

Sawadee, welcome,

to a culinary journey through Thailand.

In Thailand eating and drinking is an expression of sociability.

Thai cuisine has a legitimate reputation for being one of the best cuisines in the world.

It has a unique, distinctive character.

With Thai hospitality and family atmosphere we wish you

a good appetite and a pleasant stay.

Saiphet and Uwe Bayer



Starters

1	Poh Pia Thod ^(A1)	
	Vegetable spring rolls, sweet-and-sour sauce	6,50 €
2	Pag Shub Paeng Thod ^(A1)	
	Batter fried vegetable	6,50 €
3	Sathé Gai ^(4, E)	
	Marinated chicken skewers, peanut sauce	7,30 €
4	Gung Schub Paeng Thod ^(A1, B)	
	Prawns in beer batter	7,70 €
5	Thod Man Gung ^(B, C)	
	Meatballs made of red curry and chopped prawns	7,30 €
6	Gemischter Vorspeisenteller, für zwei Personen	^(4, A1, B, C, E)
	2 spring rolls each, chicken skewers, Tung Tong, Thod Man, Batter fried vegetables ...	13,90 €
7	Gemischter Vorspeisenteller, für eine Person	^(4, A1, B, C, E)
	1 spring roll each, chicken skewer, Tung Tong, Thod Man, Batter fried vegetables.....	7,30 €
8	Tung Tong ^(A1, B)	
	Fried Bag Dumplings with chopped chicken breast fillet and chopped prawns	7,70 €

Soups

10	Gaeng Jued Wunsen Tauhu ^(F)	
	Glass noodle soup with tofu, vegetarian	5,90 €
11	Tom Kha Pag ⁽⁴⁾	
	Vegetable soup with coconut milk, vegetarian.....	5,90 €
12	Tom Kha Gai ⁽⁴⁾	
	Chicken soup with coconut milk	6,90 €
13	Gaeng Jued Wunsen Muh Sab ^(F)	
	Glass noodle soup with chopped pork fillet	6,60 €
14	Tom Yam Gung ^(2, 4, B, F)	
	Prawn soup with lemongrass (slightly spicy).....	7,70 €
15	Tom Kha Talee ^(4, B, N)	
	Soup with seafood and coconut milk	7,70 €
16	Kau Tom Gai ^(C)	
	Original Thai rice soup with egg and chopped chicken breast fillet	6,90 €
17	Kau Tom Gung ^(B, C)	
	Original Thai rice soup with egg and prawns.....	7,70 €
18	Tom Yam Tauhu ^(2, 4, F)	
	Lemongrass soup with tofu (slightly spicy).....	7,20 €

Thai salads (cold dishes!)

20	Som Tam ^(B)	Papaya salad with lime juice and chillies (spicy)	11,50 €
21	Lab Gai ^(B)	Chicken salad with fresh Thai herbs (spicy)	12,50 €
22	Yam Nua ^(B, I)	Beef salad with fresh Thai herbs (spicy)	13,00 €
23	Lab Ped ^(B)	Duck salad, prepared spicy (spicy).....	14,00 €
24	Yam Wun Sen ^(I, N)	Glass noodles with seafood and chopped chicken breast fillet (spicy)	14,00 €
25	Yam Thale ^(I, N)	Original Thai style seafood salad (spicy)	14,00 €

Plate dishes with rice

30	Kauw Phad ^(C, F)	Fried rice with egg, vegetables and a meat of your choice (chicken breast fillet or beef)	13,20 €
1130	Kauw Phad Ped	Fried rice with egg, vegetables and crispy duck.....	17,50 €
31	Kauw Phad Prig Gaeng ^(B, F)	Jasmine rice fried with red curry, Thai vegetables and a meat of your choice (spicy) (chicken breast fillet or beef)	14,30 €
32	Kauw Phad Prig Gaeng Sai Gung ^(B, F)	Jasmine rice fried with red curry, Thai vegetables and prawns (spicy).....	16,20 €
1132	Kauw Phad Gung ^(B, C, F)	Fried rice with egg, prawns and vegetables	15,90 €

Plate dishes with noodles

33	Guai-tiau Phad Siiew ^(C, F, N)	Pasta pan with egg, vegetables and a meat of your choice (chicken breast fillet, or beef)	15,50 €
1131	Guai-tiau Phad Siiew Ped ^(C, F, N)	Pasta pan with egg, vegetables and crispy duck (chicken breast fillet, or beef)	18,20 €
34	Phad Thai Gung ^(B, C, F)	Thai style fried noodles with prawns, tofu, egg and vegetables (aromatic)	17,90 €
35	Phad Thai Ped ^(B, C)	Thai style fried noodles with duck breast fillet, tofu, egg and vegetables (aromatic)	18,20 €
37	Guai-tiau Namm	Noodle soup with beef or chicken breast fillet (vermicelli or rice noodles)	13,50 €
1133	Phad Wunsen Gung ^(B, F, H4)	Fried glass noodles with prawns, vegetables and cashew nuts.....	17,90 €
1134	Phad Thai Gai ^(C, D, F)	Thai style fried noodles with chicken breast fillet, tofu, egg and vegetables (aromatic)	16,90 €

Dishes with beef

50	Nua Phad Pag Ruam ^(2, F, N)	Beef with crispy vegetables	18,20 €
51	Nua Phad Grapau ^(2, D, F)	Beef with Thai basil and chili peppers	18,20 €
52	Panaeng Nua ^(B, E)	Beef in red curry coconut milk sauce and minced peanuts (slightly spicy)	18,20 €
53	Nua Phad King ^(2, F, I, N)	Beef with vegetables and ginger	18,20 €
54	Gaeng Kiew Whan Nua ^(B, D)	Beef in green curry coconut milk sauce with bamboo shoots, Thai aubergines and Thai basil (spicy).....	18,20 €
55	Nua Phad Prig Gaeng ^(B, D)	Beef with red curry, aubergines and young bamboo shoots	18,20 €
56	Masaman Nua ^(B, E)	Beef in Massaman curry with potatoes, peanut sauce	18,20 €

Dishes with chicken breast fillet

60	Gai Phad Pag Ruam ^(2, F, N)	Chicken breast fillet with vegetables and Sauce	17,20 €
61	Gai Phad Priew Whan	Chicken breast fillet sweet-and-sour with tomatoes, pineapple, peppers and onions.....	17,20 €
62	Gaeng Kua Gai Sapparod ^(B, D)	Chicken breast fillet with pineapple and lychee in red curry coconut milk sauce	17,20 €
63	Gai Thod Gratian Prig Thai ^(2, N)	Chicken breast fillet with crunchy garlic, pepper and vegetables mix	17,20 €
64	Gai Phad Grapau ^(2, D, F)	Chicken breast fillet with Thai basil and chili peppers (spicy)	17,20 €
65	Gai Phad Mamuang Himmapan ^(2, B, F, H4, N)	Chicken breast fillet with cashew nuts and vegetables (slightly spicy)	17,20 €
66	Gai Phad King ^(2, F, I, N)	Chicken breast fillet with ginger and vegetables	17,20 €
67	Gaeng Kiew Whan Gai ^(B, D)	Chicken breast fillet in green curry coconut milk sauce with bamboo shoots, Thai aubergines and Thai basil (spicy).....	17,20 €
68	Gai Phad Prig Gaeng ^(B, D)	Chicken breast fillet with red curry, aubergines, vegetables, bamboo stripes (spicy)	17,20 €
69	Panaeng Gai ^(B, D, E)	Chicken breast fillet with red curry and vegetables (slightly spicy)	17,20 €
169	Garri Gai ^(B)	Chicken breast fillet in yellow curry coconut milk sauce with potatoes and onions.....	17,20 €
269	Masaman Gai ^(B, E)	Chicken breast fillet in Massaman curry with potatoes, onions and peanuts.....	17,20 €

Dishes with duck

70	Ped Gorb Pag Ruam ^(2, F, N)	Crispy duck breast fillet with crunchy vegetables	20,50 €
71	Ped Phad Priew Whan	Crispy duck breast fillet sweet-and-sour with tomatoes, pineapple, peppers and onions	20,50 €
72	Ped Phad Sapparod ^(2, F, N)	Crispy duck breast fillet with pineapple and vegetables	20,50 €
73	Ped Phad King ^(2, F, I, N)	Crispy duck breast fillet with ginger	20,50 €
74	Ped Phad Grapau ^(2, D, F)	Crispy duck breast fillet with Thai basil and chili peppers (spicy)	20,50 €
75	Gaeng Kiew Whan Ped ^(B, D)	Crispy duck breast fillet with green curry coconut milk sauce with aubergines, beans and bamboo shoots (spicy).....	20,50 €
76	Gaeng Phed Ped Yang ^(B, D)	Crispy duck breast fillet with fruity red curry coconut milk sauce	20,50 €
421	Ente „Thai Tawan“ ⁽⁴⁾	Crispy duck breast fillet with homemade orange sauce with rice, noodles and vegetables	21,00 €

Dishes with squid

80	Plah Mueg Phad Phrik ^(2, N)	Squid in red curry coconut milk sauce, aubergines and bamboo stripes (spicy).....	18,20 €
81	Plah Mueg Phad Grapau ^(2, D, F, N)	Squid with chillies, basil, onions and vegetables (spicy)	18,20 €
82	Plah Mueg Kratiem Phrik Thai ^(2, N)	Squid with garlic, pepper and vegetables mix.....	18,20 €
84	Plah Mueg Chu Chi ^(B, D, E, N)	Squid in red curry coconut milk sauce and vegetables	18,20 €
85	Gaeng Kiew Whan Plah Mueg ^(B, D, N)	Squid in green curry coconut milk sauce with aubergines, beans and bamboo stripes (spicy)	18,20 €

Dishes with sea fish

90	Gaeng Garri Plah ^(B, D, J)	Pangasius fillet with potatoes in yellow curry coconut milk sauce, potatoes and onions	19,30 €
91	Plah Piew Whan ^(D)	Salmon fillet sweet-and-sour with tomatoes, pineapple, peppers and onions	19,30 €
92	Plah Chu Chi ^(B, D)	Salmon fillet in red curry coconut milk sauce and vegetables	19,30 €
94	Plah Sam-Rod ^(1, D)	Roasted whole red tilapia in three flavors sauce (slightly spicy)	21,50 €
95	Saiphet Teller ^(D)	Fried pangasius fillet with spring onions, tomatoes, garlic and spices (spicy)	19,30 €
96	Plah Rad Phrik Gaeng ^(D)	Whole red tilapia with red chili paste and lemon leaves (spicy)	21,50 €
97	Plah Salmon ^(B, D, J)	Salmon fillet with fresh crunchy vegetables and fried curry rice in red curry coconut milk sauce	21,50 €
99	Plah Sam Kazad ^(B, D, J)	King prawns, salmon fillet and Pangasius fillet with jasmine rice, vegetable mix and yellow curry sauce	27,50 €



Dishes with prawns

100	Gung Phad Pag Ruam ^(2, B, F, N)	
	Prawns with crunchy vegetables	19,50 €
101	Gung Phad Pried Whan ^(B)	
	Fried prawns with pineapple, tomatoes, peppers and onions sweet-and-sour	19,50 €
102	Panaeng Gung ^(B, D, E)	
	Prawns with red curry, vegetables, young bamboo shoots and minced peanuts	19,50 €
103	Gung Shu Shi ^(B, D)	
	Prawns in red curry coconut milk sauce	19,50 €
104	Gaeng Kua Sapparod Sai Gung ^(B, D)	
	Prawns with pineapple in fruity red curry coconut milk sauce	19,50 €
105	Phad Grapau Gung ^(2, B, D, F)	
	Fried prawns with chilli and basil (spicy)	19,50 €
106	Gung Ob Wunn Sen ^(B, F, I)	
	Steamed glass noodles with prawns	19,50 €
107	Talee Ruam Phad King ^(2, B, F, I, N)	
	Seafood with ginger (spicy).....	19,90 €
108	Talee Ruam ^(B, D, N)	
	Seafood (king prawns, squid, mussels and fish) in chilli and garlic sauce (spicy)	27,50 €

Vegetarian dishes

110	Ped Mangsawirat Pad Pag Ruam	(2, A1, F, N)	
	Vegetarian duck with crunchy vegetables		15,90 €
111	Ped Mangsawirat Pad King	(2, A1, F, N, I)	
	Vegetarian duck with ginger		15,90 €
112	Gaeng Kua Sapparod Ped Mangsawirat	(A1, B, D, F)	
	Vegetarian duck with pineapple and lychee in a red curry coconut milk sauce		15,90 €
113	Gaeng Kiew Whan Ped Mangsawirat	(A1, B, D, F)	
	Vegetarian duck in green curry coconut milk sauce, bamboo shoots, aubergines and Thai basil (spicy)		15,90 €
1113	Ped Mangsawirat Priew Whan		
	Vegetarian duck sweet-and-sour, with tomatoes, pineapple, peppers and onions		15,90 €
1114	Ped Mangsawirat Sai Sot Mamuang		
	Vegetarian duck with homemade mango sauce with pineapple, lychees		15,90 €
114	Tauhu Pad Pag Ruam	(2, F, N)	
	Fried tofu with crunchy vegetables		15,50 €
115	Gaeng Garri Tauhu	(B, F, J)	
	Natural tofu with potatoes in yellow curry coconut milk sauce		15,50 €
116	Tauhu Phad Mamuang Himmapan	(2, B, F, H4, N)	
	Natural tofu with crunchy vegetables and cashew nuts (slightly spicy)		15,90 €
1116	Tauhu Priew Whan		
	Tofu sweet-and-sour with tomatoes, pineapple, peppers and onions		15,90 €
1117	Tauhu Sai Sot Mamuang		
	Tofu with homemade mango sauce with pineapple, lychees		15,90 €
117	Phad Pag Ruam	(2, F, N)	
	Vegetable pan with soy sauce.....		11,50 €
118	Geang Pag Ruam	(B, D, J)	
	Vegetable pan with curry coconut milk sauce in yellow, red or green		12,50 €
119	Phad Mii	(C, F, N)	
	Fried noodles with egg and vegetables		11,00 €
1119	Kauw Pad	(C, F, N)	
	Fried rice with egg and vegetables		11,00 €

Our German dishes

120	Rump steak with herb butter, salad and french fries ^(G)	24,50 €
1123	Thai Tawan's Lao Steak (rump steak Thai style) with potatos and onions.....	25,50 €
121	Two breaded pork Schnitzel with french fries ^(A1, 1,3)	14,40 €
125	Two breaded pork Schnitzel with french fries and salad ^(A1, 1,3)	17,90 €
124	Mixed salad ^(1, 3)	5,20 €

For our little guests / seniors

122	Chicken nuggets with french fries and ketchup ⁽⁸⁾	8,90 €
123	French fries with ketchup ⁽⁸⁾	4,90 €
127	Small breaded pork Schnitzel with french fries and ketchup ⁽⁸⁾	9,90 €
128	Kauw Phad ^(C, F) Fried rice with chicken breast fillet	8,90 €
129	Guai-tian Phad Siiew ^(D) Fried noodles with chicken breast fillet	8,90 €
1124	Jasmine rice with three chicken skewers and peanuts sauce ⁽⁴⁾	9,50 €
1125	Gai Phad Pag Ruam ^(2, F, N) Chicken breast fillet with crunchy vegetables	9,90 €

Extras

Sauce	Rice	Noodles	Vegetables
2,90 €	3,30 €	3,30 €	4,00 €

With pleasure we prepare each of our dishes without meat for you.
You also can get any dish with tofu instead of meat.

Please just ask for this.

All dishes are also for take-away.

Dessert *

130	Iced coffee ^(G)	6,70 €
131	Mixed ice cream ^(G) Each of one scoop of vanilla, chocolate, and strawberry ice cream with whipped cream	6,70 €
132	Sparkling wine sorbet Lemon sorbet with sparkling wine	7,30 €
133	Ice cream & hot raspberries ^(G) Vanilla ice cream with hot raspberries and whipped cream.....	7,70 €
134	Baked banana with honey and ice cream ^(A1, G, K)	7,70 €
135	Coconut Ice Cream Coconut ice cream in a real coconut shell	7,20 €
136	Lemon Sorbet Lemon ice cream in a real lemon peel	7,20 €
137	Orange Sorbet Orange ice cream in a real orange peel	7,20 €
138	Sticky Rice with Mango Sticky rice with mango, coconut milk and sesame	8,90 €
139	Dessert Saiphet ^(G) A scoop of vanilla ice cream with fruits (pineapple, mango, papaya)	11,50 €
1041	Baked pineapple with honey and ice cream ^(A1, G, K)	7,70 €
1042	Ice cream with eggnog ^(G) Three scoops of vanilla ice cream with eggnog and whipped cream	8,30 €
1040	Sorbet plate Cassis, mango and passion fruit sorbet with fresh fruits	11,90 €
1043	Heiß auf Eis Hot Espresso with vanilla ice cream and whipped cream	4,90 €

* According to the manufacturer our milk ice may contain traces of nuts.



Non-alcoholic drinks

		0,2 l	0,3 l	0,4 l	0,5 l	0,75 l
140	Cola ^(1,10)	2,70 €	3,30 €	4,20 €		
141	Cola light ^(1,3,4,8,8a,10)	2,70 €	3,30 €	4,20 €		
142	Fanta ^(G, 1,3)	2,70 €	3,30 €	4,20 €		
143	Spezi ^(1,8,10)	2,70 €	3,30 €	4,20 €		
144	Sprite ⁽³⁾	2,70 €	3,30 €	4,20 €		
145	Water	2,50 €	2,90 €	3,70 €		
146	Bitter Lemon ^(3,11)	3,30 €	3,60 €	4,40 €		
147	Mineral water (bottle)				4,40 €	
148	Mineral water medium					5,20 €
149	Water (jug) Classic/ still					3,40 €
1149	Ice tea ⁽³⁾ (peach or lemon)	2,70 €	3,30 €	4,20 €		

Juices and nectar ⁽³⁾

		0,2 l	0,3 l	0,4 l
150	Apple juice	2,90 €	3,50 €	4,70 €
151	Apple juice spritzer	2,70 €	3,30 €	4,50 €
152	Orange juice	2,90 €	3,50 €	4,70 €
153	Orange juice spritzer	2,70 €	3,30 €	4,50 €
154	Currant nectar	3,10 €	3,90 €	4,70 €
155	Currant nectar spritzer	2,90 €	3,70 €	4,50 €
156	Cherry juice	3,10 €	3,90 €	4,70 €
157	Cherry juice spritzer	2,90 €	3,70 €	4,50 €
158	Lychee juice	3,10 €	3,90 €	4,70 €
160	Lychee juice spritzer	2,90 €	3,70 €	4,50 €
161	Pineapple juice	3,10 €	3,90 €	4,70 €
162	Pineapple juice spritzer	2,90 €	3,70 €	4,50 €
163	Mango-Passion fruit juice	3,10 €	3,90 €	4,70 €
164	Mango-Passion fruit juice spritzer	2,90 €	3,70 €	4,50 €
165	Cherry x Banana juice	3,10	3,90	4,70

Bionade **0,33 l**

167	Elderberry ^(A3)	3,90 €
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Beer, fresh from the tap

		0,25 l	0,3 l	0,4 l	0,5 l
170	Waldhaus Pils (light beer) ^(A3)		3,40 €	4,40 €	
171	Pils from the barrel ^(A3)		3,20 €	4,20 €	
172	Radler (beer&lemonade) ^(A3)	3,20 €		4,40 €	
173	Erdinger Wheat Beer ^(A1)		3,90 €		4,70 €
174	Draught Wheat Beer		3,70 €		4,50 €
1179	Cola wheat beer ^(A1,1,10)		4,00 €		4,70 €
2179	Banana wheat beer ^(A1)		4,00 €		4,70 €
2174	Amer		3,60 €		

Bottled beers

		0,33 l	0,5 l
175	Crystal wheat beer ^(A1)		4,70 €
176	Singha (Thai beer) ^(A3)	3,90 €	

Non-alcoholic beers

		0,33 l	0,5 l
177	Waldhaus alcohol-free light beer ^(A3)	3,90 €	
178	Erdinger alcohol-free wheat beer ^(A1)		4,60 €
179	Paulaner alcohol-free wheat beer ^(A1)		4,60 €
1180	Alcohol-free Cola wheat beer ^(1,10,A1)		4,70 €

WINE LIST

Wine spritzer

		0,25 l
180	White wine spritzer	3,40 €
181	Red wine spritzer	3,70 €
182	White Burgunder spritzer	3,70 €
183	Riesling spritzer	3,70 €
184	Weißherbst spritzer	3,70 €

Wines - Sasbach

		0,1 l	0,25 l
190	Müller-Thurgau (white wine), dry	3,00 €	5,80 €
191	Pinot blanc mellow or dry	3,30 €	6,00 €
192	Pinot Noir Rosé, dry	3,30 €	6,00 €
193	Pinot Gris, dry	3,30 €	6,00 €
194	Pinot Noir red wine, mellow, dry	3,30 €	6,00 €

Sasbacher Prädikatsweine

		0,75 l
211	Limburg Pinot Gris Kabinett dry	20,90 €
212	Limburg Pinot Blanc Kabinett dry	20,90 €
213	Rote Halde Pinot Noir red wine dry	22,90 €
214	Orchid Pinot Noir red wine dry	32,90 €

Wines from Leopold Schätzle, Endingen

		0,1 l	0,25 l
200	Müller-Thurgau, dry	3,30 €	6,00 €
201	Pinot blanc dry	3,60 €	6,50 €
202	Weißherbst	3,60 €	6,50 €
203	Pinot Noir red wine dry	3,80 €	6,70 €
			0,75 l
216	Chardonnay		23,90 €
217	Schätzle Bombacher Sommerhalde Pinot Noir		23,90 €
		0,1l	0,25l
218	Durbacher Klingelberger	3,40 €	6,50 €

Sparkling Wine

		0,1 l	0,75 l
241	Baden Crémant extra dry – Winery Zott	3,90 €	26,90 €
243	Superb	4,50 €	20,90 €

Spirits

		2 cl	4cl
250	Obstler (fruit schnapps)	3,00 €	
251	Topinambur (Rossler) schnapps	3,00 €	
252	Mirabellenwasser (mirabelle plum schnapps)	3,00 €	
253	Kirschwasser (cherry schnapps)	3,00 €	
254	Williams Christ (pear schnapps)	3,00 €	
256	Jägermeister		3,50 €
259	Pernod ⁽¹⁾	3,20 €	
262	Fernet Branca ⁽¹⁾	3,40 €	
263	Baileys ^(1,10,G)		3,90 €
264	Martini Rosso/Bianco ^(1,L)		4,40 €
265	Jim Beam whiskey ^(1,A2,A3)	5,50 €	
266	Jack Daniels whiskey ^(1,A2,A3)	5,50 €	
267	Mekhong Thailändischer whiskey ⁽¹⁾	5,50 €	
268	Remy Martin		6,50 €
284	Carlos I ⁽¹⁾		6,50 €
291	Himbeergeist	3,00 €	
292	Grappa	3,20 €	

Longdrinks - Aperitif

280	Campari Orange ^(1,3)	6,00 €
281	Barcadi Cola ^(1,10)	6,00 €
282	Gin Tonic ^(3,11)	6,00 €
283	Wodka Lemon	6,00 €
285	Whiskey Cola ^(1,10,A2,A3)	6,00 €
286	Mekhong Cola ^(1,10)	6,50 €
287	Aperol Spritz ^(1,11)	6,50 €
293	Hugo ^(3,5,L)	6,50 €
289	Kir	5,50 €
501	Rosé Lemon	6,00 €
502	Thai Riesling	6,00 €

Non-alcoholic Cocktails

300	Cherry Pink ⁽³⁾ Strawberry juice, grenadine syrup, lime juice, Sprite	6,90 €
301	Fruit Cup ⁽³⁾ Orange juice, pineapple juice, lime juice, syrup	6,90 €

Cocktails with alcohol

310	Gimlet ⁽³⁾ Gin and lime juice	6,50 €
311	John Collins ^(1,3,A2,A3) Whisky, lime juice, syrup, soda	6,90 €
312	Mai Tai ^(1,2,3) Dark rum, bright rum, lime juice, orange juice, pineapple juice, grenadine syrup	8,50 €
313	Caipirinha Sugar cane brandy, lime, brown sugar	6,90 €
314	Singapore Sling ^(1,2,3) Gin, Cherry Brandy, lime juice, grenadine syrup, soda	7,90 €

Hot drinks

330	Coffee	2,50 €
331	Espresso	2,40 €
332	Latte Macchiato ^(G)	3,50 €
333	Milk coffee ^(G)	3,50 €
334	Cappuccino ^(G)	3,50 €
335	Espresso Macchiato ^(G)	2,70 €

Tea (bag)

		Cup	Pot
351/357	Black tea	2,70 €	4,90 €
353/359	Ginger tea	2,70 €	4,90 €
354/360	Peppermint tea	2,70 €	4,90 €
355/361	Fruit tea	2,70 €	4,90 €

Tea Specialities

		Cup	Pot
366/367	Jasmin tea	2,70 €	5,20 €
368/369	Chinese green tea	2,70 €	5,20 €
370/371	White tea	2,70 €	5,20 €

Note:

We cook without self-added flavor enhancers and do not add any additives ourselves.
Our food may contain traces of peanuts and other nuts.

Contains the following additives:

1: with dye, 2: with preservative materials, 3: with anti-oxidant, 4: with flavor enhancer, 5: sulfuretted, 6: blackened, 7:waxed, 8: with sweeteners, 8a: contains phenylalanine source, 9: with phosphate (in meat products), 10: contains caffeine, 10a: contains increased caffeine (>150 mg/l), 11: contains quinine, 12: genetically modified

Contains the following allergens:

A: cereals containing gluten (wheat¹, rye², barley³, oats⁴, spelled⁵, kamut⁶, hybrid strains⁷), B: shellfish, C: eggs, D: fish, E: peanuts, F: soy, G: Milk and dairy products (including lactose), H: nuts (almond¹, hazelnut², walnut³, cashew⁴, pecan⁵, Brazil nut⁶, pistachio⁷, macadamia nut⁸ and Queensland nut⁹), I: celery, J: mustard, K: sesame seeds, L: sulfur dioxide and sulphites (> 10mg /l), M: lupines, N: molluscs