

STARTERS

#1 Po Pia Tord | 6.80 ^{a,c,f,7}

Three crispy, homemade spring rolls filled with tender **chicken**, cabbage, carrots, bean sprouts, corn, black fungus, and glass noodles. Served with a homemade sweet and sour dip

Vegetarian **6.50**

#2 Po Pia Sod | 7.50 ^{k,f}

Two fresh summer rolls in rice paper, filled with cucumber, carrots, mint, Thai basil, bean sprouts, (wild herb) salad, and rice noodles. Served with a homemade tamarind sauce

With **shrimp** **8.70**

#3 Saté Gai | 7.50 ^{4,e,k}

Three marinated chicken skewers, served with homemade peanut sauce

#4 Wan Tan Tord | 6.50 ^{a,i,e,k}

Four crispy fried wontons, filled with flavorful chicken-shrimp mince and Thai herbs. Served with a sweet and sour peanut-coriander dip

#4,5 Bieg Gai Tord | 7.50 ^{f,k,d,a}

5 marinated chicken wings, served with homemade **spicy** Thai chili dip

#5 Chang Noi Appetizer Platter ^{7,4,a,e,f,k,d,c,i}

For 2-3 people | 18.90

3 spring rolls, 3 chicken wings, 2 wontons, 2 chicken skewers

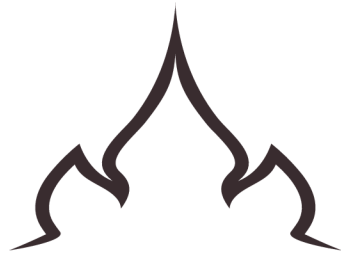
For 3-4 people | 23.50

4 spring rolls, 4 chicken wings, 3 wontons, 3 chicken skewers

Served with two types of sweet and sour dip, homemade peanut sauce, soy sauce, and chili sauce



Dishes highlighted in **green** can be customized to a **vegan** option upon request



SOUPS

#6 Tom Kha Gai | 8.90 ^{4,d}

Traditional chicken soup in coconut milk with fresh scallions, lemongrass, coriander, tomatoes, kaffir lime leaves, onions, mushrooms, Thai parsley, and galangal

Vegetarian with tofu **8.50**

#7 Tom Yam Gung | 9.50 ^{1,2,4,7,b,d,l,j,d}

Traditional shrimp soup, enhanced with scallions, lemongrass, coriander, tomatoes, kaffir lime leaves, onions, mushrooms, Thai parsley, chili, and galangal

Can be enhanced with **coconut milk** for a richer, creamier texture

#8 Wonton Soup | 8.90 ^{4,a,f,l,d}

Three delicate dumplings filled with flavorful chicken-shrimp mince, combined with fresh Napa cabbage, bean sprouts, coriander, mushrooms, celery, carrots, and scallions, enhanced with garlic oil and pepper in a clear chicken broth

Vegetarian/**vegan** option available with glass noodles and morel mushrooms **8.50**

#9 Yentafo | 19.50 | Main Course

^{1,2,4,7,a,b,d,i,n,f}

Sweet and savory soup with fish balls, squid, shrimp, tofu, and crunchy peanuts. Enhanced with fresh water spinach, celery, bean sprouts, coriander, and scallions, served with two crispy fried wonton wrappers

#10 Guay-TiauW Soup | Main Course

^{2,4,7,a,f,i}

Traditional Thai noodle soup with a beef broth base, enriched with fresh water spinach, celery, bean sprouts, Thai parsley, scallions, coriander, and Thai basil. Enhanced with garlic oil and pepper

With vegetables **15.90**

Tofu **16.90**

Chicken **17.90**

Pork & meat balls **18.90**

Beef & meat balls **19.90**

Shrimp &/ Squid **20.90**
-**clear** chicken broth-

Thai Duck **21.90**



SALADS



#11 Tam Daeng | 13.90 ^{4,d,e}

Thai cucumber salad with chili, garlic, tomatoes, lime, and peanuts – enhanced with palm sugar and fish sauce

veg./**vegan** with rice **14.90**

With **shrimp** and rice **17.90**



#12 Som Tam “Lao” | 16.90 ^{2,4,d,n}

Thai/Laotian green papaya salad with **fermented fish sauce**, fresh and dried chilies, garlic, tomatoes, lime, and sugar

With chicken wings & rice **21.90**

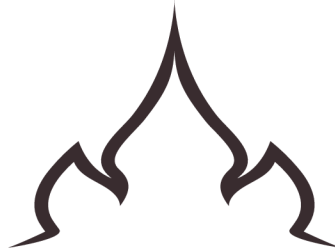
#12 Som Tam “Thai” | 15.90 ^{4,d,e}

Traditional papaya salad with fresh papaya, chili, garlic, tomatoes, lime, carrots, palm sugar, and peanuts, enhanced with fish sauce

veg./**vegan** with rice **16.90**

With **shrimp** and rice **18.90**

Som Tam “Lao” is a specialty dish. It is **very spicy** and has a **strong fish flavor**. Unfortunately, modifications cannot be accommodated



SALADS

#13 Laab | Main Course with rice ^{4,d}

Traditional Luke warm meat salad with coriander, scallions, shallots, Thai celery, mint, chili, and kaffir lime leaves, finished with roasted rice, lime, and fish sauce

Chicken	17.90
Pork	17.90
Beef	18.90

Thai Duck **21.90**

not minced, but served as a crispy fillet strips

! Laab with duck is one of our **signature** dishes. To maintain its authentic flavor, we kindly ask that no ingredients be removed or altered

#14 Yam Mamuang | **15.90** ^{4,d,e,i}

Fresh Thai mango salad with **cashew nuts**, chili, shallots, and coriander, enhanced with palm sugar, lime juice, and fish sauce

With **shrimp** **18.90**

#15 Yam Wunsén | Main Course ^{4,d,e,i}

Spicy Thai glass noodle salad with celery, shallots, scallions, tomatoes, carrots, chili, and lime juice, enhanced with coriander, peanuts, and fish sauce

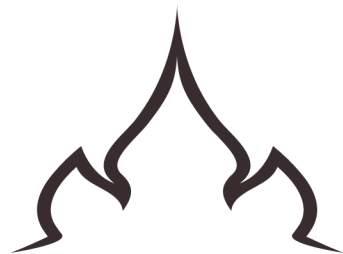
veg./ vegan	15.90
+ fried tofu	16.90
Chicken or Pork	17.90
Beef	18.90
Squid	19.90
Shrimp	20.90
Seafood	21.90
additionally with fish balls and mussels	

#16 Namtok Nua | **20.90** ^{4,d}

Main course with rice

A delicate, warm beef salad with sliced fillet, freshly prepared with coriander, scallions, mint, shallots, chili flakes, Thai basil, roasted rice grains, lime juice, and fish sauce

With **Pork** (Namtok Muh) **18.90**



RICE & NOODLES

#17 Khao Phad ^{4,f,c,a}

Fried rice prepared with egg, onions, tomatoes, broccoli, and carrots, enhanced with scallions and coriander, served with homemade sweet and sour dip

veg./ vegan	15.90
+ fried tofu	16.90
Chicken or Pork	17.90
Beef	18.90
Shrimp &/ Squid	20.90
Thai Duck	21.90

#19 Phad Thai ^{4,f,c,a,e}

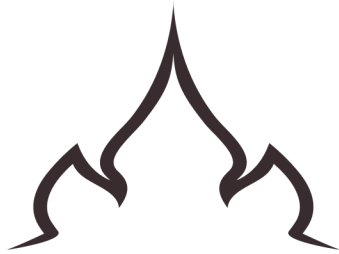
Stir-fried rice noodles with egg, tossed in tamarind sauce, soy sauce, and oyster sauce, topped with peanuts, bean sprouts, and scallions. Served with sweet and sour dip

veg./ vegan	15.90
+ fried tofu	16.90
Chicken or Pork	17.90
Beef	18.90
Shrimp &/ Squid	20.90
Thai Duck	21.90

#18 Guay Tiauw Haeng ^{4,a,e,f,i}

Rice noodles tossed in garlic oil, soy sauce, and oyster sauce, combined with water spinach, scallions, coriander, bean sprouts, celery, and peanuts, seasoned with pepper

veg./ vegan	15.90
+ fried tofu	16.90
Chicken	17.90
Pork & meatballs	18.90
Beef & meatballs	19.90
Shrimp &/ Squid	20.90
Thai Duck	21.90



RICE & NOODLES

#20 Phad Bami ^{4,f,c,a}

Stir-fried egg noodles prepared with egg, broccoli, carrots, mushrooms, scallions, and bean sprouts in soy sauce and oyster sauce, served with homemade sweet and sour dip

With vegetables	15.90
+ fried tofu	16.90
Chicken or Pork	17.90
Beef	18.90
Shrimp &/ Squid	20.90
Thai Duck	21.90

#21 Phad Si-iew ^{4,f,c,a}

Pronunciation: Pad Si-Yu

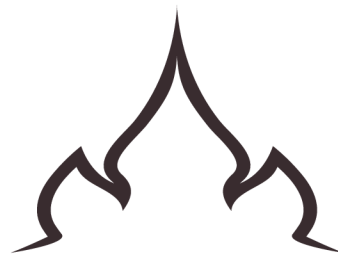
Stir-fried wide rice noodles with egg, broccoli, scallions, and bean sprouts in dark soy sauce, served with homemade sweet and sour dip

veg./ vegan	15.90
+ fried tofu	16.90
Chicken or Pork	17.90
Beef	18.90
Shrimp &/ Squid	20.90
Thai Duck	21.90

#55 Phad Wunsén ^{4,f,c,a}

Stir-fried glass noodles with egg, broccoli, carrots, coriander, mushrooms, scallions, and bean sprouts in soy sauce and oyster sauce, served with homemade sweet and sour dip

veg./ vegan	15.90	Beef	18.90
+ fried tofu	16.90	Shrimp &/ Squid	20.90
Chicken or Pork	17.90	Thai Duck	21.90



WOK



#22 Phad Phak | with rice ^{4,a,f}

Crisp stir-fried wok vegetables with green beans, onions, broccoli, Napa cabbage, chili peppers, bell peppers, cauliflower, black fungus, carrots, garlic, mushrooms, zucchini, as well as soy and bamboo shoots, seasoned with flavorful soy sauce and oyster sauce

veg./ vegan	15.90
+fried tofu	16.90
Chicken or Pork	17.90
Beef	18.90
Shrimp &/ Squid	20.90
Thai Duck	21.90

#23 Phad Prian Wahn | with rice ^{4,7,a,l,j,f}

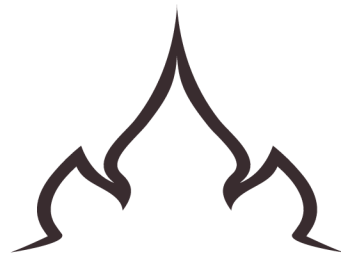
Sweet and sour wok-fried vegetables with cucumber, onions, tomatoes, bell peppers, carrots, chili peppers, scallions, and pineapple in soy and oyster sauce

veg./ vegan	15.90
+fried tofu	16.90
Chicken or Pork	17.90
Beef	18.90
Shrimp &/ Squid	20.90
Thai Duck	21.90

#24 Phad Krapau | with rice ^{4,a,f,c}

Minced meat briefly stir-fried with garlic, holy basil, green beans, scallions, and chili in soy and oyster sauce, traditionally served with a fried egg

Chicken or Pork	17.90	Beef	19.90
Shrimp &/ Squid not minced	20.90	Thai Duck not minced - optionally with kaffir lime leaves, bell peppers, and bamboo shoots	21.90



WOK



#25 Phad Phak Bung | with rice ^{4,a,f}

Stir-fried water spinach with bean sprouts, chili, and garlic in soy and oyster sauce

Seasonal, unfortunately not always available

veg./ vegan	15.90
+fried tofu	16.90
Shrimp	20.90

#26 Phad Khing | with rice ^{4,a,f}

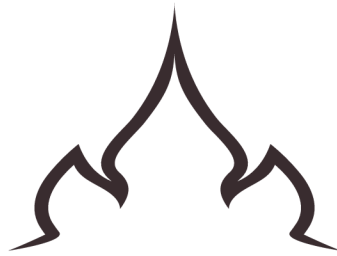
Crisp wok-fried vegetables with fresh **ginger**, mushrooms, garlic, onions, carrots, bell peppers, chili peppers, and black fungus in soy and oyster sauce

veg./ vegan	15.90
+ fried tofu	16.90
Chicken or Pork	17.90
Beef	18.90
Shrimp &/ Squid	20.90
Thai Duck	21.90

#27 Phad Met Mamuang | with rice ^{4,a,d,f}

Stir-fried mixed vegetables with **cashew nuts**, cauliflower, zucchini, bell peppers, scallions, onions, and carrots in soy and oyster sauce

veg./ vegan	15.90	Beef	18.90
+fried tofu	16.90	Shrimp &/ Squid	20.90
Chicken	17.90	Thai Duck	21.90
Pork	17.90		



WOK



#28 Phad Manao | with rice ^{4,a,f}

Lemony fresh wok-fried vegetables with **lemongrass**, broccoli, carrots, onions, bell peppers, chili peppers, and scallions in soy and oyster sauce

veg./ vegan	15.90
+ fried tofu	16.90
Chicken or Pork	17.90
Beef	18.90
Shrimp &/ Squid	20.90
Thai Duck	21.90

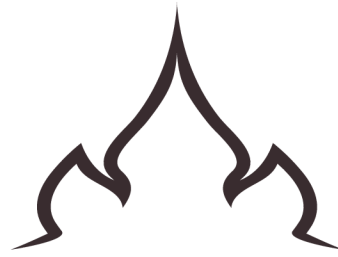
#29 Phad Krathiam Phrikthai ^{4,a,f} with rice

Meat stir-fried in **garlic oil**, oyster sauce, and soy sauce, served on a bed of crisp wok-fried vegetables with chili, green beans, onions, Napa cabbage, broccoli, bell peppers, zucchini, cauliflower, black fungus, carrots, mushrooms, chili peppers, soy, and bamboo shoots

Chicken or Pork	17.90
Beef	18.90
Shrimp &/ Squid	20.90
Thai Duck	21.90

veg./ vegan	15.90
+fried tofu	16.90

In Thailand, fish sauce is traditionally used for seasoning and enhancing flavors. It is made from small fish, sea salt, and water. Despite its name, it does not impart a fishy taste to your dish but rather adds a rich, savory, and salty flavor.



CURRYS



#30 Gaeng Daeng | with rice ^{4,d}

Red Thai curry with bamboo shoots, kaffir lime leaves, (Thai) eggplant, Thai basil, bell peppers, chili peppers, and zucchini in coconut milk

veg./ vegan	15.90
+fried tofu	16.90
Chicken or Pork	17.90
Beef	18.90
Shrimp &/ Squid	20.90
Thai Duck	21.90

#31 Gaeng Kiauwan | with rice ^{4,d}

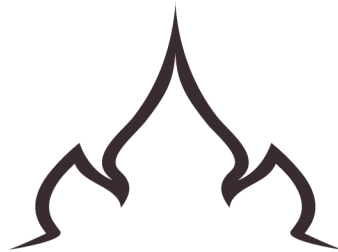
Green Thai curry with bamboo shoots, kaffir lime leaves, eggplant, Thai basil, bell peppers, zucchini, and green beans in coconut milk

veg./ vegan	15.90
+fried tofu	16.90
Chicken or Pork	17.90
Beef	18.90
Shrimp &/ Squid	20.90
Thai Duck	21.90

#32 Panaeng Curry | with rice ^{4,d}

(Red) Thai curry with bamboo shoots, kaffir lime leaves, bell peppers, and chili peppers in coconut milk

veg./ vegan	15.90	Beef	18.90
+ fried tofu	16.90	Shrimp &/ Squid	20.90
Chicken &/ Pork	17.90	Thai Duck	21.90



CURRYS



#33 Gaeng Saparot | with rice^{4,d}

Fruity pineapple curry with fresh **pineapple** chunks, kaffir lime leaves, bell peppers, and chili peppers in coconut milk

veg./ vegan	15.90
+fried tofu	16.90
Chicken or Pork	17.90
Beef	18.90
Shrimp &/ Squid	20.90
Thai Duck	21.90

#34 Gaeng Massaman | with rice^{4,d}

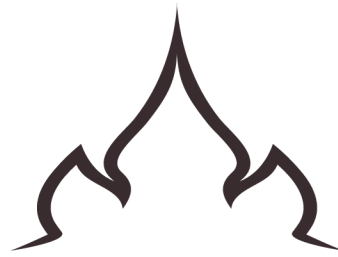
Southern Thai curry with **potatoes**, onions, bell peppers, palm sugar, chili peppers, carrots, and peanuts in coconut milk

veg./ vegan	15.90
+fried tofu	16.90
Chicken or Pork	17.90
Beef	18.90
Shrimp &/ Squid	20.90
Thai Duck	21.90

#35 Gaeng Saparot-Guay | **15.90** | with rice^{4,d}

Vegan (Red) Pineapple-Banana Curry with bell peppers, carrots, chili peppers, kaffir lime leaves, cauliflower, broccoli, bamboo shoots, salt, and Thai basil in coconut milk

With fried tofu **16.90**



CURRYS



#36 Phad Phrik Gaeng | with rice ^{4,a,d}

Wok-tossed vegetables in red Thai curry and coconut milk with chili peppers, green beans, bell peppers, onions, scallions, kaffir lime leaves, Thai basil, and bamboo shoots

veg./ vegan	15.90
+fried tofu	16.90
Chicken or Pork	17.90
Beef	18.90
Shrimp &/ Squid	20.90
Thai Duck	21.90

Tip: For an authentic taste experience, consider ordering a fried egg (Khao Dao) as an extra.

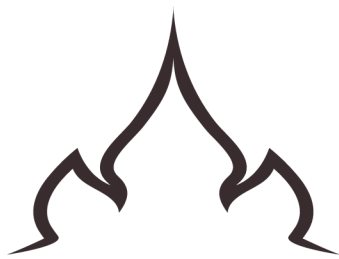
With **fried** egg **+2.80**

#37 Hormok Thalee | **24.90** ^{4,a,n} with rice

Thai soufflé steamed in coconut milk and red Thai curry, prepared with shrimp, squid, mussels, bamboo shoots, Napa cabbage, carrots, chili, kaffir lime leaves, and Thai basil

Steaming time from order:
approximately 35 minutes!

In Thailand, meals are traditionally eaten with a spoon in the right hand (naturally, only for right-handed individuals). The fork in the left hand is used solely to push rice and other food onto the spoon



CLASSICS

#50 Khao Man Gai | 19.90 ^{4,a,c}

Rice steamed in garlic oil with fresh ginger and breaded chicken breast strips, served with a clear chicken broth and homemade ginger-coriander-chili dip

Or with **Pork** (Khao Man Muh)

#51 Muh Manao | 20.90 ^{a,d}

Tender pork, briefly boiled, combined with fresh raw garlic, crunchy cabbage, mint, coriander, lime, and an intense Thai chili dip. Traditionally served warm and very spicy, accompanied by fragrant Thai jasmine rice

With **raw** shrimp or briefly boiled **26.90**

#52 Pla Tord Krathiam | 29.90 ^d

A whole **tilapia**, crispy fried and delicately flavored with garlic oil, coriander, and pepper. Served with fragrant Thai jasmine rice and a Thai chili dip for an authentic Thai experience

#53 Pla Nueng Manao | 32.00 ^{4,d,j,l}

Delicate **tilapia**, gently steamed and cooked in a flavorful broth of lime, ginger, and celery. Served with fragrant Thai jasmine rice

Pla Nueng Manao is a social, light dish that is always ordered alongside other dishes such as stir-fries, salads, or curries.

Steaming time from order:

approximately 35 minutes!

#54 Tom Yam Nam Sai* | 35.00 ^{4,a,b,d,f}

A clear, aromatic Tom Yam soup in its original "Nam Sai" version*. Made with seafood, fragrant lemongrass, kaffir lime leaves, spicy galangal, coriander, tomatoes, onions, scallions, Thai parsley, and fiery chili. Served in a Mongolian pot for a hot and authentic taste experience

Optionally refined with holy basil
(Bo Daeg)

*Nam = water, Sai = clear





DESSERTS



#40 Guay Tord | 7.70 ^{2,11,g,k,a,g}

Fried banana with vanilla ice cream, honey, and chocolate sauce

#43 Eidim Tord | 7.50 ^{1,a,g,k}

Fried vanilla ice cream with honey &/ chocolate sauce

#41 Saparot Tord | 7.50 ^{2,11,g,k,a,g}

Fried pineapple with vanilla ice cream, honey, and chocolate sauce

#44 Khao Niauw Mamuang | 9.50 ^k (Mango sticky rice)

Sweet sticky rice with Thai mango*, sesame seeds, and homemade coconut cream

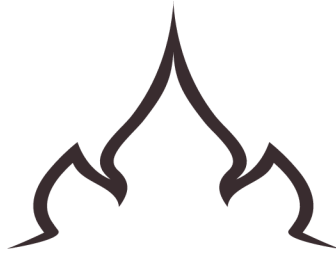
#42 Khao Tom Mat | 9.50 ^k

Sticky rice steamed in coconut milk, filled with bananas, wrapped in banana leaves, and served with chocolate sauce or homemade coconut cream

Seasonal, unfortunately not always available



Sticky rice is known locally as glutinous rice and contains a particularly high amount of starch. In Thailand, it is often used in sweet dishes and served with coconut sauce and ripe mangoes.



EXTRAS



Cashew nuts	3.50
Peanuts	2.50
Peanut sauce	2.50
Sweet-sour sauce	2.50
Fried egg	3.00
Tofu	3.50
Rice	2.80
Coriander	1.00
Fresh Chilis	2.00
Chilipowder	1.50
Fried Thai Duck Single	9.50
Fried egg noddles	5.00
Fried rice noodles	5.00

Additional extras available upon request.

We kindly ask for your understanding that modification requests, which significantly alter the essence of the dishes, cannot be accommodated.



All prices are in EURO and include 19% VAT.

List of mandatory allergens and additives

Mandatory additives

- 1 with colorings
- 2 with preservatives
- 3 with antioxidants
- 4 with flavor enhancers
- 5 sulfured
- 6 blackened
- 7 with phosphate
- 8 with milk protein (in meat products)
- 9 contains caffeine
- 10 contains quinine
- 11 with sweeteners
- 13 waxed

Mandatory allergens

- a Gluten-containing cereals
- b Crustaceans and products thereof
- c Eggs and products thereof
- d Fish and products thereof
- e Peanuts and products thereof
- f Soybeans and products thereof
- g Milk and products thereof
- h Tree nuts
- i Celery and products thereof
- j Mustard and products thereof
- k Sesame seeds and products thereof
- l Sulfur dioxide and sulfites
- m Lupins and products thereof
- n Mollusks and products thereof

Important Information for Allergy Sufferers:

The information in this list has been compiled to the best of our knowledge and belief. Please note that traces of the listed ingredients cannot be entirely excluded. Therefore, we recommend that you always check our dishes for potential food intolerances before consumption.

For any questions about allergens and additives, please consult our kitchen staff.

