WEEKLY BITES OF HAPPINESS

MO - FR 11:30 - 15:30



GINGER BLISS - 6 €
Limette, Apfel, Holunderblüte, Ginger Ale, Gurke



LIMEBERRY FIZZ - 6 €
Limette, Holunder, Sprudel, Cranberry, Chiasamen



#BITEOFTHEWEEK: MISO COCHON - 25 €
Schweinebrisket in Honig-Miso, wilder Brokkoli, Topinamburpüree, Feldsalat & gelber Rettich

VORSPEISEN

Wähle deine Vorspeise zu jedem Hauptgericht

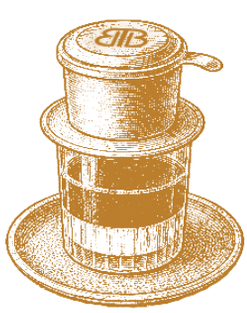
A) HOKKAIDO SOUP

Cremige Hokkaido-Kürbissuppe

B) VEGGIE GYOZA

Knusprig gebratene Gemüse-Gyoza, serviert mit Kalamansi-Dressing

DEIN DESSERT IN DER TASSE:



ORIGINAL VIETNAMESE CÀ PHÊ 4,5 €
mit gesüßter Kondensmilch

KREATIONEN DER WOCHE

CALAMANSI BOEUF MANGO 14

Glasnudelsalat mit gebratenem Rinderhüftsteak, Mango, Frühlingszwiebeln, Koriander & Röstzwiebeln, serviert mit Kalamansi-Dressing
🌿: Tofu

HONEY GLAZED CARI CHICK 14

Zarte, gegrillte Hähnchenschenkelfilet mit Honigglasur in cremiger Currysauce mit Süßkartoffeln, Hokkaidokürbis, Karotten, Koriander, Erdnüssen & Röstzwiebeln, serviert mit Jasminreis
🌿: Blumenkohl-Tempura

UDON DUCK 15

Im Wok gebratene Udon-Nudeln mit knusprig gebackener Ente, Paprika, Lauchzwiebeln, roten Zwiebeln & Champignons
🌿: Seitan

TUNA TEMPURA 15

Knuspriges Thunfisch-Tempura mit in Knoblauch gebratenem Brokkoli, cremiger Champignonsauce & Jasminreis

🌿: Veggie-Option | alle Preise in € inkl. MwSt.

@blessrestaurants

THE BLESS

WEEKLY BITES OF HAPPINESS

MON - FRI 11:30 - 15:30



GINGER BLISS - 6 €
Lime, apple, elderflower, ginger ale, cucumber



LIMEBERRY FIZZ - 6 €
Lime, elderflower, sparkling water, cranberry, chia seeds



#BITEOFTHEWEEK: MISO COCHON - 25 €
Honey-miso pork belly, broccolini, Jerusalem artichoke puree, lamb's lettuce & yellow radish

STARTERS

Choose your starter for each main course

A) HOKKAIDO SOUP

Creamy Hokkaido pumpkin soup

B) VEGGIE GYOZA

Crispy pan-fried vegetable gyoza, served with calamansi dressing

CREATIONS OF THE WEEK

CALAMANSI BOEUF MANGO 14

Glass noodle salad with stir-fried beef, mango, spring onions, coriander & crispy fried onions, served with calamansi dressing
🌿: tofu

HONEY GLAZED CARI CHICK 14

Tender grilled chicken thigh fillet with a honey glaze in a creamy curry sauce with sweet potatoes, Hokkaido pumpkin, carrots, coriander, peanuts & crispy fried onions, served with jasmine rice
🌿: cauliflower tempura

UDON DUCK 15

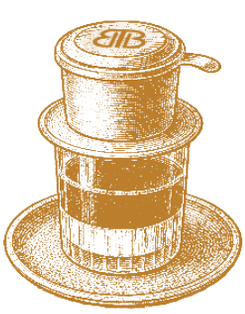
Wok-fried udon noodles with crispy fried duck, bell peppers, spring onions, red onions & mushrooms
🌿: seitan

TUNA TEMPURA 15

Crispy tuna tempura with garlic stir-fried broccoli, creamy mushroom sauce & jasmine rice

🌿: Veggie option | all prices in € incl. VAT

YOUR DESSERT IN A CUP:



ORIGINAL VIETNAMESE CÀ PHÊ 4,5 €
With sweetened condensed milk

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THE BLESS