

# THE BLESS

MENU ISSUE 03 | 2023

CUISINE OF INDOCHINA

Ready for your bite of happiness?

## A BITE OF HAPPINESS



# STARTERS

---

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

---



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

# MAIN DISHES

---

<b>PURPLE PULPO</b> <sup>1, 6</sup> 	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, without octopus balls</i>	24
<hr/>	
<b>PANDAN DUCK</b> <sup>1, 3, 7, 8</sup>	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/>	
<b>SALMON DE LA NUIT</b> <sup>1, 4, 6, 7, 9, 12</sup>	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/>	
<b>CHÂTEAU BŒUF</b> <sup>1, 6, 11</sup>	35
Grilled fillet of beef Side dishes: Shiitake mushrooms, wild broccoli, red pearl onions, rösti Sauce: Truffle mayo	
<hr/>	
<b>SAIGON STEAK FRITES</b> <sup>1, 7, 11</sup>	30
Grilled roast beef Side dishes: Green asparagus, INCHI butter, sweet potato fries Sauce: Homemade salsa	
<hr/>	
<b>SUNRISE CHICKEN</b> <sup>1, 7</sup>	22
French corn chicken breast fried on the skin Side dishes: Baby corn, green asparagus, cauliflower Sauce: Corn velouté, Thai basil oil	
 <i>Veggie option: Seitan</i>	18
<hr/>	
<b>TONKIN PRAWNS</b> <sup>1, 2, 4, 6, 7</sup>	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

---

<b>CAFÉ AU LAMB</b> <sup>6,7</sup>	28
Grilled rack of lamb Side dishes: Snow peas, baby carrots, flamed corn, eggplant puree Sauce: Coffee-infused lamb jus	
<b>MADAME BARBARIE</b> <sup>1,6,8</sup>	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> <sup>1A,6</sup> : Seitan	20
<b>POT-AU-PHO</b> <sup>1A,4,9</sup>	15
Strong aromatic pho ribbon noodle soup with grilled beef, red onions and fresh herbs	
 <i>Veggie option</i> <sup>1,6</sup> : Vegetarian pho with seitan, tofu and fresh vegetables	14

## SHARING BITES OF HAPPINESS

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

### SIDES

JASMINE RICE	3	PANDAN WAFFLE <sup>1A,4,7</sup>	5
SWEET POTATO FRIES <sup>11</sup>	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“

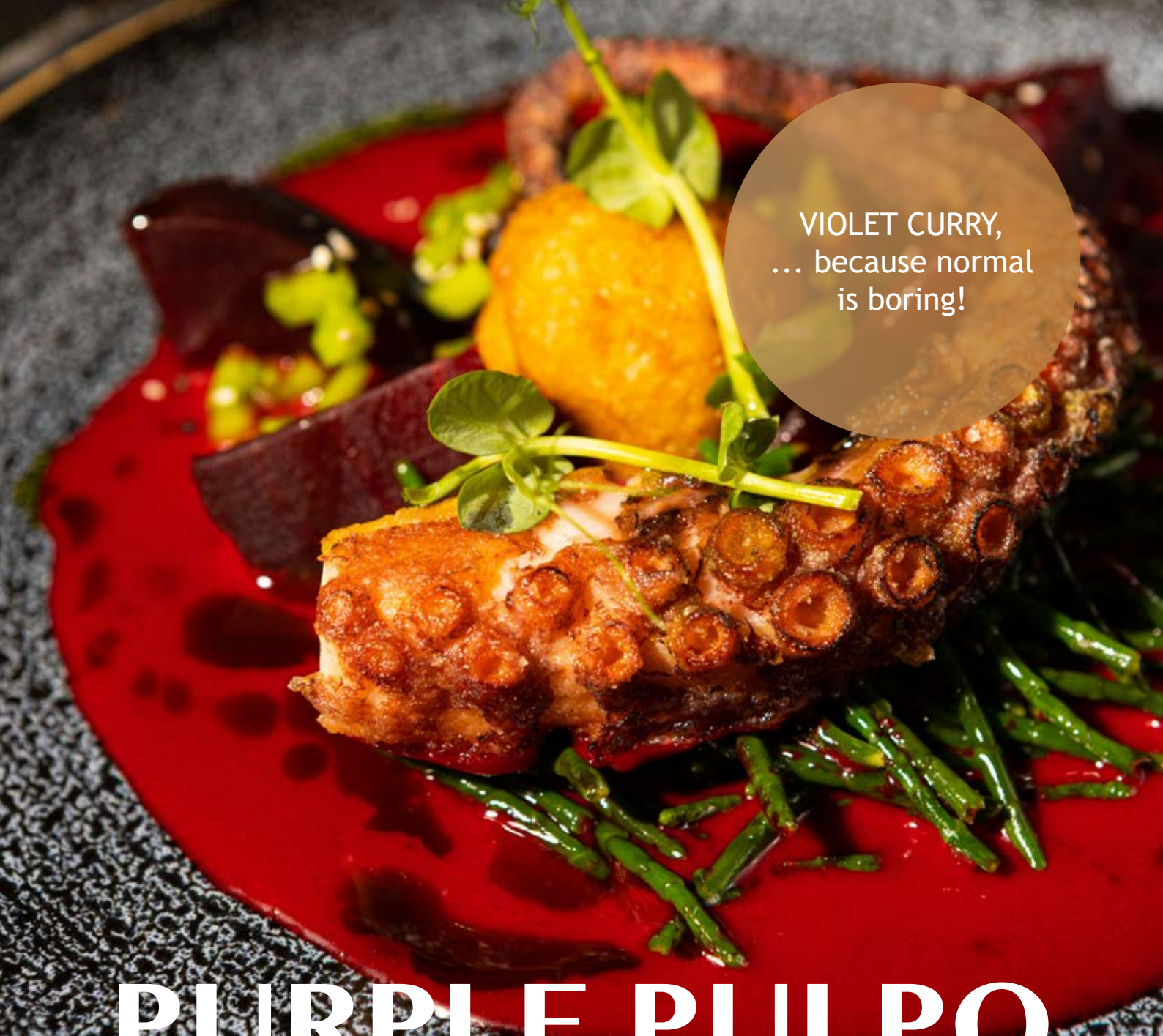


## SALMON FILLET FRIED ON THE SKIN

*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

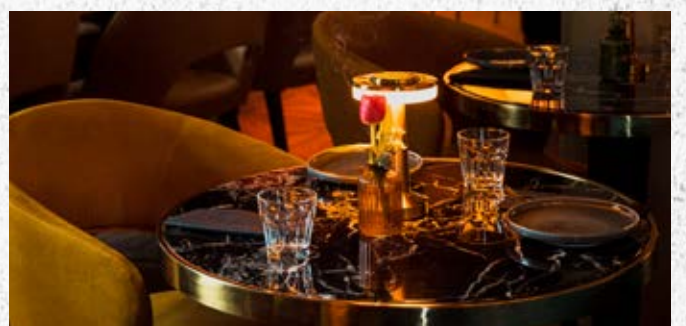


## GRILLED RACK OF LAMB

Side dishes: Snow peas, baby carrots,  
flamed corn, eggplant puree  
Sauce: Coffee-infused lamb jus

» RECOMMENDED COCKTAIL: CÀ PHÊ CLOUDS P.39

40's Nostalgia meets modern interior of the 21st century



# DESSERTS





---

**VERT PLAISIR** <sup>5</sup>

Green pandan gum in mango coconut cream  
& roasted peanuts

7

---

**SOCO BROWNIE** <sup>1, 6, 1A, 3, 7</sup>

Homemade warm chocolate brownie  
with fresh berries & ice toppingg

7

---

**PANNA PASSION** <sup>5, 7</sup>

Creamy coconut panna cotta with golden passion  
fruit cream, longan & peanuts

7

---

# 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

—  
All prices in € incl. VAT.

The images shown may differ from the original.