

冷前菜

Cold appetizer

豆腐皮卷/苏州豆腐干 

Vegetarian roll made of tofu paper^{F)N)}/Stewed Tofu in "Suzhou" style ^{F)H)}

Euro 6,5 / 6,0

松脆黄瓜

Chopped Cucumber pieces with garlic sauce^{F)H)} 

Euro 4,9

麻辣嫩鸡

Chicken with sesame oil and pickled with Ma La sauce   ^{F)N)}

Euro 6,5

芒果鱿鱼沙拉

Mango squid salat  ^{R)}

Euro 6,5

上海卤牛肉

Stewed roast beef with spice marinade ^{F)}

Euro 8,0

白玉千禧蛋/尖椒皮蛋

Egg of thousand years with soya-cheese/chili pieces  ^{C)F)}

Euro 6,5

海带沙拉

Seaweed salad with homemade marinade ^{F)N)}

Euro 6,5

热前菜

Warm appetizer

小笼包

Dim Sum „Xiao-Long“(dumplings with pork, 5 pieces) ^{A)F)}

Euro 6,9

蒸虾饺

Dumplings with shrimps (steamed, 3 pieces) ^{A)}

Euro 6,0

韭菜煎虾饺/羊肉/猪肉

Roasted Gyoza with shrimps & wild garlic^{A)B)}/ -lamb and celery^{A)F)L)}/ -pork and napa cabbage^{A)F)}(5 pieces)

Euro 6,0

炸龙虾角

Raviolis filled with shrimps and water chestnuts^{A)D)B)}

Euro 6,9

杭州酥魚

Braised Cupid in "Hangzhou" Marinade (with bones)^{F)N)}

Euro 8,5

尖椒牛百叶

Shredded calf's tripe with green chili 🌶️ 🌶️

Euro 7,0

炸虾卷

Crispy shrimp roll with water chestnuts^{A)D)B)}

Euro 6,0

香脆鸡肉卷

Crispy Chicken roll^{A)F)}

Euro 6,0

炸土豆虾卷

Prawns in crispy potato spirals^{A)B)}

Euro 6,5

脆炸豆腐泡

Baked tofu cubes with hoisin sauce 🌿^{F)R)}

Euro 5,0

五香素鸡

Vegetarian chicken^{A)F)H)} 🌶️ 🌿

Euro 6,5

担担面

„Dan-Dan“ noodles 🌶️ 🌿^{A)F)H)}

Euro 5,0

汤类

Soups

素菜汤

Vegetable soup

Euro 4,5

番茄蛋花汤/玉米蛋花湯

Egg Flower soup with tomatoes 🌿 / with chicken and corn^{C)}

Euro 5,0

🌶️ piquant, 🌶️ 🌶️ spicy, 🌶️ 🌶️ 🌶️ hot spicy, 🌿 vegetarian

辣味鲜虾汤

Spicy Thai prawn soup    B)R)

Euro 6,0

虾肉馄饨汤

Wan Tan soup with shrimps and chicken A)B)

Euro 5,5

椰奶鸡丝汤

Coconut milk soup with red curry, chicken stripes and mushroom F)G)O)

Euro 5,5

鱼丸汤

Fish ball soup D)

Euro 5,0

金菇酸辣汤

Sour and spicy soup with golden mushroom    C)O)F)

Euro 5,0

海鲜类

Prawns & Fish

椒盐大虾/蔬菜大虾

King prawns in salt crust with paprika and chili   / with saison vegetables in wok A)B)F)

Euro 19,0

宫保爆大虾

King prawns à la Gongbao   B)F)O)

Euro 19,0

麻辣鲜虾米(

Prawns pieces after "Ma-La" style B)F)   

Euro 19,0

脆炸胡蝶虾

Prawns in crispy prawns crackers crust C)B)R)

Euro 19,0

龙井虾仁

Shrimps with dragon fountain tea aroma A)B)

Euro 19,0

 piquant,   spicy,    hot spicy,  vegetarian

生煎鲈鱼/清蒸鲈鱼

Sea bass steamed after „Green Cottage“ style ^{D)}/ grilled with saison vegetables & ginger sauce ^{A)D)F)}

Euro 18,0

清蒸鳕鱼柳/红烧鳕鱼

Halibut steamed ^{D)}/ stewed traditionally after „Hangzhou“ style ^{A)D)F)}

Euro 18,0

辣炒鲜鲈鱼

Angler fillet spicy fried with courgette  ^{D)F)}

Euro 20,0

葱油草鱼

Steamed carp with ginger and coriander ^{D)F)}

Euro 26/28/30

豆豉鲜贝

Scallops with „Dou-Chi“-sauce  ^{H)F)}

Euro 22,0

海鲜豆腐煲

Seafood pot with Cellophane noodles ^{B)F)}

Euro 18,0

禽类

Poultry

糖醋鸡

Chicken sweet-sour „Tangcu“-Style ^{A)F)O)}

Euro 14,9

四川鸡丁

Chicken in „Sichuan“-Art  ^{F)H)}

Euro 13,9

什锦鸡

Chicken with saison vegetables in wok cooked ^{F)}

Euro 13,9

蒜苗鸡丁

In Wok fried chicken filet with onion offspring   ^{F)}

Euro 15,9

辣味芒果鸡

Chicken with fresh mango  ^{H)}

Euro 14,9

腰果脆鸡柳

Chicken with cashew nuts coat ^{A)H)}

Euro 17,9

杭州卤鸭

Braised duck à la "Hangzhou" style ^{F)N)}

Euro 18,0

蔬菜香酥鸭/菠萝鸭/红咖喱鸭

Crispy duck with saison vegetable ^{A)F)}/with pineapple ^{A)F)}/ in Thai style   ^{A)F)G)}

Euro 15,9/17,9

蒜苗炒鹅胸

Goose spicy in wok with Sacha sauce with onion springs   ^{F)O)R)}

Euro 17,9

笋干鸭煲

Braised duck with dried bamboo shoots in a stewpot

Euro 17,9

肉类

Meat

牛柳 / Beef

四川牛柳

Beef in Sichuan style   ^{F)H)}

Euro 15,9

黑胡椒牛柳

Beef with black pepper à la Green Cottage   ^{F)}

Euro 20,0

鱼香酥牛肉

Yuxiang- bonbons(fired beef dices, sweet-sour-hot-crispy)   ^{A)F)O)}

Euro 20,0

草果爆牛柳

Beef filet fried with blossom pepper and nutmeg powder ^{F)H)O)}

Euro 20,0

干煸牛柳

Gan-Bian beef filet  ^{A)F)L)}

Euro 17,9

 piquant,   spicy,    hot spicy,  vegetarian

尖椒牛柳

Beef with pepperoni cooked in wok 🌶️^{F)}

Euro 17,9

猪肉 / Pork

酱香红烧肉(杭州东坡肉)

Stewed pork belly with Chinese bread („Dong Po Rou“, specialty from our hometown)^{F)}

Euro 6,9/St.

红烧狮子头

Braised meatball ("lion's head", speciality of our home town)^{F)}

Euro 3,50/St.

回锅肉

Hui-Guo Pork^{F)} 🌶️ 🌶️

Euro 13,0

蒜苗肉丝

Shredded pork with onion springs^{F)}

Euro 13,9

尖椒肉丝

Shredded pork with chili 🌶️^{A)F)}

Euro 12,9

糖醋排骨

Sweet sour pork chops („Tangcu“-Style)^{A)F)O)}

Euro 12,5

葱姜腰花

Kidney roasted in Wok ginger and scallion^{F)}

Euro 14,0

羊柳和鹿肉 / Lamb & Deer

糊辣炒羊米

Cubed lamb filet tender stir fried in „Ma-La“ style 🌶️ 🌶️ 🌶️^{F)}

Euro 20,0

椒汁炒羊柳

Lamb drily with ginger, garlic, Chinese and pepper 🌶️^{F)}

Euro 20,0

🌶️ piquant, 🌶️ 🌶️ spicy, 🌶️ 🌶️ 🌶️ hot spicy, 🌿 vegetarian

蒙古烤羊肉

Lamb after a Mongolian recipe ^{F)}

Euro 20,0

酱汁烤熏鹿

Deer medallions over tea-leaf cured and grilled ^{F)R)}

Euro 24,0

椒盐炒鹿柳

Deer filet dry fried with blossom pepper  ^{A)F)R)}

Euro 24,0

田鸡 / Frog legs

田鸡:宫保/豆汁/鱼香

Frog legs a lá „Gong-Bao“  / „Dou-Chi“ sauce  / „Yuxiang“   ^{A)C)F)}

Euro 15,0

素食类

For Vegetarian

蔬菜炒米饭

Fried rice with eeg and vegetables ^{C)F)}

Euro 8,0

蔬菜家常面

Home-made noodles fried with vegetables ^{A)F)}

Euro 8,0

豆腐炒红南瓜

Tofu fried with pumpkin and vegetables ^{F)H)}

Euro 11,9

蒜泥空心菜

Fried water spinach with garlic ^{A)F)}

Euro 13,9

香菇炒青菜

Pak-Choi with mushrooms ^{O)}

Euro 12,0

炒时鲜蔬菜

Fried season vegetables ^{F)}

Euro 11,5

 piquant,   spicy,    hot spicy,  vegetarian
麻婆豆腐
Silk tofu in „Ma-Po“style ^{F)}  

Euro 11,9

干菜刀豆

Fried green beans with dried Chinese vegetables ^{F)}  

Euro 12,5

Rice, noodles and side dishes

猪肉/牛肉/虾仁汤面

Noodle soup with shredded pork/beef/Shrimps ^{A)F)B)}

Euro 11,9/12,9

鸡肉/牛肉/虾仁炒饭

Fried egg rice chicken/beef/shrimps

Euro 10,9/11,9

鸡肉/牛肉/虾仁炒面

Fried noodles chicken/beef/shrimps ^{A)F)B)}

Euro 10,9/11,9

白饭

Rice (white)

Euro 2,8

馒头

Chinese bread ^{A)}

Euro 0,8

光面

Fried noodle (without vegetables,with scallion)  ^{A)F)}

Euro 6,0

A= gluten , B= crustacean,
C= egg, D= fish, E= peanut, F= soya, G= milk or
lactose, H= nuts, L= celery, M= mustard, N=
sesame, O= sulphite, P= Lupine,
R= mollusc

Dessert

Sweet black sesame in the breath thin rice dough in the mango foam^{N)}

Euro 6,0

Fresh season fruits with mocha

Euro 6,0

Rice role with black sesame on strawberry ginger sauce^{N)}

Euro 6,0

Light crispy apple tower^{A)G)H)}

Euro 6,0

“Ice egg” in baked egg noodles nest^{A)G)}

Euro 6,0

Coco rice dessert with vanilla^{A)H)}

Euro 6,0

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