

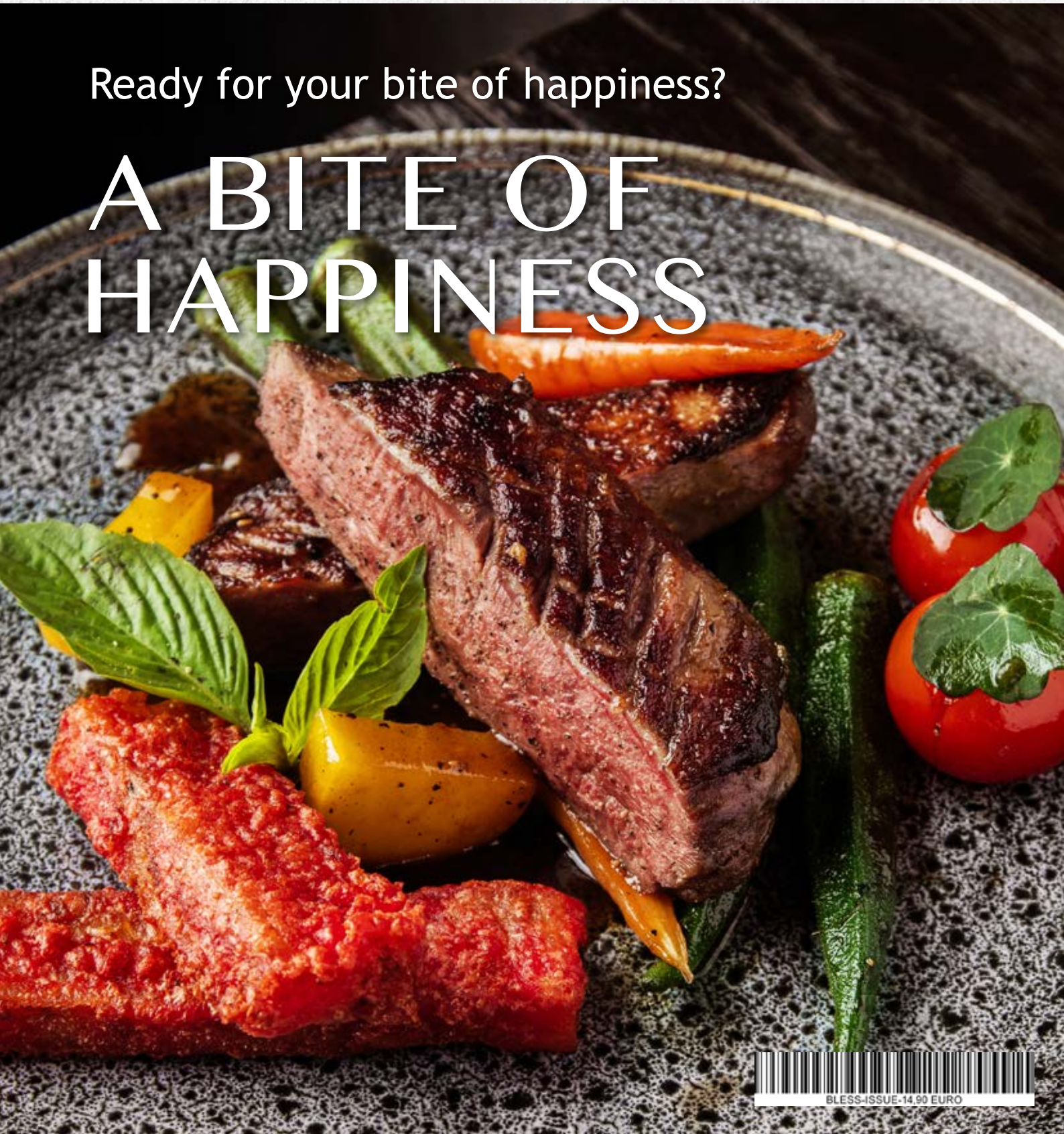
THE BLESS

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 TRUFFEL 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



leicht pikant



vegan



glutenfrei

STARTERS

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

VIET TACOS

3x „Banh Mi x Taco Fusion“
with pickled vegetables and various toppings
Sauce: Chili mayo

- A) *Shrimps* ^{1, 2} 9
B) *Chicken* ¹ 9
C) *Charsiu pork* ^{1, 6} 8
D) *Seitan* ^{1, 6}  8
-

INCHI CHICKEN ^{1, 8} 8

4x Indochinese variation of the classic „Fried Chicken“, radish kimchi
Sauce of choice:
Wasabi mayo ⁶ / Chili mayo ^{1, 6} / +1€ Tryffel mayo ^{1, 6}

INCHI TOFU ^{1, 6, 8} 7

Deep fried tofu cubes with roasted rice lotus seed breading and
pickled yellow radish
Sauce: Chili mayo

INCHI TEMPURA ^{1, 6, 11} 7

4x Sesame tempura eggplant with riceflake breading
Sauce: Sesame mayo, teriyaki

PETITS BISOUS ^{1, 2, 6} 9

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

HAPPY SALMON ROLLS! ^{1, 4, 6} 8

Fresh summer rolls with salmon, rice noodles, cucumber and salad
Sauce: Wasabi ponzu

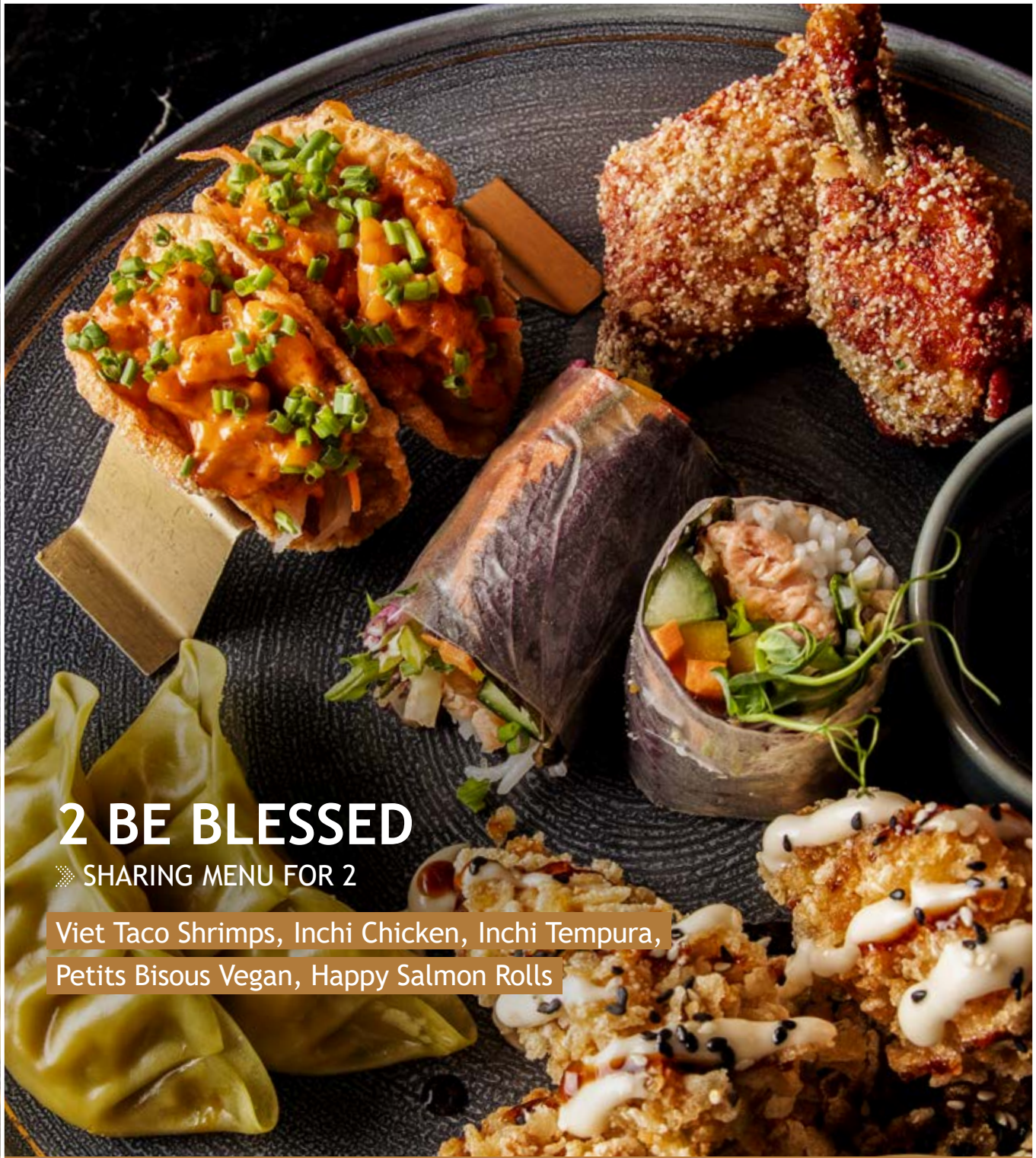
SHARING BITES OF HAPPINESS

Perfect for two people sharing

2 BE BLESSED ^{1, 2, 6, 8, 11, 12} **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* ^{1, 6, 8, 11, 12}: 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

PURPLE PULPO ^{1, 6, 14} 	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
PANDAN DUCK ^{1, 3, 7, 8} CHEF'S CHOICE	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
SALMON DU SOLEIL ^{1, 4, 6, 7, 9, 12} CHEF'S CHOICE	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	
GARÇON THONY ^{4, 11} NEW	28
Grilled teriyaki tuna steak with sesame dressing Side dishes: Green asparagus, truffle spinach salad	
CHÂTEAU BŒUF ^{1, 6, 11} CHEF'S CHOICE	38
Grilled fillet of beef Side dishes: Shiitake, mushrooms, wild broccoli, red pearl onions, rösti Sauce: Truffle mayo	
SAIGON STEAK FRITES ^{1, 7, 11}	33
Grilled entrecôte Side dishes: Green asparagus, sweet potato fries Sauce: Homemade salsa	
SUNRISE CHICKEN ^{1, 7}	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
TONKIN PRAWNS ^{1, 2, 4, 6, 7}	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

CAFÉ AU LAMB ^{6, 7} 29
 Grilled rack of lamb
 Side dishes: Snow peas, baby carrots, flamed corn, truffle potato puree
 Sauce: Coffee-infused lamb jus

MADAME BARBARIE ^{1, 6, 8} 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* ^{1A, 6}: Seitan 22

POT-AU-PHO ^{1A, 4, 9} 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* ^{1,6}: Vegan Pho with seitan, tofu and fresh vegetables 15

SHARING BITES OF HAPPINESS

Perfect for two people sharing

SURF & TURF ^{2, 11, 14} **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

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

SIDE DISHES

GOLDEN CRISPY BUN NEW 2 PIECES	5	JASMINE RICE	3
SWEET POTATO FRIES ^{1A, 11}	6	BROCCOLINI ROASTED	7
TRUFFEL POTATO PUREE	6	GREEN ASPARAGUS GRILLED	7

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

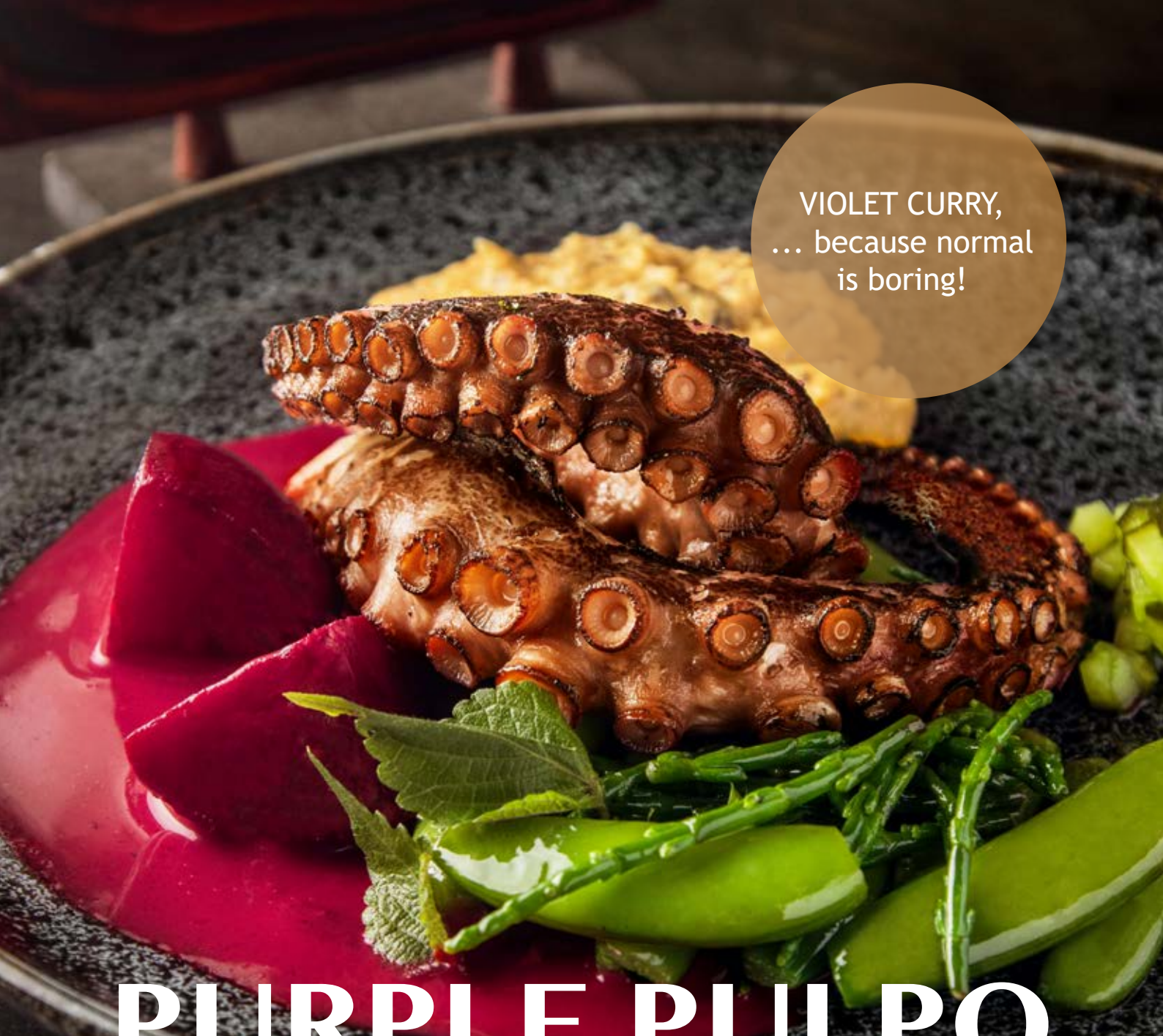


GARÇON THONY

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

*Beilagen: 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, wild broccoli, 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





VERT PLAISIR ⁵

Green pandan sticky rice in mango coconut cream
& roasted peanuts

8

SOCO BROWNIE ^{1, 3, 6, 7}

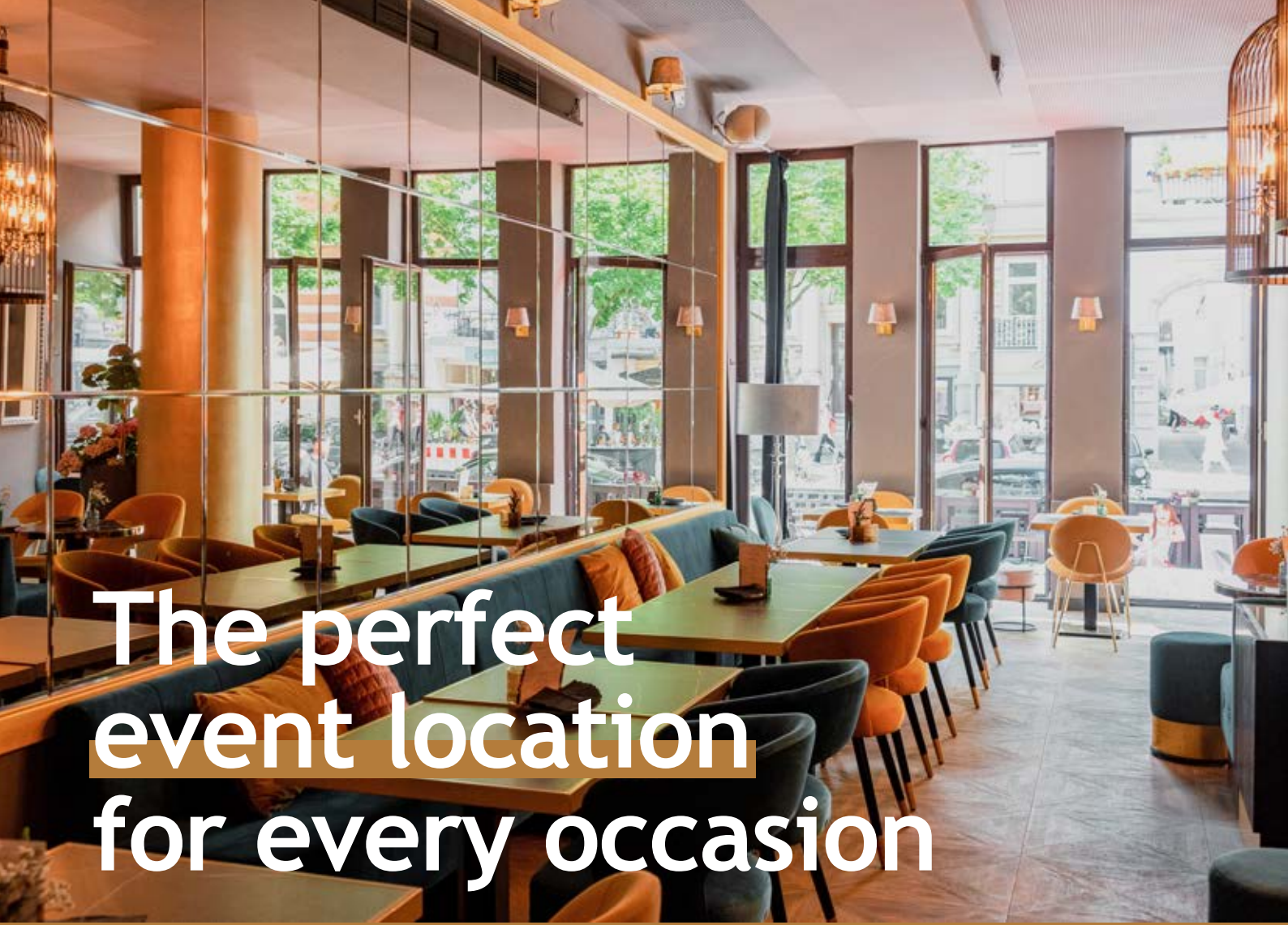
Homemade warm chocolate brownie
with fresh berries & ice topping

9

PANNA PASSION ^{5, 7}

Cremige Kokos Panna Cotta, verfeinert mit goldener
Maracujacreme, Longan & Erdnussplittern

8



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.

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