



**BATHO**  
SINCE 1938



## *Welcome to Batho Restaurant!*

Inspired by warm memories and the nice feeling of family, we would like to welcome you not only as guests but as friends in the Batho Restaurant. With us you will find a good mix of trend and tradition: whether meat, tofu or other alternatives, on request we will serve what your heart desires. In addition to hearty dishes, you will also find light fare; our eating culture is based on a healthy balance for body and mind.

## *Our Kitchen*

Each of our dishes is lovingly prepared and made from selected and fresh ingredients. Authentic specialties of Vietnamese cuisine complement the Japanese art of sushi to the fullest. The quality of our food is of the highest priority and means for us:  
Plant-based, but tasty - genuine & full of passion.



- 60. Vegan Tom Kha Soup** 5,5  
Organic tofu, mushrooms, cherry tomatoes, coconut milk, coriander, Thai basil
- 61. Vegan Wantan Soup<sup>f</sup>** 5,5  
Homemade wonton (filled with organic tofu, carrots, morels, onions) pak choi, broccoli, sesame oil
- 62. Ha Kao ( 4 pcs.)<sup>f</sup>** 5,5  
Steamed glutinous rice flour dumplings with vegan tofu, spring onion and vegetable filling. Served with homemade soy honey sauce.
- 63. Vegan Gyoza ( 4 pcs.)<sup>f</sup>** 5,5  
Baked dumplings (filled with vegetables). Served with sweet and sour sauce
- 64. Vegan Sommer Roll ( 2 pcs. )<sup>f,h</sup>** 5,5  
Fresh rice paper rolls filled with organic tofu, rice noodles, mixed salad, herbs and hoisin peanut dip
- 65. Edamame** 5,5  
Japanese baby soybeans blanched with little grain of sea salt
- 66. Vegan Mango Tango<sup>b,h,f</sup>** 6,5  
Organic tofu, aromatic hearty Vietnamese spring salad made from fresh mango, fresh herbs and peanuts. Refined with a lime dressing.
- 67. Vegan Mien Salat** 6,5  
Glass noodle salad with organic tofu, fresh Vietnamese herbs, cherry tomatoes, peanuts, sesame and coriander. Seasoned with lime dressing
- 68. Pagoda Pho** 11,9  
Traditional flat rice noodle soup with tofu cabbage rolls, seitan, shiitake mushrooms in 5-herb broth. Refined with fresh coriander, herbs, lime, chili and hearty hoisin sauce.
- 69. No need beef** 11,9  
Rice noodles with fried seitan, lemongrass, roasted peanuts, fresh mixed salad and homemade vegan lime dressing
- 70. Vegan Chigyo Udon<sup>m</sup>** 10,9  
Fried fresh udon with organic tofu, tomatoes, pak choi, carrots, broccoli, paprika, champignons, zucchini, bean sprouts, onions, coriander, mixed salad.
- 71. Budda Bowl<sup>h,f,k</sup> (Veggie)**  
Organic tofu with mixed salad made from baby mai, cherry tomatoes, cucumber, avocado, baby soybeans, peppers, mango julienne, spring onions, and sweet and sour hoisin peanut sauce and sushi rice  
A. Vegan chicken imitation 9,9      B. Shrimp<sup>c</sup> 12,9
- 72. Shaolin Bowl<sup>f</sup> (Veggie)** 11,5  
Tender organic tofu and seitan with potato, sweet potato, broccoli, bell pepper, fried pumpkin in vegan curry coconut cream. Served with sesame rice and mixed salad. Garnished with coriander and basil
- 73. Seitan Living (Veggie)** 10,9  
Grilled seitan skewers accompanied by wok sautéed potatoes, sweet potatoes, broccoli, bell peppers, fried pumpkin in vegan peanut coconut sauce. Served with sesame rice and mixed salad. Garnished with coriander
- 74. Vegan Wok Chili Thai (Spicy)** 11,9  
Tender organic tofu, sautéed in a wok, broccoli, cauliflower, zucchini, pak choi, peppers, mushrooms, onions in vegan homemade sauce made from chili, garlic, lemongrass. Served with sesame rice and mixed salad
- 75. Vegan Wok Mekong Style (Spicy)** 11,9  
Tender vegetarian beef sautéed in a wok, broccoli, zucchini, pak choi, peppers, mushrooms, onions in a vegan homemade sauce made from chili, lemongrass, served with sesame rice and mix salad



# STARTERS

## 1. Tom Kha Gai Soup

Coconut milk soup with lemongrass, lime leaves, mushrooms, cherry tomatoes, coriander and basil.

- A. Chicken 5,5
- B. Shrimp <sup>c</sup> 5,5

## 2. Wantan Soup <sup>c, f</sup>

Homemade dumplings (chicken and shrimp) with pak choi, broccoli, sesame oil

5,5

## 3. Miso Tofu Soup

Miso paste, seaweed, organic Japanese tofu, spring onions.

4,9

## 4. Miso Lachs Soup <sup>b</sup>

Miso paste, seaweed, organic salmon, spring onions.

5,9

## 5. Edamame

Japanese baby soybeans blanched with sea salt

4,9

## 6. Summer Rolls (2 pcs.) <sup>h</sup>

Fresh rice paper rolls with rice noodles, mixed salad, cucumber, coriander. Hoisin Peanut Dip

- A. Chicken 4,5
- B. Shrimp <sup>c</sup> 4,9
- C. Surimi <sup>d</sup> 5,5

## 7. Spring Rolls (2 pcs.) <sup>b</sup>

Fried homemade spring rolls with pork . Served with Vietnamese sauce.

4,5

## 8. Spring Rolls Veggi (2 pcs.) <sup>a, h, k</sup>

Fried homemade spring rolls with various vegetables. Served with Vietnamese sauce.

5,5

## 9. Hakao (4 pcs.) <sup>c, m, f</sup>

Steamed glutinous rice flour dumplings with shrimp filling. Served with homemade soy honey sauce.

5,5

## 10. Wantan (5 pcs.) <sup>c, i</sup>

Baked dumplings filled with chicken, chopped shrimp, morels, onions, carrots. Served with sweet and sour sauce

5,9

## 11. Yakitori (3 pcs.) <sup>f</sup>

Japanese grilled chicken, mixed salad, avocado cream, cherry tomatoes, unagi sesame sauce

6,5

## 12. Ebi Tempura (3 pcs.) <sup>a, c, i</sup>

Prawns in tempura, mixed salad, avocado cream, cherry tomatoes, unagi cocktail sauce

6,9

## 13. Mango Tango <sup>m, b, h</sup>

Aromatic, hearty Vietnamese spring salad made from fresh mango, lotus stems, fresh herbs and peanuts. Refined with a fish lime dressing.

- A. Tofu 5,5
- B. Chicken 5,9
- C. Shrimp <sup>c</sup> 6,5

## 14. Mien Salad

Glass noodle salad with fresh Vietnamese herbs, cherry tomatoes, peanuts, sesame and coriander. Seasoned with homemade sauce.

- A. Tofu 5,5
- B. Chicken 5,9
- C. Shrimp <sup>c</sup> 6,5

## 15. Tempura Tofu

Baked silken tofu in tempura with a chili mayo dip

5,5

## 16. Sate-Chicken (2 pcs.) <sup>h, f</sup>

Grilled chicken breast in a skewer. Served with peanut sauce

6,5

## 17. Gyoza (4 pcs.)

Baked dumplings filled with chicken and sweet and sour sauce

5,5

## 18. Bo Chien (3 pcs.)

Avocado in tempura, salad mix, salsa, sesame. served with cocktail unagi sauce

4,5

## EXTRA

- Rice 2,5
- Sushi Rice 2,5
- Sweet potato fries 4,0





**20. Tapas Combo 1** 19,90  
2 spring rolls, 1 saté chicken, 2 shrimp tempura,  
2 summer rolls (chicken), 4 hakao,  
1 surprising dessert

**21. Tapas Combo 2** 29,90  
3 yakitori, 3 spring rolls, 3 grilled salmon skewer,  
1 tempura tofu, 1 edamame, 3 gyoza,  
1 surprising dessert.



# MAIN COURSE

## Noodle Bowl

**29. Bun Lover** <sup>h, b, f</sup> 13,9

Rice noodles with beef and beef balls in spicy satay broth. Served with bean sprouts, coriander, spring onions and various Asian herbs

**30. Pho Lover**

Original Vietnamese flat rice noodle soup in a strong clear broth with cinnamon, Asian spices, ginger, onions, coriander and..

- A. Tofu 11,9
- B. Chicken 13,5
- C. Beef 14,0

**31. Shifudo Udon Soup** <sup>f</sup> (spicy) 13,9

Fresh udon with medium salmon, butterfish, cooked shrimp and eggs in a slightly spicy satay broth. Served with pak choi, cherry tomatoes, bean sprouts, coriander and spring onions.

**32. Fisch Noodle Soup** <sup>h, k</sup> (spicy) 13,9

Medium salmon (6 pieces) rice noodles, tomatoes, pak choi, soybean sprouts, onions, in spicy satay broth. Served with dill and various Asian herbs

**33. Bun Bo Nam Bo** <sup>h, b, f</sup> 14,9

Rice noodles with fried beef, lemongrass, roasted peanuts and fried onions, fresh mixed salad. Served with fish and lime sauce.

**34. Bun Cha Nuong** <sup>h, b, f</sup> 13,9

Warm rice noodle bowl with fresh herb salad, mint, coriander, Vietnamese coleslaw and spicy grilled pork in a lemongrass honey marinade. Plus lime-ginger vinaigrette, fried onions and peanuts.

**35. Chigyo Udon**

Fried fresh udon with tomatoes, pak choi, carrots, bean sprouts, onions, coriander, eggs, mixed salad.

- A. Chicken 11,9
- B. Beef 12,9
- C. Shrimps 12,9





### 36. Batho Bowl <sup>h, f, k</sup>

Cherry tomatoes, cucumbers, avocado, edamame, peppers, mango julienne, spring onions, with sesame sauce and sushi rice

- A. Tofu 9,9
- B. Crispy chicken 11,9
- C. Grilled shrimps (6 pcs.) 11,9
- D. Medium grilled salmon 11,9
- E. Yakitori (3 pcs.) 10,9

### 37. Sinatal Mekong <sup>f</sup>

Wok sautéed potato, sweet potato broccoli, peppers, fried pumpkin in peanut coconut sauce. Served with sesame rice and mixed salad. Garnished with Thai basil.

- A. Tofu <sup>f</sup> 9,9
- B. Chicken 10,9
- C. Crispy chicken 12,9
- D. Crispy duck <sup>a</sup> 14,9

### 38. King Mekong <sup>f</sup> (spicy)

Wok sautéed potato, sweet potato, broccoli, peppers, fried pumpkin in curry coconut sauce. Served with sesame rice and mixed salad. Garnished with coriander

- A. Tofu 9,9
- B. Chicken 10,9
- C. Crispy Chicken 12,9
- D. Crispy duck 14,9
- E. Shrimp 13,9

### 39. Wok Chilli Thai <sup>b, f</sup> (spicy)

Wok sautéed broccoli, chili, zucchini, pak choy, peppers, mushrooms, onions in homemade sauce made from chili, garlic, lemon-grass. Served with sesame rice and mixed salad

- A. Chicken 9,9
- B. Crispy Chicken 12,9
- C. Crispy duck 14,9
- D. Shrimp 13,9
- E. Beef 12,9
- F. Grilled salmon 13,9

### 40. BATHO Guriru <sup>f</sup>

Grilled dishes with beetroot, radish, pak choy, zucchini, mushrooms, broccoli, chili, cherry tomatoes, green asparagus, sugar peas. Served with homemade BBQ honey sauce. Sweet potato fries as a side dish

- A. Salmon (150g) 16,9
- B. Grilled shrimps 15,5 (6 pcs.)

### 41. BATHO-Family Burger (or Veggi) <sup>f</sup>

Grilled beef patty (or tofu patty) (approx. 150g) on steamed Banh Bao (Baosi - Asian yeast rolls) with Vietnamese coleslaw, fresh coriander and mango julienne. Refined with spicy soy BBQ sauce. Crispy sweet potato as a side dish

- A. Beef patty 13,9
- B. Tofu patty 12,9



# SUSHI

## SASHIMI (6 pks.)

In Japanese cuisine, sashimi is a popular way of preparing raw fish and seafood without rice. Raw or flambéed house style plus premium BATHO style sauce.

From our daily freshly delivered fish, we only use the best of the fillet for our sashimi. This is served with guacamole, salsa roja, radish, daikon cress and lettuce.

<b>S1. Salmon Sashimi</b>	Scottish Label Rouge Salmon	12,9
<b>S2. Tuna Sashimi</b>	Yellowfin tuna	14,5
<b>S3. Mutsu Sashimi</b>	White Butterfish	11,9
<b>S4. Maguro Sashimi</b>	Flambéed yellowfin tuna, & unagi sesame sauce	13,9
<b>S5. Mutzu Aburi Sashimi</b>	Briefly grilled white butterfish	13,9
<b>S7. Sake &amp; Tuna Sashimi</b>	Salmon and tuna	14,9
<b>S8. BATHO SASHIMI</b>	3 pcs. salmon, 3 pcs. tuna, 3 pcs. butterfish 2 pcs. boiled shrimp	19,9



## NIGIRI (2 pcs.)

With nigiri sushi, the rice and the fish on top are pressed by hand into a small roll two fingers wide.

<b>N1. Sake</b>	Scottish Label Rouge Salmon	4,9
<b>N2. Maguro</b>	Yellowfin tuna	5,5
<b>N3. Ebi</b>	Boiled shrimp	5,5
<b>N4. Mutsu</b>	White Butterfish	4,5
<b>N5. Unagi</b>	Grilled freshwater eel	5,5
<b>N6. Maguro Aburi</b>	Flambéed tuna	5,5
<b>N7. Sake Aburi</b>	Flambéed salmon	5,5
<b>N8. Mutsu Aburi</b>	Flambéed white butterfish	5,5
<b>N9. Gunggang Tobiko</b>	flying fish roe	4,5
<b>N10. Tamago</b>	Japanese omelet	4,9
<b>N11. Avocado</b>	Avocado	4,5
<b>N12. Inari</b>	Japanese tofu, sesame	4,5







## INSIDE-OUT-ROLLS (8 pcs.)

<b>A1. Alaska</b>	Salmon, avocado, cream cheese, tobiko	10,9
<b>A2. Maguro</b>	Tuna, cucumber, cream cheese, tobiko	11,9
<b>A3. Spicy Tuna</b>	Tuna, cucumber, chili, spring onion, tobiko	11,9
<b>A4. California Roll</b>	Imitation crab meat, avocado, cream cheese, tobiko	10,9
<b>A5. Philadelphia Roll</b>	Flambéed salmon, avocado, cucumber, tobiko	11,9
<b>A6. Yakitori Roll</b>	Japanese Chicken, Avocado, Cucumber, Sesame	10,9
<b>A7. Ebi Avocado</b>	Cooked shrimp, avocado and sesame	11,9
<b>A8. Ebi Tempura</b>	Prawns in tempura, cucumber, cream cheese, sesame	11,9
<b>A9. Salmon Skin</b>	Grilled salmon skin, cucumber, cream cheese, sesame	10,5
<b>A10. Unagi Roll</b>	Grilled freshwater eel, cucumber, cream cheese, sesame	10,9
<b>A11. Vegi Roll</b>	Avocado, cucumber, yellow radish, sesame	9,9
<b>A12. Vegan Roll</b>	Grüner Spargel, avocado, gurke, sesam	9,9
<b>A13. Tamago Avo</b>	Japanisches Omelette, Avocado, Sesam	9,9
<b>A14. Peanut Avocado Cream</b>	Cream Cheese, Avocado, Peanuts, Sesame	9,9



## MAKI (8 pcs.)

Maki sushi are pieces rolled with a bamboo mat (makisu). It is usually wrapped in nori.

<b>M1. Sake</b>	Scotland salmon	4,9
<b>M2. Sake Avocado</b>	Salmon and avocado	5,5
<b>M3. Spicy Sake</b>	Salmon, chilli, spring onions	5,5
<b>M4. Tekka</b>	Yellow fin tuna	5,5
<b>M5. Tekka Kappa</b>	Yellow fin tuna and cucumber	5,5
<b>M6. Spicy Tuna</b>	Tuna, chilli, spring onions	5,5
<b>M7. Mutsu</b>	White Butterfish	4,5
<b>M8. Ebi</b>	Boiled shrimp	5,5
<b>M9. Fly Ebi</b>	Shrimp in tempura	5,5
<b>M10. Salmon Skin</b>	Salmon skin	4,5
<b>M11. California</b>	Surimi, Avocado	4,5
<b>M12. Unagi</b>	Grilled freshwater eel, cucumber	5,5
<b>M13. Avocado</b>	Avocado	4,5
<b>M14. Peanut Avocado</b>	Peanuts and Avocado	4,5
<b>M15. Kappa</b>	Cucumber	4,5
<b>M16. Spargel</b>	Green asparagus	4,5
<b>M17. Oshinko</b>	Eingelegter Rettich	4,5
<b>M18. Tamago</b>	Japanisches Omelette	4,5
<b>M19. Inagi</b>	Japanische Tofu	4,5

## SPECIAL ROLLS (8 pcs.)

Premium roll in tempura coating and premium sauce according to BATHO style



<b>H1. BATHO Special Roll</b>	Prawns in tempura coating, mango, avocado, Philadelphia and covered in fire salmon	13,9
<b>H2. Salmon on Fire Roll</b>	Salmon, avocado, cucumber, philadelphia and covered with fire salmon	13,5
<b>H3. Tuna on Fire Roll</b>	Tuna, avocado, cucumber, philadelphia and covered with fire tuna	13,9
<b>H4. Tokyo by Night</b>	Prawns in tempura, Mango, Philadelphia and covered with salmon	13,9
<b>H5. Wild Snow</b>	Tempura shrimp, avocado, Philadelphia and covered in fire butterfish	13,9
<b>H6. Mami Ebi</b>	Crispy Avocado, Cucumber, Green Asparagus ,Philadelphia and covered with Boiled Prawns	13,5
<b>H7. Dragon</b>	Tempura shrimp, cucumber, Philadelphia and topped with grilled freshwater eel	13,9
<b>H8. Rainbow</b>	Surimi, avocado, cucumber, Philadelphia and covered with Salmon, tuna, butterfish	13,9
<b>H9. Futo Maki</b>	Salmon, tuna, surimi, avocado, cucumber, philadelphia	10,9
<b>H10. Green Roll (veggie)</b>	Green asparagus in tempura, cucumber and covered with avocado	11,9
<b>H11. Budda (veggie)</b>	Avocado, cucumber, yellow radish and covered with Japanese tofu	11,9
<b>H12. Mango Roll (veggie)</b>	Green asparagus, avocado, cucumber and covered with mango	11,9
<b>H13. Fress Style Roll</b>	Recommended by sushi master	12,9



## TEMPURA BIG ROLLS (6 pcs.)

All our tempura rolls are served with salsa roja, guacamole, radish, daikon cress, lettuce, sesame sauce and unagi sauce.  
(On request also with cocktail sauce).

<b>T1. Salmon Tempura</b>	Salmon, avocado, cucumber, cream cheese, tempura coating	11,9
<b>T2. Tuna Tempura</b>	Tuna, avocado, cucumber, cream cheese, tempura coating	12,5
<b>T3. Ebi Tempura</b>	Boiled shrimp, avocado, cucumber, cream cheese, tempura coating	12,5
<b>T4. Mutzu Tempura</b>	Butterfish, cucumber, asparagus, cream cheese, tempura coating	10,9
<b>T5. Vegi Tempura</b>	Omelet, cucumber, avocado, cream cheese, tempura coating	9,9
<b>T6. Vegan Tempura</b>	Asparagus, radish, avocado, cucumber, tempura coat	9,9
<b>T7. Batho Spezial Tempura</b>	Salmon, shrimp, grilled freshwater eel, cucumber, asparagus, cream cheese, tempura coating.	12,9
<b>T8. California Tempura</b>	Imitation crab meat, avocado, cream cheese, tempura coating	12,9
<b>T9. Yakitoki Tempura</b>	Japanese chicken, avocado, cucumber, cream cheese, tempura coating	12,9

## SUSHI SETS

All sushi sets are served with lettuce, salsa roja, guacamole, radish and daikon cress.

<b>Mixed Maki Set</b>	8 pcs. salmon Maki	8 pcs. tekka Maki	8 pcs. avocado Maki	13,5
<b>Salmon Lover Set</b>	8 pcs. salmon Maki	2 pcs. salmon Nigiri	4 pcs. salmon Sashimi	15,5
<b>Tuna Lover Set</b>	8 pcs. Tekka Maki,	2 pcs. Maguro Nigiri,	4 pcs. tuna Sashimi	16,9
<b>BATHO Set</b>	8 pcs. Salmon Maki	8 pcs. California I.O	2 pcs. Tuna Sashimi	17,5
	2 pcs. Salmon Sashimi			
<b>Ocean Driver Set</b>	6 pcs. Tempura Salmon,	2 pcs. Tuna Nigiri,	4 pc. Lightly grilled butterflyfish Sashimi	18,9
<b>Deep Blue Ocean</b>	Salmon, tuna, fire butterflyfish, tempura prawns, cooked prawns served with sushi rice, wild herb salad, guacamole, sesame cocktail unagi sauce.			16,9
<b>Nigiri's Lover Set</b>	2 pcs. Lachs Nigiri, 2 pcs. Maguro Nigiri, 2 pcs. Mutsu Nigiri, 2 pcs. Ebi Nigiri			17,9
<b>Take me to Tokyo</b>	8 pcs. Tokyo by Night,	2 pcs. Salmon Nigiri,	4 pcs. Lachs Sashimi	19,5
<b>Vegan Set 1</b>	8 pcs. Kappa Maki	8 pcs. Asparagus Maki	6 pcs. Vegan Tempura	13,9
<b>Vegan Set 2</b>	8 pcs. Avocado Maki	8 pcs. Kappa Maki	6 pcs. Vega I.O	13,9
<b>Love Platte (for 2 Persons)</b>	8 pcs. salmon Maki	8 pcs Kappa Maki	8 pcs. Freestyle Roll	48,0
	6 pcs. salmon Tempura	4 pcs. Sashimi mix		
	2 pcs. salmon Nigiri	2 pcs. maguro Nigiri		
<b>Batho Family (for 3 Persons)</b>	8 pcs. salmon Maki	8 pcs. avocado Maki	8 pcs. Kappa Maki	69,0
	8 pcs. Alaska I.O	8 pcs. BATHO Special Roll		
	9 pcs. Sashimi Mix	6 pcs. Tuna Tempura		
	2 pcs. Salmon Nigiri	2 pcs. Maguro Nigiri	2 pcs. Mutsu Nigiri	

EXTRA: Unagi sauce 1,5

Ginger 2,0

Cocktails sauce 1,5

# DESSERT

- 80. Chia-Exotic** 5,5  
Chiasamen-Pudding in Kokoscreme und exotischen Saisonfrüchte
- 81. Black Mountain** 5,5  
Schwarzer Klebreis mit Mango-Kokosnusscreme und exotischen Saisonfrüchte
- 82. Banana de Coco** 5,5  
Klebreiskuchen mit Bananenfüllung, übergossen mit Kokoscreme und serviert mit Früchten der Saison.

# DRINKS

## SOFT DRINK

### Soft drinks

- Cola, Fanta, Sprite, Cola Zero 0,33l 3,5  
Tonic Water, Ginger Ale, Ginger Beer 0,33l 3,9

### Water

- still/sparkling 0,25l 2,9  
0,75l 5,9

### Juice

- Orange, apple, passion fruit, banana, cherry, mango, lychee, pineapple 3,9



## BEER

- . **Batho-Beer** on tap 0,3l 3,9  
0,5l 4,9
- . **Warsteiner** on tap 0,3l 3,9  
0,5l 4,9
- . **Erdinger** wheat beer 0,5l 4,9  
. **Erdinger** alcohol free 0,5l 4,9
- . **Saigon Beer** 0,33l 4,5  
. **Asahi Beer** 0,33l 4,5
- . **Kirin Ichiban** 0,33l 4,5  
. **Tiger Beer** 0,33l 4,5





## COFFEE

<b>Black oder Brown Coffee</b>	Aromatischer vietnamesischer Mocca aus dem Hochland, Schwarz oder mit karamellisierter Milch	4,5
<b>Sua Da Sai Gon</b>	Traditioneller vietnamesischer Eiskaffee mit Kondensmilch	5,5
<b>Cocoffe</b>	Vietnamesischer Kaffee mit Coconut Sirup	5,5



## SMOOTHIES 0,3l

<b>Creamy Gold</b>	Honey mango, coconut milk	5,5
<b>Green Piece</b>	Avocado, coconut milk, matcha	5,5
<b>Cocobay</b>	Fresh coconut meat, coconut milk, coconut syrup	5,5
<b>Roots Booster</b>	Strawberry, milk, condensed milk	5,5

## ICETEА / LEMONADE

<b>Blauwunder Ice tea</b>	Blue Anchan Blossom Tea, Passion Fruit, Fresh Lime Juice	5,5
<b>Chanh da</b>	Fresh Lime, Mint, Brown Sugar	5,5
<b>Ingwer Limonade</b>	Fresh ginger, mint, kumquat	5,5
<b>Ananas Limonade</b>	Fresh strawberry, mint, chia seeds	5,5
<b>Lychee Ice Tea</b>	Green Tea, Fresh Ginger, Lychee Juice, Mint	5,5

## TEA

<b>Botanical Garden</b>	Fresh ginger, orange, mint, kumquat (peel)	4,5
<b>Winter Warmth</b>	Fresh ginger, lemongrass, lime leaves, (peel) Agave syrup	4,5
<b>Green Tea</b>	Green tea from Vietnam (tea pot)	4,5
<b>Chrysanthemum Tea</b>	Chrysanthemum blossom tea, refined with green Sencha tea leaves	4,5
<b>Rose Tea</b>	Oolong tea, refined with the aroma of young rose buds	4,5



## COCKTAILS

<b>Black Eye</b>	Vietnamese sticky rice vodka, Kahlua, caramelized milk	7,9
<b>Hanoi Mule</b>	Vietnamese Sticky Rice Vodka, Kumquat, fresh ginger, ginger beer	7,9
<b>Toki Minto</b>	Japanese Whisky, Peachtree, Minze, Ginger Ale	7,9
<b>BaTho Sour</b>	Egg white, Angostura bitter, Homemade Gin (soaked with anise, cinnamon, cardamom)	8,5
<b>Gurin Passion</b>	White Rum, matcha, passion fruit	7,9
<b>Green Hugo</b>	Mint, Shiso, matcha, elderberry, sparkling wine	7,5
<b>Mojito</b>	Mint, White Rum, Cane Sugar, Mineral Water	7,5
<b>Gin Tonic</b>	Gin, tonic water, lime	7,5
<b>Aperol Spritz</b>	Aperol, Orangensaft, Prosecco	6,9
<b>Apfel Gin</b>	Gin, honey, lime, apple juice	6,9

## COCKTAILS Alcohol-free

<b>Sunshine</b>	Mango Juice, Passion Fruit Juice, Lime Juice, Almond Syrup	6,5
<b>Blue Sky</b>	Blue Curacao, Pineapple Juice, Orange Juice, Cream	6,5
<b>Kiba Sahne</b>	Blue Curacao, Mint, Lime, Fanta	6,5
<b>Mojito Mango</b>	Mango Juice, Mint, Ginger, Sparkling Water	6,5





# WINE

---

Red wine: QbA, **Oberkircher, Spätburgunder**,  
dry, from Baden, Germany.

Blackcurrant aromas with hints of green and red pepper  
5,4 - 0,2l                      19,9 - 0,75l

Red wine: **Fortant de France, Merlot**,  
dry, from Pays d'Oc, France.

Wine with vitality, freshness and clarity, the aroma is fragrant to exotic  
5,4 - 0,2l                      19,9 - 0,75l

White wine: **Achkarrer, Sauvignon Blanc, Weissburgunder**,  
dry, from Baden, Germany

Flavors of peach, mirabelle plum, green apple and nettle - with refreshing  
acidity  
5,9 - 0,2l                      21,9 - 0,75l

Weißwein: QbA, **Diehl, Grauer Burgunder**,  
trocken, Aus Pfalz, Deutschland.

Grüne Äpfel und Aromen von Pfirsich und Mirabelle, Im Geschmack zeigt er  
sich sehr lebendig und erfrischend mit einer ausgewogenen Säure.  
5,9 - 0,2l                      21,9 - 0,75l

White wine: **Vereinigte Hospitien, Riesling**,  
semi dry, from Mosel, Germany

Aromas of ripe peaches, delicate sweetness and mildly balanced fruit acid,  
fine floral notes, elegant and long in the finish  
5,9 - 0,2l                      21,9 - 0,75l

Rose wine QbA: **Vollmer, Portugieser Pinot Noir Rosé**,  
from Pfalz, Germany

Light strawberry aromas and fine floral notes, fresh and fruity with an  
elegant finish  
5,9 - 0,2l                      21,9 - 0,75l

Sparkling wine: **Scavi & Ray Prosecco Frizzante**, dry - from Italy  
Persistent bouquet of apricots and ripe fruits. Spicy, classy and elegant on  
the palate. Harmoniously dry

5,9 - 0,2l bottle

**Yamato-Shizuku**, Aus Japan, Warm

Light and crispy tone. Fine and fresh scent. Gentle but slim body

6,5 - 100ml                      17,9 - 300ml Flasche

# SHOT

---

2 cl: 3,9

4 cl: 6,0

- Nep Moi
- Baileys
- Jägermeister
- Ginseng Wine
- Sambuca

- Malibu Coconut liqueur
- MatchaVodka shots from 4 people
- Ingwer Vodka shots from 4 people

- a) egg -
- b) fish -
- c) crustaceans -
- d) milk -
- h) Peanuts -
- e) celery -
- f) Sesame -
- k) Nuts -
- m) soy -
- n) molluscs