

# MENU

LUNCH: TUE-FRI 12 AM - 2 PM, SAT 12 AM - 4 PM | DINING: 6 PM - 9 PM

Our portions correspond to the size of starters / entremets to try the different tastes of our concept "Black Forest meets Asia".

## mENU

(For the whole table)  
Surprise yourself!

3 courses 65.-  
4 courses 80.-

ORDER UNTIL 1.30/8.30 PM

### For greater appetite we recommend:

Our country bread as starter  
Or an additional entremet to share.

## LUNCH

Please find our current offer on our chalkboards

2 courses 26.-  
3 courses 32.-

### COLD DISHES

#### COUNTRY BREAD FROM „BROTBRUDER“

the best bread in town

Miso butter | Curd cheese „Bibeleskäse“  
11.-

#### THAI SALAD

vegetarian

Pumpkin | Chili | Pointed Cabbage  
16.-  
+ scallop 6,-

#### BEETROOT TATAR

Figg | Goat cheese | Horseradish  
19.-

#### CRISPY PRAWN

we call it „Knuspernele“

Wild prawn | Rice wine | Carrot  
22.-

#### BEEFSTEAK TATAR

handcut

Onion | Oxalis | Sour cream  
22.-

#### TUNA SASHIMI

Green chili | Ponzu | Cucumber  
22.-

#### ASIA STARTER

„SD Sojasauce“

Sashimi / Sushi / Tempura  
Zander | Char | Trout  
26.-

Our concept only allows a limited  
consideration of allergens.  
If you have any questions  
please ask our employees.

### WARM DISHES

#### „TOM KHA GAI“

Famous Thai chicken soup

Chicken | Ginger | Maultaschen  
16.-

#### DIM SUM

„Swabian raviolis“ Asian style

Japanese lemon | Pickled chanterelles |  
Porcini broth  
24.-

#### FORCHHEIMER AUBERGINE

vegetarian

Miso | Celerie gravy | Truffle from Baden  
24.-

#### ZANDER

Indian curry | Mint | Artichoke  
32.-

#### OCTOPUS

Paprika | Jellow chili | Potato  
32.-

#### SPICY RIBS

Pork from Eifel

Carrot | Sesame | Kimchi  
28.-

#### SIRLOIN

Onion | Lentils | Morel gravy  
34.-

### SWEET DISHES

#### KU MO's BLACK FOREST CHERRY

#blackforestmeetsasia

Shizo-cherry sorbet | Black chocolate  
18.-

#### WHITE CURRY

Apricot | Verbena | Lemon balm  
18.-

#### FRENCH CHEESE

„Maitre Bernard Antony“  
21.-