



Dim Sum Gourmet

“that touch the heart”

Dim sum from Guangdong are small dishes, similar to tapas, that are steamed or fried most of the time. Word for word, “dim sum” means “to touch the heart.” What sets our dim sum apart is that all of them are homemade.

Dear guests, hot dishes can be ordered until 10:00 pm. Please note that a surcharge of 1,00 € is charged for each portion of rice served as a side. All prices are in euros and include VAT and service.

Our dishes may contain allergens and additives. Information on allergen labelling and additives can be found at the end of the menu. We will gladly inform you on request about the allergens and additives contained in our dishes.

White Wines

France | Gascogne

**VDP Côtes de Gascogne, Ugni Blanc / Colombard,
dry, Domaine du Tariquet** °

Crisp and fresh, dry but not harsh — a summer wine. Glass 0,20 L
Wonderfully light and refreshing, yet full of flavor. You can 6,90
sense stone-fruit aromas and exotic fruits. Almost an Btl. 0,75 L
"all-rounder" for our fish and prawn dishes. 21,90

France | Languedoc

Chardonnay VPOC, dry, Domaine Les Yeuses °

Full, soft, non-oaky Chardonnay with delicate fruit, therefore Glass 0,20 L
adaptable. And of course very tasty! 7,50
Btl. 0,75 L
22,90

Germany | Baden

Weißburgunder Kabinett dry, Weinhaus Pfaffenweiler °

A mild Pinot Blanc from a highly awarded winery cooperative Glass 0,20 L
with 12,50% alcohol in the style of a small Spätlese. Delicately 7,50
fruity with hints of pear and melon, this easy-drinking, charming Btl. 0,75 L
white is a universal companion to our cuisine. 22,90

Germany | Saar

Riesling, Weingut Van Volxem °

You might almost think this Riesling was made for Asian Glass 0,20 L
cuisine! The compact, dense fruit with hints of white peach and 12,50
apricot, plus the subtle residual sweetness, offers an exciting, Btl. 0,75 L
invigorating contrast with both fish and meat dishes. If only this 36,90
meal would never end...

Red Wines

Spain | Campo de Borja

Bodegas Borsao Campo Castillo^o

Enjoy our summer red lightly chilled, with both fish and meat dishes. This blend of Garnacha, Tempranillo and Cabernet Sauvignon is cherry-charming with very soft tannins. A tasty, light red wine that still has substance.

Glass 0,20 L 6,90
Btl. 0,75 L 21,90

France | Languedoc

Grenache »Les Fruits murs« VPOC Domaine les Yeuses^o

Fruity, soft red wine with gentle tannin structure. Dry, but not harsh. Lots of cherry on the nose and palate. Nicely full and round in body without being heavy. A tasty companion to our meat dishes.

Glass 0,20 L 8,50
Btl. 0,75 L 25,90

Rosé

France | Languedoc

Rosé VPOC La Gazelle, Domaine Les Yeuses^o

You will be amazed how easily this crisp, fresh blend of Syrah and Grenache, with its delicate raspberry and strawberry aroma, copes with light sweetness and pronounced spiciness! A wonderfully refreshing and exciting dialogue on warm summer days.

Glass 0,20 L 6,90
Btl. 0,75 L 21,90



Drinks

Soft Drinks

201	Coca-Cola/Cola Light/Fanta/Sprite	Btl. 0,20 L	2,80
202	Apple spritzer	Btl. 0,25 L	2,80
203	Gerolsteiner mineral water	Btl. 0,25 L	2,60
204	Gerolsteiner mineral water	Btl. 0,75 L	6,90
205	Gerolsteiner still water	Btl. 0,25 L	2,60
206	Gerolsteiner still water	Btl. 0,75 L	6,90
207	Vitamalz beer	Btl. 0,33 L	2,90
208	Schweppes/Ginger Ale/Bitter Lemon	Btl. 0,20 L	3,40
209	Granini apple juice	Btl. 0,20 L	3,40
210	Granini orange juice	Btl. 0,20 L	3,80

Beers

211	König Pilsener	Btl. 0,33 L	2,90
212	Radler	Btl. 0,33 L	2,90
213	Diebels Altbier	Btl. 0,33 L	2,90
214	Franziskaner wheat beer	Btl. 0,50 L	4,20
215	Tsingtao beer from China	Btl. 0,33 L	4,20
216	Non-alcoholic pilsner	Btl. 0,33 L	2,90



Apéritif and Digestif

221	Plum wine	5 CL	3,60
222	Wine spritzer	0,20 L	6,50
224	Sake (rice wine, served hot/cold)	0,10 L	5,50
225	Chin. schnapps: Kaoliang 62%	2 CL	4,50
226	Chin. schnapps: Mei Kuei Lu 54%	2 CL	4,50
227	Fernet Branca	2 CL	3,00
228	Unterberg	2 CL	3,50

Hot Drinks

231	Chinese tea: Jasmine/Green/ Oolong/Pu-Erh/Chamomile	p.p.	3,50
232	Black tea		3,50
233	Coffee		3,50
234	Espresso		3,50

Peking Duck Menu For 2 or more people, 39,90 p.p.

First course

Mixed dim sum platter ^{A, B, F, N, 1}

Second course

Crispy duck skin with homemade pancakes. Served with finely sliced carrots, leek and cucumber with a homemade dip. Enjoy as a wrap. ^{A, F, 1}

Third course

Lemon sorbet to refresh the palate for the next course. ^G

Fourth course

Stir-fried duck meat with assorted vegetables, served with rice ^{F, 1}

Fifth course

A sweet surprise dessert for a crowning finish ^{C, G}

First course



Second course



Creative Dim Sum

D8 椒盐豆腐

Fried tofu with vegetables & black pepper, 5,50
8 pieces ^{F, 1}

E1 素馅饺子
Vegetarian
dumplings
(fried/steamed), 6
pieces ^{A, F, L, N, 1}
5,90

17 煎饺
Pan-fried dumplings
filled with pork &
vegetables, 6 pieces ^{A, F, 1}

7,50

E2 炸虾球
Fried shrimp balls with
sweet and sour sauce,
3 pieces ^{B, F, N, 1}
6,90



E3 芝麻虾多士
Baked shrimp in
black and white
sesame on toast, 4
pieces ^{A, B, F, N, 1}
9,50

E4 水晶球
Steamed crystal
dumplings with
spinach & Chinese
grilled pork, 3 pcs. ^{F, 1}
5,50



E5 蒜蓉蒸帶子
Steamed scallops
with glass noodles in
ginger-garlic sauce ^{F, N, R, 1}

9,50 per piece



E6 豉汁蒸帶子
Steamed scallops with
glass noodles in black
bean sauce ^{F, N, R, 1}

9,50 per piece



D1 蒜蓉蒸蝦
Steamed shrimp with
glass noodles in
ginger-garlic sauce, 2
pieces ^{B, F, N, 1}
5,90



D3 椒盐鱿鱼
Fried squid with
black pepper ^{A, R, 1}

8,50



D2 蒸魚丸
Steamed fish
balls, coriander,
2 pcs. ^{D, F, N, 1}
5,00

Dim Sum

1 蝦餃

Steamed rice dough
with shrimp & bamboo,
4 pieces ^{B, N, 1}

6,50



3 牛肉丸

Steamed beef balls on
spinach leaves and lime
leaf, 2 pieces ^{F, N, 1}

5,90



2 燒賣

Steamed wonton
with pork filling, 4
pieces ^{A, B, N, 1}

5,90



4 豉汁蒸排骨

Steamed pork ribs with
black beans ^{F, N, 1}

5,90



6 薑蔥牛百葉
Steamed
tripe with
ginger ^{F, N, 1}
5,90

7 麻辣蒸魷魚
Steamed
squid in spicy
sauce ^{F, N, R, 1}
5,90



5 豉汁蒸鳳爪
Steamed
chicken feet
in soy sauce ^{F, N, 1}
5,90



8 糯米雞
Sticky rice with
assorted meat
wrapped in lotus
leaves, 2 pieces ^{F, N, O, 1, 3}
6,50

9 叉燒包
Steamed yeast dough
with pork filling, 2
pieces ^{A, F, 1, 3}
5,90



10 香煎菜肉包
Steamed yeast dough
with vegetable & pork
filling, 2 pieces ^{A, F, N, 1}

5,50



Dim Sum

12 蘿蔔糕
Steamed grated
radish cake with
pork, 4 pcs.
B, F, N, 1

5,50



13 小籠包
Steamed dumplings
with minced pork, 4
pieces A, F, N, 1

6,50



14 牛肉腸粉
Steamed rice noodle
rolls with beef, 3
pieces F, N, 1

5,90



15 叉燒腸粉
Steamed rice noodle
rolls with pork, 3
pieces F, N, 1

5,90

16 鮮蝦腸粉
Steamed rice noodle
rolls with shrimp, 3
pieces B, F, N, 1

6,50



18 紙包蝦
Fried rice paper with
shrimp filling, 3
pieces ^{B, F, N, 1}
6,50



19 紫菜捲
Fried seaweed
rolls with shrimp &
chicken, 6 pcs.
^{A, B, F, N, 1}
6,50



20 香茜餃
Wonton with shrimp
& coriander filling, 4
pieces ^{A, F, N, 1}
6,50



21 百花球
Fried chicken with
wonton, 3 pieces ^{A, F, N, 1}
5,50



Chef Recommendation

- E7 黃咖哩雞 Malaysian sliced chicken in yellow curry & coconut milk ^{N, 1} 15,90 🌶️🌶️
- E9 青咖哩海鮮 Malaysian seafood (shrimp, scallops, squid) in green curry & coconut milk ^{B, N, R, 1} 22,90 🌶️🌶️
- E12 馬來辣汁魚 Fried sea bass in Malaysian hot sauce with red and green chili ^{A, D, 1} 22,50 🌶️🌶️
- E13 煎封魚 Crispy sea bass with ginger, leek, spring onion and onion ^{A, F, D, 1} 22,50



E8 紅咖哩蝦
Malaysian shrimp in
red curry & coconut
milk ^{B, N, 1}
19,90
🌶️🌶️



E16 清蒸鱸魚
Steamed sea bass
with soy sauce &
spring onions

D, F, N
22,50

E15 紅燒魚
Braised redfish
with tofu
^{A, D, F, 1}
22,50

*Please note that a surcharge of 1,00 € is charged for each portion of rice served as a side.

E10 片皮鴨 (半只)
Peking duck (half) with
homemade pancakes. Served
with finely sliced carrots, leek
and cucumber with hoisin
sauce. Enjoy as a wrap. ^{A, F, 1}

25,90



E11 香酥鴨 (半只)
Shredded duck (half) with
homemade pancakes. Served
with finely sliced carrots, leek
and cucumber with hoisin
sauce. Enjoy as a wrap.. ^{A, F, 1}

24,90



E14 薑蔥雞
Fried sliced chicken
with sliced ginger,
chives & onion ^{F, 1}

17,90



152 咖喱牛肉
Beef in curry
sauce ^{F, 1}

19,50



Starters

28	蔬菜粉絲湯	Glass noodle soup with vegetables ^{N, 1}	3,90
29	涼拌黃瓜	Cucumber salad with garlic ^{F, N, 1}	3,90
30	炸春捲	Spring roll with pork & vegetables ^{A, N, O, 1}	4,50
31	餛飩湯	Wonton soup ^{A, B, F, N, 1}	4,90
32	雞肉蔬菜湯	Chicken soup with vegetables ^{F, N, 1}	4,50
33	素春捲	Vegetarian spring roll ^{A, F, N, O, 1}	4,20
34	咖哩海鮮湯	Seafood curry soup ^{B, N, R, 1}	5,90

On the Hot Plate

71	黑胡椒鐵板牛肉	Beef & assorted vegetables with pepper sauce ^{N, F, 1}	19,50
72	沙茶鐵板牛肉	Beef & assorted vegetables with Chinese barbecue "Sha Cha" sauce ^{N, F, 1, 3}	19,50
73	鐵板鴨	Crispy duck with vegetables and hoisin sauce ^{A, F, N, 1}	21,90
74	大蝦雜菜	Stir-fried shrimp with assorted vegetables ^{B, F, N, 1}	19,90
75	蒜蓉魷魚	Fried squid in garlic sauce and vegetables ^{F, N, R, 1}	18,50

Duck Dishes

A, F, N, 1, 3

45	Crispy duck with assorted vegetables & hoisin sauce	20,50
46	Crispy duck with vegetables & pineapple sauce	20,50
47	Crispy duck with vegetables & orange sauce	20,50
48	Crispy duck with vegetables & mango sauce	20,50
49	Crispy duck with vegetables & plum sauce	20,50
50	Crispy duck with vegetables & curry sauce	20,50
51	Duck "Siu Aap" & Chinese grilled pork "Cha Siu"	21,50

52 廣東烤鴨 (半只)
Grilled duck (half),
Cantonese style,
with bone
20,50



Meat Dishes

F, N, 1

132	西蘭花牛肉	Stir-fried beef with broccoli	19,50
149	蜜汁叉燒	"Cha Siu" Chinese grilled pork & Chinese vegetables	19,50
150	洋葱牛肉	Stir-fried beef with onions	19,50
155	宮保雞丁	Kung Pao chicken with vegetables	17,50
156	甜酸雞肉	Chicken with bell pepper & pineapple, sweet and sour	17,50

Tofu Dishes

111	雜菜豆腐	Tofu with assorted vegetables ^{A, F, N, 1}	13,90
112	麻婆豆腐	Mapo tofu with minced pork in spicy sauce ^{A, F, N, 1}	14,90
125	蝦仁豆腐	Boiled tofu with shrimp ^{A, B, F, N, 1}	15,90
126	紅燒豆腐	Braised tofu with minced pork ^{A, F, N, 1}	14,90

Fresh Vegetable Dishes

121	咖哩雜菜	Assorted vegetables in curry sauce ^{F, N, 1}	13,90
122	西芹炒木耳	Stir-fried celery, sweet peas & morels ^{F, L, N, O, 1}	13,90
130	椒鹽茄子	Fried eggplant with black pepper ^{A, 1}	13,90
131	魚香茄子	Baked eggplant with minced pork ^{A, F, N, 1}	14,90
124	蒜蓉時蔬	Chinese seasonal vegetables with garlic	

124 Water spinach
^{N, 1}



16,90

124 Choy Sum
^{N, 1}



14,50

124 Pak Choi ^{F, 1}



13,90

Noodle Soup Noodles/rice noodles/wide rice noodles

- | | | | |
|----|------|--|-------|
| 40 | 雜菜湯麵 | With vegetables ^{A, F, N, 1} | 12,90 |
| 41 | 牛肉湯麵 | With braised Chinese-style beef and vegetables ^{A, F, N, 1} | 15,50 |
| 43 | 叉燒湯麵 | With "Cha Siu" Chinese-style pork and vegetables ^{A, F, N, 1} | 15,50 |
| 44 | 海鮮湯麵 | With seafood and vegetables ^{A, B, F, N, R, 1} | 17,50 |

42 餛飩湯麵
Wonton noodle
soup & vegetables
^{A, B, F, N, 1}

13,50



54 燒鴨湯麵
Noodle soup
with crispy duck
& vegetables ^{A, F, N, 1}

18,90



Fried Rice & Noodles

65	烤鴨炒麵	Crispy duck with vegetables on noodles ^{A, F, N, 1}	20,90
66	蔬菜炒麵	Fried noodles with assorted vegetables ^{A, F, N, 1}	12,90
69	揚州炒飯	Yangzhou-style fried rice with egg, roast pork & shrimp ^{B, C, F, N, 1}	14,90
70	海鮮脆面	Crispy noodles with assorted seafood and vegetables ^{A, B, F, N, R, 1}	17,50

67 星州炒米
Stir-fried rice noodles
with shrimp & pork in
spicy curry sauce

^{B, C, F, N, 1}

15,50



68 乾炒牛河
Stir-fried wide rice
noodles with beef &
bean sprouts ^{F, N, 1, 3}
16,50



Desserts

171	炸香蕉	Fried banana with honey ^{A, C}	4,50
172	炸菠蘿	Fried pineapple with honey ^{A, C}	4,50
173	奶黃包	Steamed yeast dough with custard filling, 3 pieces ^{A, C, G}	5,50



174 糯米糍
Steamed sticky rice balls with vanilla & coconut cream filling, 3 pieces ^{C, G}
5,50



176 芝麻球
Fried glutinous rice balls with sesame and lotus paste filling, 3 pcs. ^N
5,50

Information on Allergens & Additives

ALLERGEN LABELLING

Our dishes contain the following allergens that must be declared:

- A – Cereals containing gluten (wheat)
- B – Crustaceans
- C – Eggs
- D – Fish
- E – Peanuts
- F – Soybeans
- G – Milk
- H – Tree nuts
- L – Celery
- M – Mustard
- N – Sesame seeds
- O – Sulfur dioxide and sulfites
- P – Lupin
- R – Molluscs

ADDITIVES

Our dishes may contain the following additives:

- (1) with flavor enhancer
- (2) with coloring
- (3) with preservatives

INGREDIENTS USED & NOTES

Ingredients used in our kitchen include:

Soy sauce, light soy sauce, dark soy sauce, oyster sauce, seafood sauce, plum sauce, black bean sauce, satay sauce, sesame paste.

For the exact assignment of allergens and additives to individual dishes, please refer to the menu or ask our staff.

GENERAL NOTES

Subject to change. We update recipes regularly.

Cross-contamination with all allergens, as well as technically unavoidable traces in individual products, cannot be ruled out.

TAKEAWAY INFORMATION

- Reusable container deposit: 5,00 €
- Disposable container: 0,20 €