

THE BLESS

MENU ISSUE 03 | 2023

CUISINE OF INDOCHINA

Ready for your bite of happiness?

A BITE OF HAPPINESS



BLESS-ISSUE-13.90 EURO



STARTERS

| | |
|--|----|
| INCHI TOFU ^{1, 6, 8} | 7 |
| Deep fried tofu cubes with roasted rice lotus seed breading and pickled yellow radish Sauce: Chili mayo ^{1, 6} | |
| HAPPY DUCK ROLLS! ^{1, 6, 11} | 8 |
| Fresh rice paper rolls with crispy duck breast, mango, salad and sesame Sauce: Inchi five spice | |
| FLY ON PAN ^{6, 8} | 9 |
| Marinated king oyster mushrooms, crispy parsnips, frisée Sauce: Calamansi vinaigrette | |
| PORTOBELLO TEMPURA ^{1, 6, 8} | 9 |
| Portobello mushrooms baked in tempura batter, lime zest Sauce: Truffel mayo | |
| HA CAO BAY ^{1, 2} | 8 |
| Dumpling soup filled with shrimp and chicken | |
| CHICORÉE ^{6, 8} | 9 |
| Chicory, orange, yellow radish, purslane Sauce: Truffle vinaigrette | |
| GOI BÉBÉ ^{1, 6, 11} | 8 |
| Beetroot salad, baby tomatoes, fried rice noodles Sauce: Beetroot sesame dressing | |
| MR. TIGER ^{2, 6} | 12 |
| Flamed tiger prawns with calamansi marinated green asparagus and chive powder Sauce: Wasabi mayo ^{1, 6} | |
| SALMON TATAR ^{3, 4, 6, 8, 11} | 14 |
| Salmon tartare with pickled cucumber, fresh mango, umeboshi and crispy furikake Sauce: Wasabi mayo ^{1, 6} | |

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| <p>VIET TACOS 7</p> <p>2x „Banh Mi x Taco Fusion“ With pickled vegetables and various toppings. Sauce of choice: Wasabi mayo ^{1, 6} / Chili mayo ^{1, 6} / +0,70€ Truffel mayo ^{1, 6}</p> <p>A) <i>Pork belly</i> ^{1, 6} B) <i>Chicken</i> ¹ C) <i>Shrimps</i> ^{1, 2} D) <i>Tofu</i> ^{1, 6}</p> |
| <p>INCHI CHICKEN ^{1, 8}  8</p> <p>4x Indochinese variation of the classic „Fried Chicken“, radish kimchi Sauce of choice: Wasabi mayo ^{1, 6} / Chili mayo ^{1, 6} / +0,70€ Truffel mayo ^{1, 6}</p> |
| <p>INCHI TEMPURA ^{1, 6, 11} 7</p> <p>4x Sesame tempura eggplant with riceflake breading Sauce: Sesame mayo, teriyaki</p> |
| <p>PETITS BISOUS ^{1, 2, 6} 9</p> <p>5x Dumplings: Vegetables, shrimp, chicken, beef, caviar topping</p> |
| <p>GOI DE MER ^{4, 8} 12</p> <p>Flamed salmon, pickled cauliflower, radish kimchi, sea asparagus Sauce: Coconut vinaigrette, dill oil</p> |
| <p>2 BE BLESSED ^{1, 2, 6, 8, 11, 12}  22</p> <p>Mixed appetizer platter: 2x Viet Taco Shrimps, 2x Inchi Chicken, 2x Inchi Tempura, 2x Petits Bisous Veggie, Goi Salad Veggie</p> |
| <p> <i>Vegan option</i> ^{1, 6, 8, 11, 12}: 20</p> <p>2x Viet Taco Tofu, 2x Inchi Tofu, 2x Inchi Tempura, 2x Petits Bisous Veggie, Goi Salad Veggie</p> |

MAIN DISHES

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|--|----|
| PURPLE PULPO ^{1, 6}  | 29 |
| Grilled pulpo Side dishes: Glazed beets, sea asparagus, pickled mint cucumbers, Takoyaki (octopus balls) Sauce: Beetroot coconut curry | |
|  <i>Veggie option: Grilled king oyster mushrooms, rice instead of octopus balls</i> | 24 |
| <hr/> | |
| PANDAN DUCK ^{1, 3, 7, 8} | 25 |
| Duck leg confit for 12 hours with honey-ginger glaze, cashew crumble Side dishes: Pandan waffle, daikon kimchi Sauce: Five spice calamansi | |
|  <i>Veggie option: Seitan</i> | 18 |
| <hr/> | |
| SALMON DE LA NUIT ^{1, 4, 6, 7, 9, 12} | 24 |
| Salmon fillet fried on the skin Side dishes: Edamame, radishes, crunchy taro cake, dill oil Sauce of choice: Tomato coconut curry or wasabi beurre blanc | |
| <hr/> | |
| CHÂTEAU BŒUF ^{1, 6, 11} | 35 |
| Grilled fillet of beef Side dishes: Shiitake mushrooms, wild broccoli, red pearl onions, rösti Sauce: Truffle mayo | |
| <hr/> | |
| SAIGON STEAK FRITES ^{1, 7, 11} | 30 |
| Grilled roast beef Side dishes: Green asparagus, INCHI butter, sweet potato fries Sauce: Homemade salsa | |
| <hr/> | |
| SUNRISE CHICKEN ^{1, 7} | 22 |
| French corn chicken breast fried on the skin Side dishes: Baby corn, green asparagus, cauliflower, jasmine rice Sauce: Corn velouté, Thai basil oil | |
|  <i>Veggie option: Seitan</i> | 18 |
| <hr/> | |
| TONKIN PRAWNS ^{1, 2, 4, 6, 7} | 24 |
| Grilled tiger prawns Side dishes: Crispy shrimp dumplings, romanesco, baby carrots Sauce: Galangal satay sauce, crustacean oil | |
|  <i>Veggie option: Fried cauliflower (without crustacean oil)</i> | 18 |

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| CAFÉ AU LAMB ^{6,7} | 28 |
| Grilled rack of lamb Side dishes: Snow peas, baby carrots, flamed corn, corn puree Sauce: Coffee-infused lamb jus | |
| MADAME BARBARIE ^{1,6,8} | 26 |
| Barbarie duck breast roasted on the skin Side dishes: Colorful chard, turnips, beans, crispy taro cake Sauce: Five spice calamansi | |
|  <i>Veggie option</i> ^{1A,6} : Seitan | 20 |
| POT-AU-PHO ^{1A,4,9} | 15 |
| Strong aromatic pho ribbon noodle soup with grilled beef, red onions and fresh herbs | |
|  <i>Veggie option</i> ^{1,6} : Vegetarian pho with seitan, tofu and fresh vegetables | 14 |

SHARING BITES OF HAPPINESS

| | |
|--|----|
| SURF & TURF ^{2,11,14} | 95 |
| Sharing menu for 2 Grilled beef, lamb, pulpo and shrimp Side dishes: Sweet potato fries and grilled cashew corn on the cob | |
| PETIT MENU FOR CHILDREN *UP TO 12 YEARS OLD | 10 |
| Fried chicken breast or fried tofu ⁶ with vegetables, served with rice or sweet potato fries ¹¹ | |

SIDES

| | | | |
|----------------------------------|---|---------------------------------|---|
| JASMINE RICE | 3 | PANDAN WAFFLE ^{1A,4,7} | 5 |
| SWEET POTATO FRIES ¹¹ | 6 | WILD BROCCOLI ROASTED | 6 |



TONKIN PRAWNS

„Tonkin is the original name
of the present capital Hanoi“



GRILLED TIGER PRAWNS

Side dishes: Crispy shrimp dumplings, romanesco, baby carrots

Sauce: Galangal satay sauce, crustacean oil

» RECOMMENDED COCKTAIL: SOUTHEAST SOUR P.38

CHÂTEAU BŒUF

GRILLED FILLET OF BEEF

*Side dishes: Shiitake mushrooms, wild broccoli,
red pearl onions, rösti
Sauce: Truffle mayo*

➤ RECOMMENDED COCKTAIL: VIOLET NEGRONI P.38





SALMON DE LA NUIT

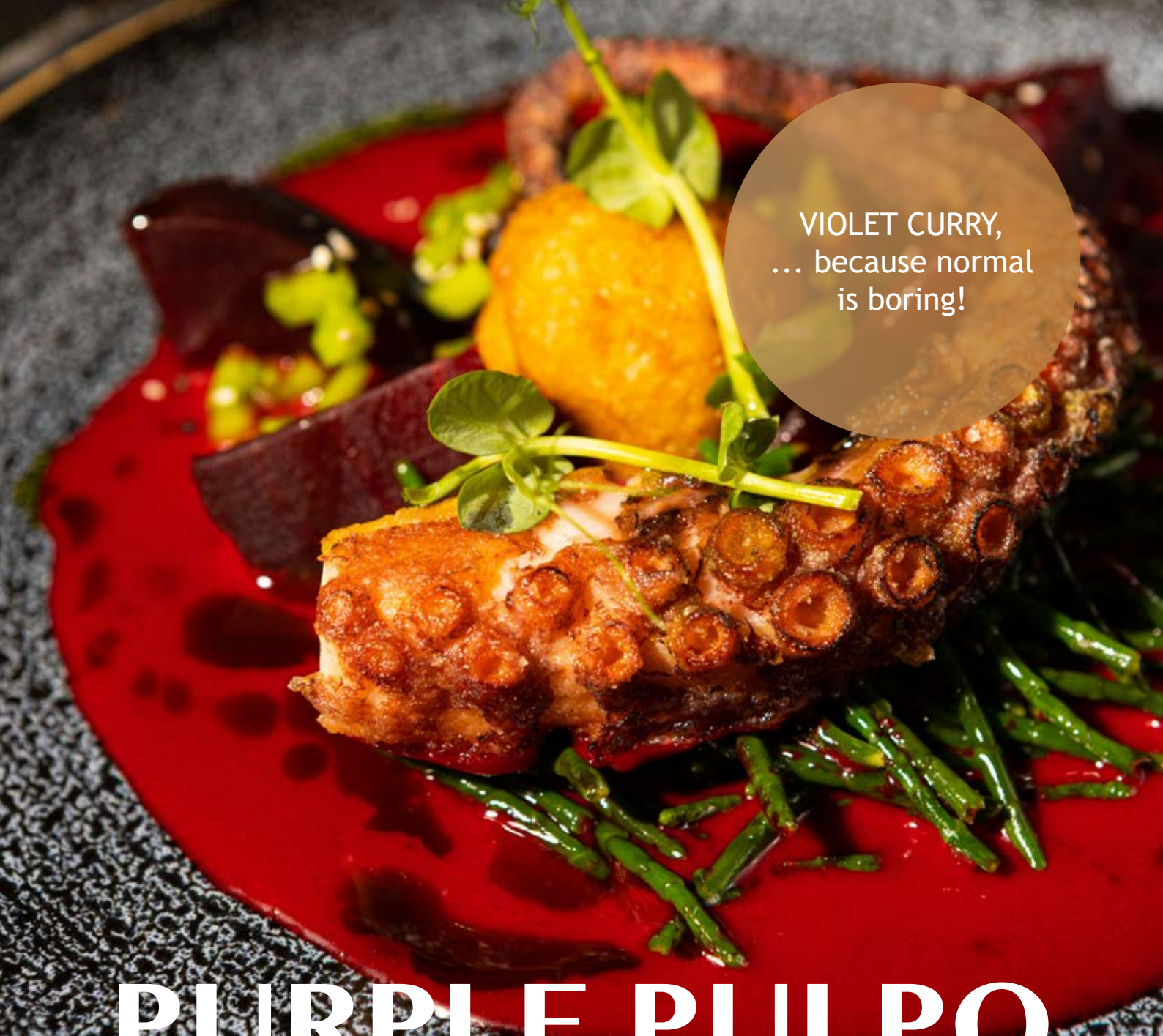
„A work of art for your palate“



SALMON FILLET FRIED ON THE SKIN

*Side dishes: Edamame, radishes, crunchy taro cake, dill oil
Sauce of choice: Tomato coconut curry or wasabi beurre blanc*

➤ RECOMMENDED COCKTAIL: WASABI SOUR P.38



VIOLET CURRY,
... because normal
is boring!

PURPLE PULPO

GRILLED PULPO

*Side dishes: Glazed beets, sea asparagus,
pickled mint cucumbers, Takoyaki (octopus balls)
Sauce: Beetroot coconut curry*

Originally, curry has been used during the Indochinese era. In contrast to other Asian cuisines, the Vietnamese curry is a lot lighter, but still keeping the same level of aroma.

» RECOMMENDED COCKTAIL: WILD THOUGHTS P.38

PANDAN DUCK

The roots of our dish Duck & Waffle can be found in Pennsylvania. Here, in the early 17th century chicken & waffle was invented and is to this date still one of the favorite dishes in the United States.

➤ RECOMMENDED COCKTAIL: SMOKEY PINEAPPLE MARGARITA P.39



PANDAN - THE GREEN TEMPTATION

Pandan is also commonly known as East Asian vanilla. The leaves naturally color dishes bright green and have a sweet, slightly vanilla-like aroma. It is used in both desserts and savory dishes.



CAFÉ AU LAMB



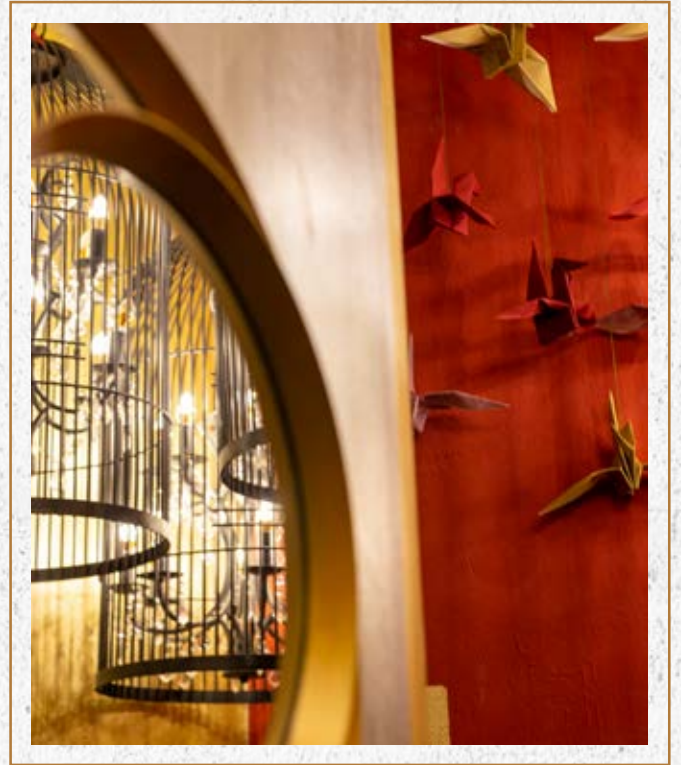
GRILLED RACK OF LAMB

Side dishes: Snow peas, baby carrots,
flamed corn, corn puree

Sauce: Coffee-infused lamb jus

» RECOMMENDED COCKTAIL: CÀ PHÊ CLOUDS P.39

40's Nostal-
gia meets
modern inte-
riour of the
21st century



DESSERTS





VERT PLAISIR ⁵ 7
Green pandan gum in mango coconut cream
& roasted peanuts

SOCO BROWNIE ^{1, 6, 1A, 3, 7} 7
Homemade warm chocolate brownie
with fresh berries & ice topping

SÉSAME TIRAMISU ^{1, 3, 11} 9
Creamy tiramisu with delicious sesame note

MATCHA GÂTEAU ^{1, 3} 9
Matcha cake with exotic fruits

ALLERGENS AND ADDITIVES INFO

| | |
|-----|--|
| 1 | Contains gluten-containing cereals/ -productase |
| 1a. | Wheat |
| 1b. | Barley |
| 2 | Contains crustaceans/products |
| 3 | Contains egg/ products |
| 4 | Contains fish/ products |
| 5 | Contains peanuts/ products |
| 6 | Contains soybeans/ products |
| 7 | Contains milk/products (lactose-contain- ing) |
| 8 | Contains nuts or nut products |
| 9 | Contains celery/ products |
| 10 | Contains mustard/ products |
| 11 | Contains sesame seeds/products |
| 12 | Contains sulfur oxide / sulfites |
| 13 | Contains lupin/en products |
| 14 | Contains molluscs/products |
| | <i>Additives</i> |

| | |
|---|--|
| A | With sweetener(s) |
| B | With sugar(s) and sweetener(s) |
| C | Contains aspartame (a source of phenyl- alanine) |
| D | May have a laxative effect if consumed in excess |
| E | Contains licorice |
| F | Increased caffeine content. Not recommended for children and preg- nant or lactating women |
| G | Contains caffeine. Not recommended for children and pregnant women |
| H | With dye |
| I | With preservative |
| J | With nitrite curing salt |
| K | With nitrate |
| L | With nitrite curing salt and nitrate |
| M | With antioxidant |
| N | With flavor enhancer |
| O | Blackened |
| P | Waxed |
| Q | With phosphate |
| S | Containing quinine |
| T | Acidifier |
| U | Stabilisatoren |

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All prices in € incl. VAT.

The images shown may differ from the original.