

Eating like in Thailand

 Mild
 Thai-spicy

V - These dishes can be prepared vegan. Please contact us.

Lunch (11:30 – 15:00)

M1	Pat Bai Kra Prau <small>c,j,k,m</small>  V			
	Spicy wok dish with bamboo, Thai eggplant, beans, chili and herbs optionally with:			
	tofu; chicken <small>c,k</small> ; Pig <small>c,k</small>	8,50	Shrimp or fish	10,00
	Beef <small>c,k</small>	9,00	Duck crispy <small>a</small>	9,50
M2	Pat Pak Ruammit <small>j,m</small> V			
	Hearty wok dish with colorful vegetables, sprouts and bamboo optionally with:			
	tofu; chicken <small>c,k</small> ; Pig <small>c,k</small>	8,50	Shrimp or fish	10,00
	Beef <small>c,k</small>	9,00	Duck crispy <small>a</small>	9,50
M3	Pat Med Mamuang <small>j,m</small>  V			
	Hearty wok dish with champignons, onions, bell pepper, leek optionally with:			
	tofu; chicken <small>c,k</small> ; Pig <small>c,k</small>	8,50	Shrimp or fish	10,00
	Beef <small>c,k</small>	9,00	Duck crispy <small>a</small>	9,50
M4	Pat Prieu Wan <small>j</small> V			
	Sweet and sour wok dish with colorful vegetables, tomatoes, pineapple, bamboo and cucumber optionally with:			
	tofu; chicken <small>c,k</small> ; Pig <small>c,k</small>	8,50	Shrimp or fish	10,00
	Beef <small>c,k</small>	9,00	Duck crispy <small>a</small>	9,50
M5	Gäng Phet <small>d,j</small>  V			
	Red curry with colorful vegetables, bamboo, coconut milk and Thai basil optionally with:			
	tofu; chicken <small>c,k</small> ; Pig <small>c,k</small>	9,00	Shrimp or fish	10,50
	Beef <small>c,k</small>	9,50	Duck crispy <small>a</small>	10,00
M6	Gäng Kieu Wan <small>d,j</small>  V			
	Green curry with colorful vegetables, bamboo, coconut milk and Thai basil optionally with:			
	tofu; chicken <small>c,k</small> ; Pig <small>c,k</small>	9,00	Shrimp or fish	10,50
	Beef <small>c,k</small>	9,50	Duck crispy <small>a</small>	10,00
M7	Guoy Tieu Pad <small>d,j,m</small> V			
	Fried noodles with colorful vegetables, sprouts, spring onions and egg optionally with:			
	tofu; chicken <small>c,k</small> ; Pig <small>c,k</small>	8,50	Shrimp or fish	10,00
	Beef <small>c,k</small>	9,00	Duck crispy <small>a</small>	9,50

M8	Like Pad <small>d,j,m</small> V			
	Fried rice with vegetables, spring onions, sprouts and egg			
	optionally with:			
	tofu; chicken <small>c,k</small> ; Pig <small>c,k</small>	8,50	Shrimp or fish	10,00
	Beef <small>c,k</small>	9,00	Duck crispy <small>a</small>	9,50
M9	Keng Kra Rie <small>d,j,m</small> V			
	Yellow curry with colorful vegetables, onions, peppers and potatoes			
	optionally with:			
	tofu; chicken <small>c,k</small> ; Pig <small>c,k</small>	9,00	Shrimp or fish	10,50
	Beef <small>c,k</small>	9,50	Duck crispy <small>a</small>	10,00
M10	Path Khing <small>m,j,k</small> V			
	Wokgericht with ginger, celery, onions, mushrooms, bell pepper and carrots			
	optionally with:			
	tofu; chicken <small>c,k</small> ; Pig <small>c,k</small>	9,00	Shrimp or fish	10,50
	Beef <small>c,k</small>	9,50	Duck crispy <small>a</small>	10,00

Salads





F1	Colourful salad plate <small>j</small> V			
	Fresh mixed salad with sesame dressing			5,00
	with chicken breast strips			6,50
F2	Thai-Indo-salad <small>j</small>			6,50
	Various vegetables with chicken breast strips, sprouts, sesame seeds and peanut dressing			
F3	Fine Thai-style white coleslaw <small>j</small> V			6,50
	Fine white coleslaw with chicken breast strips, carrots, tomatoes, roasted Peanuts and sesame dressing			
F4	Mango Salad <small>j</small>			8,00
	Fresh mixed salad with mango strips, chicken breast strips and mango dressing			

Soups

S1	Sour-spicy soup <small>j,m</small>	klein	4,00	Big	7,50
	of duck, mushrooms, egg and bamboo				
S2	Giuw Nam <small>a,j,m</small> V	klein	4,00	Big	7,50
	Clear vegetable soup with minced meat wantans, egg				
S3	Tom Kha Gai <small>c,j,k,m</small> V	klein	4,50	Big	8,50
	Coconut soup with chicken, vegetables and Thai herbs				
S4	Tom Yum <small>j</small> V				
	Clear Thai lemongrass soup				
	with chicken <small>c,k</small>	klein	4,00	Big	7,50
	with prawns	klein	5,00	Big	9,50

S5	Keng Jüd Wan Sen <small>c,j,k,m</small> V	klein	4,00	Big	7,50
	Clear glass noodle soup with chicken and vegetables				

Starters

V1	Boh Bia Thod <small>a,j</small> V				4,50
	Baked spring rolls "Thai style", minced meat or Vegetable filling, sweet and sour sauce <small>j</small>				
V2	Boh Bia Sod <small>j</small> V				5,00
	Rice paper rolls filled with prawns, vegetables, Sojas sprouts, tamarind dip <small>d,j</small>				
V3	Hua Chai Thau Thod <small>a,j</small> V				4,50
	Fresh radish baked crispy, sweet and sour sauce				
V4	Thod Man Pla <small>a,j</small>   				5,00
	Baked fish hacklets, sweet and sour sauce with peanuts and cucumber				
V5	Muh „3 Naree“ <small>a,j</small> 				5,00
	Pikante Mettbällchen baked in pasta coat, ssweet-sour sauce				
V6	Tau Huh Thod <small>j</small> V				4,50
	Baked tofu, sweet and sour sauce with peanutsn				
V7	Villages Gai <small>j</small>				5,50
	Marinated chicken breast strips on bamboo skewer, peanut sauce				
V8	Kiuw Thod <small>a,j</small>				4,00
	Baked minced meat in wantan dough, sweet and sour sauce				
V9	Gung Hum Pha <small>a,j</small>				6,00
	Shrimps in coconut coat, plum sauce				
V10	Pakruam Thod <small>a,j</small> V				4,50
	Fresh vegetables incrispy dough, sweet sauce				

Dessert

N1	Gluai Thod <small>and j</small> V				4,00
	Baked banana with honey and roasted sesame				
N2	Sab-Pa-Rod Thod <small>a,j</small> V				4,00
	Baked pineapple with honey and roasted sesame				
N3	Wun-Kra-Ti <small>j</small> V				4,00
	Thai coconut cream with mangopuree and roasted sesame				
N4	Ro-Ti <small>has</small>				5,00
	Thin tHailand egg cleatwith bananas, roasted sesame				


	andsweet milk or chocolate sauce f		
N5	Kaho Niaow Ma Muang a V		5,00
	Thai glue rice in coconut sauce, roasted sesame and fresh mango		








Dinner (11:00 – 21:00)

A1	Pad Thai k,m,j V		
	Fried rice noodles with sprouts, spring onions, carrots, egg and peanuts		
	optionally with:		
	tofu; chicken c,k; Pig c,k	10,50	Prawns 13,50
	Beef c,k	11,50	Duck crispy a 12,50
A2	Gui Tiew Council Naa k,m,j V		
	Friedricein light saucewith broccoli and Thai vegetables		
	optionally with:		
	tofu; chicken c,k; Pig c,k	10,50	Prawns 13,50
	Beef c,k	11,50	Duck crispy a 12,50
A3	Gui Tiew Pad Siew m,j V		
	Roastrice noodles with Ssprouts, broccoli, cauliflower, carrots and egg		
	optionally with:		
	tofu; chicken c,k; Pig c,k	10,50	Prawns 13,50
	Beef c,k	11,50	Duck crispy a 12,50
A4	Pad Wunsen Pong Kari m,j 🌶️ V		
	Fried glass noodles in yellow curry, onions, celery, spring onions and egg		
	optionally with:		
	tofu; chicken c,k; Pig c,k	10,50	Prawns 12,50
	Beef c,k	10,50	Duck crispy a 11,50
A5	Pad Bai Kra Prau m,j,k 🌶️🌶️🌶️ V		
	Spicy wok dish with bamboo, beans, Thai eggplant, chili and herbs		
	optionally with:		
	tofu; chicken c,k; Pig c,k	9,50	Shrimp or fish 13,50
	Beef c,k	11,50	Duck crispy a 12,50
A6	Pad Pak Ruammit m,j,k 🌶️ V		
	Hearty wok dish with colorful vegetables, sprouts, bamboo		
	optionally with:		
	tofu; chicken c,k; Pig c,k	10,50	Shrimp or fish 13,50
	Beef c,k	11,50	Duck crispy a 12,50
A7	Pad Med Mamuang m,j,k 🌶️ V		
	Hearty wok dish with champignons, onions, bell pepper, leek and cashews		
	optionally with:		
	tofu; chicken c,k; Pig c,k	10,50	Shrimp or fish 13,50
	Beef c,k	11,50	Duck crispy a 12,50








A8	Pad Prew Wan <small>m,j</small> V			
	Sweet and sour wok dish with colorful vegetables, tomatoes, pineapple, bamboo and cucumber optionally with:			
	tofu; chicken <small>c,k</small> ; Pig <small>c,k</small>	10,50	Shrimp or fish	12,50
	Beef <small>c,k</small>	10,50	Duck crispy <small>a</small>	11,50
A9	Gäng Phet <small>d,j</small> V   			
	Red curry with colorful vegetables, bamboo, coconut milk and Thai basil optionally with:			
	tofu; chicken <small>c,k</small> ; Pig <small>c,k</small>	10,50	Shrimp or fish	13,50
	Beef <small>c,k</small>	11,50	Duck crispy <small>a</small>	12,50
A10	Gäng Kieu Wan <small>d,j</small>    V			
	Green curry with colorful vegetables, bamboo, coconut milk and Thai basil optionally with:			
	tofu; chicken <small>c,k</small> ; Pig <small>c,k</small>	10,50	Shrimp or fish	13,50
	Beef <small>c,k</small>	11,50	Duck crispy <small>a</small>	12,50
A11	Guoy Tieu Pad <small>d,j,m</small> V			
	Frozenpasta with fresh vegetables, sprouts, spring onions and egg optionally with:			
	tofu; chicken <small>c,k</small> ; Pig <small>c,k</small>	10,50	Prawns	13,50
	Beef <small>c,k</small>	11,50	Duck crispy <small>a</small>	12,50
A12	Kao Pad <small>d,j,m</small> V			
	Roastrice with fresh vegetables, spring onions and egg optionally with:			
	tofu; chicken <small>c,k</small> ; Pig <small>c,k</small>	10,50	Prawns	13,50
	Beef <small>c,k</small>	11,50	Duck crispy <small>a</small>	12,50
A13	Mehree Khee Mao <small>d,j,k,m</small>    V			
	Fried rice noodles in hot sauce with Thai eggplant, chili, bamboo, bell pepper, Thai basil and lime leaves optionally with:			
	tofu; chicken <small>c,k</small> ; Pig <small>c,k</small>	11,50	Shrimp or fish	14,50
	Beef <small>c,k</small>	12,50	Duck crispy <small>a</small>	13,50
A14	Yam Wun Sen (Lauwarmes Dish) <small>j</small>     V			
	Glass noodles in sour-spicy decoction with carrots, chili, celery, onions, Thai spices, sesame, lemon and fish sauce optionally with:			
	tofu; chicken <small>c,k</small> ; Pig <small>c,k</small>	10,50	Prawns	13,50
	Beef <small>c,k</small>	11,50	Agency	12,50
A15	Yam Nüa <small>j</small>   			12,50
	w Poached beef in spicy-sour sauce with celery, Thai spices and fish sauce optionally with:			

Specialties

A16	Som Tam <small>d,j</small>  V	11,50
	Fresh papaya salad with carrots, tomato, prawns, peanuts and chili	
A17	Laab <small>d,j</small> 	
	Spicy dish with chopped meat, coriander, spring onions and mint optionally with:	
	tofu; chicken <small>c,k</small> ; Pig <small>c,k</small>	13,50 Duck crispy <small>a</small>
	Beef <small>c,k</small>	14,50
A21	Keng Som <small>j</small>  V	14,50
	Fresh vegetables in sour-spicy decoction with tamarind juice and fish sauce optionally with:	
	Tofu;	12,50 Shrimp or fish
	Cattle	13,50 Duck crispy <small>a</small>
A22	Keng Paa <small>j</small>  V	
	Fresh vegetables in hot sauce with Thai herbs and fish sauce optionally with:	
	tofu; chicken <small>c,k</small> ; Pig <small>c,k</small>	11,50 Prawns
	Beef <small>c,k</small>	12,50 Duck crispy <small>a</small>
A23	Pad Khee Mau <small>c,j,k</small>  V	
	Spicy wok dish with Thai eggplant, bamboo, bell pepper, Thai basil and chili optionally with:	
	tofu; chicken <small>c,k</small> ; Pig <small>c,k</small>	12,50 Shrimp or fish
	Beef <small>c,k</small>	13,50 Duck crispy <small>a</small>
A25	Yam Med Ma-Maung Sam Rod (lukewarm dish) <small>a,j,m</small> 	14,50
	Chicken breast with cashews, chili, lemongrass, Thai herbs, Thai spices and fish sauce	
A26	Thailand noodle soup <small>j,m</small>  V	
	Rice noodles with sprouts, fresh vegetables, fish sauce and fresh herbs optionally with:	
	tofu; chicken <small>c,k</small> ; Pig <small>c,k</small>	11,50 Duck crispy <small>a</small>
	Beef <small>c,k</small>	12,50
A27	Keng Kra Rie <small>d,j,m</small>  V	
	Yellow curry with colorful vegetables, onions, bell pepper, coconut milk and potatoes optionally with:	
	tofu; chicken <small>c,k</small> ; Pig <small>c,k</small>	10,50 Shrimp or fish
	Beef <small>c,k</small>	11,50 Duck crispy <small>a</small>
A28	Pad Wun Sen <small>d,j,m</small>  V	
	Friedglass noodles with leeks, fresh vegetables, Chinese cabbage and egg optionally with:	
	tofu; chicken <small>c,k</small> ; Pig <small>c,k</small>	10,50 Prawns
	Beef <small>c,k</small>	11,50 Duck crispy <small>a</small>

A29	Pad Nin Naree <small>j,k,m</small>   V	Hearty wok dish with dark sauce, vegetables, onions, leek, bell pepper and sambal olek optionally with:		
	tofu; chicken <small>c,k</small> ; Pig <small>c,k</small>	10,50	Shrimp or fish	13,50
	Beef <small>c,k</small>	11,50	Duck crispy <small>a</small>	12,50
A30	Pad Khing <small>j,k,m</small>   V	Fried ginger, celery, onions, mushrooms, bell peppers and carrots optionally with:		
	tofu; chicken <small>c,k</small> ; Pig <small>c,k</small>	11,50	Shrimp or fish	14,50
	Beef <small>c,k</small>	12,50	Duck crispy <small>a</small>	13,50
A31	Pad Pet <small>j,m</small>    V	Fresh vegetables in red curry sauce with green beans, bamboo, Thai eggplant, Thai basil, fish sauce and lime leaves optionally with:		
	tofu; chicken <small>c,k</small> ; Pig <small>c,k</small>	11,50	Shrimp or fish	14,50
	Beef <small>c,k</small>	12,50	Duck crispy <small>a</small>	13,50

Specialities of the house

A107	Pra Ram Lung Song <small>j</small>  V	Fresh vegetables in fruity coconut-mango sauce optionally with:		
	tofu; chicken <small>c,k</small> ; Pig <small>c,k</small>	12,50	Shrimp or fish	15,50
	Beef <small>c,k</small>	13,50	Duck crispy <small>a</small>	14,50
A108	Bami Sap Nai From <small>c,e,j,k,m</small>  	Yellow noodles with crispy duck breast, vegetables, leeks and a fine 5-spice mixture		
				12,50
A109	Pad Nang Sida <small>j,e,m</small>  V	Fresh vegetables in peanut banana chili coconut sauce		
	tofu; chicken <small>c,k</small> ; Pig <small>c,k</small>	12,50	Shrimp or fish	15,50
	Beef <small>c,k</small>	13,50	Duck crispy <small>a</small>	14,50
A110	Bami Indra <small>d,e,j</small>   	Yellow noodles in green curry sauce with vegetables, leeks, peanuts and roasted onions optionally with:		
	tofu; chicken <small>c,e,k</small> ; Pig <small>c,k</small>	11,50	Shrimp or fish	14,50
	Beef <small>c,k</small>	12,50	Duck crispy <small>a</small>	13,50

Labelling of additives:

1 - With dye, 2 - With preservative, 3 - With antioxidant, 4 - Sulphured, 5 - With flavour enhancer, 6 - Blackened,
7 - With phosphate, 8 - With sweetener, 9 - Caffeinated, 10 - Quinine-containing, 11 - contains phenylalanine source

Labelling of allergens:

*a – wheat, b – crustaceans, c – egg, d – fish sauce, e – peanuts, f – milk/lactose, g – pistachios, h – hazelnuts, i – mustard,
j – sesame seeds (decoration), k – oyster sauce, l – sulphites, m – soy sauce*