

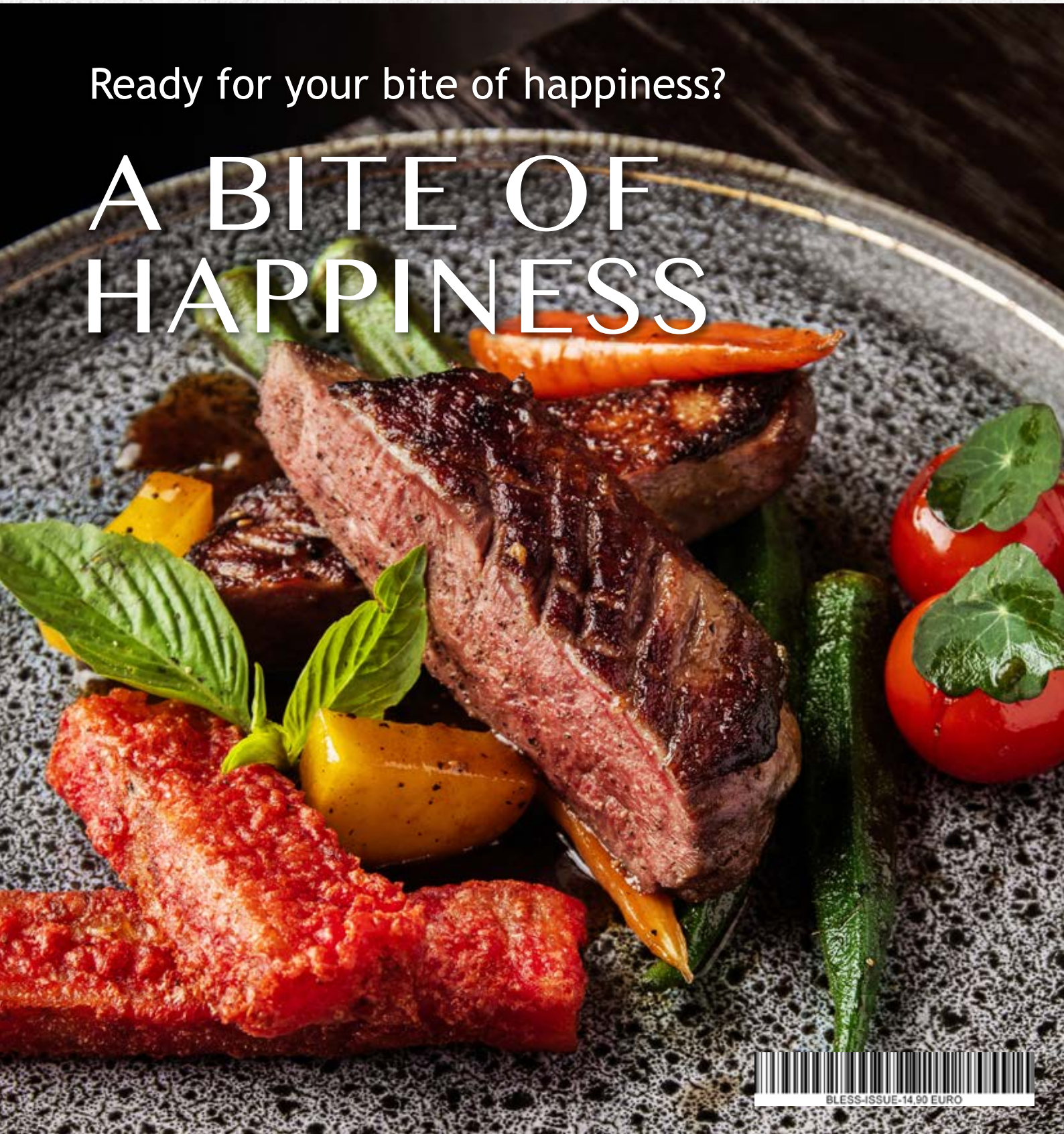
# THE BLESS

MENU ISSUE 05 | 2025

CUISINE OF INDOCHINA

Ready for your bite of happiness?

## A BITE OF HAPPINESS



BLESS-ISSUE-14.90 EURO





# WHAT DOES HAPPINESS MEAN TO YOU?





## GOLDEN HOUR

1 CHILI MAYO SAUCE 🌶️🌿

► Recommended dish - Viet Tacos P.9

# HOMEMADE SAUCES BY BLESS

Our signature sauces are the secret to our extraordinary flavors. Whether it's Inchi Five Spice, Truffle, or Wasabi, each sauce promises a culinary adventure. Expertly crafted and reduced in the French style, these sauces elevate our dishes into unique and unforgettable creations. Plus, they are completely vegan!



## GREEN FUSION

2 WASABI MAYO SAUCE 🌿🍋

► Recommended dish - Salmon Tatar P.8



## BLANC & NOIR

3 TRUFFLE MAYO SAUCE 🌿

► Recommended dish - Château Bœuf P.18



## VELVET DREAM

4 GOCHUJANG BEETROOT SAUCE 🌿

► Recommended dish - Purple Pulpo P.18



## INCHI FIVE SPICE

5 FIVE SPICE CALAMANSI SAUCE 🌿

► Recommended dish - Pandan Duck P.18

🌶️ slightly spicy    🌿 vegan    🍋 gluten-free

# STARTERS

<b>BOUILLA-BLESS</b> <sup>2, 4</sup>	10
French style fish soup with grilled prawns	
<b>FLY ON PAN</b> <sup>6, 8</sup> 	9
Marinated king oyster mushrooms Sauce: Calamansi vinaigrette	
<b>PORTOBELLO TEMPURA</b> <sup>1, 6, 8</sup> 	9
Portobello mushrooms baked in tempura batter, lime zest Sauce: Truffle mayo	
<b>SHRIMP FLAKES</b> <sup>2, 7</sup> <b>NEW</b>	12
Shrimp tempura with rice flakes Sauce: Roasted lime garlic butter	
<b>MANGO TANGO</b> <sup>5, 14</sup> <b>NEW</b>	12
Spicy octopus salad with fruity mango, cucumber, carrots, cashews, pickled onions	
<b>GOI TRUFFIÈRE</b> <sup>1, 6</sup>	12
Baby spinach salad with scallop, yellow radish 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>SPICY EDAMAME</b> 	8
Stir-fried edamame with garlic, salt and chili oil	
<b>MR. TIGER</b> <sup>2, 6</sup>	12
Flamed tiger prawns with calamansi, marinated green asparagus and chive powder Sauce: Wasabi mayo	
<b>JACOB SCALLOPS</b> <sup>1, 14</sup> <b>NEW</b>	13
Grilled scallops with seaweed caviar topping Sauce: Homemade ponzu sauce with roasted seaweed	
<b>SALMON TATAR</b> <sup>3, 4, 6, 8, 11</sup>	14
Salmon tartare with pickled cucumber, fresh mango and crispy furikake Sauce: Wasabi mayo	

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## VIET TACOS

3x „Banh Mi x Taco Fusion“

with pickled vegetables and various toppings

A) Shrimps <sup>1, 2</sup>	9
B) Chicken <sup>1</sup>	9
C) Charsiu pork <sup>1, 6</sup>	8
D) Seitan <sup>1, 6</sup> 	8

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## INCHI CHICKEN <sup>1, 8</sup>

4x Indochinese variation of the classic „Fried Chicken“, radish kimchi

Sauce of choice:

Wasabi mayo <sup>6</sup> / Chili mayo <sup>1, 6</sup> / +1€ Tryffel mayo <sup>1, 6</sup>

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## INCHI TOFU <sup>1, 6, 8</sup>

Deep fried tofu cubes with roasted rice lotus seed breading and pickled yellow radish

Sauce: Chili mayo

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## INCHI TEMPURA <sup>1, 6, 11</sup>

4x Sesame tempura eggplant with riceflake breading

Sauce: Sesame mayo, teriyaki

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## PETITS BISOUS <sup>1, 2, 6</sup>

5x Dumplings: Vegetables, shrimp, chicken, duck, seaweed caviar topping

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## HAPPY SALMON ROLLS! <sup>1, 4, 6</sup>

Fresh summer rolls with salmon, rice noodles, cucumber and salad

Sauce: Wasabi ponzu

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## SHARING BITES OF HAPPINESS

Perfect for two people sharing

### 2 BE BLESSED <sup>1, 2, 6, 8, 11, 12</sup> **CHEF'S CHOICE** 26

Mixed appetizer platter:

2x Viet Taco Shrimps, 2x Inchi Chicken, 2x Inchi Tempura,

2x Petits Bisous Vegan, 2x Happy Salmon Rolls

### **Vegan option <sup>1, 6, 8, 11, 12</sup>:** 24

2x Viet Taco Seitan, 2x Inchi Tofu, 2x Inchi Tempura,

2x Petits Bisous Vegan, 2x Happy Rolls Vegan





## 2 BE BLESSED

» SHARING MENU FOR 2

Viet Taco Shrimps, Inchi Chicken, Inchi Tempura,  
Petits Bisous Vegan, Happy Salmon Rolls

*“Food can bring people together  
in a way nothing else could.”*

*Yotam Ottolenghi*



# Sharing Bites of HAPPINESS

In the countries of Indochina - Vietnam, Laos and Cambodia - communal dining is a cherished tradition that unites people. Dishes are placed in the center of the table, inviting everyone to share the meal together.

This tradition offers the perfect opportunity to spend quality time with family and friends or even make new connections. At BLESS, we embrace a warm and inviting atmosphere where you can enjoy delicious, healthy meals together - a feast for both body and soul.



*“Sharing a meal means more than just bringing together ingredients and flavors - it celebrates our existence, connection, and love for great food.”*



Sharing a meal is a sensory journey that blends culture and friendship, breaks down barriers, and creates intimacy - a true catalyst for connection.

Discover the culinary tradition of Indochina with our Sharing Bites. Come together, savor each moment, and let the magic of communal dining enchant you.



„RAW TO PERFECTION“

# SALMON TATAR

Crispy meets soft - Far East meets West





# Welcome to the **CRUNCHY SIDE OF LIFE**

INCHI CHICKEN is our response to the “Chicken Hype”. Coated in roasted rice flakes, this dish is surely something you haven’t had before.

*INCHI simply means Indochina - the region encompassing three countries: Vietnam, Laos, Cambodia.*



**GREEN FUSION  
WASABI MAYO SAUCE**



**GOLDEN HOUR  
CHILI MAYO SAUCE**



**BLANC & NOIR  
TRÜFFEL MAYO SAUCE**





# JACOB SCALLOPS

„OCEAN’S FINEST“

Fresh, light, and full of umami - an elegant delight from the sea







# SHRIMP FLAKES

„CRUNCHY MEETS BUTTERY“

Shrimp tempura with rice flake coating

*Sauce: roasted lime garlic butter*



# MAIN DISHES


<b>PURPLE PULPO</b> <sup>1, 6, 14</sup> 	29
Grilled Pulpo Beilagen: Glazed beets, sea asparagus, green beans, pickled mint cucumbers, truffle potato puree Sauce: Beetroot coconut curry	
 <i>Vegan option: Grilled king oyster mushrooms</i>	24
<b>PANDAN DUCK</b> <sup>1, 3, 7, 8</sup> <b>CHEF'S CHOICE</b>	26
Duck leg confit for 12 hours with honey-ginger glaze, cashew crumble Side dishes: Pandan waffle, daikon kimchi Sauce: Five spice calamansi	
 <i>Vegan option: Seitan</i>	20
<b>SALMON DU SOLEIL</b> <sup>1, 4, 6, 7, 9, 12</sup> <b>CHEF'S CHOICE</b>	26
Salmon fillet fried on the skin Side dishes: Edamame, spinach noodles, dill oil Sauce of choice: A) Tomato coconut curry B) Wasabi beurre blanc	
<b>GARÇON THONY</b> <sup>4, 11</sup> <b>NEW</b>	28
Grilled teriyaki tuna steak with sesame dressing Side dishes: Green asparagus, truffle spinach salad	
<b>CHÂTEAU BŒUF</b> <sup>1, 6, 11</sup> <b>CHEF'S CHOICE</b>	38
Grilled fillet of beef Side dishes: Shiitake, mushrooms, broccolini, red pearl onions, rösti Sauce: Truffle mayo	
<b>SAIGON STEAK FRITES</b> <sup>1, 7, 11</sup>	33
Grilled entrecôte Side dishes: Green asparagus, sweet potato fries Sauce: Homemade salsa	
<b>SUNRISE CHICKEN</b> <sup>1, 7</sup>	25
French corn chicken breast fried on the skin Side dishes: Baby corn, green asparagus, cauliflower, spinach noodles Sauce: Corn velouté, Thai basil oil	
 <i>Vegan option: Seitan</i>	21
<b>TONKIN PRAWNS</b> <sup>1, 2, 4, 6, 7</sup>	26
Grilled tiger prawns with head Side dishes: Crispy shrimp dumplings, romanesco, baby carrots Sauce: Galangal satay sauce, crustacean oil	
 <i>Vegan option: Sautéed cauliflower, vegetable dumplings</i>	21




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**CAFÉ AU LAMB** <sup>6, 7</sup> 29  
 Grilled rack of lamb  
 Side dishes: Snow peas, baby carrots, flamed corn, truffle potato puree  
 Sauce: Coffee-infused lamb jus

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**MADAME BARBARIE** <sup>1, 6, 8</sup> 28  
 Barbarie duck breast roasted on the skin  
 Side dishes: Okra beans, yellow radish, baby carrots, cherry tomatoes, crispy taro cake  
 Sauce: Viet. highland pepper sauce  
 *Vegan option* <sup>1A, 6</sup>: Seitan 22

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**POT-AU-PHO** <sup>1A, 4, 9</sup> 20  
 Our refined take on the Vietnamese classic - a broth simmered for 24 hours with delicate spices, rice noodles, grilled entrecôte, fresh herbs, lime and chilies  
 *Vegan option* <sup>1,6</sup>: Vegan Pho with seitan, tofu and fresh vegetables 15

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## SHARING BITES OF HAPPINESS

Perfect for two people sharing

**SURF & TURF** <sup>2, 11, 14</sup> **CHEF'S CHOICE** 95  
 THE BEST OF TWO CULINARY WORLDS  
 Mixed main course platter:  
 Grilled beef fillet, rack of lamb, pulpo and tiger prawns  
 Side dishes: Sweet potato fries, truffle potato puree and grilled corn on the cob, served with truffle mayo

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**PETIT MENU FOR CHILDREN** \*UP TO 12 YEARS OLD 12  
 Fried chicken breast or fried tofu <sup>6</sup> with vegetables,  
 served with rice or sweet potato fries <sup>11</sup>

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## SIDE DISHES

<b>GOLDEN CRISPY BUN</b> <b>NEW</b> 2 PIECES	5	<b>JASMINE RICE</b>	3
<b>SWEET POTATO FRIES</b> <sup>1A, 11</sup>	6	<b>BROCCOLINI</b> ROASTED	7
<b>TRUFFLE POTATO PUREE</b>	6	<b>GREEN ASPARAGUS</b> GRILLED	7

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# EAST MEETS WEST

THE BEST OF BOTH WORLDS

## SURF & TURF

SHARING MENU FOR 2

GRILLED BEEF FILLET, RACK OF LAMB, PULPO AND TIGER PRAWNS

*Side dishes: Sweet potato fries, truffle potatoe puree and  
grilled corn on the cob, served with truffle mayo*



# 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.43



## WHAT'S SO SPECIAL ABOUT PANDAN?

Pandan leaves, often called the „vanilla of East Asia,“ naturally give both sweet and savory dishes a vibrant green color and a sweet, vanilla-like aroma. Not only delicious, this superfood is also incredibly healthy. Rich in antioxidants, Pandan plants combat free radicals, promote overall health, and reduce inflammation, pain, and swelling.





# SALMON DU SOLEIL

„A work of art for your palate“



## SALMON FILLET FRIED ON THE SKIN

*Side dishes: Edamame, spinach noodles, dill oil*

*Sauce of choice: A) Tomato coconut curry B) Wasabi beurre blanc*



RECOMMENDED COCKTAIL: WASABI SOUR P.42





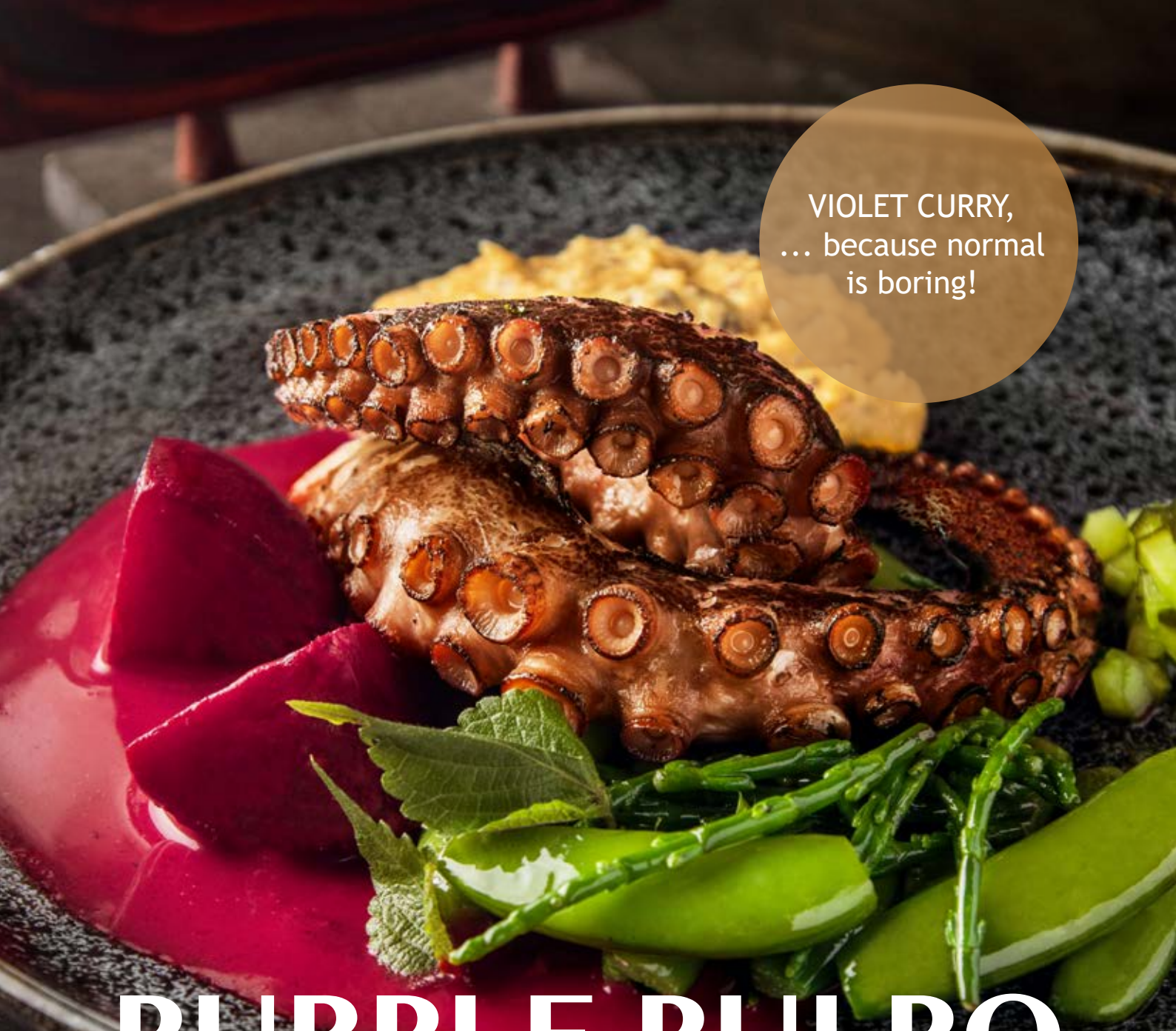
# GARÇON THONY

## GRILLED TERIYAKI TUNA STEAK WITH SESAME DRESSING

*Side dishes: Green asparagus, truffle spinach salad*

» RECOMMENDED COCKTAIL: BLESS NO.1 P.43





VIOLET CURRY,  
... because normal  
is boring!

# PURPLE PULPO

## GRILLED PULPO

*Side dishes: Glazed beets, sea asparagus, green beans,  
pickled mint cucumbers, truffle potato puree*

*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.42





# 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.42





Coffee is being cultivated in the highlands of Da Lat.

In 1857, French missionaries introduced coffee to the Vietnamese locals. Today, Vietnam stands as **the second-largest coffee producer worldwide** after Brazil and plays a prominent role in global coffee culture.

## INCHI EIS-CÀ PHÊ ➤

P.40

Bless introduces the Vietnamese coffee to Germany.

# CÀ PHÊ

## VIETNAM



USED FOR THE SAUCE OF  
CAFÉ AU LAMB





# CAFÉ AU LAMB



## GRILLED RACK OF LAMB

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

» RECOMMENDED COCKTAIL: CÀ PHÊ CLOUDS P.43



# CHÂTEAU BŒUF

## GRILLED FILLET OF BEEF

*Side dishes: Shiitake mushrooms, broccolini, red pearl onions, rösti*

*Sauce: Truffle mayo*

» RECOMMENDED COCKTAIL: VIOLET NEGRONI P.42







# POT-AU-PHO

Our refined take on the Vietnamese classic

*A broth simmered for 24 hours with delicate spices, rice noodles, grilled entrecôte, fresh herbs, lime and chilies*



RECOMMENDED COCKTAIL: BASIL SMASH P.42



# DESSERTS








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### VERT PLAISIR <sup>5</sup>

Green pandan sticky rice in mango coconut cream  
& roasted peanuts

8

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### PANNA TROPICA <sup>7</sup>

Creamy lychee panna cotta with coconut milk

8

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### SOCO BROWNIE <sup>1, 3, 6, 7</sup>

Homemade warm chocolate brownie  
with fresh berries & ice topping

9

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### MANGO GÂTEAU <sup>1, 3, 7</sup>

Fruity mango cake with passion fruit

9

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# The perfect event location for every occasion

**BLESS** is more than just a restaurant; it's a culinary sanctuary for both special occasions and everyday dining.

Step into our world and embark on a gastronomic journey to Indochina, where the best of East and West seamlessly blended. Our culinary artisans masterfully intertwine Indochinese heritage with Western influences, crafting a menu that celebrates diversity and innovation. Complementing our cuisine is an eclectic cocktail selection that marries classic recipes with inventive twists, promising a delightful sensory experience.

Our BLESS team warmly welcomes you with open arms and is eager to provide you with an unforgettable evening. Our doors are open for every occasion from **private celebrations** to **exclusive corporate events**, where networking meets culinary delight. And for those seeking our culinary expertise beyond our doors, our catering service delivers the BLESS Magic to any location.

## THE PERFECT LOCATION

### Why BLESS is the ideal spot for your event

- **Exquisite Spaces:** Our venues accommodate up to 170 guests, creating the perfect atmosphere for any group size.
- **Culinary Excellence:** For larger groups, BLESS offers personalized multi-course menus.
- **Personalized Service:** Our dedicated team ensures that every detail is tailored to your needs.
- **Festive Ambiance:** Dive into a celebratory atmosphere with captivating live music and inviting decor.

At BLESS, it's not just about the food and drinks; it's about the uniqueness of the entire experience. For us: **every guest is considered part of our family**. The BLESS team is dedicated to crafting memories that last long after the last bite.





WHAT ARE YOU WAITING FOR?

## Send us a request and secure your spot now

Contact our event planning team via email to secure your desired date and receive a personalized quote.

### **BLESS Berlin**

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