

01	Vegetable soup with vermicelli <b>vegan</b>	€ 4.50
02	Hot and sour soup <b>CFN</b>	€ 3.50
03	Wan-tan soup <b>ABCN</b>	€ 4.50
04	Miso soup <b>vegan F</b>	€ 3.50
05	Tom-Yam-Gung soup <b>spicy B</b>	€ 5.80
06	Tom-Kha-Gai soup extra <b>spicy</b> chicken soup <b>B</b>	€ 5.50
07	Mixed salad with Kiang dressing <b>vegan FN +</b>	€ 6.90
	- small portion	€ 4.90
08	Soya sprouts salad <b>vegan FN</b>	€ 5.50
09	Lumpia - <b>vegetarian</b> spring rolls <b>A</b>	€ 3.80
10	Tan-tan noodles with peanuts <b>vegan spicy AEF</b>	€ 6.80
13	Ants on a tree <b>spicy FN</b>	
	Minced meat, crispy chinese vermicelli wrapped in salad	€ 7.80
Homemade potstickers <b>A</b>		
16	- <b>vegetarian</b> with shiitake mushrooms, tofu & spinach <b>FN</b>	€ 6.50
17	- with meat, ginger & chinese cabbage <b>FN</b>	€ 5.80
20	Beef with broccoli & oyster sauce <b>FR</b>	€ 13.50
21	Beef with bell pepper and ginger <b>spicy FN</b>	€ 13.50
22	Crispy gan-bien beef <b>spicy AFN</b>	€ 13.80
24	Peking duck <b>AF</b>	
	with homemade wheat tortillas <b>A</b>	€ 15.50
25	Steamed halibut filet <b>DF</b>	
	on vermicelli with ginger, spring onions & doshi beans	€ 15.80
26	Thai curry chicken <b>spicy</b>	
	with fresh chilli and coconut milk	€ 12.80
27	Chicken <b>FN</b>	
	with snow peas and white mushrooms	€ 12.80
28	Hunan chicken <b>spicy FN</b>	€ 12.80
29	Chicken sweet & sour <b>ACFN</b>	€ 12.80
35	Chinese vermicelli with vegetables <b>vegan FN</b>	€ 9.80
36	Bak-choy with tofu & shiitake <b>vegan FN</b>	€ 11.80

37	Stir-fry vegetables with shiitake <b>vegan FN +</b>	€ 9.80
40	Thai fried rice with chicken <b>spicy A</b>	€ 10.80
41	Fried noodles with vegetables & egg <b>veg. ACF +</b>	€ 8.80
	- small portion	€ 6.80
42	Fried rice with vegetables & egg <b>veg. CF +</b>	€ 8.80
	- small portion	€ 6.80
43	Phad thai with prawns <b>spicy BCEF</b>	€ 13.50
44	Vegetable noodle soup <b>vegan AFN +</b>	
	with chinese vermicelli, rice noodles or wheat noodles	€ 9.80

## + We offer following extras

Tofu <b>F</b>	€ 2.50	
Chicken	€ 2.50	
Beef	€ 3.50	
Prawns <b>B</b>	€ 4.50	
Crispy duck <b>AF</b>	€ 4.50	
46	Mantou 2 pieces <b>A</b>	€ 1.90
47	Homemade flatbread 2 pieces <b>A</b>	€ 1.90
48	Steamed rice	€ 1.90
52	Fruits deep fried <b>ACG</b>	
	with honey and vanilla ice-cream	€ 6.50
54	Mango mousse with exotic fruits <b>G</b>	€ 6.80
55	Tapioca pudding with exotic fruits	€ 6.80

All dishes are prepared with fresh seasonal ingredients,  
NO MSG.

## Allergenes

A Gluten	F Soybeans	N Sesame seeds
B Crustaceans	G Milk / Lactose	O Sulphites
C Eggs	H Nuts	P Lupinen
D Fish	L Celery	R Molluscs
E Peanuts	M Mustard	

Calpis	0,25 l	€ 2.40	Ottakringer Helles	0,50 l	€ 4.40
	0,50 l	€ 4.60		0,33 l	€ 3.30
Pepsi, 7up, Frucade	0,30 l	€ 2.90		0,20 l	€ 2.20
Tonic Water	0,20 l	€ 2.90	Ottakringer Radler	0,50 l	€ 3.90
Apricot-, Black Currant Juice	0,20 l	€ 2.90	Innstadt Hefe Naturtrüb	0,50 l	€ 3.90
Almdudler	0,35 l	€ 2.90	Budweiser	0,33 l	€ 3.50
Vöslauer Mineral Water	0,33 l	€ 2.40	Kirin Beer	0,33 l	€ 3.90
	0,75 l	€ 4.80	Tsingtao Beer	0,33 l	€ 3,90
Soda	0,25 l	€ 1.80	Null Komma Josef alkoholfree	0,33 l	€ 3.50
	0,50 l	€ 3.20			
Lemon Soda, Raspberry Soda	0,25 l	€ 2.20	<b>Bründlmayer</b>		
	0,50 l	€ 3.80	Grüner Veltliner	1/8 l	€ 3.50
Apple Juice	0,25 l	€ 2.90	Zweigelt	1/8 l	€ 3.50
Apple Juice Sprizz	0,25 l	€ 2.30	Rosé 2018	1/8 l	€ 3.90
	0,50 l	€ 4.00	<b>Wellanschitz</b> Blaufränkisch	1/8 l	€ 3.90
Guava-, Lychee-, Mango Juice	0,25 l	€ 2.90	<b>Setzer</b> Chardonnay 2015/NÖ	1/8 l	€ 4.20
Orange Juice	0,25 l	€ 2.90			
			White Wine Sprizz	1/4 l	€ 3.60
Genmai Tea	Pot	€ 3.20	Red Wine Sprizz	1/4 l	€ 3.60
Oolong Tea	Pot	€ 3.20			
Babao Tea (Chines. Fruits Tea)	Pot	€ 3.80	Aperol-Sprizz		€ 4.50
Green Tea	Pot	€ 3.20	Aperol-Sprizz with Prosecco		€ 5.00
Jasmine Tea	Pot	€ 3.20	Hugo with Prosecco		€ 5.50
Darjeeling Tea	Pot	€ 3.20	Campari Soda	4 cl	€ 4.50
Chamomile Tea	Pot	€ 2.80	Campari Orange	4 cl	€ 5.50
Ginger Tea	Pot	€ 3.60			
			Prosecco	0,20 l	€ 7.00
small Espresso		€ 2.20	Schlumberger Sparkling	0,70 l	€ 29.50
large Espresso		€ 3.80			
Cappuccino		€ 3.40			
Caffe Latte		€ 3.60			