

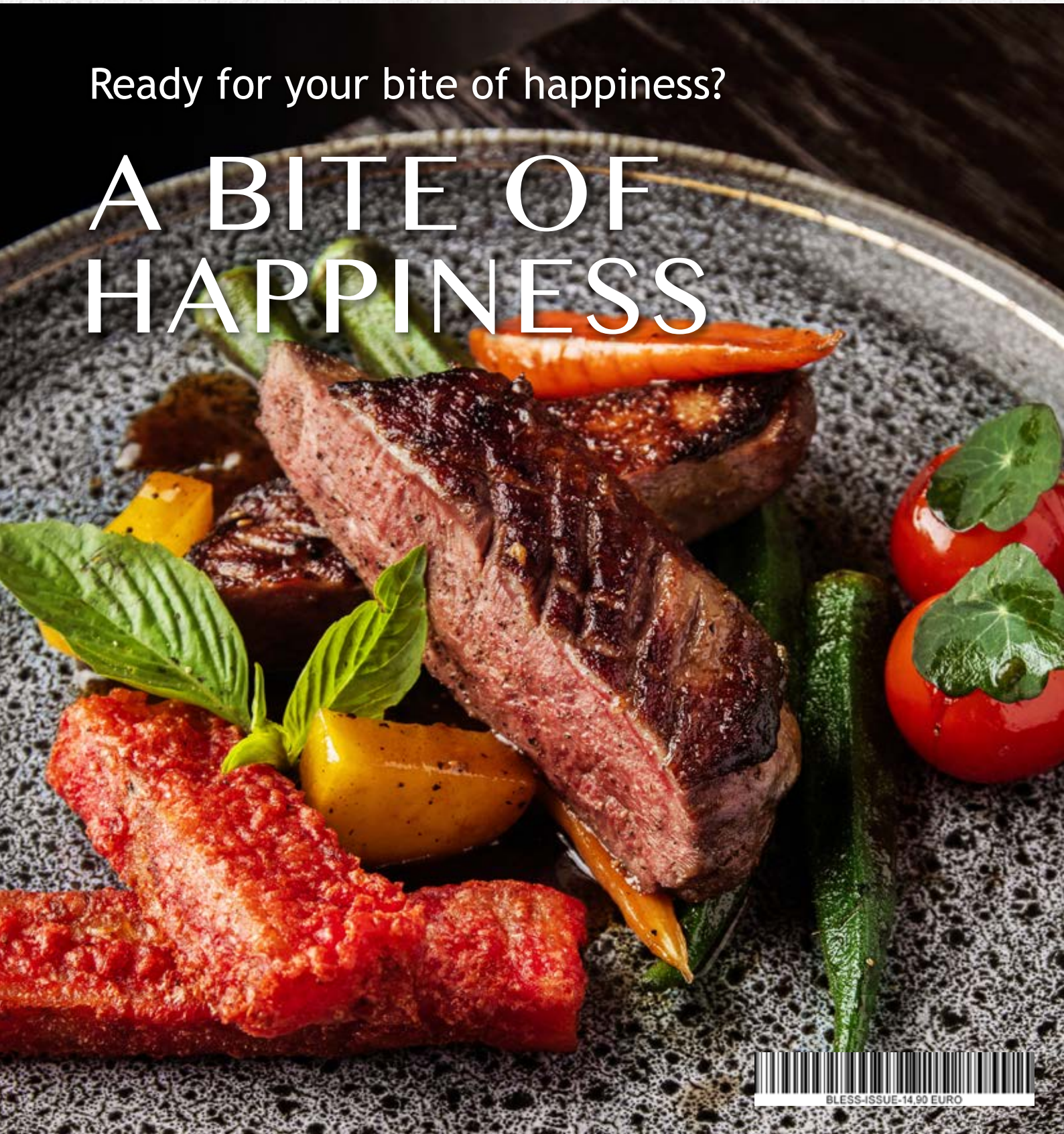
THE BLESS

MENU ISSUE 06 | 2025

CUISINE OF INDOCHINA

Ready for your bite of happiness?

A BITE OF HAPPINESS



BLESS-ISSUE-14.90 EURO

A woman with long dark hair and a black beret is smiling and clinking glasses with others at a restaurant table. The table is set with various dishes, including a bowl of green soup and a plate of food. In the background, there is a dark wall with a large yellow 'CIB' logo and a window with a metal grille.

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

BOUILLA-BLESS ^{2, 4}	10
French style fish soup with grilled prawns and golden crispy bun	
HONEY CHOU-FLEUR ⁸  NEW	8
Baked cauliflower with a fine honey glaze and roasted almonds	
PORTOBELLO TEMPURA ^{1, 6, 8} 	9
Portobello mushrooms baked in tempura batter, lime zest Truffle mayo	
SHRIMP FLAKES ^{2, 7} NEW	12
Shrimp tempura in rice flake coating Roasted lime garlic butter	
MANGO TANGO ^{5, 14} NEW	12
Spicy octopus salad with fruity mango, cucumber, carrots, cashews, pickled pearl onions	
GOI TRUFFIÈRE ^{1, 6, 11}	9
Baby spinach salad with yellow radish Miso sesame truffle vinaigrette	
GOI BÉBÉ ^{1, 6, 11} 	8
Beetroot salad, baby tomatoes, crispy rice noodles, cashews Beetroot sesame dressing	
SPICY EDAMAME 	8
Stir-fried edamame with garlic, salt and chili oil	
BEEF TATAKI NEW	14
Grilled fillet of beef Homemade ponzu with creamy truffle aioli	
JACOB SCALLOPS ^{1, 14} NEW	13
Grilled scallops with wasabi nuts and seaweed caviar topping Homemade ponzu with roasted seaweed	
SALMON TATAR ^{3, 4, 6, 8, 11}	14
Salmon tartare with pickled cucumber, fresh mango and crispy furikake Wasabi mayo	

VIET TACOS 3x „Banh Mi x Taco Fusion“ with pickled vegetables and various toppings A) <i>Shrimp</i> ^{1, 2} B) <i>Tuna</i> ^{1, 4} C) <i>Chicken</i> ¹ D) <i>Charsiu pork</i> ^{1, 6}	9
INCHI CHICKEN ^{1, 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}	8
INCHI TOFU ^{1, 6, 8}  Deep fried tofu cubes with roasted rice lotus seed breadding and pickled yellow radish Chili mayo	7
INCHI TEMPURA ^{1, 6, 11}  4x Sesame tempura eggplant in rice flake coating Sesame mayo, teriyaki	7
PETITS BISOUS ^{1, 2, 6} 5x Dumplings: Vegetables, shrimp, chicken, duck, seaweed caviar topping	9
HAPPY SALMON ROLLS! ^{1, 4, 6} Summer rolls with fresh salmon, cucumber and salad Wasabi ponzu	8

SHARING BITES OF HAPPINESS

Perfect for two people sharing

2 BE BLESSED ^{1, 2, 6, 8, 11, 12} CHEF'S CHOICE Mixed appetizer platter: 2x Viet Taco Tuna, 2x Inchi Chicken, 2x Inchi Tempura, 2x Petits Bisous Vegan, 2x Happy Salmon Rolls	27
 Vegan option ^{1, 6, 8, 11, 12} : 2x Viet Taco Seitan, 2x Inchi Tofu, 2x Inchi Tempura, 2x Petits Bisous Vegan, 2x Happy Rolls Vegan	24



2 BE BLESSED

» SHARING MENU FOR 2

Viet Taco Tuna, 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 in rice flake coating

Sauce: roasted lime garlic butter

MAIN DISHES

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

TRUFFE AU LAMB ^{6, 7}	29
Grilled rack of lamb Snow peas, baby carrots, cherry tomatoes, truffle potato puree	
MADAME BARBARIE ^{1, 6, 8}	28
Barbary duck breast roasted on the skin Okra pods, yellow radish, baby carrots, cherry tomatoes, crispy taro cake Sauce: Viet. highland pepper	
 <i>Vegan option</i> ^{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, crispy Viet. breadstick, fresh herbs, lime and chilies	
 <i>Vegan option</i> ^{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
Sweet potato fries, truffle potato puree and grilled asparagus
Sauce: Mekong Grill

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 GRILLED	7
TRUFFLE 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

Sweet potato fries, truffle potatoe puree and grilled asparagus

Sauce: Mekong Grill

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 GRILLED ON THE SKIN

Edamame, spinach noodles, dill oil

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

» RECOMMENDED COCKTAIL: WASABI SOUR P.42



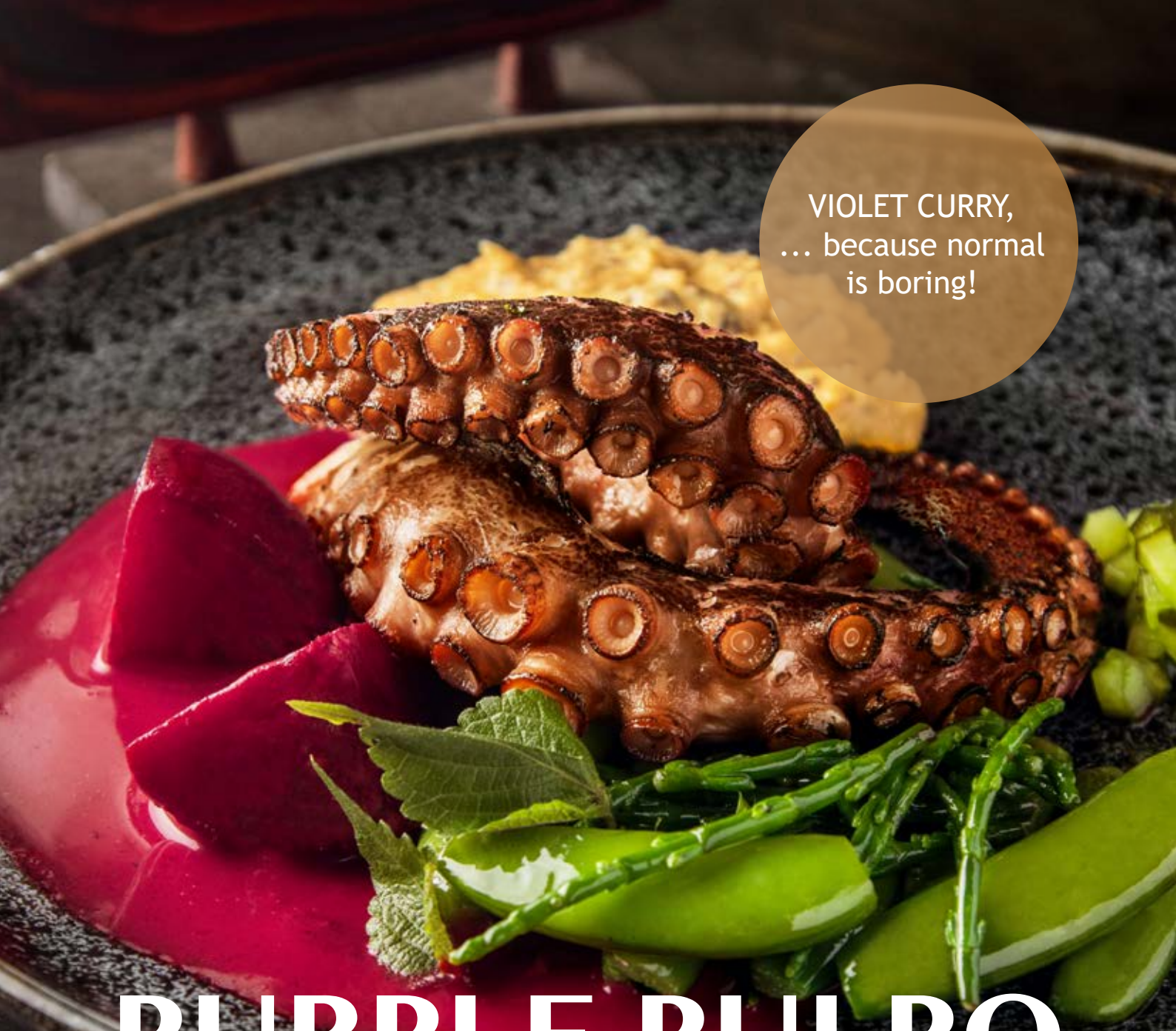
GARÇON THONY

GRILLED TERIYAKI TUNA STEAK IN SESAME COATING

Green asparagus, truffle spinach salad

Sauce: Homemade Ponzu

» RECOMMENDED COCKTAIL: BLESS NO.1 P.43



VIOLET CURRY,
... because normal
is boring!

PURPLE PULPO

GRILLED OCTOPUS

*Sea asparagus, glazed beets, snow peas,
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

*Crispy shrimp dumplings, romanesco, baby carrots
Sauce: Galangal satay, crustacean oil*

» RECOMMENDED COCKTAIL: SOUTHEAST SOUR P.42

CÀ PHÊ

VIETNAM



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.



TRUFFE AU LAMB



GRILLED RACK OF LAMB

Snow peas, baby carrots, cherry tomatoes,
truffle potato puree

» RECOMMENDED COCKTAIL: CÀ PHÊ CLOUDS P.43

CHÂTEAU BŒUF

GRILLED FILLET OF BEEF

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, crispy Viet. breadstick, fresh herbs, lime and chilies

» RECOMMENDED COCKTAIL: BASIL SMASH P.42

DESSERTS





VERT PLAISIR ⁵ 🌿	8
Green pandan sticky rice in mango coconut cream & roasted peanuts	
PISTACHIO BLISS ^{7, 8}	9
Homemade pistachio tiramisu	
SOCO BROWNIE ^{1, 3, 6, 7}	9
Homemade warm chocolate brownie with fresh berries & ice topping	
MANGO GÂTEAU ^{1, 3, 7}	9
Fruity mango cake with passion fruit	



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

Hausvogteiplatz 10 | 10117 Berlin

hello@bless-restaurants.com

+49 (0) 30 206 197 95

BLESS Hamburg

Eppendorfer Weg 186 | 20253 Hamburg

hamburg@bless-restaurants.com

+49 (0) 40 429 180 80

