

CHILLI CLUB



ASIAN SOUL FOOD
RESTAURANT & BAR

ASIAN SOUL FOOD

If you love Asian cuisine, you're in exactly the right place with us! Varied, creative, and 100% delicious. The **CHILLI CLUB** concept focuses on sushi, woks, curries, and many other Asian specialties that combine the uniqueness and spirituality of Asia with European influences. Always included: culinary excellence, diversity, and freshness! Naturally, accompanied by first-class service from our top employees. We also place great importance on fair-trade products and sustainability. Relax in a pleasant lounge atmosphere and enjoy our Asian Soul Food — food that soothes the soul.

At **CHILLI CLUB**, we are particularly committed to providing high-quality training. Our trainees are educated with a great deal of expertise and passion and are optimally prepared for a successful career in the hospitality industry after completing their training.

NOTICE FOR ALLERGY SUFFERERS: ALL DISHES MAY CONTAIN TRACES OF SESAMEE, NUTS, GLUTEN, GARLIC, MUSTARD, AND SOY. THE LIST OF ALLERGENS AND ADDITIVES CAN BE FOUND ON THE LAST PAGE.



THE DEHOGA ASSOCIATION HAS ONCE AGAIN AWARDED US THE TOP TRAINING COMPANY CERTIFICATE:
WE MEET ALL THE QUALITY STANDARDS OF THE TRAINING INITIATIVE.
CERTIFIED COMPANIES STAND FOR EXCELLENT TRAINING — CONFIRMED BY THE TRAINEES THEMSELVES!

FAMILY & FRIENDS STYLE

"SHARE YOUR DINNER" — AT THE CENTER OF THE TABLE

BEGINNING WITH

CHILLI CLUB BREAD MIX

CHILLI CLUB bread_{a1,k} | papadam (Indian lentil crackers) | naan bread_{a1} | mango chili dip_{a1,c,j,3} | curry dip₃ | lemon wasabi dip_{1,2,3,k}

STARTER

CHICKEN SPRING ROLLS_{a1,f}

FRIED VEGGIE GYOZA_{a1,f,k}

THAI CHICKEN SATAY WITH SPICY PEANUT SAUCE_{j,2,4,a,e,f}

BEEF SATAY "TOKYO STYLE"_{j,a1,f}

SCAMPI YUKI_{a1,b,c,f,k,j,3,1}

CREAMY VEGGIE ROLL_{a1,c,g,k,j,3}

MAIN COURSE

TRANCHES OF GRILLED BLACK ANGUS BEEF FILLET_{a1,j,k}

asian hollandaise sauce_i

GRILLED BLACK TIGER PRAWNS_{a1,b,g,j}

herb gremolata_k

CRISPY THAI DUCK_{a1,c,f,k,j}

honey teriyaki glaze

SERVED WITH:

- Chilli Club's loaded fries with red onions | coriander | chili | scallions | roasted sesame seeds | sesame & lemon wasabi dip_{1,2,3,k}
- marinated wok vegetables_{a1,f,k} deglazed with coconut milk | zucchini | peppers | red onions | carrots | pak choi
- jasmine rice

DESSERT

CHILLI CLUB DESSERT VARIATION_{a1,g,h,9}

A mix of our desserts.

PER PERSON € 61
(4 PERSONS OR MORE)

SUSHI

CHOPPED BEEF ROLL

€ 17,50

flamed Black Angus beef tartar_{a1,f,k} | red onions | leek | mountain pepper | tempura prawn_{a1,b} | togarashi mayo_{3,k} | kimchi sesame_{1,a1,f,k} | leek | shiso | spicy teriyaki sauce_{a1,f,k}

SCAMPI YUKI

€ 17,50

sashimi of salmon fillet | tempura prawn_{a1,b} | cucumber | mango chili dip_{a1,c,j,3} | chives | cherry-yaki sauce_{a1,f,k}

UNAGI PRAWN

€ 17,50

tempura prawn_{a1,b} | unagi topping_{1,2,a1,f,k} | sesame | cucumber | cherry-yaki Sauce_{a1,f,k}

SPICY SALMON

€ 16,50

spicy tartar_{3,a1,f,k} of superior salmon (cooked) | cucumber | leek | avocado topping | togarashi mayo_{3,k} | mango chutney | shiso

CREAMY SALMON

€ 16,50

superior salmon fillet_{a1} | cream cheese_g | avocado | cucumber | tobiko_d

CHILLI CLUB'S CALIFORNIA

€ 17,50

surimi_{1,2,a,b} | flamed salmon sashimi | avocado | cucumber | cream cheese_g | spiced pearls_{a1,k} | mango chutney | spicy mayo_{a1,c,j,3}

JOSHI'S PRAWN

€ 16,50

tempura battered_{a1} | prawns_b | green asparagus | avocado | chives | teriyaki sauce_{a,f}

CRISPY TUNA

€ 16,50

tempura battered_{a1} | yellowfin tuna | bell peppers | avocado | tobiko_d | teriyaki sauce_{a,f}

PRINCE

€ 15,50

tempura battered_{a1} | salmon fillet | bell peppers | green asparagus | mango chili dip_{a1,c,j,3} | sesame

CRISPY CHICKEN

€ 15,50

tempura battered_{a1} | chicken breast fillet | avocado | leek | sesame | New Style sauce_{a,f,k}

Chopped Beef Roll



Vegan „Chicken“ Roll



OUR CHERRY-YAKI IS A HOMEMADE CREATION MADE FROM FRUITY TERIYAKI SAUCE WITH A CHERRY NOTE.

SUSHI

GREEN "DUCK" ROLL

VEGAN

€ 15,50

fried vegan pulled "duck"_f | cucumber | leek | spicy teriyaki_{1,a1,f,k,3} | kimchi sesame_{1,a1,f,k}

VEGAN "CHICKEN" ROLL

VEGAN

€ 15,50

vegan "chicken" strips_{a1,f} | bell peppers | cucumber | kimchi sesame_{1,a1,f,k} | mango chutney | spicy mayo_{a1,c,j,3} | leek

CRISPY VEGAN

VEGAN

€ 15,50

tempura battered_{a1} | avocado | green asparagus | arugula | mango chili dip₃

CREAMY VEGGIE

VEGGIE

€ 15,50

cream cheese_g | cucumber | avocado | avocado topping | mango chili dip_{a1,c,j,3} | togarashi mayo_{3,k} | shiso

CHILLI CLUB SUSHI MIX

also available vegetarian or vegan

€ 23

Allow yourself to be surprised by our sushi chef.



SUSHI MEETS SASHIMI

SALMON AVOCADO ROLL & MIXED SASHIMI € 24

Inside: superior salmon fillet fried in tempura batter_{a1} | avocado |
Topping: sashimi of superior salmon fillet | sashimi of unagi (eel) |
sashimi of avocado | kimchi sesame_{1,a1,f,k} | seaweed wakame_{1,f,k}
& sashimi cubes of yellowfin tuna | togarashi mayo_{a1,c,k,j} |
cherry-yaki sauce_{a1,f,k}

SASHIMI

SASHIMI VARIATION HALF FLAMED € 20,50

A mix of yellowfin tuna and superior salmon sashimi
8 slices raw
8 slices flamed

TUNA & SALMON SASHIMI VARIATION "NEW STYLE" € 21,50

yellowfin tuna | superior salmon fillet | flamed |
sesame oil | chili | garlic | black mountain pepper |
New Style sauce_{a,f,k} | soy sauce

SUSHI-SASHIMI BOAT

CHILLI CLUB SPECIAL FOR 2 PERSONS € 65

- 3 sushi rolls of your choice
- sashimi of yellowfin tuna and superior salmon fillet
- 2 tempura fried prawns_{a1,b}
- nigiri mix

STARTER

BREAD MIX VEGGIE € 9,50

CHILLI CLUB bread_{a1,k} | papadam (Indian lentil crackers) |
naan bread_{a1} | mango chili dip_{a1,c,i,3} | curry dip₃ | lemon wasabi dip_{1,2,3,k}

EDAMAME BEANS VEGAN € 9,50

steamed japanese beans_{a1,f,k} | coarse sea salt | lemon

SPICED EDAMAME VEGAN € 9,50

steamed Japanese beans_{a1,f,k} | sesame ginger marinade & soy_{a1,f,k}

TOM YUM GUNG € 12

thai vegetable bread_{a1,f,k} | prawns_o | chili | bell peppers | tomato |
soybean sprouts | coconut milk | coriander | scallions | sesame

SPRING ROLLS € 11

chicken_{a1,f} | mango chili dip_{a1,c,i,3}

THAI CHICKEN SATAY € 13,50

thai-style chicken breast filet | curry | coconut |
spicy peanut sauce_{2,4,a,e,f,j}

BEEF SATAY "TOKYO STYLE" € 14,50

Black Angus beef | black mountain pepper | chili teriyaki_{a1,f,j}

GYOZA MIX **also available individually by type** € 11

chinese dumplings_{a1,f,k} with vegetables | duck | chicken |
pan-fried in nut butter_g | ginger sesame vinaigrette_{a1,f,k} |
leek | sesame

SHARE YOUR FOOD
OUR TIP: TRY ORDERING A VARIETY OF DISHES
AND ENJOY EVEN MORE FLAVORS TOGETHER!

Gyoza Mix



STICKS & TAPAS (FOR 2 PERSONS) | € 29,50

SPRING ROLLS

chicken_{a1,f}

FRIED VEGGIE GYOZA_{a1,f,k}

KING PRAWN SATAY

grilled prawns_b | black mountain pepper | chili teriyaki_{a1,f}

THAI CHICKEN SATAY_j

thai-style chicken breast filet | curry | coconut | spicy peanut sauce_{2,4,a,e,f}

BEEF SATAY "TOKYO STYLE"_j

Black Angus Beef | black mountain pepper | chili teriyaki_{a1,f}

GINGER SESAME VINAIGRETTE_{a1,f,k}

MANGO CHILI DIP_{a1,c,i,3}

CHILLI CLUB COLESLAW_{2,4,a,e,k}
spicy marinated

CHEFS SIGNATURE DISHES

DUCK STREETFOOD STYLE

€ 23

sliced crispy thai duck_{a1} | grilled naan bread_{a1} |
roasted peanuts | Leek | chili | chili teriyaki_{a1,f,k} |
mango chili dip_{a1,c,j,3} | warm vegetable salad_{a1,f,k,j} from the wok

KING PRAWN THAI STYLE

€ 31

350g prawns_b | coconut tomato bread_g | garlic | ginger |
cashew crunch | chili | coriander | scallions | naan bread_{a1} | side salad_j

SOY SALMON

€ 28

confit of superior salmon filet | wok potatoes_k | scallions | chili |
red onions | pak choi | cherry tomatoes | mukimame | gremolata_k |
nut butter_g | papadam (Indian lentil crackers) | ponzu sauce_{a1,f}

BEEF TATAKI "NAHM TOK STYLE"

€ 34

300g Black Angus rump steak | red onions | cucumber |
scallions | chili mint dressing_{j,k} | coriander | asian pancakes_{a1}

MODERN ASIA

SURF 'N' TURF

€ 39

200g Black Angus beef fillet | three prawns_b | asian hollandaise_{a,c,f,g,i}

12 HOUR BEEF

€ 32

sous-vide cooked Black Angus beef | black mountain pepper |
black barbecue sauce_{1,2,a1,f,i,j}

THAIDUCK

€ 30

fried_a | honey teriyaki glaze_{a1,f,k} | herb topping_j

PLEASE CHOOSE ONE OF THE FOLLOWING SIDES:

- green asparagus with cauliflower, edamame & sesame butter_{g,k}
- jasmine rice
- sweet potato fries with mango chili dip_{a1,c,j,3}
- small wok potatoes_k with gremolata_k scallions & sea salt
- marinated wok vegetables_{a1,f,k} with coconut milk | zucchini | bell peppers | red onions | carrots | pak choi
- Chilli Club's loaded fries with red onions | coriander | chili | leek | roasted sesame | sesame & lemon wasabi dip_{1,2,3,k}
- leaf salad with herb vinaigrette_j | cucumbers | cherry tomatoes | cress

BOWLS & SALAD

CHILLI CLUB BOWL

€ 21

salmon and tuna sashimi | cucumber | avocado | cherry tomatoes |
seaweed wakame_{1,4,k} | tobiko_d | shiso | chives | kimchi sesame_{1,a1,f,k} |
sushi rice | teriyaki sauce_{a1,f} | New Style sauce_{a,f}

SALMON BOWL

€ 22

grilled superior salmon filet | tandoori cauliflower |
asian cucumber salad_{j,k} | cherry tomatoes | marinated carrots_{a1,f,k} |
Chilli Club coleslaw_{2,4,a,e,k} | pearl couscous |
roasted peanuts with chili & lime_{a1,e,k} | herb oil | chili-teriyaki_{a1,f}

SURF 'N' TURF BOWL

€ 22

Black Angus beef satay | prawn satay_b | marinated carrots_{a1,f,k} |
asian cucumber salad_{j,k} | mukimame_{f,k} | Chilli Club coleslaw_{2,4,a,e,k} |
seaweed wakame_{1,f,k} | spicy wasabi peanuts_{a1,e,f} | pearl couscous |
ponzu sauce_{a1,f} | lemon wasabi mayo_{1,2,3,k}

CRISPY CHICKEN BOWL

€ 21

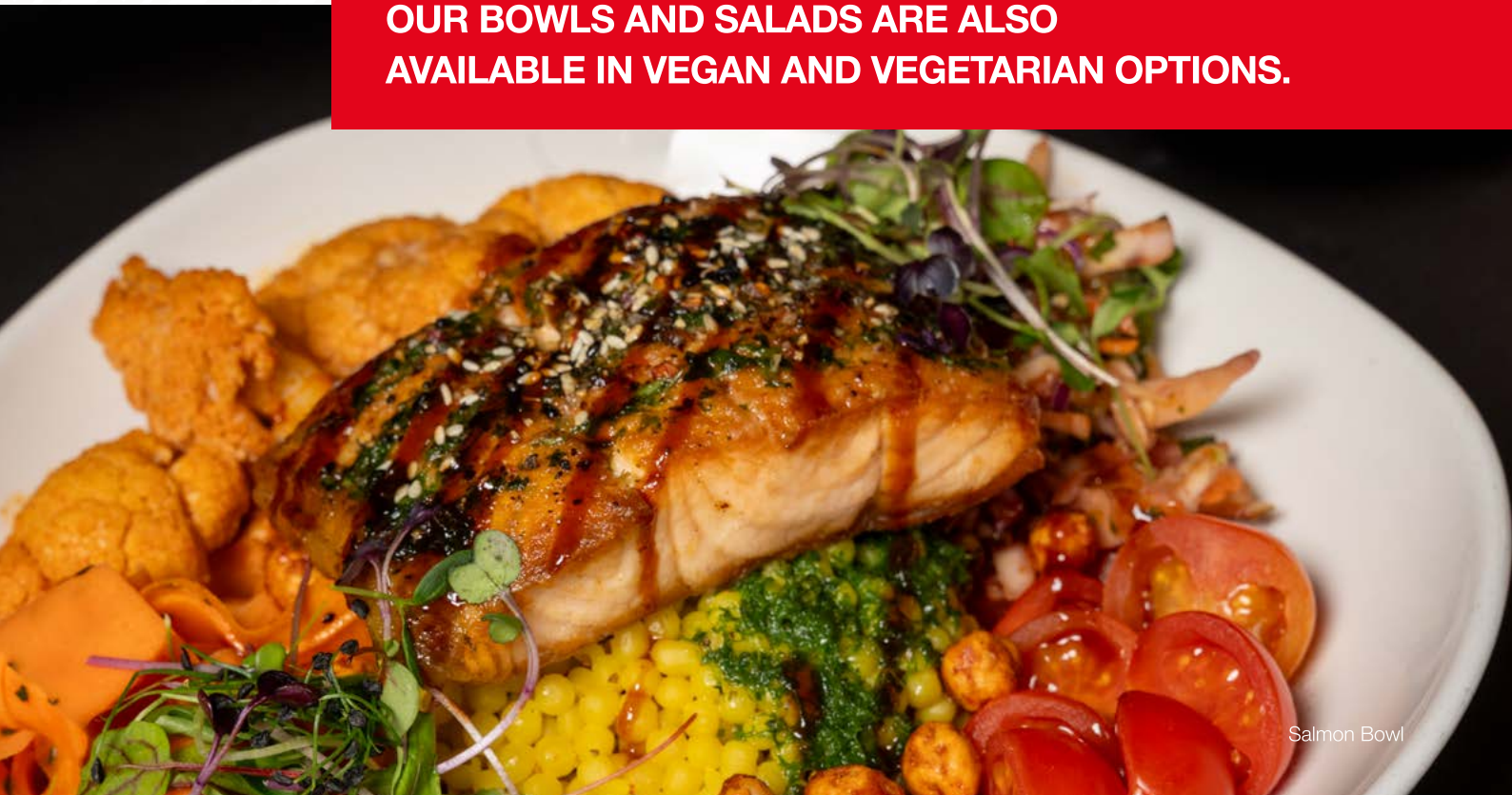
tempura battered chicken breast filet_{a1} | mukimame_{f,k} |
cherry tomatoes | tandoori cauliflower | Chilli Club coleslaw_{2,4,a,e,k} |
roasted peanuts with chili & lime_{a1,e,k} | chili teriyaki_{a1,f} |
jasmine rice | spicy peanut sauce_{2,4,a,e,f}

CAESAR SALAD

€ 18

romaine lettuce | marinated chicken breast filet | cherry tomatoes |
cucumbers | shaved parmesan_g | roasted cashews |
caesar dressing_{1,11,a1,c,g,j} | Chilli Club bread_{a1,k}

OUR BOWLS AND SALADS ARE ALSO
AVAILABLE IN VEGAN AND VEGETARIAN OPTIONS.



Salmon Bowl

CURRIES & WOKS

CHILLI'S BUTTER CHICKEN € 22,50

oven-roasted chicken breast filet in a spicy yogurt butter marinade_g | coconut tomato bread_g | ginger | bell peppers | pak choi | cauliflower | scallions

MUMBAI CURRY € 22

yellow curry | superior salmon filet | prawns_b | cauliflower | mukimame_{f,k} | carrots | bell peppers

PEANUT BUTTER BEEF CURRY € 22

peanut-coconut curry_{a1,e,f,k} | Black Angus beef stripes | carrots | bell peppers | mukimame | zucchini | pointed cabbage | scallions | roasted peanuts

WE SERVE OUR CURRIES WITH JASMINE RICE!

RED THAI WOK € 22,50

Black Angus Beef | thai mango | zucchini | bell pepperss | carrots | pointed cabbage | sprouts | spicy red thai curry sauce

ROASTED DUCK WOK € 22,50

glazed thai duck_{a1} | pak choi | mukimame_{f,k} | bell peppers | carrots | pointed cabbage | sprouts | teriyaki_{a1,f}

CRISPY CHICKEN WOK € 22

tempura battered chicken breast fillet_{a1} | pak choi | mukimame_{f,k} | bell peppers | carrots | pointed cabbage | sprouts | chili teriyaki_{a1,f} | honey sesame

IN OUR WOKS, YOU CAN CHOOSE BETWEEN JASMINE RICE OR CHINESE NOODLES.._a

VEGAN BOWLS, WOKS & CURRIES AVAILABLE SEPARATELY

Without toppings: basic bowl for 12,50 €, Caesar Salad for 10,50 €.
Customize your base with the vegan options listed below.

5 "chicken" stripes _{a1,f}	+ € 11,50
200g pulled "duck" _f	+ € 11,50
120g "steak" _f	+ € 11,50
160g portion of grilled smoked tofu _f	+ € 11,50
160g portion of crispy tofu _{a1,f}	+ € 11,50



DESSERTS

HOT CHOCOLATE € 11

hot, moist chocolate cake_{a,c,g,h} | liquid chocolate core | tonka bean ice cream_{c,g}

CHILLI CLUB CRÈME BRULÉE € 10

white chocolate_{c,g} | espresso bean_g | Nutella ice cream_{f,g,h2}

CHILLI'S APPLE TARTE € 10

crispy shortcrust pastry_{a1,c,g} | homemade Granny Smith apple compote | crumble_{a1,g} | toffee caramel sauce_g | vanilla ice cream_{c,g}

HOMEMADE SORBET AND ICE CREAM_g per scoop € 2,90

CHILLI CLUB DESSERT VARIATION_{a1,g,h,9} € 23

A mix of our desserts.

SPARKLING

**BOUVET CRÉMANT DE LOIRE BRUT
EXCELLENCE ROSÉ**

Bouvet-Ladubay | Loire | France

0,10L € 6,10

0,75L € 40

**MONTELVINI ASOLO PROSECCO
SUPERIORE BRUT**

Montelvino | Venice | Italy

0,10L € 5,90

0,75L € 38

PINK CANONITA

Canonita de Mallorca | Prosecco |
pink grapefruit | orange zest

€ 7,90

LIMONCELLO SPRITZ

Prosecco | Limoncello | soda | lemon zest

€ 7,90

APEROL SPRITZ

Prosecco | Aperol, | soda | orange

€ 7,90

LILLET BERRY

Lillet Blanc | Schweppes Wild Berry | mixed berries

€ 7,90

CHAMPAGNE

MOËT & CHANDON IMPÉRIAL

generous | lively | harmonious

0,375L € 53

0,75L € 85

MOËT & CHANDON ICE IMPÉRIAL

fresh | fruity | intense

0,75L € 94

MOËT & CHANDON ICE IMPÉRIAL ROSÉ

delicious | lively | refreshing

0,75L € 99

RUINART BRUT ROSÉ

aromatic | fruity | elegant

0,75L € 135

RUINART BLANC DE BLANC

dry | crisp | fresh

0,75L € 135

Allergy notice: White wine, red wine, sparkling wine, Champagne, and Prosecco contain sulfites (sulfur compounds)



ROSÉ WINES

A. DIEHL MERLOT ROSÉ "EINS ZU EINS" FEINHERB A. Diehl Palatinate region Germany Grapes: Merlot, 12% Vol. fruity juicy smooth	0,20L € 7,90 0,75L € 29
GUERRIERI, ROSA DEI VENTI MARCHE Guerrieri Marche Italy Grapes: Sangiovese, 12% Vol. summer freshness lively soft	0,20L € 7,90 0,75L € 29
PASSITIVO ROSATO DI PRIMITIVO Paololeo Puglia Italy Grapes: Primitivo, 12,5% Vol. fresh berry balanced	0,20L € 8,20 0,75L € 30
MIRAVAL ROSÉ CÔTES DE PROVENCE Miraval Provence France Grapes: Cinsault, Grenache, Rolle, Syrah, 12,5% Vol. fruity light mineral	0,75L € 47
AIX ROSÉ MAISON SAINT AIX Maison Saint Aix Provence France Grapes: Grenache, Syrah, Cinsault, 13% Vol. fresh fruity sparkling	0,75L € 45 1,50L € 88

OPEN WHITE WINES

GERMANY

CHILLI CLUB EDITION – PINOT BLANC Andreas Bender Mosel Germany Grapes: Pinot Blanc, 13% Vol. pleasantly fresh fine fruit mineral note	0,20L € 7,50 0,75L € 26
KATHARINA WECHSLER SUSTAINABLY GROWN RIESLING Katharina Wechsler Rheinhessen Germany Grapes: Riesling, 12,5% Vol. fine and juicy fruit balanced acidity strong minerality	0,20L € 8,50 0,75L € 31
DR. LOOSEN ROTSCHIEFER RIESLING Dr. Loosen Palatinate region Germany Grapes: Riesling, 12% Vol. impressive fruity soft	0,20L € 8,50 0,75L € 31
LOERSCH GLIMMERSCHIEFER RIESLING off-dry Loersch Mosel Germany Grapes: Riesling, 10% Vol. light lively spicy	0,20L € 7,90 0,75L € 29
LORENZ & SÖHNE LIEBESSPIEL fruity-sweet Lorenz & Söhne Nahe Germany Grapes: Siegerrebe, Muskateller, 8,2% Vol. seductive playful intense	0,20L € 7,90 0,75L € 29
VON WINNING PINOT GRIS von Winning Palatinate region Germany Grapes: Pinot Gris, 12% Vol. fresh exciting elegant structure	0,20L € 7,90 0,75L € 29
PFAFFMANN SILBERBERG PINOT GRIS Karl Pfaffmann Palatinate region Germany Grapes: Pinot Gris, 13,5% Vol. fine juiciness lively fresh	0,20L € 8,20 0,75L € 30
DR. LOOSEN PINOT BLANC Dr. Loosen Palatinate region Germany Grapes: Pinot Blanc, 12% Vol. balanced aromatic invigorating acidity	0,20L € 8,20 0,75L € 30
LORENZ & SÖHNE PUNKTLANDUNG PINOT BLANC Lorenz & Söhne Nahe Germany Grapes: Pinot Blanc, 12,5% Vol. clear invigorating fresh	0,20L € 7,90 0,75L € 29



OPEN WHITE WINES

GERMANY

VON WINNING SAUVIGNON BLANC II
von Winning | Palatinate region | Germany
Grapes: Sauvignon Blanc, 12,5% Vol.
exotic | aromatic | fine fruit notes

0,20L **€ 7,90**
0,75L **€ 29**

BASSERMANN-JORDAN SAUVIGNON BLANC
Bassermann-Jordan | Palatinate region | Germany
Grapes: Sauvignon Blanc, 12% Vol.
dry | fruity | aromatic

0,20L **€ 8,20**
0,75L **€ 30**

GROH "GROHSARTIG" PINOT BLANC & CHARDONNAY
Groh | Rheinhessen | Germany
Grapes: Chardonnay, Pinot Blanc, 12,5% Vol.
fruit-driven | full-bodied | pleasant acidity

0,20L **€ 7,90**
0,75L **€ 29**

METZGER „PRACHTSTÜCK“ BLANC DE NOIR
Metzger | Palatinate region | Germany
Grapes: Pinot Noir, 12% Vol.
fine fruit | elegant finesse

0,20L **€ 7,90**
0,75L **€ 29**

AUSTRIA

HAGN GELBER MUSKATELLER
Hagn | Lower Austria | Austria
Grapes: Gelber Muskateller, 12% Vol.
refreshing | fruity

0,20L **€ 8,50**
0,75L **€ 31**

HAGN GRÜNER VELTLINER HUNDSCHUPFEN
Hagn | Lower Austria | Austria
Grapes: Grüner Veltliner, 13% Vol.
pronounced fruit | structured | powerful and elegant

0,20L **€ 8,80**
0,75L **€ 32**

MAYER AM PFARRPLATZ ASIA CUVÉE
Mayer am Pfarrplatz | Vienna | Austria
Grapes: Grüner Veltliner, Riesling,
Sauvignon Blanc, Traminer, Pinot Blanc, 12,5% Vol.
seductive fruit | fine sweetness | enchanting aroma

0,20L **€ 8,20**
0,75L **€ 30**

OPEN WHITE WINES

ITALY

ALTÙRIS PINOT GRIGIO DOP
Altùris | Friuli | Italy
Grapes: Pinot Grigio, 12,5% Vol.
lush bouquet | juicy palate | aromatic

0,20L **€ 8,20**
0,75L **€ 30**

SAN MARZANO TIMO VERMENTINO
San Marzano | Puglia | Italy
Grapes: Vermentino, 13% Vol.
fresh fruit | elegant | subtle texture

0,20L **€ 7,90**
0,75L **€ 29**

MANDRAROSSA CHARDONNAY LAGUNA SECCA
Settesoli | Sicily | Italy
Grapes: Chardonnay, 13% Vol.
fresh | fruity | full-bodied

0,20L **€ 7,90**
0,75L **€ 29**

LUGANA "LA MUSINA" SARTORI
Sartori | Verona | Italy
Grapes: Trebbiano, 12,5% Vol.
distinctive | fresh | fruity

0,20L **€ 8,70**
0,75L **€ 32**

FRANCE

CLOS DE LA FONTAINE MUSCADET SEVRE ET MAINE SUR LIE
Domaine de la Foliette | Loire | France
Grapes: Melon de Bourgogne, 12% Vol.
fresh | lively | finesse

0,20L **€ 7,90**
0,75L **€ 29**

DOMAINE DE PELLEHAUT BLANC HARMONIE DE GASCOGNE
Domaine de Pellehaut | Côtes de Gascogne | France
Grapes: Chardonnay, Colombard, Gros Manseng,
Sauvignon Blanc, Ugni Blanc, 10,5% Vol.
fresh | mineral | charming aroma

0,20L **€ 7,70**
0,75L **€ 28**

VILLA DES CROIX VIOGNIER
Villa des Croix | Languedoc | France
Grapes: Viognier, 13% Vol.
low acidity | aromatic | mineral character

0,20L **€ 7,90**
0,75L **€ 29**

SPAIN

PACO Y LOLA NO. 12 ALBARIÑO
Adegas e Viñedos Paco y Lola | Rías Baixas | Spain
Grapes: Albariño, 12,5% Vol.
fresh on the palate | perfectly balanced | intense fruit

0,20L **€ 8,50**
0,75L **€ 29**

WHITE WINES BY BOTTLE | 0,75L

GERMANY

LOERSCH TRITTENHEIMER € 35
APOTHEKE KABINETT **fruity-sweet**

Loersch | Mosel | Germany
Grapes: Riesling, 9% Vol.
fine sweetness | fruity acidity | long fruity finish

MAXIMIN GRÜNHaus RIESLING ABTSBERG € 65
GROSSES GEWÄCHS

Maximin Grünhaus | Mosel | Germany
Grapes: Riesling, 12% Vol.
exotic | aromatic | mineral

VON WINNNING HAARDTER BÜRGERGARTEN RIESLING € 49

von Winning | Palatinate region | Germany
Grapes: Riesling, 12% Vol.
refreshing | fine acidity | delicate

MUTMACHA! DER WEISSE € 32

Andreas Bender | Mosel | Germany
Grapes: Riesling, Pinot Blanc, Sauvignon Blanc, 12,5% Vol.
refreshing | balanced acidity | expressive

WITTMANN PINOT BLANC **SUSTAINABLY GROWN** € 47

Wittmann | Rheinhessen | Germany
Grapes: Pinot Blanc, 12% Vol.
elegant | fruity | delicate

MARKUS SCHNEIDER PINOT GRIS € 40

Markus Schneider | Palatinate region | Germany
Grapes: Pinot Gris, 12,5% Vol.
brilliant | fine fruits | creamy | powerful

AUSTRIA

TEMENT KALK & KREIDE **SUSTAINABLY GROWN** € 51
SAUVIGNON BLANC

Tement | South Styria | Austria
Grapes: Sauvignon Blanc, 13,5% Vol.
complex | juicy | elegant

TEMENT RIED ZIEREGG KAPELLE **SUSTAINABLY GROWN** € 115
SAUVIGNON BLANC

Tement | South Styria | Austria
Grapes: Sauvignon Blanc, 13,5% Vol.
fruity | mineral | nuanced — an exceptional wine

WHITE WINES BY BOTTLE | 0,75L

ITALY

CANTINA TERLAN SAUVIGNON BLANC WINKL € 53

Terlan | South Tyrol | Italy
Grapes: Sauvignon Blanc, 13,5% Vol.
fruit-driven | fresh acidity | intense fruity bouquet

CANTINA TERLAN CHARDONNAY KREUTH € 55

Terlan | South Tyrol | Italy
Grapes: Chardonnay, 13,5% Vol.
fruit-driven | mineral | full-bodied

PUGLIA IGP CHARDONNAY BATTIGIA PAOLO LEO € 33

Paololeo | Puglia | Italy
Grapes: Chardonnay, 13% Vol.
fresh | smooth | long finish

CA DEI FRATI I FRATI LUGANA € 36

Cà dei Frati | Lombardy | Italy
Grapes: Trebbiano, 13% Vol.
fruity | elegant | fresh acidity

FRANCE

REVERDY SANCERRE LES CAILLOTES € 51

Bernard Reverdy | Loire | France
Grapes: Sauvignon Blanc, 13% Vol.
wonderfully fresh | fine minerality | perfectly balanced

OVERSEAS

CLOUDY BAY SAUVIGNON BLANC € 61

Cloudy Bay | Marlborough | New Zealand
Grapes: 100% Sauvignon Blanc, 12% Vol.
clear | precise | perhaps the world's most famous Sauvignon Blanc



OPEN RED WINES

GERMANY

CHILLI CLUB EDITION – MERLOT
Andreas Bender | Palatinate region | Germany
Grapes: Merlot, 13,5% Vol.
full fruit | pleasant bouquet | full-bodied & intense

0,20L € 7,50
0,75L € 26

PFAFFMANN PINOT NOIR
Pfaffmann | Palatinate region | Germany
Grapes: Pinot Noir, 13,5% Vol.
dry | fruity | aromatic

0,20L € 7,70
0,75L € 28

ITALY

FARNESE FANTINI SANGIOVESE
Farnese | Puglia | Italy
Grapes: Sangiovese, 12,5% Vol.
balanced | intense | smooth tannins

0,20L € 7,70
0,75L € 28

ORFEO NEGROAMARO PUGLIA IGP
Paololeo | Puglia | Italy
Grapes: Negroamaro, 14,5% Vol.
voluminous | soft and enveloping tannins | long finish

0,20L € 8,70
0,75L € 32

PRIMITIVO DI MANDURIA PASSO DEL CARDINALE
Paololeo | Puglia | Italy
Grapes: Primitivo, 14% Vol.
elegant | intense | full-bodied

0,20L € 8,20
0,75L € 30

FRANCE

PETITE SIRENE BORDEAUX
Giscours | Bordeaux | France
Grapes: Cabernet Sauvignon, Merlot, 13,5% Vol.
fruit-driven | structured

0,20L € 8,20
0,75L € 30

VILLA DES CROIX PINOT NOIR
Villa des Croix | Languedoc | France
Grapes: Pinot Noir, 12,5% Vol.
silky | aromatic | spicy

0,20L € 7,90
0,75L € 29

OPEN RED WINES

SPAIN

EMILIO MORO FINCA RESALSO
Emilio Moro | Ribera del Duero | Spain
Grapes: Tempranillo, 14,5% Vol.
rich fruit | highly elegant structure | harmonious on the palate

0,20L € 7,90
0,75L € 29

CONDE VALDEMAR CRIANZA RIOJA
Conde Valdemar | Rioja | Spain
Grapes: Garnacha, Maturana, Mazuelo,
Tempranillo, 14% Vol.
fruit-driven | structured | smooth

0,20L € 7,90
0,75L € 29

OVERSEAS

CHATEAU STE. MICHELLE CABERNET SAUVIGNON
Chateau Ste. Michelle | Washington | USA
Grapes: Cabernet Sauvignon, Malbec,
Merlot, Syrah, 13,5% Vol.
intense fruit | elegant | long-lasting finish

0,20L € 8,80
0,75L € 32,50

**FINCA LAS MORAS
LOS INTOCABLES BLACK MALBEC**
Finca las Moras | San Juan | Argentina
Grapes: Malbec, 13,5% Vol.
deep color | intense | fruity

0,20L € 8,50
0,75L € 31

PENFOLDS KOONUNGA HILL SHIRAZ
Penfolds | Koonunga Hill | Australia
Grapes: Shiraz, 14,5% Vol.
berry | fruity | floral | spicy

0,20L € 8,70
0,75L € 32



ROTWEIN FLASCHE | 0,75L

GERMANY

VON WINNING PINOT NOIR ROAYLE
von Winning | Palatinate region | Germany
Grapes: Pinot Noir, 14% Vol.
velvety tannins | great depth | wonderful juiciness

€ 47

ITALY

TIGNANELLO TOSCANA IGT
MARCHESI ANTINORI
Marchesi Antinori | Tuscany | Italy
Grapes: Cabernet Sauvignon,
Cabernet Franc und Sangiovese, 14,5% Vol.
intense ruby-red hue | impressive complexity | remarkable freshness

2018 € 229
2019 € 149
2020 € 189
2021 € 229

TEDESCHI MARNE 180 AMARONE DELLA VALPOLICELLA
Tedeschi | Venetia | Italy
Grapes: Corvina, Corvinone, Rondinella, 16,5% Vol.
dense on the palate | classic bouquet | wonderful aroma

€ 66

MASI BROLO CAMPOFIORIN VERONESE IGT
Masi | Venetia | Italy
Grapes: Corvina, Oseleta, Rondinella, 14% Vol.
soft tannins | finely structured | elegant aroma

€ 36

SPAIN

MARQUES DE RISCAL RESERVA XR DOC
Marques de Riscal | Rioja | Spain
Grapes: Graciano, Tempranillo, 14,5% Vol.
elegant | well-balanced | with rounded tannins

€ 59

ROTWEIN FLASCHE | 0,75L

FRANCE

CHATEAU DE LA DAUPHINE FRONSAC
Chateau de la Dauphine | Bordeaux | France
Grapes: Merlot, Cabernet Franc, 14,5% Vol.
ripe tannins | an ideal level of acidity | elegant fruit

€ 55

MICHEL TARDIEU NOBLES ORIGINES
COTES DU RHONE ROUGE
Tardieu Laurent | Côtes du Rhône | France
Grapes: Grenache, Syrah, Mourvèdre 14,5% Vol.
structured | fruit-driven | supremely elegant

€ 53

OVERSEAS

GLAETZER WINES AMON RA SHIRAZ
Glaetzer | Barossa Valley | Australia
Grapes: Shiraz, 15% Vol.
fresh | smooth | simply perfect

€ 96

TIME FOR WINE:
SAVOR FULL-BODIED WINES —
RED, WHITE, OR ROSÉ.



DRAFT BEERS

BECK'S _{a3} fresh pure authentic	0,30L € 3,90 0,50L € 5,90
HAAKE BECK KRÄUSEN _{a1,a3} naturally cloudy northern fine yellow	0,30L € 3,90 0,50L € 5,90
FRANZISKANER _{a1,a3} fresh mild spicy	0,30L € 3,90 0,50L € 5,90

BOTTLED BEERS

BECK'S _{a3} fresh pure authentic	0,33L € 3,90
CORONA CERO – ALCOHOL FREE _{a3} mild elegant light	0,355L € 4,50
TIGER BEER _{a3} asian fresh deep golden	0,33L € 3,90
TSING TAO _{a3} light mild dry	0,33L € 3,90
CORONA _{a3} mild floral light	0,355L € 5,50
FRANZISKANER ALCOHOL FREE _{a1,a3} refreshing invigorating alcohol-free	0,50L € 5,90
FRANZISKANER DARK _{a1,a3} full-bodied velvety smooth	0,50L € 5,90

HOMEMADE LEMONADES | 0,40L

ELDERFLOWER MINT	€ 5,90
LEMON LIME	€ 5,90
MANGO GINGER	€ 5,90
WILD BERRY	€ 5,90

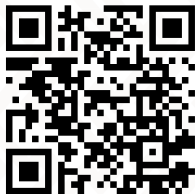
HOMEMADE ICE TEAS | 0,40L

GINGER	€ 5,90
ELDERFLOWER	€ 5,90
PEACH	€ 5,90
STRAWBERRY	€ 5,90
WILD BERRY	€ 5,90
LEMON LIME GINGER _{1,3,I}	€ 5,90

CHILLI CLUB GLASSES

Would you like to take our glasses home with you?

- Set of 4 shot glasses € 18
- Set of 4 tumblers € 20
- Set of 4 long drink glasses € 25



Visit our shop:
gastroconsulting-shop.de

PRE & AFTER DINNER COCKTAILS

BELLINI Moët Imperial Black peach	€ 10,90
LILLET CLUB Moët Imperial Black Lillet Blanc cucumber	€ 10,90
OLD CUBAN Moët Imperial Black Ron Pampero Blanco fresh lime juice mint	€ 10,90
PORNSTAR MARTINI Moët Imperial Black Stolichnaya Vodka Passoa passion fruit juice vanilla syrup _{1,2}	€ 10,90



PRE & AFTER DINNER COCKTAILS

CHILLI'S PALACE Slait Gin (Bremen-born 2020) Triple Sec pink grapefruit	€ 9,90
BAILEYS ESPRESSO MARTINI Stolichnaya Vodka Baileys Elixir di Caffé vanilla espresso ₉	€ 9,90
BEES KNEES also available alcohol-free Slait Gin (Bremen-born 2020) honey fresh lemon juice	€ 9,90
CARAJILLO 43 Likör 43 espresso ₉	€ 9,90
COSMOPOLITAN Stolichnaya Vodka Cointreau fresh lime juice cranberry juice	€ 9,90
DAIQUIRI Ron Pampero Blanco fresh lime juice sugar	€ 9,90
ESPRESSO MARTINI Stolichnaya Vodka Elixir di Caffé espresso ₉	€ 9,90
GOLDEN MARGARITA 1800 Añejo Triple Sec fresh lime juice sugar salt rim	€ 10,50
LAST MINUTE SIDECAR Vecchio Amaro del Capo _m Triple Sec Remy Martin lemon juice	€ 9,90
MANHATTAN Nikka Martini Rosso angostura bitters	€ 9,90
MARGARITA José Cuervo Silver Triple Sec fresh lime juice sugar salt rim	€ 9,90
NEGRONI Tanqueray Gin Campari ₁ Martini Rosso	€ 9,90
OLD FASHIONED Maker's Mark Angostura bitters orange juice sugar	€ 9,90



FIZZES & SOURS

APEROL SOUR Aperol ₁ orange sugar lemon Fee Foam ₂	€ 9,90
CAPO SOUR Vecchio Amaro del Capo _m lemon juice Fee Foam ₂	€ 9,90
FRANGELICO SOUR Frangelico sugar lemon Fee Foam ₂	€ 9,90
WHISKEY SOUR Maker's Mark sugar lemon Fee Foam ₂	€ 9,90
GIN FIZZ also available alcohol-free Tanqueray Gin sugar lemon soda	€ 9,90
MELON FIZZ melon liqueur ₁ sugar lemon soda	€ 9,90
RHABARBER FIZZ rhubarb liqueur ₁ sugar lemon soda	€ 9,90

CARIBBEAN & FANCY COCKTAILS

CAIPIRINHA Pitu Cachaça fresh lime juice raw cane sugar	€ 9,90
CARRIBEAN SPLASH Jamaican rum lemon juice ginger syrup pink grapefruit	€ 9,90
FROZEN APEROL Aperol ₁ orange juice Triple Sec lemon juice	€ 9,90
FROZEN MANGO DAIQUIRI Ron Pampero Blanco fresh lemon juice mango _{1,3,f} mango juice ₃ sugar	€ 9,90
FROZEN MANGO MARGARITA Jose Cuervo Silver Triple Sec fresh lime juice mango _{1,3,f} mango juice ₃	€ 9,90
FROZEN STRAWBERRY DAIQUIRI Ron Pampero Blanco lemon juice fresh strawberries	€ 9,90
FROZEN STRAWBERRY MARGARITA Jose Cuervo Silver Triple Sec fresh lime juice fresh strawberries	€ 9,90
GIN BASIL SMASH Tanqueray Gin basil fresh lime juice sugar syrup	€ 10,50
HERBSTBLÜTE Stolichnaya Vodka elderflower syrup lemon juice passion fruit juice orange juice	€ 9,90
LIGHTS OF HAVANA Melon liquer ₁ Malibu fresh lime juice orange juice pineapple juice ₃	€ 9,90
LONG ISLAND ICED TEA Tanqueray Gin Stolichnaya Vodka Triple Sec Jose Cuervo Silver Ron Pampero Blanco lemon juice Coca-Cola _{1,3,9,11}	€ 12
LYNCHBURG LEMONADE Jack Daniel's Triple Sec Sprite _{1,1} lime slices	€ 9,90
MAI TAI Ron Pampero Blanco Jamaican rum Triple Sec almonds _{n1} fresh lime juice pineapple juice ₃ Old Pascas 73%	€ 12

CARIBBEAN & FANCY COCKTAILS

MOJITO Ron Pampero Blanco fresh lime juice raw cane sugar mint soda	€ 10,90
MOSCOW MULE Stolichnaya Vodka fresh lime juice ginger beer	€ 9,90
PIÑA COLADA Ron Pampero Blanco pineapple juice ₃ coconut _{h1,3} cream _g	€ 9,90
PLANTERS PUNCH Old Pascas Jamaican rum grenadine _{1,3} orange juice pineapple juice ₃ lemon Angostura bitters nutmeg	€ 10,50
SEX ON THE BEACH Stolichnaya Vodka Pepino Peach lime cranberry juice pineapple juice ₃ grenadine _{1,3}	€ 9,90
SINGAPORE SLING Tanqueray Gin Cherry Heering D.O.M. Benedictine Cointreau grenadine _{1,3} fresh lime juice Angostura bitters soda	€ 10,50
TROPICAL FRESH Ron Pampero Blanco lemon juice peach syrup angostura	€ 9,90
SOLERO Stolichnaya Vodka Likör 43 vanilla syrup _{1,2} passion fruit juice orange juice cream _g	€ 9,90

DRIVERS – VIRGIN

COOL MANGO mango Juice ₃ orange juice lemon coconut _{h1,3} fresh mint	€ 7,90
GINGER BERRY strawberry ginger fresh lime juice ginger ale _{1,3}	€ 7,90
GINGER SPLASH orange juice fresh lime juice ginger passion fruit purée Ginger B.	€ 7,90
IPANEMA lime raw cane sugar fresh lime juice ginger ale _{1,3}	€ 7,90
RED COCONUT pineapple juice ₃ cream _g coconut _{h1,3} strawberry	€ 7,90
SPICY PINK ginger syrup fresh lime juice pink grapefruit	€ 7,90
VIRGIN MOJITO mint raw cane sugar fresh lime juice ginger ale _{1,3}	€ 7,90

SHAKEN OR STIRRED?
MOST IMPORTANT VIRGIN!



GIN | 4cl

SLAIT GIN

Bremen, Germany, 45% Vol.
Botanicals: pepper | chili | orange | lemon | cinnamon oil

€ 8,50

SLAIT BERRY

Bremen, Germany, 41% Vol.
Botanicals: pepper | chili | lemon | raspberry

€ 8,50

MITNIG 58

Bremen, Germany, 41% Vol.
Botanicals: lemon | cucumber

€ 8,50

KI NO BI

Kyoto, Japan, 45,7% Vol.
Botanicals: Yuzu | lemon | ginger | pepper

€ 10

ROKU GIN

Osaka, Japan, 43% Vol.
Botanicals: cherry blossom | yuzu | pepper

€ 8,50

HUMBOLDT

Bremen, Germany, 43% Vol.
Botanicals: congona | angostura | guarana | pimento

€ 9

FREIGEIST alcohol-free

Bremen, Germany, 0% Vol.
Botanicals: coriander | lavender | orange | cinnamon

€ 7

GIN MARE

Vilanova i la Geltrú, Spain, 42,7% Vol.
Botanicals: rosemary | juniper

€ 9,50

GIN SUL

Hamburg, Germany, 43% Vol.
Botanicals: cinnamon | Piment | lavender | rose

€ 9,50

BROCKMAN GIN

London, England, 40% Vol.
Botanicals: cinnamon | blackberry | blueberry | coriander

€ 9,50

HENDRICK'S

Girvan, Scotland, 41,3% Vol.
Botanicals: cucumber | lemon

€ 9

MONKEY 47

Schwarzwald, Germany, 47% Vol.
Botanicals: 47 varieties including lemon | orange | lavender

€ 9,50



SLAIT GIN

Bremen's peppery
answer to the diverse
world of gin.

The name "SLAIT" comes from Low German and refers to the driving of riverbank stakes used for securing the shoreline. Here on the Weser River, the idea for a slightly edgy, peppery gin was born in early 2020.
Origin: Bremen, Germany, 45% Vol.

VODKA | 4cl

HAKU VODKA	€ 8
GREY GOOSE	€ 10
BELVEDERE	€ 10

RUM | 4cl

RON ZACAPA 23 AÑOS	€ 10
RON ZACAPA XO	€ 16,50
DON PAPA BAROKO	€ 10
RON PAMPERO ANIVERSARIO	€ 8
HAVANA CLUB SELECCION DE MAESTROS	€ 12,50
HAVANA CLUB 7 AÑOS	€ 8,50

TEQUILA | 4cl

DON JULIO BLANCO	€ 10
DON JULIO REPOSADO	€ 12
PATRON SILVER	€ 11
PATRON AÑEJO	€ 13
JOSE CUERVO 1800 BLANCO	€ 8
JOSE CUERVO 1800 AÑEJO	€ 9

WHISKEY | 4cl

HIBIKI JAPANESE HARMONY	€ 12,50
SUNTORY TOKI	€ 8,50
NIKKA FROM THE BARREL	€ 11
ELIJAH CRAIG	€ 11,50
LAGAVULIN 16 YEARS	€ 12,50
OBAN 14 YEARS	€ 10,50
LAPHROAIG 10 YEARS	€ 10
GLENFIDDICH 12 YEARS	€ 9
MONKEY SHOULDER	€ 9,50
BUSHMILLS 10 YEARS	€ 8,50
MAKER'S MARK	€ 7,50
JACK DANIEL'S	€ 8

BRANDY & COGNAC | 2cl

HENNESSY X.O.	€ 12
HENNESSY V.S.O.P	€ 9,50
REMY MARTIN V.S.O.P	€ 9
CARLOS I	€ 8
CARDENAL MENDOZA	€ 8



FRUIT BRANDY | 2cl

ZIEGLER WILLIAMS PEAR	€ 6
ZIEGLER WILD RASPBERRY	€ 6
ZIEGLER MIRABELLE	€ 6
ZIEGLER HAZELNUT	€ 6
ZIEGLER WILD CHERRY	€ 7,50

GRAPPA | 2cl

GRAPPA CABERNET & SAUVIGNON Grapes: Cabernet Franc, Cabernet Sauvignon, 40% Vol.	€ 8
GRAPPA PINOT & CHARDONNAY Grapes: Pinot Grigio, Chardonnay, 40% Vol.	€ 5
GRAPPA FRIULANA Grapes: Cabernet, Merlot, Refosco, Pinot Grigio, Sauvignon, Friulano, 50% Vol.	€ 5
GRAPPA RESERVA BARRIQUE Grapes: Cabernet, Merlot, Refosco, Pinot Grigio, Sauvignon, Friulano, 50% Vol.	€ 5

BITTERS, ANISES & LIQUEURS | 4cl

CAMPARI _l	€ 5
BAILEYS	€ 5
SAMBUCA	€ 5
RAMAZZOTTI	€ 5
AVERNA	€ 5
FERNET BRANCA	€ 5
VECCHIO AMARO DEL CAPO _m	€ 5
FRANGELICO _l	€ 5
LIKÖR 43	€ 5

VERMOUTH | 5cl

MARTINI BIANCO _l / ROSSO _l / EXTRA DRY _l	€ 5
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SOFTS

SAN PELLEGRINO	0,25L	€ 2,90
	0,75L	€ 7,50
ACQUA PANNA – NON-CARBONATED	0,25L	€ 2,90
	0,75L	€ 7,50
COCA-COLA _{1,3,9,11}	0,25L	€ 2,90
	0,40L	€ 3,90
COCA-COLA ZERO _{1,3,9,11}	0,25L	€ 2,90
	0,40L	€ 3,90
SPRITE ₁₁	0,25L	€ 2,90
	0,40L	€ 3,90
FANTA _{1,2,3}	0,25L	€ 2,90
	0,40L	€ 3,90
SCHWEPPE'S BITTER LEMON _{3,10}	0,20L	€ 3,20
SCHWEPPE'S DRY TONIC WATER ₁₀	0,20L	€ 3,20
SCHWEPPE'S GINGER ALE _{1,3}	0,20L	€ 3,20
FEVER TREE INDIAN TONIC ₁₀	0,20L	€ 3,90
FEVER TREE MEDITERANEAN TONIC ₁₀	0,20L	€ 3,90
RED BULL _{9,11,14}	0,25L	€ 4,50
GRANINI JUICES apple (unfiltered) ₃ pineapple ₃ orange	0,25L	€ 3,50
GRANINI NECTARS rhubarb passion fruit banana ₃ cherry mango ₃ cranberry	0,25L	€ 3,50

ALL JUICES AND NECTARS ALSO AVAILABLE AS SPRITZERS

0,40L € 4,50

COFFEE

I.O

100% caffè

ESPRESSO ₉	€ 2,50
ESPRESSO MACCHIATO _{9,g}	€ 3,20
FLAT WHITE _{9,g}	€ 3,90
CAPPUCCINO _{9,g}	€ 3,90
LATTE MACCHIATO _{9,g}	€ 4,30
COFFEE ₉	€ 2,90
HOT CHOCOLATE ₉	€ 4,50

All coffee specialties also available with oat drink (+ € 0,80)

TEA

KCO

DARJEELING – SUSTAINABLY GROWN FAIRTRADE aromatized black tea with bergamot	€ 3,70
GREEN TEA – SUSTAINABLY GROWN FAIRTRADE green tea	€ 3,70
WHITE TEA EXOTIC aromatized tea blend with pineapple and papaya	€ 3,70
MORINGA herbal tea with pomegranate	€ 3,70
ORANCUJA refreshing fruit tea blend	€ 3,70

HOMEMADE TEA

PEPPERMINT TEA WITH FRESH MINT	€ 4,60
GINGER TEA WITH FRESH GINGER	€ 4,60
TEA WITH FRESH MINT AND LIME	€ 4,90
TEA WITH FRESH GINGER AND LEMON	€ 4,90
TEA WITH FRESH MINT AND GINGER	€ 4,90

CHILLI CLUB



All prices include VAT and are listed in EUR.

Images shown in this menu are serving examples.

Allergy notice: All dishes may contain traces of sesame, nuts, gluten, garlic, mustard, and soy.

All products are prepared in-house with the greatest care.

Products containing allergens or additives are indicated by the corresponding letters and numbers:

(a) contains gluten (various/in traces), (a1) contains gluten (wheat), (a2) contains gluten (rye),
(a3) contains gluten (barley), (a4) contains gluten (oats),
(b) contains crustaceans, (c) contains eggs, (d) contains fish, (e) contains peanuts,
(f) contains soybeans, (g) contains milk/lactose, (h) contains tree nuts (various/in traces),
(h1) contains almonds, (h2) contains hazelnuts, (h3) contains walnuts, (h4) contains cashew nuts,
(h5) contains pecans, (h6) contains Brazil nuts, (h7) contains pistachios, (h8) contains macadamia nuts,
(i) contains celery, (j) contains mustard, (k) contains sesame seeds,
(l) contains sulfur dioxide/sulfites, (m) contains lupins, (n) contains molluscs, (1) with coloring,
(2) with preservative, (3) with antioxidant, (4) with flavor enhancer, (5) sulfured, (6) blackened,
(7) waxed, (8) with phosphate, (9) contains caffeine, (10) contains quinine, (11) with sweetener,
(12) contains a source of phenylalanine, (14) with taurine.