

LUNCHMENU

Monday to Saturday except on **holidays**
11:30h till 14:00h



APPETIZER

Springroll or hot-sour-soup

MAINDISHES

- | | |
|--|---------------|
| M1 Eighth treasures spicy (F) | 12,90€ |
| Mixed vegetables with chicken, pork and beef | |
| M2 Chicken sweet-sour (A,C) | 12,50€ |
| Fried chicken in a pineapple-carrot sauce | |
| M3 Fasting vegetables „buddha style“ (F) | 12,20€ |
| With brocoli, bamboo, chinese cabbage, mushrooms
onions and carrots | |
| M4 Crispy chicken with vegetables (A,C) | 12,90€ |
| With brocoli, bamboo, onions, mushrooms and carrots | |
| M5 Crispy duck with vegetables or sweet sour (A,F) | 13,20€ |
| M6 Tang-Tsu Fish with a sweet-garlic sauce(A,D) | 12,90€ |

Allergen information

A= Gluten grain, B= Crustacean, C= Egg, D= Fish, E= Peanut, F= Soya, G= Milk or Lactose, H= Schalenfrüchte, L= Cellery, M= Mustard, N= Sesam, O= Sulfit, P= Lupins, R= molluscs

APPETIZER



- | | | |
|----|---|------------|
| 1 | Springroll (A,C)
Homemade, big springroll with meat and white herb | 4,20€ |
| 1A | Vegeterian springrolls (A,C)
5 small rolls with sweet-chilli sauce | 3,80€ |
| 2 | Tempura fried vegetables (A,C)
With onions, carrots, paprica and champignons | 4,90€ |
| 3 | Fried Wan Tan (A,C)
Finely chopped chicken in wan tan, with chilli sauce | 5,50€ |
| 4 | Fried squid (D) | 4,50€ |
| 5 | Kim-chi salad spicy | 4,50€ |
| 6 | Cucumber salad spicy (F) | 5,50€ |
| 7 | Dumblings fried or steamed (A,C,F)
Homemade dumblings with beeffillin | 7,50€ |
| 8 | Mixed dumblings (A,B,C,F)
Beef-, prawns-, pork- and fishfillings | 7,50€ |
| 9 | Fried prawns (A,B) small 6,50€ | big 10,80€ |
| 10 | Mixplate (2 veg. Springrolls, 2 Wan tans,
2 fried squid, 2 fried prawns) | 8,80€ |
| 12 | Hot-sour-soup spicy (A,C,F,O)
Our special soup with vegetables tofu and duckmeat | 4,30€ |
| 13 | Wan Tan soup (A,C)
Finely chopped chicken in wan tan, in a clear soup | 4,80€ |

Allergen information

A= Gluten grain, B= Crustacean, C= Egg, D= Fish, E= Peanut, F= Soya, G= Milk or Lactose, H= Schalenfrüchte, L= Cellery, M= Mustard, N= Sesam, O= Sulfit, P= Lupins, R= molluscs

MAINDISHES



CHICKEN

- 20 Chicken with Curry **spicy** (A,G) 14,80€**
Coconutmilk with curry, broccoli, bamboo and carrots
- 21 Chicken sweet sour (A,C) 14,30€**
Fried chicken in a tomatoe, pineapple, carrot sauce
- 22 Chicken Tang Tsu (A,C,F) 14,80€**
Crispy chicken in a garlic-sweet-sour-sauce
- 23 Crispy Chicken with fried noodles 16,80€**
Or fried rice, within kim chi salad garlic or
Sweet-sour or mango-cocos-sauce (A,C,G)

DUCK

- 30 Crispy duck with fried noodles or rice (A,F) 17,80€**
with garlic sauce
- 31 Crispy duck sweet sour (A) 17,80€**
in a pineapple-carrot sauce
- 32 Crispy duck with vegetables (can also cooked 17,80€**
spicy) (A,F,O)
With paprika, onions , mushrooms, carrots and bamboo

BEEF

- 40 Beef with onions (F,O) 16,80€**
- 41 Crispy beef **spicy** (A,F,O) 16,80€**
With paprika, carrots and onions

Allergen information

A= Gluten grain, B= Crustacean, C= Egg, D= Fish, E= Peanut, F= Soya, G= Milk o
Lactose, H= Schalenfrüchte, L= Cellery, M= Mustard, N= Sesam, O= Sulfit, P= Lupins, R=
molluscs

SEAFOOD

- 50 Prawns with salt and pepper (B,O)**
- 51 Tang Tsu Fish (A,D)**
Fried Tilafilet in a garlic-sweet-sour sauce



VEGETARIAN

- 60 Fasting vegetables „buddha style“ (F) 13,30€**
With brocoli, bamboo, chinese cabbage, mushrooms
Onions and carrots
- 61 Mapu Tofu **spicy** (F,O) 13,80€**
- 62 Tofu with vegetables (F) 13,80€**

FRIED RICE & FRIED NOODLES

- 70 Fried rice with eggs and vegetables (C,F,O) 10,80€**
With carrots and chinese cabbage
- A or with fried or crispy chicken (C,F,O) 11,50€**
- B or with curry and chicken (C,F,O) 11,50€**
- C or prawns(B,C,F,O) 16,80€**
- 71 Fried noodles with vegetables (A,C,F,O) 10,80€**
With carrots and chinese cabbage
- A or with fried or crispy chicken (A,C,F,O) 11,50€**
- B or with curry and chicken (A,C,F,O) 11,50€**
- C or prawns (A,B,C,F,O) 16,80€**
- B1 Garnish fried rice**
- B2 or noodles(A,B,C,F,O) 6,20€**
With carrots and chinese cabbage

Allergen information

A= Gluten grain, B= Crustacean, C= Egg, D= Fish, E= Peanut, F= Soya, G= Milk or Lactose, H= Schalenfrüchte, L= Cellery, M= Mustard, N= Sesam, O= Sulfit, P= Lupins, R= molluscs

ORIGINAL, CHINESE DISHES



- C1 Yu xiang qiezi Aubergine with various vegetables **spicy** (F,O)**
Fine chopped onions, paprika, ginger and chily **14,30€**
- C2 Canton duck with a golden crust with beijin sauce (A,F)**
With homemade chinese bread and cucumber **26,80€**
- C3 Tender braised belly meat with** **24,80€**
homemade chinese bread (A)
- C4 Eight treasures **spicy** (F,O)** **15,80€**
Various vegetables with chicken,pork and beef

CANTON / BEIJING DUCK FOR 2 or 4 PERSON

- 1. Gang** **Hot-sour soup**
- 2. Gang** **Mixed dumblings**
- 3. Gang** **Crispy beijing duck with beijing sauce**
With cucumber, cellery and homemade wraps
- 4.Gang** **Tender braised belly meat „canton style“**
with home made chinese bread
Season vegetables (A,C,F,O)
- 5. Gang** **Dessert** **80/140€**

Allergen information

A= Gluten grain, B= Crustacean, C= Egg, D= Fish, E= Peanut, F= Soya, G= Milk or Lactose, H= Schalenfrüchte, L= Cellery, M= Mustard, N= Sesam, O= Sulfit, P= Lupins, R= molluscs

LUXURY MENUE FOR 2 PERSON



L1 Hot-sour soup

Homemade springroll or vegetarian springroll

- Eighth treasures **spicy**
- Crispy Duck
- Chicken sweet sour

Fried bananas with honey

(A,C,F,O)

49,80€

L2 Wan-tan soup

Homemade springroll or vegetarian springroll

Chicken with curry **spicy**

Crispy chicken

Tang-tsu fisch with a sweet-garlic-sauce

Fried bananas with honey

(A,D,F,G,O)

49,80€

LUXURY MENUE FOR 4 PERSON

L3 Hot sour soup

Homemade springroll or vegetarian springroll

- **Beef with onions**
- Crispy duck with vegetables
- Chicken sweet sour
- Prawns with salt and pepper
- Eighth treasures **spicy**

Fried bananas with honey (A,B,C,F,O)

98,80€

DESSERT

80 Fried bananas with honey (A,C) 5,30€

81 Fried bananas with honey and ice (A,C) 6,30€

82 Flambéd ice(A,O) 5,80€

83 Lychee-coconut-cream-cheesecake (A,C,G) 5,30€

Allergen information

A= Gluten grain, B= Crustacean, C= Egg, D= Fish, E= Peanut, F= Soya, G= Milk or Lactose, H= Schalenfrüchte, L= Cellery, M= Mustard, N= Sesam, O= Sulfit, P= Lupins, R= molluscs

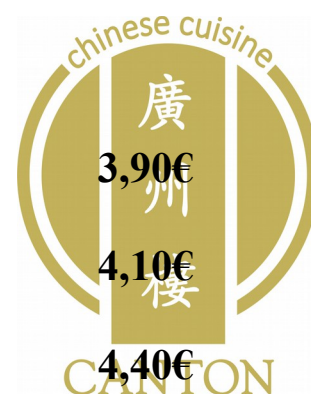
SOFTDRINKS



Coca Cola, Fanta Sprite, Spezi	0,3l	3,40€
	0,5l	4,40€
Orange or Applejuice	0,3l	3,60€
	0,5l	4,70€
Orange or Applejuice with water or sparkling water	0,3l	3,40€
	0,5l	4,40€
Currant juice	0,3l	3,60€
	0,5l	4,60€
Currant with water or sparkling water	0,3l	3,40€
	0,5l	4,40€
Lychee or mango juice	0,3l	4,50€
	0,5l	5,50€
Lychee or mango juice with water or sparkling water	0,3l	3,40€
	0,5l	4,40€
Soda (sparkling water)	0,3l	2,60€
	0,5l	3,60€
Elderberry or raspberry juice	0,3l	2,70€
	0,5l	3,70€
Bottle Aloe Vera peach or kiwi	0,5l	4,50€
Bottle Coca-cola Light or Zero	0,3l	3,70€
Bottle Ice tea peach, lemon	0,3l	3,70€
Bottle Almdudler	0,3l	3,70€
Bottle bitter lemon	0,2l	3,70€
Bottle tonic water	0,2l	3,70€
Bottle mineralwater	0,3l	3,40€
	0,7l	6,10€

TEA

- Peppermint-, Camomile-, Black-
and Fruit tea
Jasmin- or Green-tea
Mango-, Ginger-lemon or Ginsengfruit-tea,
Peach and apricose tea



COFFEE

- | | |
|-----------------|-------|
| Espresso | 4,00€ |
| Extend coffee | 4,40€ |
| Capuccino | 4,50€ |
| Latte Macchiato | 4,70€ |

BEER (A)

- | | | | |
|--------------------------------|------------|------------|------------|
| Beer from the barrel | 0,2l 3,40€ | 0,3l 3,70€ | 0,5l 4,70€ |
| Radler | | 0,3l 3,90€ | 0,5l 4,90€ |
| Wheat Beer Edelweiß Hefe | | | 0,5l 4,70€ |
| Wheat Beer Edelweiß dark | | | 0,5l 4,70€ |
| Wheat Beer Edelweiß nonalcohol | | | 0,5l 4,50€ |
| Schloßgold nonalcohol beer | | | 0,5l 4,50€ |
| Tsing Tao Beer | 0,3l | 4,50€ | |

APERITIFS (O)

- | | | |
|------------------------------|-----|-------|
| Plum wine hot | 4cl | 4,70€ |
| Obstler | 2cl | 5,60€ |
| Campari Soda | 2cl | 6,60€ |
| Campari Orange | 2cl | 7,10€ |
| Wodka apple, mango or lychee | 4cl | 7,10€ |
| Gin Tonic | 2cl | 7,10€ |
| Aperol | 4cl | 7,30€ |

WHITE WINE

Splashing white wine	1/4l	4,60€
Splashing white wine sweet	1/4l	4,80€



Grüner Veltliner Wagramterrassen 2017

Weingut Anton Bauer

This wine is a classic Grüner Veltliner.

It impresses with its light and fruity enjoyment with a fine spice.

A wonderful wine, which is best to enjoy cool on the terrace.

1,8l 4,90€ 1/4l 7,40€ 0,75l 28€

Riesling Sandstein 2017

Weingut Josef Fritz

Spicy peach fruit and spicy notes underpinned in the nose. On the palate mineral with crisp structure; multi-faceted, lively, and with a spirited finish.

1,8l 5,00€ 1/4l 7,60€ 0,75l 29€

Chardonnay Heidenboden 2017

Weingut Keringer-Mönchhof-Neusiedlersee

A bouquet of fine fruit and flower aromas in the nose.

On the palate, the wine presents itself juicy and fresh, with notes of pears and ripe bananas, in the finish elegant, balanced and creamy.

1,8l 5,00€ 1/4l 7,60€ 0,75l 29€

Asia Cuvée 2017

Weingut Rotes Haus am Nussberg, Wien

Seductive and exotic fruit notes and an elegant muscat and rose scent unfold in the nose.

On the palate, the wine is balanced and lively with delicate residual sweetness in the reverberation.

1,8l 5,40€ 1/4l 8,30€ 0,75l 32€

RED WINE

Splashing red wine	1/4l
Splashind red wine sweet	1/4l



4,60€
4,80€

Zweigelt DAC 2017

Weingut jacqueline Klein, Andau, Neusiedlersee

The fragrance echoes of cherries and ripe berry fruits.

Slightly spicy with precise fruit on the palate.

A full-bodied red wine with a fine tannin structure.

1/8l € 5,00 1/4l 7,60€ 0,75l € 29

Primitivo di Manduria DOP Talò 2016

Cantine San Marzano, Apulien

A generous bouquet reminiscent of ripe cherries and plums,
with pleasant notes of cocoa and vanilla.

Velvety texture, dense structure and sweetish notes.

1/8l € 5,70 1/4l 8,80€ 0,75l € 34

ROSÉWINE

Rosé vom Zweigelt BIO 2017

Weingut Jurtschitsch, Langenlois – Kamptal

The rosé impresses with its bright pink with onion-peel-colored
reflections,

delicate fragrance with fine fruit nuances of cherries and wild berries.

He looks fresh and animating!

1/8l € 5,20 1/4l 7,90€ 0,75l € 30