



Please feel warmly welcomed in our Dining Bar at the lake, let yourself be enchanted by the world of the versatile Asian cuisine.

This is not an ordinary oriental restaurant, but a place, where the most visionary cuisine creations of all parts of Asia emerge – all dishes are made of carefully selected, fresh and exquisite ingredients, prepared and finished by our best Asian chefs with passion and a strong commitment.

The interior was designed in cooperation with the architect couple Silvestri, it offers you a comfortable and Asian ambiance. On the first floor of the building which was planned by the architects Dietrich/Untertrifaller, our team awaits you with the ambition to make your stay with us as comfortable and exciting as possible. Indoor we have seats for 80 guests - on our patio additional 50 guests can enjoy their meals.

Experience the orient and occident together – immerse yourself and let yourself be spoiled.

Chunxia YE and Chen's Manga Team
Since 1.Juli. 2005

Menu – Chens

Tom Yum Gung Soup 🌶️🌶️

thai tom yum soup with shrimps,
refined with coriander, straw mushrooms, galangal
and lemongrass

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Sashimi Salmon with Caviar

with wasabi and ginger salad

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Teriyaki Beef Tenderloin

grilled beef tenderloin with teriyaki sauce, served with fried vegetables and rice

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Coconut Ice Cream with Mango

with fresh mango and coconut sauce

BDFGM

p. P. € 49,00

Menu – Lake Constance

Fish Soup

with tuna, salmon, kingfish, shrimp, seaweed
refined with ginger

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Pike Perch Fillet

grilled pike perch fillet, served with wok vegetables
herbal butter and jasmine rice

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Crispy Dough with Vanilla Ice Cream and Banana

with icing sugar and cream








ABDG

p. P. € 45,00

Soups

Tom Kha Kai  			€ 7,90
thai coconut chicken soup, refined with coriander, galangal and lemongrass			
Tom Yum Gung Shrimp Soup  	BM		€ 10,90
original thai recipe, tom yum soup with lemongrass, thai chili, shrimp and vegetables			
Seasonal Vegetable Soup	Vegi	AF	€ 5,50
clear vegetable soup with seasonal vegetables			
House Special Fish Soup 	BD		€ 14,90
chen's house special fish soup with: tuna, salmon, kingfish and shrimp and seaweed, refined with pepper, strips of ginger			

Salad & Small Dishes

Thai Jackfruit Salad 	Vegi	H	€ 7,90
mixed salad with thai jackfruit and cashew nuts			
Papaya Salad   	Vegi	D	€ 13,90
fresh thai green papaya salad, with thai chili, coriander and carrot strips			
Beef Rolls		AFN	€ 9,90
roast beef rolls with green onions, grilled with jap. teriyaki sauce and sesame			
Edamame	Vegi		€ 5,50
cooked green soybeans in pod, served with sea salt			
Vietnamese Summer Rolls with Shrimps 		BDN	€ 9,90
according to the original vietnamese recipe, rolled rice paper with glass noodle, shrimps, thai basil and green onions, served with chili honey and lime sauce			
Crispy Chicken Rolls		AF	€ 5,90
two chicken spring rolls with thai sweet and spicy sauce, served with spicy coleslaw			
Crispy Fried Chicken Snacks		A	€ 6,90
fried chicken pieces served with wasabi mayonnaise and iceberg lettuce			
Salmon Tartare		AF	€ 12,90
salmon tartare with chives, refined with wasabi mayonnaise and arugula			
Sesame Tuna with Avocado 		AFN	€ 18,90
grilled tuna with sesame, pepperoni, cherry tomatoes, avocado and lettuce leaf			
Starter Mix Plate (for 2 persons) 		ABDFN	€ 29,80
appetizer platter includes beef roll with teriyaki sauce, 2 lamb skewers, crispy chicken snacks, shrimp summer rolls and thai jackfruit salad			

Maki Classic (8 pieces) seaweed stuffed with sushi rice and fish, vegetables

Avocado Maki	Vegi avocado	F	€ 4,90
Kappa Maki	Vegi cucumbers	F	€ 4,50
Avocado Sesame Maki	inside-out maki, avocado, sesame	FN	€ 7,50
Tekka Maki	tuna	DF	€ 6,50
Shake Maki	salmon	DF	€ 5,50
California Maki	avocado, salmon, caviar, sesame	DF	€ 7,90
Dragon Roll	avocado, crispy Philadelphia, shrimp	BG	€ 14,90
Tiger Roll	avocado salmon and philadelphia	DG	€ 12,90
Avocado Ebi Maki (Tempura)	fried shrimps and wasabi		€ 14,90
Rainbow Maki	inside-out avocado yellow radish maki with fish outside		€ 16,90
Spice Tuna Mango Maki	spicy tuna with mango		€ 14,90

Nigiri Sushi – Maki Mix

Sushi Small	5 Nigiri Sushi, 6 Maki	BDF	€ 14,90
Sushi Medium	9 Nigiri Sushi, 6 Maki	BDF	€ 23,00
Sushi Large	12 Nigiri Sushi, 6 Maki	BDF	€ 29,00
Yasai Sushi	Vegi 6 vegetable Sushi und 6 Kappa Maki	F	€ 12,00
Maki Mix Teller	5 different Maki (20 pcs)	BDF	€ 18,00

Sashimi

sliced raw fish

Sashimi Moriawase Mix	small	10 pcs	BDF	€ 18,00
Sashimi Moriawase Mix	large	16 pcs	BDF	€ 28,00
Salmon Sashimi with Salmon Caviar		9 pcs	BDF	€ 21,90
Chirashi Plate	7 slices of fish, shrimp and sushi rice		BDF	€ 19,90

Sashimi – Sushi Mix

„Fantasy Mix“	for 1 person	BDF	€ 28,00
	6 Sushi, 8 slices of sashimi and 4 California maki		
„Fantasy-Boat“	for 2 persons	BDF	€ 56,00
	12 Sushi, 16 slices of sashimi and 8 California Maki		
Sushi Party Plate	for 2 persons	BDF	€ 52,00
	22 Sushi-Mix and 12 Maki-Mix		

Peking Duck (House Special)

for 2 persons AF p. P. € 29,00

Original Peking duck, served on the table directly

1. whole duck, served with peking duck, pancakes, cucumber, leek and carrot strips, beijing sauce
2. roasted duck meat (at the bone) with chinese pepper and sea salt



Peking Duck (simplified version, for one person)

AF € 22,90

homemade crispy duck, served with peking sauce, cucumber, leek strips and pancakes

Plum Duck

AF € 22,90

crispy duck with plum sauce and fresh wok vegetables, served with rice

Yellow Curry Duck

AELM € 23,90

crispy duck with yellow curry and vegetables, served with rice






Crunchy Duck Leg with Noodles

AF € 16,90

crispy duck leg with fried noodles and vegetables



Special Vegetarian Menu Vegi

Seasonal Vegetable Soup		€ 5,50
clear vegetable soup made of seasonal vegetables		
Taro and Radish 	N	€ 7,90
boiled taro and radish with sesame, served with soy sauce		
Papaya Salad   	D	€ 13,90
fresh thai green papaya salad, with thai chili, coriander and carrot strips		
Edamame		€ 5,50
boiled green soybeans in the pod, served with sea salt		
Wok Vegetable	F	€ 12,90
crispy fresh vegetables from the wok, with rice		
Green Curry Vegetable Tofu  	LM	€ 15,90
fresh vegetables cooked in green curry, served with rice		
Yellow Curry Vegetables with Grilled Eggplant 	LM	€ 16,90
fine yellow curry with vegetables, refined turmeric, grilled eggplant in a pot, served with rice		
Tofu Teriyaki	ACF	€ 18,90
fried tofu with teriyaki sauce, and green beans, carrot vegetables, with rice croquettes		

JIAOZI

Jiaozi is a Chinese dish that resembles a dumpling. Even today, Jiaozi is part of new year celebrations in all northern Chinese provinces. It is available in countless variations.

Jiaozi House Special	ABFN	5 pcs. € 6,50	10 pcs. € 12,00
orange color, carrot juice batter, with pork, shrimp and wild garlic			
Jiaozi Pork	AFN	5 pcs. € 5,50	10 pcs. € 10,00
wheat batter, with pork and chinese cabbage			
Jiaozi Beef	AFN	5 pcs. € 5,90	10 pcs. € 11,00
purple, beet batter, beef with spring onions and carrots			
Jiaozi Chicken	AFN	5 pcs. € 5,90	10 pcs. € 11,00
yellow, turmeric batter, with chicken with shiitake mushrooms and carrots			
Jiaozi Vegetable Vegi	AF	5 pcs. € 5,50	10 pcs. € 10,00
green, spinach juice batter, with mixed vegetables			

Main Dishes

Yellow Curry Chicken with Jackfruit 	L	€ 18,90
fine yellow curry with vegetables, jackfruit, chicken and refined turmeric, served in a pot with rice		
Sweet and Sour Almond Chicken	AN	€ 17,90
chicken with crispy almonds, pineapple, carrot, sweet and sour sauce, served with rice		
Sichuan Chili Chicken  	F	€ 18,90
stir-fried chicken with vegetables, dry chili peppers and sichuan pepper, served with rice		
Teriyaki Lamb Hip	AF	€ 24,90
roasted lamb hips with japanese teriyaki sauce and green beans, served with sweet potato fries		
Beef with Massaman Curry  	FL	€ 24,90
a cooking recipe from <u>thai</u> cuisine, beef with vegetables and sweet potato cooked in a spicy massaman curry sauce, served with rice		
Teriyaki Japanese Style Beef Fillet	AFN	€ 29,90
grilled beef tenderloin (local) with teriyaki sauce, served with wok vegetables and rice		
Green Curry Shrimp	DELM	€ 29,90
green curry with vegetables, king prawns and cashew nuts, seasoned with lemongrass and lemon, served with rice		
House Special Pikeperch Fillet	ADF	€ 28,90
fried pike perch fillet with fresh wok vegetables, refined with ginger soy sauce, served with rice		
Fish Mix with Fresh Vegetables 	BDF	€ 29,90
grilled shrimps, salmon fillet and gilt-head bream fillet with vegetables, served with rice and chili-coriander sauce		
Sashimi Mix with Soy Rice (lukewarm)	ABDFN	€ 28,00
fish mix from salmon, light fried tuna, boiled shrimps and grilled gilt-head bream fillet, served with sushi ginger and wasabi		

Side Dishes

Cooked Thai Fragrance Rice		€ 2,80
Fried Rice with Vegetables	F	€ 3,90
Fried Noodles with Vegetables	AF	€ 3,90
Rice Croquettes (2 pcs.)	AC	€ 5,50
Side Dish Wok Vegetables	F	€ 6,50
Sweet Potato Fries		€ 4,90

Desserts

Ice Cream (per scoop) caramel, coconut, mango, green tea, peanut ice cream, red bean ice cream and sesame ice cream	GN	€ 2,90
Caramel Sundae caramel, coconut and peanut ice cream with whipped cream and caramel sauce	EG	€ 9,90
Coconut Ice Cream with Mango with fresh mango and coconut sauce	G	€ 9,90
Crunchy Bowl with Vanilla Ice Cream and Banana (with icing sugar and Cream)	AG	€ 8,90
Fresh Pineapple with palm sugar		€ 5,90
Flamed Banana with honey	A	€ 5,90
"Fire ice" flambéed vanilla ice cream	ACG	€ 5,90

Dessert Wines

Kracher Grand Cuvée Trockenbeerenauslese No. 1	1/16l	€ 12,00
Kracher Red Roses Beerenauslese	1/16l	€ 4,90

Kaffee oder Tee

Espresso		€ 2,70
Double Espresso		€ 3,80
Coffee		€ 2,80
Cappuccino	G	€ 3,60
Latte Macchiato	G	€ 3,90
Macha Tea-Latte	with green tea powder	G € 4,90
Assam Milk Tea	black tea with sweet milk	G € 4,90

GRAPPA

Sibona – Grappa die Barolo	2cl	€ 7,90
Sibona – Grappa die Babera	2cl	€ 5,50
Sibona – Grappa Riserva Tennessee Whiskey	2cl	€ 7,90
Berta – Valdavi Grappa di Moscato	2cl	€ 5,90
Berta – Mompra	2cl	€ 4,90
Berta – Tre Soli Tre	2cl	€ 12,90

Far East Tea

Tea, in all its variations, is considered a health potion and has a lot of fans. Sadly, second to coffee in popularity. An explanation of the different varieties.

Organic Sencha decaffeinated		€ 3,20
Yin Zhen		€ 6,80
the perfect white tea that is picked only two or three days a year exclusively from tender, young buds. Yin (silver) Zhen (needles).		
Ginseng Oolong		€ 4,90
semi-fermented tea with ginseng root and licorice pieces		
Ceylon Premium		€ 4,50
fresh, slightly fruity aroma. It's lingering character reminiscent of local forest berries.		
Darjeeling Thurbo Muscatel		€ 6,80
The Darjeeling 2nd Flush, which is highly sought after by tea lovers. Last but not least, this product impresses with its soft character and its subtly fine cinnamon-cardamom note in the aftertaste.		
Peppermint - Moroccan nano mint		€ 3,20
Verbena Tea - verbena, the digestif tea		€ 3,50
Organic Green Rooibos Nature – organically grown		€ 3,20
Bamboo Tea – green gold, naturally		€ 3,20
bamboo leaves with a lychee-lemon flavor		
Oolong Tea		€ 3,20
semi-fermented tea with papaya, goji berries, fig pieces, peach...		
Organic Earl Gray		€ 3,60
a blend of fine teas from Ceylon, India and China		
Organic Chamomile Flowers - whole leaves		€ 3,50
Organic Jasmine Tea		€ 3,80
Organic Vanilla with Honey		€ 3,50
Ginger Green Tea		€ 3,50

Sparkling Wine - Aperitif

Glass of Prosecco (Villa Teresa)	0,10 l	€ 4,80
	0,75 l	€ 29,00
Prosecco with lychee or mango	0,10 l	€ 5,50
Aperol Spritz (Soda, Prosecco, Aperol)	0,20 l	€ 6,50
Moët & Chandon Imperial	0,75 l	€ 89,00
	0,37 l	€ 49,00
Champagne Fournaise Thibaut	0,75 l	€ 68,00

Open Wines

open white wines

Grüner Veltliner Huber – Lower Austria	1/8 l	€ 4,30
Sauvignon Blanc Klassik Skoff - Styria	1/8 l	€ 4,90
Chardonnay Gut Altenberg - Burgenland	1/8 l	€ 4,90

open rosé wines

Rose Côtes de Provence (CIN GR SY TI)	1/8 l	€ 4,90
Jean-Michel Cazes, Pauillac - Bordeaux	0,75 l	€ 29,00

Open red wines

Zweigelt Heidboden Pittnauer - Burgenland	1/8 l	€ 4,90
Blaufränkisch Vitikult Heinrich - Burgenland	1/8 l	€ 5,20
Shiraz Brown Brothers - Australia	1/8 l	€ 5,20
White Sour	0,25 l	€ 2,80
White Sweet	0,25 l	€ 2,80

Asian (before or after eating)

Sake Reis Wine (served warm or cold)	0,10 l	€ 4,90
Ume Plum Wine (served warm or cold)	0,10 l	€ 4,90

You can find a larger selection of fine wines in our wine list!

Beer

Beer / Radler, „Mohren Bräu“	0,20 l	€ 2,40
	0,30 l	€ 3,10
	0,50 l	€ 4,50
Weihenstephan Hefe	0,30 l	€ 3,50
	0,50 l	€ 4,60
Clausthaler alkoholfrei (bottle)	0,33 l	€ 2,90
Kirin (bottle) Japan	0,33 l	€ 4,50
Tsing-Tao (bottle) China	0,33 l	€ 4,50
Singha Bier (bottle) Thailand	0,33 l	€ 4,50

Soft Drinks

"Ma-Cha" iced tea - Japanese green tea			0,50 l	€ 4,90
Pure Fruit Juices	0,25 l	€ 2,90	0,50 l	€ 4,60
(lychee, - Mango, - Currant, - Apple, - Orange Juice)				
Sprayed Fruit Juices (soda)	0,25 l	€ 2,60	0,50 l	€ 3,90
(lychee, - mango, - currant, - apple, - orange juice)				
Fruit Juices Sprayed (water)	0,25 l	€ 2,40	0,50 l	€ 3,20
(lychee, - mango, - currant, - apple, - orange juice)				
Calpis – japanese soft drink	0,25 l	€ 2,90	0,50 l	€ 3,90
Aloe Vera	0,25 l	€ 2,90	0,50 l	€ 4,60
Römerquelle	Fl. 0,33 l	€ 2,90	0,75 l	€ 6,50
carbonated / still				
Coca Cola, Cola light, Coke Zero			Fl. 0,33 l	€ 3,30
Almdudler			Fl. 0,35 l	€ 3,30
Bitter Lemon, Tonic Water, Ginger Ale			Fl. 0,20 l	€ 2,90

homemade iced tea in different varieties!

0,4 l € 4,90

Oolong Tea
Berry Mix
Rose Green Tea
Jasmine Green Tea
Herbal Mint
Mint Lemongrass
Assam Black Tea