

Starters

- 1. Bai Bua plate** *B,C,E,H,M,5 **18,50€**
Vegetarian spring rolls, deep fried wontons, chicken skewers, deep fried ham-cheese-balls and pork ribs served with 4 different sauces
- 2. Seafood plate** *D,E,F,L,M,N,5 **23,00€**
Grilled prawns, grilled squid and deep fried fish fillet with sesame seeds, garnished with spring onion and coriander, served with sweet-sour-sauce and housemade seafood-sauce 🌶️🌶️
- 3. Pohpia Thod** *E,M,5 **6,50€**
Spring rolls filled with glass noodles, carrot, leek and cabbage, served with sweet-sour-sauce
- 4. Pohpia Sod**
Fresh spring rolls made with rice paper filled with glass noodles, lettuce, carrot, cucumber, coriander and mint, served with special chili-sweet-sour-sauce 🌶️ and chopped peanuts
- Chicken and prawns** *C,D,F **9,00€** **Tofu or vegetables***C,D **8,50€**
- 5. Giew Thod** *B,E,M,5 **8,50€**
Deep fried wontons filled with chicken and carrot, served with sweet-sour-sauce
- 6. Pak Schup Paeng Thod** *E **8,00€**
Deep fried vegetables, served with sweet-sour-sauce
- 7. Satee Gai** *C **9,50€**
Deep fried chicken skewers, served with housemade peanut-sauce and housemade vinegar-sauce with cucumber, red onion, and hot pepper
- 8. Cheese Bing** *B,E,H **9,00€**
Deep fried ham-cheese-balls, served with plum-sauce
- 9. Gra Duk Muh** *E,M,5 **9,00€**
Signature pork ribs, served with sweet-sour-sauce
- 10. Piek Gai Thod** *E,M,5 **8,50€**
Signature chicken wings, served with sweet-sour-sauce

11. Gung Schup Paeng Thod *E,F 12,00€

Breaded prawns, served with sweet-sour-sauce

12. Gung Pauw *F 14,50€

Signature grilled prawns, garnished with spring onion and coriander, served with sweet-sour-sauce and housemade seafood-sauce 🌶️🌶️

13. Pla Muek Yang *D,E,M,N,5 13,00€

Signature grilled squid, garnished with spring onion and coriander, served with sweet-sour-sauce and housemade seafood-sauce 🌶️🌶️

14. Thod Man Gai *B,C,F 9,50€

Signature deep fried chicken patties, served with special cucumber-sweet-sour-sauce and chopped peanuts



Soups

15. Tom Yam 🌶️🌶️

Tom Yam soup with mushrooms, tomato, lemongrass, galangal, and lime leaves, garnished with spring onion and coriander

Prawns	* <u>D</u> , <u>F</u>	9,00€	Chicken	* <u>F</u>	8,50€
Seafood	* <u>D</u> , <u>F</u>	12,00€	Vegetables	* <u>E</u> , <u>5</u>	8,50€

16. Tom Kha 🌶️

Tom Kha soup with coconut milk, mushrooms, tomato, lemongrass, galangal, and lime leaves, garnished with spring onion and coriander

Prawns	* <u>D</u> , <u>F</u>	9,00€	Chicken	* <u>D</u>	8,50€
Vegetables	* <u>D</u>	8,50€			

17. Gaeng Jued Wunsen

Glass noodle soup with napa cabbage, carrot, and morels, garnished with spring onion and coriander

Minced pork	* <u>E</u> , <u>M</u> , <u>5</u>	8,50€	Minced chicken	* <u>E</u> , <u>M</u> , <u>5</u>	8,50€
Tofu	* <u>E</u> , <u>M</u> , <u>5</u>	8,50€	Vegetables	* <u>E</u> , <u>5</u>	8,50€

18. Giew Nam *E,M,5 9,00€

Clear broth with napa cabbage, carrot, bean sprouts, and wontons filled with chicken and carrot, garnished with spring onion and coriander



Salads

19. Yam Wunsen 🌶️🌶️

Glass noodle salad with tomato, celery, onion, and morels in lime-chili-sauce, garnished with spring onion and coriander

Vegetables *D,J 12,50€ **Chicken and prawns** *D,F,J 14,00€

20. Yam Dao Hu 🌶️ *D,J,M

Tofu salad with cucumber, tomato, red onion, celery and chopped peanuts in lime-chili-sauce, garnished with mango strips, spring onion and coriander

12,50€

21. Yam Nue 🌶️🌶️ *D,J

Beef salad with cucumber, red onion, and celery in lime-chili-sauce, garnished with spring onion and coriander

15,00€

22. Yam Namtok 🌶️🌶️ *D

Salad with ground rice grains, red onion, lime leaves, lime juice, chili powder and mint, garnished with spring onion and coriander

Beef 15,00€  **Pork** 14,00€

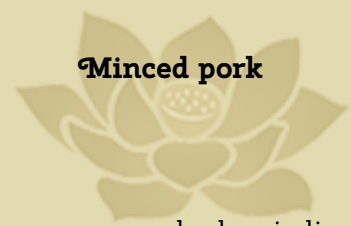
23. Lab Ped 🌶️🌶️ *D

Minced duck salad with ground rice grains, galangal, red onion, lime juice, chili powder and mint, garnished with spring onion and coriander

17,50€

24. Lab Tsan 🌶️🌶️ *D

Salad with ground rice grains, red onion, lime juice, chili powder and mint, garnished with spring onion and coriander

Minced chicken 14,00€  **Minced pork** 14,00€

25. Yam Pla Thod 🌶️🌶️ *D,J

Deep fried tilapia fillet with cucumber, tomato, onion, lemongrass, and celery in lime-chili-sauce, garnished with mango strips, spring onion and coriander

15,50€

26. Yam Pla Muk 🌶️🌶️ *D,J

Squid salad with cucumber, tomato, onion, lemongrass, and celery in lime-chili-sauce, garnished with mango strips, spring onion and coriander

16,00€

27. Yam Talay 🌶️🌶️ *D,F,J,N

Seafood salad with tomato, onion, lemongrass, and celery in lime-chili-sauce, garnished with mango strips, spring onion and coriander

21,50€

28. Som Tam Thai 🌶️🌶️ *D 14,50€

Papaya and carrot salad with garlic, chili, tomato, long beans, lime juice and peanuts

with Prawns *D,F 19,00€

29. Som Tam Pu (Eastern Thailand) 🌶️🌶️🌶️ *D,F,N 18,50€

Papaya and carrot salad with garlic, chili, tomato, long beans, lime juice and pickled crabs

House specialties

30. Ped Bai Bua *E,M,N,5 23,00€

Crispy duck with broccoli, carrot, mushroom, baby corn, snow peas, shiitake mushrooms and bell pepper in soy-oyster-sauce, garnished with spring onion and coriander, served with special housemade duck-sauce

Served with Thai Hom Mali rice

31. Rad Prig Gaeng 🌶️🌶️ *D,E,F 21,00€

Green beans, bell pepper and basil leaves in a red curry sauce, garnished with chopped lime leaves and hot pepper

Served with Thai Hom Mali rice

Crispy chicken 21,00€ **Crispy duck** 23,00€

Salmon 26,00€

32. Pad Thai Wunsen *B,C,D,E,F,M,5 21,00€

Stir fried glass noodles with large prawns, chicken, egg, tofu, bean sprouts, leek, garlic chives, chopped peanuts, crispy fried onions, and fried garlic in tamarind-soy-oyster-sauce, garnished with spring onion, coriander, lime, and bean sprouts

33. Lab 🌶️🌶️🌶️ *D,F

Northern Thai style

Pork or grilled tilapia fillet finely chopped with special lab-paste, red onion, mint, coriander, spring onion, crispy fried onion, and fried garlic, garnished with spring onion and coriander

Served with Thai Hom Mali rice

Pork 20,50€ **Fish** 21,50€

34. Kraw Soi 🌶️

Northern Thai style

Egg noodles in coconut milk and special curry with deep fried wonton strips, red onion, sour pickled mustard greens, lime, spring onion and coriander

Chicken	<u>*B,D,E</u>	20,50€	Beef	<u>*B,D,E</u>	21,50€
Tofu	<u>*B,D,E,M,5</u>	20,00€	Vegetables	<u>*B,D,E,M,5</u>	20,00€

35. Pad Phong Krari 🌶️

Stir fried onion, spring onion, bell pepper, hot pepper, celery, mushrooms and egg in yellow curry, coconut milk, chili paste and soy-oyster-sauce, garnished with spring onion and coriander

Served with Thai Hom Mali rice

Large prawns	<u>*B,E,F,H,J,M,N,5</u>	24,00€	Squid	<u>*B,E,F,H,J,M,N,5</u>	23,00€
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36. Khao Pad Sapparod *B,E,F,M,5

Fried rice with large prawns, chicken, egg, pineapple, carrot, onion, leek, and peas, garnished with crispy fried onion, cashews, spring onion and coriander

37. Kai Luk Kuey *D,E,M,N,5 18,00€

Deep fried boiled eggs in tamarind-sauce, garnished with crispy fried onions, spring onion, hot pepper and coriander

Served with Thai Hom Mali rice

38. Pad Sors Ma Kham

Stir fried napa cabbage, broccoli, cauliflower, and carrot in tamarind-sauce, garnished with crispy fried onion, spring onion and coriander

Served with Thai Hom Mali rice

Duck	<u>*D,E,M,N,5</u>	23,00€	Large prawns	<u>*D,E,F,M,N,5</u>	24,00€
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Main dishes

Served with Thai Hom Mali rice

39. Gaeng Matsaman 🌶️

Matsaman curry in coconut milk with onion, peanuts, and potato, garnished with coconut milk and crispy fried onion

Crispy duck	<u>*C,D,E,F</u>	21,50€	Crispy chicken	<u>*C,D,E,F</u>	20,50€
Chicken	<u>*C,D,F</u>	19,00€	Pork	<u>*C,D,F</u>	19,00€
Beef	<u>*C,D,F</u>	20,00€	Tofu or vegetables	<u>*C,E,F,M,5</u>	18,00€
Prawns	<u>*C,D,F</u>	21,00€	Large prawns	<u>*C,D,F</u>	24,00€

40. Gaeng Ped 🌶️🌶️

Red curry in coconut milk with eggplant, bell pepper, hot pepper, bamboo shoots and basil leaves, garnished with coconut milk

Crispy duck	<u>*D,E,F</u>	21,50€	Crispy chicken	<u>*D,E,F</u>	20,50€
Chicken	<u>*D,F</u>	19,00€	Pork	<u>*D,F</u>	19,00€
Beef	<u>*D,F</u>	20,00€	Tofu or vegetables	<u>*E,F,M,5</u>	18,00€
Prawns	<u>*D,F</u>	21,00€	Large prawns	<u>*D,F</u>	24,00€
Fish fillet	<u>*D,F</u>	21,50€			

41. Gaeng Kiow Wan 🌶️🌶️

Green curry in coconut milk with eggplant, bell pepper, hot pepper, bamboo shoots and basil leaves, garnished with coconut milk

Crispy duck	<u>*D,E,F</u>	21,50€	Crispy chicken	<u>*D,E,F</u>	20,50€
Chicken	<u>*D,F</u>	19,00€	Pork	<u>*D,F</u>	19,00€
Beef	<u>*D,F</u>	20,00€	Tofu or vegetables	<u>*E,F,M,5</u>	18,00€
Prawns	<u>*D,F</u>	21,00€	Large prawns	<u>*D,F</u>	24,00€

42. Gaeng Kour 🌶️🌶️

Red curry in coconut milk with lychees, pineapple, grapes, tomato, bell pepper, lime leaves and basil leaves, garnished with coconut milk

Crispy duck	<u>*D,E,F</u>	21,50€	Crispy chicken	<u>*D,E,F</u>	20,50€
Chicken	<u>*D,F</u>	19,00€	Pork	<u>*D,F</u>	19,00€
Beef	<u>*D,F</u>	20,00€	Tofu or vegetables	<u>*E,F,M,5</u>	18,00€
Prawns	<u>*D,F</u>	21,00€	Large prawns	<u>*D,F</u>	24,00€

43. Panaeng 🌶️🌶️

Panaeng curry in peanut butter and coconut milk with green beans, garnished with coconut milk, hot pepper and lime leaves

Crispy duck	<u>*C,D,E,F</u>	21,50€	Crispy chicken	<u>*C,D,E,F</u>	20,50€
Chicken	<u>*C,D,F</u>	19,00€	Pork	<u>*C,D,F</u>	19,00€
Beef	<u>*C,D,F</u>	20,00€	Tofu or vegetables	<u>*C,E,F,M,5</u>	18,00€
Prawns	<u>*C,D,F</u>	21,00€	Large prawns	<u>*C,D,F</u>	24,00€

44. Pad Med Mamuang 🌶️

Stir fried spring onion, onion, bell pepper, carrot, mushroom, snow peas and cashews in chili paste and soy-oyster-sauce, garnished with spring onion

Crispy duck	<u>*D,E,F,I,M,N,5</u>	21,50€	Crispy chicken	<u>*D,E,F,I,M,N,5</u>	20,50€
Chicken	<u>*D,E,F,I,M,N,5</u>	19,00€	Pork	<u>*D,E,F,I,M,N,5</u>	19,00€
Beef	<u>*D,E,F,I,M,N,5</u>	20,00€	Tofu or vegetables	<u>*E,F,I,M,N,5</u>	18,00€
Prawns	<u>*D,E,F,I,M,N,5</u>	21,00€	Large prawns	<u>*D,E,F,I,M,N,5</u>	24,00€

45. Pad Gra Tiam Prig Thai

Stir fried green beans, pepper, leek, and fried garlic in soy-oyster-sauce, garnished with spring onion and coriander

Crispy duck	<u>*E,M,N,5</u>	21,50€	Crispy chicken	<u>*E,M,N,5</u>	20,50€
Chicken	<u>*E,M,N,5</u>	19,00€	Pork	<u>*E,M,N,5</u>	19,00€
Beef	<u>*E,M,N,5</u>	20,00€	Tofu or vegetables	<u>*E,M,N,5</u>	18,00€
Prawns	<u>*E,F,M,N,5</u>	21,00€	Large prawns	<u>*E,F,M,N,5</u>	24,00€

46. Pad Pak Ruam Mit

Stir fried vegetables in soy-oyster-sauce

Crispy duck	<u>*E,M,N,5</u>	21,50€	Crispy chicken	<u>*E,M,N,5</u>	20,50€
Chicken	<u>*E,M,N,5</u>	19,00€	Pork	<u>*E,M,N,5</u>	19,00€
Beef	<u>*E,M,N,5</u>	20,00€	Tofu or vegetables	<u>*E,M,N,5</u>	18,00€
Prawns	<u>*E,F,M,N,5</u>	21,00€	Large prawns	<u>*E,F,M,N,5</u>	24,00€

47. Pad Pried Waan

Stir fried mushrooms, tomato, cucumber, onion, carrot, spring onion, peas, and pineapple in sweet-sour-sauce, garnished with spring onion

Crispy duck	<u>*E,M,N,5</u>	21,50€	Crispy chicken	<u>*E,M,N,5</u>	20,50€
Chicken	<u>*E,M,N,5</u>	19,00€	Pork	<u>*E,M,N,5</u>	19,00€
Beef	<u>*E,M,N,5</u>	20,00€	Tofu or vegetables	<u>*E,M,N,5</u>	18,00€
Prawns	<u>*E,F,M,N,5</u>	21,00€	Large prawns	<u>*E,F,M,N,5</u>	24,00€
Fish fillet	<u>*D,E,M,N,5</u>	20,50€			

48. Pad Gra Pau 🌶️🌶️🌶️

Stir fried chili and garlic with fresh holy basil leaves, onion, bamboo shoots, bell pepper, hot pepper, and green beans in soy-oyster-sauce

Crispy duck	<u>*E,M,N,5</u>	21,50€	Crispy chicken	<u>*E,M,N,5</u>	20,50€
Minced Chicken	<u>*E,M,N,5</u>	19,00€	Minced Pork	<u>*E,M,N,5</u>	19,00€
Minced Beef	<u>*E,M,N,5</u>	20,00€	Tofu or vegetables	<u>*E,M,N,5</u>	18,00€
Prawns	<u>*E,F,M,N,5</u>	21,00€	Large prawns	<u>*E,F,M,N,5</u>	24,00€
Squid	<u>*D,E,M,N,5</u>	20,50€	Seafood	<u>*D,E,F,M,N,5</u>	24,00€

*With fried egg +2,00€ *B



49. Pad Cha 🌶️🌶️

Stir fried pad-cha-chili paste with eggplant, green beans, hot pepper, bell pepper, young green peppercorn, grachai, lime leaves and basil leaves, garnished with crispy basil leaves

Crispy duck	<u>*E,F,M,N,5</u>	21,50€	Crispy chicken	<u>*E,F,M,N,5</u>	20,50€
Chicken	<u>*E,F,M,N,5</u>	19,00€	Pork	<u>*E,F,M,N,5</u>	19,00€
Beef	<u>*E,F,M,N,5</u>	20,00€	Tofu or vegetables	<u>*E,F,M,N,5</u>	18,00€
Prawns	<u>*E,F,M,N,5</u>	21,00€	Large prawns	<u>*E,F,M,N,5</u>	24,00€
Fish fillet	<u>*D,E,F,M,N,5</u>	20,50€	Seafood	<u>*E,F,M,N,5</u>	24,00€

50. Pad Khing 🌶️

Stir fried ginger, bell pepper, onion, spring onion, mushrooms, and morels in soy-oyster-sauce, garnished with spring onion

Crispy duck	<u>*E,M,N,5</u>	21,50€	Crispy chicken	<u>*E,M,N,5</u>	20,50€
Chicken	<u>*E,M,N,5</u>	19,00€	Pork	<u>*E,M,N,5</u>	19,00€
Beef	<u>*E,M,N,5</u>	20,00€	Tofu or vegetables	<u>*E,M,N,5</u>	18,00€
Prawns	<u>*E,F,M,N,5</u>	21,00€	Large prawns	<u>*E,F,M,N,5</u>	24,00€

51. Pad Prik 🌶️🌶️

Stir fried chili, garlic, onion, spring onion, mushroom, bell pepper and hot pepper in soy-oyster-sauce, garnished with spring onion

Crispy duck	<u>*E,M,N,5</u>	21,50€	Crispy chicken	<u>*E,M,N,5</u>	20,50€
Chicken	<u>*E,M,N,5</u>	19,00€	Pork	<u>*E,M,N,5</u>	19,00€
Beef	<u>*E,M,N,5</u>	20,00€	Tofu or vegetables	<u>*E,M,5</u>	18,00€
Prawns	<u>*E,F,M,N,5</u>	21,00€	Large prawns	<u>*E,F,M,N,5</u>	24,00€

52. Pad Hnor Mai

Stir fried bamboo shoots, morels, mushrooms, onion, spring onion, peas, and bell pepper in soy-oyster-sauce, garnished with spring onion

Crispy duck	<u>*E,M,N,5</u>	21,50€	Crispy chicken	<u>*E,M,N,5</u>	20,50€
Chicken	<u>*E,M,N,5</u>	19,00€	Pork	<u>*E,M,N,5</u>	19,00€
Beef	<u>*E,M,N,5</u>	20,00€	Tofu or vegetables	<u>*E,M,N,5</u>	18,00€
Prawns	<u>*E,F,M,N,5</u>	21,00€	Large prawns	<u>*E,F,M,N,5</u>	24,00€

53. Pad Ped 🌶️🌶️

Stir fried red curry with coconut milk, green beans, eggplant, hot pepper, bell pepper, young green peppercorn, grachai, lime leaves and basil leaves, garnished with coconut milk, lime leaves and hot pepper

Crispy duck	<u>*D,E,F,M,N,5</u>	21,50€	Crispy chicken	<u>*D,E,F,M,N,5</u>	20,50€
Chicken	<u>*D,E,F,M,N,5</u>	19,00€	Pork	<u>*D,E,F,M,N,5</u>	19,00€
Beef	<u>*D,E,F,M,N,5</u>	20,00€	Tofu or vegetables	<u>*D,E,F,M,N,5</u>	18,00€
Prawns	<u>*D,E,F,M,N,5</u>	21,00€	Large prawns	<u>*D,E,F,M,N,5</u>	24,00€
Fish fillet	<u>*D,E,F,M,N,5</u>	20,50€	Squid	<u>*D,E,F,M,N,5</u>	20,50€
Seafood	<u>*D,E,F,M,N,5</u>	24,00€			

Fish

Served with Thai Hom Mali rice



54. Chuchie Pla 🌶️🌶️ *D,F 27,50€

Deep fried red tilapia with red curry, coconut milk and green beans, garnished with lime leaves, hot pepper and coconut milk
(optionally with fish fillet instead of the whole fish)

55. Pla Sam Ros 🌶️ *D,E,M,N,5 27,50€

Deep fried red tilapia with bell pepper and chili-sweet-sour-sauce, garnished with spring onion and coriander
(optionally with fish fillet instead of the whole fish)

56. Pla Lui Suan 🌶️🌶️🌶️ *D,9 27,50€

Deep fried red tilapia with mint, coriander, and iceberg lettuce in special salad-sauce with lemongrass, red onion, chili, lime, and ginger, garnished with mango strips, cashews, spring onion and coriander
(optionally with fish fillet instead of the whole fish)

57. Pla Nueng Manaow 🌶️🌶️🌶️ *D,9 28,50€

Steamed red tilapia with celery, lemongrass, lime leaves and napa cabbage in chili-garlic-lime-sauce, garnished with celery, lime and hot pepper
(optionally with fish fillet instead of the whole fish)

58. Pla Phae Saa 🌶️🌶️🌶️ *D,F 28,50€

Deep fried red tilapia with various vegetables in tamarind-curry-sauce
(optionally with fish fillet instead of the whole fish)

Noodle dishes and rice dishes

59. Pad Thai

Stir fried rice noodles with egg, tofu, bean sprouts, leek, garlic chives, chopped peanuts, crispy fried onion, and fried garlic in tamarind-soy-oyster-sauce, served with fresh bean sprouts and lime, garnished with spring onion and coriander

Crispy duck	* <u>B,C,D,E,M,N,5</u>	21,50€	Crispy chicken	* <u>B,C,D,E,M,N,5</u>	20,50€
Chicken	* <u>B,C,D,E,M,N,5</u>	19,00€	Pork	* <u>B,C,D,E,M,N,5</u>	19,00€
Beef	* <u>B,C,D,E,M,N,5</u>	20,00€	Tofu or vegetables	* <u>B,C,D,E,M,N,5</u>	18,00€
Prawns	* <u>B,C,D,E,M,N,5</u>	21,00€	Large prawns	* <u>B,C,D,E,F,M,N,5</u>	24,00€

60. Pad See Tw

Stir fried rice noodles with egg, broccoli, cauliflower and carrot in soy-oyster-sauce

Crispy duck	* <u>B,E,M,N,5</u>	21,50€	Crispy chicken	* <u>B,E,M,N,5</u>	20,50€
Chicken	* <u>B,E,M,N,5</u>	19,00€	Pork	* <u>B,E,M,N,5</u>	19,00€
Beef	* <u>B,E,M,N,5</u>	20,00€	Tofu or vegetables	* <u>B,E,M,N,5</u>	18,00€
Prawns	* <u>B,E,F,M,N,5</u>	21,00€	Large prawns	* <u>B,E,F,M,N,5</u>	24,00€

61. Pad Bami

Stir fried wheat noodles with egg, carrot, leek, spring onion and bean sprouts in soy-oyster-sauce, garnished with spring onion and coriander

Crispy duck	<u>*B,E,M,N,5</u>	21,50€	Crispy chicken	<u>*B,E,M,N,5</u>	20,50€
Chicken	<u>*B,E,M,N,5</u>	19,00€	Pork	<u>*B,E,M,N,5</u>	19,00€
Beef	<u>*B,E,M,N,5</u>	20,00€	Tofu or vegetables	<u>*B,E,M,5</u>	18,00€
Prawns	<u>*B,E,F,M,N,5</u>	21,00€	Large prawns	<u>*B,E,F,M,N,5</u>	24,00€

62. Pad Wunsen

Stir fried glass noodles with egg, carrot, leek, spring onion and bean sprouts in soy-oyster-sauce, garnished with spring onion and coriander

Crispy duck	<u>*B,E,M,N,5</u>	21,50€	Crispy chicken	<u>*B,E,M,N,5</u>	20,50€
Chicken	<u>*B,E,M,N,5</u>	19,00€	Pork	<u>*B,E,M,N,5</u>	19,00€
Beef	<u>*B,E,M,N,5</u>	20,00€	Tofu or vegetables	<u>*B,E,M,N,5</u>	18,00€
Prawns	<u>*B,E,F,M,N,5</u>	21,00€	Large prawns	<u>*B,E,F,M,N,5</u>	24,00€

63. Khao Pad

Fried rice with egg, onion, carrot, leek, tomato, peas, and spring onion in soy-oyster-sauce, garnished with spring onion and coriander

Crispy duck	<u>*B,E,M,N,5</u>	21,50€	Crispy chicken	<u>*B,E,M,N,5</u>	20,50€
Chicken	<u>*B,E,M,N,5</u>	19,00€	Pork	<u>*B,E,M,N,5</u>	19,00€
Beef	<u>*B,E,M,N,5</u>	20,00€	Tofu or vegetables	<u>*B,E,M,N,5</u>	18,00€
Prawns	<u>*B,E,F,M,N,5</u>	21,00€	Large prawns	<u>*B,E,F,M,N,5</u>	24,00€

64. Khao Pad Kie Mhau 🌶️🌶️

Fried rice with Pad-Cha-chillipaste, green beans, eggplant, hot pepper, bell pepper, young green peppercorn, grachai, lime leaves, and basil leaves, garnished with crispy basil leaves

Crispy duck	<u>*D,E,F,M,N,5</u>	21,50€	Crispy chicken	<u>*D,E,F,M,N,5</u>	20,50€
Chicken	<u>*D,E,F,M,N,5</u>	19,00€	Pork	<u>*D,E,F,M,N,5</u>	19,00€
Beef	<u>*D,E,F,M,N,5</u>	20,00€	Tofu or vegetables	<u>*E,F,M,N,5</u>	18,00€
Prawns	<u>*D,E,F,M,N,5</u>	21,00€	Large prawns	<u>*D,E,F,M,N,5</u>	24,00€
Seafood	<u>*D,E,F,M,N,5</u>	24,00€			

65. Guay Tiew Pad Kie Mhau 🌶️🌶️

Stir fried rice noodles with Pad-Cha-chillipaste, green beans, eggplant, hot pepper, bell pepper, young green peppercorn, grachai, lime leaves, and basil leaves, garnished with crispy basil leaves

Crispy duck	<u>*D,E,F,M,N,5</u>	21,50€	Crispy chicken	<u>*D,E,F,M,N,5</u>	20,50€
Chicken	<u>*D,E,F,M,N,5</u>	19,00€	Pork	<u>*D,E,F,M,N,5</u>	19,00€
Beef	<u>*D,E,F,M,N,5</u>	20,00€	Tofu or vegetables	<u>*E,F,M,N,5</u>	18,00€
Prawns	<u>*D,E,F,M,N,5</u>	21,00€	Large prawns	<u>*D,E,F,M,N,5</u>	24,00€
Seafood	<u>*D,E,F,M,N,5</u>	24,00€			



66. Guay Tiew

Rice noodle soup with bean sprouts, water spinach, choy sum/bok choy, celery, garlic oil, and soy sauce, garnished with spring onion, fried garlic and coriander

Duck	* <u>E</u> , <u>J</u> , <u>M</u> , <u>5</u>	21,50€	Chicken	* <u>E</u> , <u>J</u> , <u>M</u> , <u>5</u>	19,00€
Pork	* <u>E</u> , <u>J</u> , <u>M</u> , <u>5</u>	19,00€	Beef	* <u>E</u> , <u>J</u> , <u>M</u> , <u>5</u>	20,00€
Tofu or vegetables	* <u>E</u> , <u>J</u> , <u>M</u> , <u>5</u>	18,00€			

67. Guay Tiew Yen Ta Fo *D,E,F,J,M,1,5

20,50€

Rice noodle soup with water spinach, choy sam/pak choy, celery, garlic oil, prawns, squid, fish balls and white morels with red bean curd paste, garnished with deep fried wonton wrappers, spring onion, crispy garlic, and coriander



mild spicy



medium spicy



very spicy

Extra sides per serving

187. Thai Hom Mali rice		3,50€
188. Sticky rice		5,50€
189. Fried rice with egg	* <u>B</u> , <u>E</u> , <u>5</u>	6,50€
190. Rice noodles	* <u>E</u> , <u>5</u>	5,00€
191. Wheat noodles	* <u>E</u> , <u>5</u>	5,00€
192. Glass noodles	* <u>E</u> , <u>5</u>	5,00€

Extra sauce per serving

193. Peanut-sauce * <u>C</u>	2,00€
194. Sweet-sour-sauce	2,00€
or a different sauce	2,00€

*** We will charge you a fee of 1,00€ incl. VAT per packaging if you want to take the rest of your meal home or you can bring your own container and package it yourself for free (eco-friendly).

Dessert

68. Kaw Nieuw Mamuang (seasonal)	* <u>L</u>	12,00€
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Sweet sticky rice with sweet mango in coconut milk, garnished with coconut milk and sesame seeds

69. Kaw Nieuw Ice Cream *C,H 10,50€
Sweet sticky rice in coconut milk with vanilla or coconut ice cream and whipped cream, garnished with peanuts

70. Gluay Thod *E,L 9,00€
Deep fried banana with shredded coconut, garnished with honey and sesame seeds

71. Ice Cream Gluay Thod *E,H,L 11,50€
Deep fried banana with shredded coconut, vanilla or coconut ice cream and whipped cream, garnished with coconut condensed milk and sesame seeds

72. Gluay Bua Chi *L 9,00€
Banana in coconut milk (Thai style)

73. Lychees Loiy Gaew *H 9,00€
Lychees with vanilla ice cream and whipped cream

74. Ice cream per scoop *H 2,50€
(with whipped cream 0,50€ extra)



Allergen directory for the menu

Legend

A: Sulphur dioxide and sulphites

B: Eggs

C: Peanuts

D: Fish (fishsauce)

E: Cereals containing gluten

F: Crustaceans

G: Lupine

H: Milk

I: Nuts

J: Celery

K: Mustard

L: Sesame seeds

M: Soybeans

N: Molluscs

Additives

1: Coloring

2: Preservatives

3: Sweetener

4: Caffeine

5: Flavor enhancers



Non-alcoholic drinks

Sparkling water	0,25l / 0,75l	3,00€ / 7,50€
Water	0,25l / 0,75l	3,00€ / 7,50€
Thai iced tea with lime or milk * 1,4	0,3l / 0,5l	4,00€ / 5,50€
Coconut water	0,33l	4,00€
Fresh coconut	Piece	6,50€
Coca Cola, Cola Zero, Fanta, Sprite, Mezzo Mix * 1,3,4	0,3l / 0,5l	3,50€ / 5,00€
Apple juice spritzer	0,3l / 0,5l	3,50€ / 5,00€
Peach iced tea * 1,3,4	0,3l / 0,5l	3,50€ / 5,00€
Bitter Lemon	0,2l	3,50€
Ginger Ale	0,2l	3,50€
Orange juice	0,3l / 0,5l	4,00€ / 5,50€
Pineapple juice	0,3l / 0,5l	4,00€ / 5,50€
Lychee juice	0,3l / 0,5l	4,00€ / 5,50€
Mango juice	0,3l / 0,5l	4,00€ / 5,50€
Passionfruit juice	0,3l / 0,5l	4,00€ / 5,50€
Grape juice	0,3l / 0,5l	4,00€ / 5,50€
Juice spritzer	0,3l / 0,5l	3,50€ / 5,00€

Tea & coffee

Jasmine Tea / Green Tea / Peppermint Tea * 4	5,00€
Black Tea / Ginger Tea / Camomile Tea * 4	5,00€
Coffee * 4	3,00€
Espresso * 4	3,00€
Double Espresso * 4	4,50€



Beer

Singha Thai Beer	0,33l	5,00€
Chang Thai Beer	0,32l	5,00€
Leo Thai Beer	0,33l	5,00€
Bitburger Pils	0,33l / 0,5l	3,50€ / 5,00€
Bitburger Pils Alcohol-free	0,33l	3,50€
Bitburger Radler	0,33l / 0,5l	3,50€ / 5,00€
Bitburger Cola * 1,3,4	0,5l	5,00€
Paulaner Hefe Weißbier	0,5l	5,00€
Paulaner Hefe Weißbier Alcohol-free	0,5l	5,00€
Paulaner Kristall Weißbier	0,5l	5,00€

Sparkling wine

Piccolo Mumm Dry * A	0,2l	8,50€
Mumm Dry * A	0,75l	26,00€
Mumm Rosé Dry * A	0,75l	26,00€

Wine Rheinhessen

W1. White wine (Rheinhessen Riesling Dry) *A 0,1l / 0,2l 3,50€ / 5,50€

W2. Rosé (Pinot Noir) *A 0,1l / 0,2l 3,50€ / 5,50€

Wilhelm Markloff Winery Rheingau

White wine

W3. Cabernet Sauvignon Weißherbst Blanc De Noir dry *A
0,1l / 0,2l / 0,75l 4,00€ / 6,50€ / 24,00€

W4. Wallufer Berg-Bild-Stock Riesling dry *A 0,1l / 0,2l / 1,0l 4,00€ / 6,50€ / 28,00€

W5. Wallufer Berg-Bild-Stock Riesling *A 0,1l / 0,2l / 0,75l 4,00€ / 6,50€ / 24,00€
Kabinett medium dry

W6. Rauenthaler Steinmächer Riesling medium dry *A
0,1l / 0,2l / 1,0l 4,00€ / 6,50€ / 28,00€

W7. Rheingauer Pinot Gris dry *A 0,1l / 0,2l / 0,75l 4,00€ / 6,50€ / 24,00€

Rosé wine

W8. Wallufer Vitusberg Pinot Noir *A 0,1l / 0,2l / 1,0l 4,00€ / 6,50€ / 28,00€
Rosé Weißherbst medium dry

W9. Wallufer Vitusberg Pinot Noir *A 0,1l / 0,2l / 0,75l 4,00€ / 6,50€ / 24,00€
Rosé Weißherbst dry

Red wine

W10. Rauenthaler Steinmächer red wine dry *A 0,1l / 0,2l / 1,0l 4,00€ / 6,50€ / 28,00€

W11. Wallufer Langenstück red wine dry *A 0,1l / 0,2l / 0,75l 4,00€ / 6,50€ / 24,00€

W12. Rauenthaler Steinmächer *A 0,1l / 0,2l / 1,0l 4,00€ / 6,50€ / 28,00€
Pinot Noir red wine medium dry

Liquor



Campari Orange *<u>1</u>		8,00€
Hugo *<u>7</u> Elderflower-Prosecco-Cocktail with fresh mint and lime		8,00€
Aperol Spritz *<u>1</u>		8,00€
Bacardi Cola *<u>1,3,4</u>		8,00€
Mekhong with ice	2cl	5,00€
Mekhong Cola *<u>1,3,4</u>		8,00€
SangSom with ice	2cl	5,00€
SangSom Cola *<u>1,3,4</u>		8,00€
Jägermeister	2cl	3,50€
Fernet-Branca	2cl	3,50€
Sambuca	2cl	3,50€
Johnnie Walker Red Label	2cl	4,00€
Chivas Regal 12 years	2cl	4,50€
Havana Club 7 years	2cl	4,50€
Absolut Vodka	2cl	4,00€
Tequila Cuervo Gold	2cl	4,00€
Tequila Cuervo	2cl	4,00€

Cocktails without alcohol

Frucht Punch * 1,3	9,00€
Pineapple juice, orange juice, lemon juice, grenadine and passion fruit syrup	
Pina Kokos * 3	9,00€
Pineapple juice, evaporated milk and coconut cream	
Banana Cooler * 3	9,00€
Pineapple juice, banana, banana syrup, evaporated milk and coconut cream	
Raspberry Cooler * 1,3	9,00€
Pineapple juice, raspberries, raspberry syrup, evaporated milk and coconut cream	
Strawberry Cooler * 1,3	9,00€
Pineapple juice, strawberries, strawberry syrup, evaporated milk and coconut cream	

Cocktails with alcohol

Mai Tai * 1,3	11,50€
Brown rum, lemon juice, Mai Tai syrup and limes	
Caipirinha * 3	11,50€
Cachaça, cane sugar, brown sugar, limes and lemon juice	
Mojito * 3	11,50€
Havana Club Rum, mint, brown sugar, lime juice, lemon juice and cane sugar	
Pina Colada * 3	11,50€
White rum, brown rum, pineapple juice, evaporated milk and coconut cream	
Banana Colada * 3	11,50€
White rum, brown rum, pineapple juice, banana, banana syrup, evaporated milk and coconut cream	
Strawberry Colada * 1,3	11,50€
White rum, pineapple juice, strawberries, strawberry syrup, evaporated milk and coconut cream	
Frucht Punch Spezial * 1,3	11,50€
White rum, pineapple juice, orange juice, lemon juice, grenadine and passion fruit syrup	