

# FUTO MAKI

5 pcs



- 200 Omakase Rolls € 11.80  
*Lachs | Thunfisch | Ebi | Inari | Avocado | Rettich | Gurke | Fischrogen | Cream Cheese*  
*Salmon | Tuna | Ebi | Inari | Avocado | Radish | Cucumber | Fish Roe | Cream Cheese*

# NAKED NIGIRI

2 pcs



- 210 Sake € 7.00  
*Lachs | Salmon*
- 211 Ebi € 7.50  
*Garnele | Shrimp*
- 212 Maguro € 7.90  
*Thunfisch | Tuna*
- 213 Mutsu € 7.50  
*Butterfisch | Butterfish*
- 214 Unagi € 7.90  
*Aal | Eel*
- 215 Tamago € 7.00  
*Japanese Omelette*
- 216 Inari € 6.50  
*Tofu Skin*
- 217 Avocado € 6.50

# SPECIAL NIGIRI



- 218 Sake Heat € 8.70  
*Flambierte Lachs | Avocado | Fischrogen*  
*Flambéed Salmon | Avocado | Fish Roe*
- 219 Salmon Rose € 9.50  
*Salmon Wrap | Rice | Salmon Tartare*
- 220 Tuna Heat € 9.50  
*Flambierte Thunfisch | Spicy Mayo | Katsuoibushi*  
*Flambéed Tuna | Spicy Mayo | Katsuoibushi*
- 221 Mutsu Heat € 9.00  
*Flambierte Butterfisch | Spicy Mayo | Fischrogen*  
*Flambéed Butterfish | Spicy Mayo | Fish Roe*
- 222 Golden Ebi € 9.50  
*Ebi Tempura | Avocado | Teriyaki Soße*  
*Baked Shrimp | Avocado | Teriyaki Sauce*
- 223 Avo Gunkan € 7.90  
*Avocado Tartare | Gurke | Sesam*

# SASHIMI



- 230 Sake Sashimi € 19.90  
*6 Stk. Lachs | 6 pcs. Salmon*
- 231 Maguro Sashimi € 21.90  
*6 Stk. Thunfisch | 6 pcs. Tuna*
- 232 Twin Sashimi € 20.90  
*3 Stk. Lachs | 3 Stk. Thunfisch*  
*3 pcs. Salmon | 3 pcs. Tuna*
- 233 Trio Sashimi € 24.90  
*3 Stk. Lachs | 3 Stk. Thunfisch | 3 Stk. Butterfisch*  
*3 pcs. Salmon | 3 pcs. Tuna | 3 pcs. Butterfish*

# MAKI

6 Stk. | 6 pcs.



- + Avocado € 0.70  
 + Cream Cheese € 0.70  
 + Gurke | Cucumber € 0.60
- 240 Sake Maki € 4.70  
*Lachs | Salmon*
- 241 Tekka Maki € 6.90  
*Thunfisch | Tuna*
- 242 Ebi Maki € 5.90  
*Garnele | Shrimp*
- 243 Crispy Salmon Maki € 5.50  
*Knuspriger Lachs | Sesam | Teriyaki-Sauce*
- 244 Mutsu Maki € 4.70  
*Butterfisch | Butterfish*
- 245 California Maki € 4.20  
*Surimi | Avocado*
- 246 Tamago Maki € 4.10  
*Japanese Omelette | Sesame*
- 247 Kappa Maki € 4.00  
*Gurke | Cucumber*
- 248 Avo Maki € 4.20  
*Avocado | Cream Cheese*
- 249 Spinach Maki € 5.90  
*Babyspinat | Geröstete Erdnüsse*  
*Baby Spinach | Roasted Peanut*

# INSIDE OUT



- + Sesame 8 pcs.
- OUTSIDE + Schnittlauch | Chive € 0.70  
 + Fischrogen | Fish Roe € 0.70
- 250 Alaska € 10.50  
*Lachs | Avocado | Cream Cheese*  
*Salmon | Avocado | Cream Cheese*
- 251 Maguro Avo € 12.90  
*Thunfisch | Avocado*  
*Tuna | Avocado*
- 252 Ebi Avo € 10.90  
*Garnele | Avocado*  
*Shrimp | Avocado*
- 253 Kani Kani € 9.50  
*Surimi | Avocado | Gurke*  
*Surimi | Avocado | Cucumber*
- 254 Butterfish Uramaki € 10.90  
*Butterfisch | Gurke*  
*Butterfish | Cucumber*
- 255 Crispy Salmon € 9.50  
*Knuspriger Lachs | Avocado | Gurke | Cream Cheese*  
*Avocado | Cucumber | Cream Cheese*
- 256 Kappa Cream Cheese € 9.50  
*Gurke | Cream Cheese*  
*Cucumber | Cream Cheese*
- 257 Peanut Avo Cream Cheese € 10.50  
*Avocado | Geröstete Erdnüsse | Cream Cheese*  
*Avocado | Roasted Peanut | Cream Cheese*
- 258 Tori Arugula € 10.50  
*Hähnchen | Avocado | Frühlingszwiebel | Rucola | Cream Cheese*  
*Chicken | Avocado | Scallion | Arugula | Cream Cheese*

# SPECIAL INSIDE OUT

+ Sesame 4 pcs.



- 260 Dragon Rolls € 8.90  
*(Outside Avocado, Tobiko)*  
*Garnelen | Gurke | Flambierte Flusssaal | Teriyaki-Sauce*  
*Shrimp | Cucumber | Flambéed Eel | Teriyaki-Sauce*
- 261 Trio Bite € 9.50  
*(Outside Salmon, Tuna, Butterfish, smashed Avocado)*  
*Surimi | Avocado | Gurke | Cream Cheese | Mango Soße*  
*Surimi | Avocado | Cucumber | Cream Cheese | Mango Sauce*
- 262 Unagi Truffle Rolls € 11.50  
*(Outside Eel, Tempura Flakes)*  
*Lachs | Avocado | Cream Cheese | Teriyaki-Sauce*  
*Salmon | Avocado | Cream Cheese | Teriyaki-Sauce*
- 263 Velvet Butterfish € 8.50  
*(Outside Flambéed Butterfish, Almonds)*  
*Lachs | Avocado | Cream Cheese | Teriyaki-Sauce*  
*Salmon | Avocado | Cream Cheese | Teriyaki-Sauce*
- 264 Ebi Tempura Rolls € 9.50  
*(Outside Avocado, Salmon Skin, Spicy Mayo)*  
*Gebackene Garnele | Gurke | Cream Cheese | Teriyaki-Sauce*  
*Baked Shrimp | Cucumber | Cream Cheese | Teriyaki-Sauce*
- 265 Sake Rush € 10.50  
*(Outside Salmon, Pepperoni, Kizami Nori)*  
*Geflämmtes Premium-Lachsfilet in Zitronenpfefferkruste | Avocado | Cream Cheese |*  
*Seared Premium Salmon Fillet in Lemon Pepper Crust | Avocado | Cream Cheese |*
- 266 Tuna Rush € 12.80  
*(Outside Tuna, Tobiko, Jalapenos)*  
*Geflämmtes Premium-Thunfischfilet in Zitronenpfefferkruste | Avocado | Cream Cheese | Rote Paprika*  
*Seared Premium Tuna Fillet in Lemon Pepper Crust | Avocado | Cream Cheese | Red Bell Pepper*
- 267 Vegetables Tempura Rolls € 8.90  
*(Outside Avocado, Sesame, Mango-Sauce)*  
*Frisches Gemüse in Panko-Panade | Cream Cheese | Teriyaki-Sauce*  
*Fresh Vegetables in Panko Breadcrumbs | Cream Cheese | Teriyaki-Sauce*
- 268 Sesame Spinach Rolls € 8.50  
*(Outside Cucumber)*  
*Spinat | Geröstete Erdnüsse | Cream Cheese*  
*Spinach | Roasted Peanut | Cream Cheese*
- 269 Tofu Rolls € 8.50  
*(Outside Rice Flakes, Scallions)*  
*Knuspriger Tofuhaut | Rettich | Cream Cheese | Teriyaki-Sauce*  
*Crispy Tofu Skin | Radish | Cream Cheese | Teriyaki-Sauce*
- 270 Tamago Rolls € 8.90  
*(Outside Inari, Smashed Avocado)*  
*Hausgemachtes japanisches Omelette | Gurke*  
*Homemade Japanese Omelette | Cucumber*

MIYAKI

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Crafted.  
Balanced.  
Japanese.

All prices are listed in EUR and include statutory VAT.  
 If you have any intolerances or allergies, please speak to our staff. We are happy to assist you. All Sauces and Marinades are Homemade.

## FRIED ROLLS

- Mini Rolls 8 Stk. | 8 pcs.*
- 280 **Mini Tokyo Rolls** € 7.50  
Lachs | Cream Cheese  
Salmon | Cream Cheese
- 281 **Mini Hongkong Rolls** € 9.20  
Garnele | Cream Cheese  
Shrimp | Cream Cheese
- 282 **Mini Spicy Tuna Rolls** € 9.20  
Thunfischtatar | Chili | Frühlingzwiebel  
Tuna tartare | Chili | Scallion
- 283 **Mini Chicken Rolls** € 7.50  
Yakitori Hähnchen | Cream Cheese  
Yakitori Chicken | Cream Cheese
- 284 **Mini Vegi Rolls** € 8.90  
Rote Paprika | Gurke | Frühlingzwiebel | Cream Cheese  
Red Bell Pepper | Cucumber | Scallion | Cream Cheese
- 285 **Mini Vegan Rolls** € 8.90  
Avocado | Gurke | Rote Paprika  
Avocado | Cucumber | Red Bell Pepper

## FRIED ROLLS

- Big Rolls 5 Stk. | 5 pcs.*
- 286 **Big Tokyo Rolls** € 10.30  
Lachs | Avocado | Gurke | Cream Cheese  
Salmon | Avocado | Cucumber | Cream Cheese
- 287 **Big Hongkong Rolls** € 11.90  
Garnele | Avocado | Gurke | Cream Cheese  
Shrimp | Avocado | Cucumber | Cream Cheese
- 288 **Big Vegi Rolls** € 9.50  
Tamago | Avocado | Gurke | Eingelegter Rettich | Rote Paprika | Cream Cheese  
Tamago | Avocado | Pickled Radish | Cucumber | Red Bell Pepper | Cream Cheese
- 289 **Big Vegan Rolls** € 9.50  
Babyspinat | Rote Paprika | Avocado | Erdnusssoße  
Baby Spinach | Red Bell Pepper | Avocado | Peanut-Sauce

## SUSHI SET

- Inside-Out 8 pcs. | Maki 6 pcs.  
Special Rolls 4 pcs. | Nigiri 2 pcs.*
- 290 **Las Vegas Set** 22 pcs. € 24.90  
Alaska Inside Out | Kappa Maki | Spicy Tekka Maki | 2 x Nigiri Sake | Avocado | Cucumber | Cream Cheese
- 291 **Salmon Set** 18 pcs. € 21.70  
Baked Salmon Skin Maki | Sake Avo Maki | 4 x Nigiri Sake
- 292 **Basic Set** 18 pcs. € 29.90  
Sake Maki | Tekka Maki | Nigiri Sake | Nigiri Maguro  
Nigiri Butterfish
- 293 **Miyaki Set** 31 pcs. | For 2per € 54.00  
2 x Trio Bite Rolls | Sake Maki | Kappa Cream Cheese Maki | Big Hongkong Rolls | Nigiri Sake | Nigiri Unagi | Nigiri Mutsu
- 294 **Party Set** 41 pcs. | For 3per € 105.00  
2x Salmon Rush | Omakase Rolls | Big Tokyo Rolls | Big Hongkong Rolls | 3x Nigiri Salmon | 3x Nigiri Maguro | 3x Nigiri Butterfish | Trio Sashimi
- 295 **Chef Mix Set** € 60.00  
Chef's Premium Selection
- 296 **Buddha Set** 20 pcs. € 22.50  
Sesame Spinach Rolls | Avo Maki | Kappa Cream Cheese Maki | Nigiri Tamago | Nigiri Inari
- 297 **Green Edge** 20 pcs. € 22.50  
Vegan Spinach Rolls | Kappa Maki | Avo Maki | Nigiri Inari | Nigiri Avo

## SAKE

by „UENO GOURMET“ Japan

- 300 Junmai „Bijofu“ 0.10l € 11.50  
LEICHT | 15% VOL. 0.72l € 82.00
- 301 Kimoto Tradition „Hatsumago“ 0.10l € 10.50  
TRADITIONELL | 15% VOL. 0.72l € 75.00
- 302 Miyaki Ume „Urakasumi Umeshu“ 0.10l € 14.40  
LIKÖR | 12% VOL. 0.72l € 102.00

## SAKE TASTING

3 x 2cl € 12.00

Mit diesem Set ermöglichen wir Ihnen einen ersten Einblick in die Welt des Sake.

- 303 + Junmai „Bijofu“ LEICHT | 15% VOL.  
+ Kimoto Tradition „Hatsumago“ TRADITIONELL | 15% VOL.  
+ Miyaki Ume „Urakasumi Umeshu“ LIKÖR | 12% VOL.





## SOUPS

- 01  Miso Shiru Yasai € 6.00  
Sojapaste | Seetang | Seidentofu | Lauchzwiebe  
Soybean Paste | Seaweed | Silken Tofu | Scallion
- 02 Miso Shiru Sake € 7.00  
Sojapaste | Seetang | Premium-Lachs | Lauchzwiebe  
Soybean Paste | Seaweed | Premium Salmon | Scallion
- 03 Miso Shiru Gindara € 7.50  
Sojapaste | Seetang | Butterfisch | Sushi-Ingwer | Lauchzwiebe  
Soybean Paste | Seaweed | Butterfish | Sushi-Ginger | Scallion
- 04  Toriyufu Kinoko Truffle € 7.50  
Trüffel | Champignons | Cream | Lauchzwiebel  
Truffle | Champignons | Cream | Scallion

## SALAD

- 05  Wakame Sadara € 7.00  
Eingelegter Seetangsalat | Sesame  
Marinated Seaweed Salad | Sesame
- 06  Kimchi Sadara € 4.50  
Eingelegter Chinakohl | Karotten | Chili | Ingwer |  
Knoblauch | Fischsoße  
Pickled Chines Cabbage | Carrots | Chili | Ginger |  
Garlic | Fish Sauce
- 07  Ziegenkäse Sadara € 9.00  
Flambierter Ziegenkäse | Feldsalat | Karotten-Chips |  
Granatapfel-Dressing  
Flamed Goat Cheese | Lamb's Lettuce | Carrots-Chips |  
Pomegranate-Dressing

## ZENSAI

Appertizers

- 08  Shio Edamame € 7.50  
Gekochte Sojabohnen | Fleur de Sel  
Boiled Soybeans | Fleur de Sel
- 09  Mori Tempura € 8.50  
Gebackene Saisongemüse | Wasabi-Mayo |  
Spicy Mayo | Teriyaki-Sauce  
Fried seasonal vegetables | 3 Dips
- 10 Seafood Tempura € 12.50  
Lachs | Garnele | Wasabi-Mayo | Teriyaki-Sauce  
Salmon | Shrimps | 2 Dips
- 11 Tori Gyoza € 9.80  
Hähnchen | Gemüse | Teriyaki-Sauce | Wasabi-Mayo  
Salmon | Shrimps | 2 Dips
- 12  Yasai Gyoza € 9.80  
Tofu | Gemüse | Teriyaki-Sauce | Wasabi-Mayo  
Tofu | Vegetables | 2 Dips

## ZENSAI

Appertizers

- 13 Ebi Age Tenshin € 8.50  
Gekochte Sojabohnen | Fleur de Sel | Hausgemachte soße  
Boiled Soybeans | Fleur de Sel | Homemade Dip
- 14 Ebi Fry € 14.80  
Gebackene Garnelen | Rettich | Teriyaki-Sauce |  
Süß-Sauer-Sauce  
Baked Shrimp | Radish | Teriyaki-Sauce |  
Sweet and Sour Sauce
- 15 Yuzu Ponzu Scallop € 14.50  
Gebratene Jakobsmuschel | Daikon | Tobiko | Yuzuschale  
Seared Scallop | Daikon | Tobiko | Citrus Zest
- 16 Yakitori € 9.00  
Hähnchenspieße Nach Japanischer Art | Teriyaki-Sauce  
Japanese-Style Chicken Skewers
- 17 Tori Karaage € 9.00  
Japanisches frittiertes Hähnchen | Spicy Mayo  
Japanese fried Chicken | Spicy Mayo
- 18  Nasu Teriyaki € 7.90  
Gebratene Aubergine in Teriyaki-Soja-Sauce | Lauchzwiebel  
Pan-seared Eggplant in Teriyaki Soy Sauce | Scallion

## TATAKI

(Raw or Flambeéd)

- 19 Salmon | Tobiko € 14.50
- 20 Tuna | Peperoni € 17.50
- 21 Butterfisch | Wakame € 16.50
- 22 Beef | Fried Garlic € 19.50

## MAINS

Mit Reis oder Süßkartoffeln  
With Rice or Sweet Potato

- 23 Kamo Ume Sauce € 29.80  
200 gr. Französische Ente mit japanischer Pflaumenglasur |  
Spinat  
200 gr. French Duck with Japanese plum glaze | Spinach
- 24 Gyu Kurokosho € 27.80  
200 gr. Premium Rib-Eye-Steak tin schwarzer Pfeffersauce |  
Champignons  
200 gr. Premium Rib eyes in black pepper sauce | Champignons
- 25 Salmon Teriyaki € 24.80  
Gegrillter Lachs mit Teriyaki Glasur  
Grilled salmon with teriyaki glaze
- 26 Tuna Tataki € 31.80  
Leicht angebratener Thunfisch  
Lightly seared tuna

## DONBURI

Bowls mit Reis | Gemüse | Teriyaki-Sauce  
With Rice | Vegetables | Teriyaki-Sauce

- 27 Tori Katsu Don € 21.80  
Crispy Chicken Cutlet
- 28 Seared Salmon € 19.80
- 29 Kuro Maguro Don € 22.50  
Seared Tuna
- 30  Silken Tofu Don € 17.40  
Soft Tofu
- 31  Karifurawa Katsu Don € 18.40  
Blumenkohl  
Crispy Cauliflower

## UDON

(RAMEN)

- 32 Truffel Kinoko Udon / Ramen  
Truffle Mushroom sauce | Green Asparagus |  
King Oyster Mushroom
- Tofu € 20.80
- Seafood € 26.80  
(Shrimp | Scallop | Salmon)
- Beef € 23.80
- 33 Dashi Udon / Ramen (Soup)  
Dashi Broth | Pak Choi | King Oyster Mushroom |  
Soft Fried Egg | Nori | Scallions
- Tofu € 17.80
- Seafood € 22.80  
(Shrimp | Scallop | Salmon)
- Beef € 22.80
- 34 Yaki Udon / Ramen (Stir-fried Noodles)  
Pak choi | Shoyu Sauce | King Oyster Mushroom |  
Katsuobushi
- Tofu € 17.80
- Seafood € 22.80  
(Shrimp | Scallop | Salmon)
- Beef € 22.80
- 35 Mochi Aisu 3 pcs. € 7.50  
Coconut | Matcha | Chocolate
- 36 Sesame Aisu € 6.50  
Sesame Ice Cream | 2 scoops
- 37 Golden Pear € 12.80  
Gebackene Birne | Matcha-Eis | Pistazien  
Baked Pear | Matcha Ice Cream | Pistachios
- 38 Matcha Tiramisu € 7.80  
Matcha | Ladyfinger | Mascarpone | Vanille | Egg Yolk

## SWEETS



## FAVOURITES

- 100 **Spicy Margarita** € 13.00  
*Tequila | Ingwer | Limette | Chili-Salz*  
*Tequila | Ginger | Lime | Chili Salt*
- 101 **Gin Basil Smash** € 13.00  
*Roku Gin | Thai Basilikum | Limetten*  
*Roku Gin | Thai Basil | Lime*
- 102 **Whiskey Sour** € 13.00  
*Maker's Mark Whiskey | Zitrone | Zuckersirup*  
*Maker's Mark Whiskey | Lemon | Sugar Syrup*
- 103 **Miyaki Martini** € 13.00  
*Haku Vodka | Cranberry | Litschilikör*  
*Haku Vodka | Cranberry | Lychee Liqueur*
- 104 **Pornstar Martini** € 13.00  
*Vanille-Vodka | Maracuja | Limettensaft | Vanillesirup*  
*Vanilla Vodka | Passion Fruit | Lime | Vanilla Syrup*
- 105 **Apple Yuzu Martini** € 13.00  
*Yuzu Gin | Apfel-Likör | Cointreau | Apfelsaft*  
*Yuzu Gin | Apple Liqueur | Cointreau | Apple Juice*

## BASICS

## APERITIFS

- 110 **Tokyo Mule** € 10.00  
*Haku Vodka | Cucumber | Lime | Schweppes Ginger Beer*
- 111 **Gin Tonic** € 10.00  
*Roku Gin | Lemon | Tonic Water*
- 112 **Skinny Bitch** € 10.00  
*Haku Vodka | Lime | Soda*
- 113 **Lillet Wildberry** € 10.00  
*Lille Blanc, Schweppes Russian Wild Berry*
- 114 **Aperol Spritz** € 10.00  
*Aperol | Crémant Brut | Soda*
- 115 **Hugo** € 10.00  
*Crémant | Elderflower Syrup | Mint | Lime*
- 116 **Shot 5cl** € 7.00  
*We'd love to tell you more — Just ask!*

## BEER

- 120 **Sant Jaro** 0.30l € 4.00  
0.50l € 6.00
- 121 **Spaten** 0.30l € 4.00  
0.50l € 6.00
- 122 **Asahi | Kirin** 0.33l € 4.00
- 123 **Erdinger Hefeweizen** | Alkoholfrei  
0.50l € 5.50
- 124 **Alkoholfrei Carlsberg**  
0.33l € 4.30

## WINE

- 130 **Weißburgunder, by Dreissigacker**  
0.10l € 5.00 | 0.20l € 5.00 | 0.75l € 29.00
- 131 **Grauburgunder, Dr. Koehler**  
0.10l € 5.00 | 0.20l € 9.50 | 0.75l € 29.00
- 132 **Sauvignon Blanc, by Oliver Zeter**  
0.10l € 5.00 | 0.20l € 9.50 | 0.75l € 29.00
- 133 **Jung Riesling, by Jakob Jung**  
0.10l € 5.00 | 0.20l € 9.50 | 0.75l € 28.00
- 134 **Chardonnay „Rheinblick“, by Knewitz**  
0.10l € 5.50 | 0.20l € 10.00 | 0.75l € 33.00
- 135 **„Doktorspiele“ ROSÉ, by Dr. Koehler**  
0.10l € 5.00 | 0.20l € 9.50 | 0.75l € 29.00
- 136 **Cuveé Ursprung, by Markus Schneider**  
0.10l € 5.50 | 0.20l € 10.00 | 0.75l € 33.00
- 137 **Crémant de Limoux Grande Brut**  
0.10l € 6.00 | 0.20l € 11.50 | 0.75l € 35.00
- 138 **Crémant de Limoux Rosé Brut**  
0.10l € 6.00 | 0.20l € 11.50 | 0.75l € 35.00

## HOMEMADE DRINKS

- 140 **Apple Mint Breeze** € 6.00  
*Grüner Apfelsaft | Limettensaft | Minzsirup | SodaYuzu Gin | Apple Liqueur | Cointreau | Apple Juice*  
*Grüner Apfelsaft | Limettensaft | Minzsirup | SodaYuzu Gin | Apple Liqueur | Cointreau | Apple Juice*
- 141 **Basil Bee** € 6.50  
*Gurke | Minze | Lime | Basilikum | Soda*  
*Cucumber | Mint | Lime | Basil | Soda*
- 142 **Raspberry Night** € 6.90  
*Himbeere | Minze | Schweppes Ginger Ale*  
*Raspberry | Mint | Schweppes Ginger Ale*
- 143 **Yuzu Cooler** € 6.00  
*Yuzu | Yuzu Honig | Soda*  
*Yuzu | Yuzu Honey | Soda*
- 144 **Lychee Cooler** € 6.50  
*Litschi | Holundersirup | Soda*  
*Lychee | Elderflower Syrup | Soda*

## SOFT DRINKS

- 150 **Thomas Henry Tonic Water**  
0.20l € 4.20
- 151 **Thomas Henry Spicy Water**  
0.20l € 4.20
- 152 **Thomas Henry Grapefruit**  
0.20l € 4.20
- 153 **Cola | Cola Light**  
0.20l € 4.20
- 154 **Fanta** 0.20l € 4.20
- 155 **Sprite** 0.20l € 4.20

## JUICES

## NECTAR | SPRITZER

- 160 **Apfel** 0.30l € 4.60  
*Apple*
- 161 **Orange** 0.30l € 4.60  
*Orange*
- 162 **Rhuabarber** 0.30l € 4.60  
*Rhubarb*
- 163 **Maracuja** 0.30l € 4.60  
*Passion Fruits*
- 164 **Litschi** 0.30l € 4.60  
*Lychee*
- 165 **Mango** 0.30l € 4.60  
*Mango*

## TEA &amp; COFFEE

## Hafermilch | Oat Milk + 0.50€

- 170 **Fresh Ginger** € 4.80
- 171 **Fresh Peppermint** € 4.50
- 172 **Fresh Ginger Mint Lime** € 5.50
- 173 **Autumn Tea** € 6.80  
*Thymian | Minze | Zimt | Honig | Getrocknete Rosenblüte*  
*Thyme | Mint | Cinnamon | Honey | Dried Rose Flower*
- 174 **Winter Tea** € 6.80  
*Ceylon Tea | Orange | Zimt | Honig | Kardamom | Getrocknete Rosenblüte*  
*Ceylon Tea | Orange | Cinnamon | Honey | Cardamom | Dried Rose Flower*
- 175 **Against Cold** € 6.00  
*Japanese Yuzu with Honey*
- 176 **Matcha Iced Latte** € 6.00  
*Matcha Pulver | Milch | Kondensmilch | Eiswürfel*  
*Matcha Powder | Milk | Condensed Milk | Ice Cube*
- 177 **Green-Jasmin Tea** € 4.20  
*Ceylon Tea*
- 178 **Espresso** Single € 2.80  
Double € 4.80
- 179 **Cappuccino** Single € 4.20  
Double € 5.50
- 180 **Latte Macchiato** € 5.20
- 181 **Ice Americano** € 4.50
- 182 **Iced Coffee Latte** € 5.20  
*+ Hafermilch | Spekulatius Sirup* € 6.20  
*+ Oat Milk | Speculoos Syrup*
- 183 **Coffee au Lait** € 5.00
- 184 **Black Coffee** € 4.00

## WATER

- 190 **Still** 0.30l € 3.20  
1l € 6.90
- 191 **Sprudel** 0.30l € 3.20  
*Sparkling* 1l € 6.90