE	16
<i>Lachs, Thunfisch Garnelen, Quinoa, Avocado, Granatapfel</i>	
PAPAYA	9
<i>Papaya, Tomaten, Erdnüsse, Bohnen, scharf</i>	
DUCK THAI SALAD	12
<i>Ente, Karotten, Gurken, Minze, Koriander, Glasnudeln, scharf</i>	

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## SUSHI

- SALMON ABURI ROLL 14  
*Temp. Garnelen, Avocado Trüffel, Lachs Flambiert, 8 St.*
- CRUNCHY TUNA ROLL 15  
*Thunfisch, Frischkäse, Avocado, Crunchy Reis 8 St.*
- LOBSTER ROLL 18  
*Hummer, Avocado, Tobiko 8 St.*
- SAKINIKU ROLL 16  
*Gegrillter Lachs, Gurke, Unagi Aal, Mayonnaise 8 St.*
- CRUNCHY ROLL 8  
*Temp. Sushirolle, Lachs, Frischkäse, Avocado 4 St.*
- I LIKE SALMON ROLL 14  
*Mango, Gurke, Avocado, Lachsmantel 8 St.*
- TUNA MIA MIA ROLL 16  
*Thunfisch, Avocado, Wasabi Wurzel 8 St.*
- SURF N TURF ROLL 16  
*Temp. Garnelen, Avocado, Rinderfilet 8 St.*

## SASHIMI

- „S“ MORIAWASE 24  
*12 St. chef choice*
- „L“ MORIAWASE 34  
*21 St. chef choice*

## TATAR

- SALMON TATAR 10  
*Lachs, Avocado, Jalapeno, Tobiko, Rice cracker, scharf*
- TUNA TATAR 12  
*Thunfisch, Limettenblätter, Rice cracker, scharf*

## SUSHI STARTER

- TUNA WASABI TATAKI 12  
*Thunfisch, Ponzu, Wasabi Mayonnaise*
- SALMON CARPACCIO 12  
*Lachs, Rucola, Limette, Erdnuss, Wasabi*
- BUTTERFISH TATAKI 10  
*Butterfisch Tataki, Erdnüsse, Minze*

## VEGGIE SUSHI

- EXOTIC ROLL 12  
*Avocado, Frischkäse, Mango, Erdbeeren 8 St.*
- GREEN LEAF 12  
*Temp. Paprika, Frühlingszwiebel, Spinat 8St.*

## NIGIRI

- „S“ NIGIRI SELECTION 15  
*6 St. chef choice*
- „L“ NIGIRI SELECTION 25  
*12 St. chef choice*

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## MEAT

ENTRECÔTE	23
<i>Gegrilltes Entrecôte, Gemüse, Chimmi Churry Wasabi Wurzel</i>	
YAKI NIKU	24
<i>Gegrilltes Rinderfilet Würfel, Yakniku Soße, Shiitake, Gemüse</i>	
GA XA	16
<i>Gegrillte Hühnerkeule, Zitronengras, Avocado, Gurken, Salsa, scharf</i>	
DUCK CURRY	22
<i>Knusprige Ente, Gemüse Curry Soße scharf</i>	

## FISH

BLACK COD	30
<i>Kohlenfisch, Miso, Gemüse</i>	
GRILL SALMON	22
<i>Gegrillter Lachs, Gemüse, Miso Butter</i>	
SHRIMP CURRY	30
<i>Garnelen, Gemüse, Curry, scharf</i>	
GRILL TUNA	30
<i>Gegrillter Thunfisch (medium) Sesam, Gemüse, Terriyaki</i>	
HEILBUTT WATER MORNING GLORY	30
<i>Heilbutt, Wasserspinaat, Zitronengras, Koriander</i>	

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## VEGETABLE

CHINESE SPINACH	12
<i>Wasserspinat, Knoblauch, Peperoni, scharf</i>	
VEGETABLE CURRY	14
<i>Pak Choi, Karotten, Bambus, Kohl, Brokkoli, scharf</i>	
GRILL EGGPLANT	12
<i>Aubergine, Quinoa, Chia Samen, Sesamsosse</i>	

## NOODLES

PAD THAI MAIN DISH	14
<i>Reisbandnudeln, Tamarind, Garnelen, Hähnchen, Sojasprossen, Erdnüsse</i>	
CHINESE JUJUBE NOODLES	14
<i>Weizennudeln, Trüffel, Ei, Sahne, Spinat, Thai Basilikum</i>	

## SIDES

WHITE REIS YASMIN	3
SUSHI REIS	3
SWEET POTATO SIDE	4
<i>Süßkartoffel, Miso, Creme Fraiche</i>	
PINEAPPLE RICE SIDE 2 PERSON	10
<i>Gebratener Reis, Cashew, Serviert in einer Ananas</i>	
TERRIYAKI / YAKINIKU / MAYONNAISE / SOSSE	2
CURRYSOSSE / WASABI WURZEL	3

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## DESSERT

MANGO SORBET	4
MATCHA TIRAMISU	6
JAPANESE CHEESECAKE (JIGGLY CAKE)	8
BAKED ICECREAM <i>Vanilleeis gebacken, Haselnuss, Kokosmantel</i>	8
COCO NUT 2 per. <b>AUSVERKAUFT</b> <i>Kokosnuss Eiscreme in einer ganzen Kokosnuss</i>	12

## COFFEE

ESPRESSO	2
ESPRESSO DOPPIO	3
ESPRESSO MACCHIATO	3
COFFEE	3
CAPPUCCINO	3

## TEA

GREEN TEA	3
YASMIN TEA	3
FANG TEA <i>frische Limette, Orange, Zitronengras, Ingwer</i>	4

## DIGESTIF

GRAPPA	2cl	3	WILLIAMSBIERNE	2cl	3
RAMMAZOTTI	2cl	3	UMESHU	0,1l	4,5

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## Homemade Drinks 0,4

Lime Ginger Lemonade	4
Maracuya Lemonade	5
Basil Orange Cooler <i>fresh orange, basil, ginger, rhubarb</i>	4

## Aperitif

Prosecco Scavy & Ray	0,1l	4,5
Martini Bianco/Rosso		6
Umeshu / Plum Wine	0,1l	4,5
SAKE warm/cold	0,2l	12
Campari Orange		7,5
Aperol Sprizz		7,5
Hugo		7,5
Rosato Sprizz		7,5
Kisakan Aperitif <i>sake, martini, ginger, lime, prosecco</i>		8
Flower Aperitif <i>elder flower, hibiscus, prosecco</i>		7,5

## Long Drinks

Whiskey Sour Egg White	9
Whiskey Cola	9
Vodka Lemon <i>+3 € for Grey Goose, Belvedere</i>	9
Gin Tonic <i>+3 € for Bombay Sapphire East, Monkey 47, Gin Mare</i>	9

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## WHITE WINE 0,2

- CHARDONNAY ZELLINA 6  
*fruity, pineapple, lychee juicy flavor, Italian*
- GRAU BURGUNDER PFAFFMANN 6  
*intensiv flavour, light, German*
- SAUVIGNON BLANC LERGENMÜLLER 6,5  
*very attractive fruit, clear minerals, German*
- RIESLING CROISSANT 5,5  
*fresh young wine with a great balance Pfalz BIO*

## RED WINE 0,2

- PRIMITIVO ANTICAIA 6,5  
*aromas of cherries & truffles in velvety wine Italian*
- CABERNET SAUVIGNON MONTES RESERVA 7  
*black cheerries, fruity, smooth*

## Rose WINE 0,2

- ROSE THE PALM 8  
*Light, elegance dry*

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## WHITE WINE 0,75 GERMAN

Schloss Schönborn FIFTY FIFTY <i>green apples and fine citrus fruits 2017</i>	25
Schwane BACCHUS <i>dry, exotic flavor, 2017</i>	28
Sven Leiner PINOT BLANC <i>dry, lime flavor, BIO 2017</i>	28
Knewitz GRÜNER SILVANER <i>fruity apple, dry, light 2017</i>	28
Schneider KAITUI SAUV. BLANC <i>dry, full bodied, lime, lemon grass, juicy 2018</i>	34
Schneider CHARDONNAY <i>fruity and floral aromas, melty, 2018</i>	32
Zilliken Butterfly RIESLING <i>fruity, juicy, fresh feinherb riesling 2017</i>	32
Van Volxem RIESLING <i>the perfect match wine 2017</i>	32
Knipser SAUVIGNON BLANC <i>gooseberry, perfect summer wine 2017</i>	36
Dr. Bürklin Wolf GUTSRIESLING <i>fresh &amp; juicy, dry BIO 2017</i>	32

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## WHITE WINE 0,75 AUSTRIA

Thiery Weber GRÜNER VELTLINER <i>fruity, dry bodied 2018</i>	25
Hillinger GELBER MUSKATELLER <i>fine, fruity, elderberry, 2018</i>	28
Emmerich Knoll GRÜNER VELTLINER <i>fresh apple, fruit, very fine elegant 2017</i>	40
Polz PINOT BLANC <i>dry, full bodied, lime, lemon grass, juicy 2017</i>	38
Polz SAUVIGNON BLANC <i>smooth fruit, peach, edelflower dry 2017</i>	40
Topf CHARDONNAY <i>just a excellent chardonnay 2017</i>	70

## WHITE WINE 0,75 FRANCE

Gayda Flying Solo GRENACH BLANC <i>aromatic fruit, citrus notes on nose dry 2016</i>	25
Gayda VIOGNIER <i>gold lemon, explosive nose, dry 2016</i>	25
Chanson BOURGONE CHARDONNAY <i>peach, honey flavor 2016</i>	36
Les Romaines SANCERRE BLANC <i>minerals, ripe fruits perfect wine BIO 2016</i>	70

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## WHITE WINE 0,75 ITALIA

Donnafugata ANTHILIA CUVÉE <i>fruity, dry bodied 2018</i>	28
Lenotti Bianco Del Veneto CORTESE <i>fresh apple, fruit, very fine elegant 2018</i>	28
Hofstätter WEISSBURGUNDER <i>peach, apple and pear dry 2018</i>	35
TRAMIN GEWÜRZTRAMINER <i>full bodied, elegance, animating finish 2017</i>	40
Jermann PINOT GRIGIO <i>aroma intense, full bodied fruity dry 2017</i>	50
Jermann SAUVIGNON BLANC <i>elderflower, fruity full bodied, elegant dry 2017</i>	50
Jermann CHARDONNAY <i>lightly, aromatic excellent wine dry 2017</i>	50
Villa Sparina Gavi di Gavi CORTESE <i>light bodied fresh 2017</i>	38
St. Pauls SAUVIGNON BLANC <i>fruity, full bodied, dry 2016</i>	50
Antinori Vermentino Bolgheri <i>fruity, long after taste, dry 2017</i>	50
Gaja ROSSI BASS CHARDONNAY <i>light bodied fresh</i>	130

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## RED WINE 0,75 AUSTRIA

Markowitisch CARNUNTUM CUVÉE 33  
*sandy, full bodied 2017*

## RED WINE 0,75 SPAIN

Bodegas TEMPRANILLO ROBLE 30  
*explosion of fruit and fine tannins BIO 2015*

Marques de Caceres CUVÉE 33  
*tempranillo, granache, nice balance, smooth 2015*

Osoți Rioja CRIANZA 33  
*dark berrys, full bodied BIO 2015*

Venta d Aubert CUVÉE 40  
*grenach & syrah barrique, elegant finale*

## RED WINE 0,75 FRANCE

Chateau Couronneau MERLOT 35  
*fruity and fine tannins must have 2014*

Gayda Figure Libre CAB. FRANC 46  
*nice balance, smooth 2016*

Oppidum St. Eugene CUVÉE 55  
*grenach & syrah barrique, elegant BIO 2014*

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## RED WINE 0,75 ITALIA

Batasiolo BARBERA <i>dark berries, full bodied 2016</i>	30
Torrevento 1913 PRIMITIVO <i>fruity primitivo full bodied 2015</i>	40
Ornellaia Le Volte CUVÉE <i>dry, full bodied, lime, lemon grass, juicy 2016</i>	60
Ornellaia Le Serre Nuove CUVÉE <i>merlot &amp; cabernet sauvignon 2016</i>	85
Brunello di Montalcino SANGIOVESE <i>Frescobaldi just a perfect brunello</i>	80
Della Valpolicella AMARONE <i>full bodied, long taste perfect amarone</i>	70
Antinori Marchese Chianti Riserva <i>Sangioves &amp; Carbernet Sauvignon</i>	90
Antinori Tignanello CUVÉE <i>Sangioves &amp; Carbernet Sauvignon</i>	140
Luce Della Vite CUVÉE <i>Sangioves &amp; Merlot, elegance boid, fruity</i>	150
Sassicaia Bolgheri CUVÉE <i>The most famous wine of Italy</i>	300

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## SAKE / YUZU

MAKINO HARUNASAN JUNMAIGINJO	0,7L	50
<i>fruity smooth, fine, wine like, Cold</i>		
KAWATSURU UMAKUCHI JUNMAI	0,2L	25
<i>dry elegance, note grapefruit, warm</i>	0,7L	70
NINJA TOKUBETSZ JUNMAI	0,2L	20
<i>match with tempura, silky, sake warm</i>	0,7L	65
SEKIHARA JUNMAI ECHIGO	0,7L	45
<i>very smooth, silky, cold</i>		
TANAKAYA MIZUO ICHIAJI JUMAI	0,7L	45
<i>match with tempura, silky, warm/cold</i>		
RYUJIN NO YUZUSHU	0,1L	10
<i>sake yuzu lemon, light fresh on the rocks</i>		

## CHAMPAGNE / SEKT

TAITTINGER BRUT	0,7L	70
TAITTINGER BRUT	0,1L	10
TAITTINGER ROSE	0,7L	80
PERRIER JOUET BRUT	0,7L	70
PERRIER JOUET BELLE EPOQUE	0,7L	150
MOET ET CHANDON BRUT	0,7L	70
MOET ET CHANDON ROSE	0,7L	80
DOM PERIGNON	0,7L	350

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## COCKTAILS

BURNING MAI TAI	12
<i>rum, triple sec, lime, almond, orange, pineapple</i>	
LYCHEE CAIPIRIHNA	9
<i>rum, cachaca, lime, brown sugar, lychee</i>	
TOM YAM	9
<i>Vodka, lychee, malibu, lime lemon grass</i>	
MANGO MOJITO	9
<i>rum, mango, brown sugar</i>	
HANOI MULE	9
<i>Vietnamese vodka, spicy ginger</i>	
QISHA	9
<i>gin, sake, lime, edel flower</i>	
EARL GREY MARTINI	9
<i>gin, ammareto, earl grey, lavender, egg white</i>	
GIN BASIL SMASH	9
<i>gin, lime, sugar syrup, fresh basil</i>	

## NON ALCOHOL

EXOTIC MANGUA	6
<i>banana, guave, mango, lime, passionfruit, cream</i>	
BLOODY LION	6
<i>mango, pine apple, lime, vanilla, grenadine</i>	
VIRGIN LYCHEE CAIPI	6
<i>lychee, sugar, lime,</i>	

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## BEER

VELTINS PILSENER FASS	0,3l	3
VELTINS PILSENER non alc.	0,3l	3
MAISELS WEISSBIER	0,5l	4,8
MAISELS WEISSB. non alc.	0,5l	4,5
BAYREUTHER HELL	0,5l	4,8
ALT BEER	0,25l	3

## ASIAN LIQUOR

ROSE LIQUEUR	2cl	3
RICE LIQUEUR	2cl	3
LUA MOI VIETNAMES VODKA	2cl	3

## LIQUOR

REMY MARTIN V.S.O.P	2cl	5
HENNESSY	2cl	5
GLENFIDDICH 12 Y	2cl	4
GLENFIDDICH 18 Y	2cl	8
THE GLENLIVET 15 Y	2cl	5
TEQUILLA	2cl	3
ABSOLUT VODKA	2cl	3
GREY GOOSE VODKA	2cl	5
BELVEDERE VODKA	2cl	5
RAMMAZOTTI	2cl	3
WILLIAMS BIRNE	2cl	3
GRAPPA	2cl	3

*and more at the BAR*

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## COFFEE

ESPRESSO	2,5
ESPRESSO DOPPIO	3,5
ESPRESSO MACCHIATO	3
COFFEE	3
CAPPUCCINO	3
LATTE MACCHIATO	4

## TEA

GREEN TEA	3
JASMIN TEA	3
FRESH GINGER TEA	3
FRESH MINT TEA	3
FRESH LEMON GRASS GINGER TEA	3
FANG TEA	4
<i>fresh lime, ginger, lemon grass orange</i>	

## ALCOHOL FREE DRINKS

WATER CLASSIC / STILL	0,25l	2,9
WATER CLASSIC / STILL	0,75l	6,5
COLA / LIGHT	0,2l	3
SPEZI / FANTA / SPRITE		
THOMAS HENRY	0,2l	3,9
TONIC, BITTER, SPICY GINGER		

## JUICES

SCHORLE	0,2l	3	0,4l	5
JUICE	0,2l	3	0,4l	6
<i>ORANGE, MANGO, LYCHEE, GUAVA, RHABARBER CURRANT, APPLE, PASSION FRUIT, PINE APPLE</i>				

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