

An exotic line-up of tastes that takes you on a journey across Thailand, India and China. Covering the four corners of the continent, this mouth watering selection of Asian dishes has been created by renowned Chef Thirakomen Apiradee (Thiou) . Honing her art in both Thailand and Paris, Chef Thiou incredible wealth of experience is reflected in each of these delightful dishes.

ikos™

STARTERS
VORSP EISEN
ENTRÉES

	Tom Kha Gai soup with chicken, coconut milk and Chinese cabbage Suppe mit Kokosmilchhuhn und Chinakohl Soupe au poulet au lait de coco et chou chinois	15€
DF GF	Green salad with beef, lemongrass, red radish and Thai dressing Grüner Salat mit Rindfleisch, Zitronengras, Radieschen und Thai-Dressing Salade verte au bœuf, citronnelle, radis et vinaigrette thaïlandaise	18€
VG	Salad with variety of mushrooms and vegan oyster sauce Salat mit verschiedenen Pilzen und veganer Austernsauce Salade avec variété de champignons et sauce aux huîtres végétalienne	18€
DF GF	Duck salad with watermelon, onion, coriander and hoisin dressing Entensalat mit Wassermelone, Zwiebel, Koriander und Hoisin-Dressing Salade de canard à la pastèque, oignon, coriandre et sauce hoisin	17€
	Kale salad with tuna, chili paste and citrus dressing Grünkohlsalat mit Thunfisch, Chilipaste und Zitrusdressing Salade de chou frisé au thon, pâte de piment et vinaigrette aux agrumes	17€

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STARTERS
VORSPEISEN
ENTRÉES

	Deep fried Pla Muk Tod squid with sweet chili Frittierter Pla Muk Tod Tintenfisch mit süßem Chili Calmars Pla Muk Tod frits au piment doux	17€
	Homemade Gyoza dumplings with chicken and Teriyaki sauce Hausgemachte Gyoza-Kndel mit Hühnchen und Teriyaki-Sauce Dumplings Gyoza maison avec poulet et sauce Teriyaki	15€
	Spring rolls with deep fried duck and vegetables Frühlingsrollen mit frittierter Ente und Gemüse Rouleaux de printemps au canard frit et légumes	14€
V	Vegetable spring rolls with sweet chili Gemüsefrühlingsrollen mit süßem Chili Rouleaux de printemps au légumes et piment doux	14€
V	Fried jasmine rice with egg and vegetables Gebratener Jasminreis mit Ei und Gemüse Riz au jasmin frit, oeuf et légumes	14€

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MAIN COURSES
HAUPTGÄNGE
PLATS PRINCIPAUX

	Slow cooked Thai beef cheeks with jasmin rice and colliander salad	34€
	Langsam gegarte thailändische rinderbäckchen mit jasmin reis- und koriandersalat Joues de bœuf thaï cuites lentement avec salade de jasmin riz et de coriandre	
	Pan fried duck with vegetables, basil and krashai root	32€
	Gebratene Ente mit Gemüse, Basilikum und Krashai-Wurzel Canard polé aux légumes, basilic et racine de krashai	
DF GF	Sweet and sour pork with jasmine rice	30€
	Süß-saures Schweinefleisch mit Jasminreis Porc aigre-doux et ou accompagné riz au jasmin	
	Satay chicken skewer with peanut butter sauce	30€
	Hähnchen-Satay-Spieß mit Erdnussbutter-Sauce Brochette de poulet satay sauce au beurre de cacahuète	

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MAIN COURSES
HAUPTGÄNGE
PLATS PRINCIPAUX

DF GF	Pad Thai rice noodles with chicken, prawns or vegetables and soy sprouts Pad Thai Reismudeln mit Huhn, Garnelen oder Gemüse und Sojasprossen Nouilles de riz Pad Thai au poulet, crevettes ou légumes et pousses de soja	30€
 DF GF	Thai yellow curry with seafood and jasmine rice Thailndisches gelbes Curry mit Meeresfrüchten und Jasminreis Curry jaune thaï aux fruits de mer et riz au jasmin	34€
	Pan fried salmon fillet with red curry Gebratenes Lachsfilet mit rotem Curry Filet de saumon poêlé au curry rouge	28€
 VG	Thai yellow curry with vegetables, chili and coriander Thailndisches gelbes Curry mit Gemüse, Chili und Koriander Curry jaune thaï aux légumes, piment et coriandre	22€
 VG	Tofu and sautéed vegetables with lemongrass, spices and curry Tofu und sautiertes Gemüse mit Zitronengras, Gewürzen und Curry Tofu et légumes sautés à la citronnelle, aux épices et au curry	26€

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DESSERTS
NACHSPEISEN
DESSERTS

V	Chocolate mousse with almond touile, vanilla ice cream and lime syrup Schokoladenmousse mit Mandeltuile, Vanilleeis und Limettensirup Mousse au chocolat tuile d'amande, glace vanille et sirop de citron vert	14€
VG GF	Sticky rice with coconut milk syrup and mango sorbet Klebreis mit Kokosmilchsirup und Mangosorbet Riz gluant au sirop de lait de coco et sorbet à la mangue	14€
V	Grilled pineapple with banana crumble and vanilla ice cream Gegrillte Ananas mit Bananen-Crumble und Vanilleeis Ananas grillé avec crumble à la banane et glace à la vanille	14€
VG GF	Seasonal fruit salad Saisonaler Obstsalat Salade de fruits de saison	14€
V	Ice cream selection vanilla, chocolate, strawberry, banana, pistachio Eis Auswahl Vanille, Schokolade, Erdbeere, Banane, Pistazie Sélection de glaces Vanille, chocolat, fraise, banane, pistache	14€

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VEGETARIAN & VEGAN OPTIONS

STARTERS VORSPEISEN ENTRÉES


VG	Salad with variety of mushrooms and vegan oyster sauce Salat mit verschiedenen Pilzen und veganer Austernsauce Salade avec variété de champignons et sauce aux huîtres végétalienne	18€
V	Vegetable spring rolls with sweet chili Gemüsefrühlingsrollen mit süßem Chili Rouleaux de printemps aux légumes avec piment doux	14€
V	Homemade Gyoza with vegetables and Teriyaki sauce Hausgemachte Gyoza mit Gemüse und Teriyaki-Sauce Gyoza maison aux légumes et sauce teriyaki	14€
V	Fried jasmine rice with egg and vegetables Gebratener Jasminreis mit Ei und Gemüse Riz au jasmin frit avec oeuf et légumes	14€

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VEGETARIAN & VEGAN OPTIONS

MAIN COURSES HAUPTGÄNGE PLATS PRINCIPAUX

	VG	Pad Thai rice noodles with vegetables Pad Thai Reismudeln mit Gemüse Nouilles de riz Pad Thai aux légumes	25€
	VG	Tofu and sautéed vegetables with lemongrass, spices and curry Tofu und sautiertes Gemüse mit Zitronengras, Gewürzen und Curry Tofu et légumes sautés à la citronnelle, aux épices et au curry	26€
	GF VG	Thai yellow curry with vegetables, chili and coriander Thailändisches gelbes Curry mit Gemüse, Chili und Koriander Curry jaune thaï aux légumes, piment et coriandre	22€

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VEGETARIAN & VEGAN OPTIONS

DESSERTS
NACHSPEISEN
DESSERTS

GF VG	Sticky rice with coconut milk syrup and mango sorbet Klebreis mit Kokosmilchsirup und Mangosorbet Riz gluant au sirop de lait de coco et sorbet à la mangue	14€
GF VG	Seasonal fruit salad Saisonaler Obstsalat Salade de fruits de saison	14€
VG	Sorbet selection mango, lemon, strawberry Sorbet-Auswahl Mango, Zitrone, Erdbeere Sélection de sorbets mangue, citron, fraise	9€

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TODDLER'S MENU
TODDLER-MENÜ
MENU DES TOUT PETITS

VG GF DF	Puree with potato, leek and zucchini Mit Kartoffel, Lauch und Zucchini pürieren Purée de pommes de terre, poireaux et courgettes	10€
GF DF	Puree of chicken, potato and zucchini Püree von Huhn, Kartoffel und Zucchini Purée de poulet, pomme de terre et courgette	10€
GF DF	Puree of cod fillet, zucchini and broccoli Püree aus Kabeljaufilet, Zucchini und Brokkoli Purée de filet de morue, courgette, et brocoli	10€
VG GF DF	Fruit cream with peach, apple and apricot Fruchtcreme mit Pfirsich, Apfel und Aprikose Crème de fruits pêche, pomme et abricot	10€

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KIDS MENU
KINDERMENÜ
MENU EN FANTS

STARTERS
VORSPEISEN
ENTRÉES

VG GF	Mini salad with julienne vegetables Minisalat mit Julienne-Gemüse Mini salade aux juliennes de légumes	10€
VG GF	Mini salad with sweet potato, baby spinach and carrot Minisalat mit Süßkartoffel, Babyspinat und Karotte Mini salade de patates douces, jeunes pousses d'épinards et carottes	10€
V	Vegetable spring rolls Gemüsefrühlingsrollen Rouleaux de printemps aux légumes	10€
	Homemade Gyoza dumplings with chicken and Teriyaki sauce Hausgemachte Gyoza-Knödel mit Hühnchen und Teriyaki-Sauce Dumplings Gyoza maison avec poulet et sauce Teriyaki	14€
	Deep fried Pla Muk Tod squid Frittierter Pla Muk Tod Tintenfisch Calamars Pla Muk Tod frits	14€

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MAIN COURSES
HAUPTGÄNGE
PLATS PRINCIPAUX

	Yakitori chicken skewer with jasmine rice	14€
	Yakitori Hühnchen-Spieß mit Jasminreis Brochette de poulet yakitori avec riz au jasmin	
	Pan fried salmon fillet with red curry	14€
	Gebratenes Lachsfilet mit rotem Curry Filet de saumon poêlé au curry rouge	
	Fried jasmine rice with egg and vegetables	14€
	Gebratener Jasminreis mit Ei und Gemüse Riz frit au jasmin avec œuf et légumes	
V	Spaghetti with tomato sauce or Bolognese	14€
	Spaghetti mit Tomatensauce oder Bolognese Spaghetti à la sauce tomate ou bolognaise	

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DESSERTS
NACHSPEISEN
DESSERTS

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|------|--|----|
| V | Chocolate mousse with almond touile, vanilla ice cream and lime syrup
Schokoladenmousse mit Mandeltuile, Vanilleeis und Limettensirup
Mousse au chocolat, tuile d'amande, glace vanille et sirop de citron vert | 9€ |
| V | Ice cream selection
vanilla, chocolate, strawberry, banana, pistachio
Eis Auswahl
Vanille, Schokolade, Erdbeere, Banane, Pistazie
Sélection de glaces
Vanille, chocolat, fraise, banane, pistache | 9€ |
| V GF | Chocolate fondue with fruits
Schokoladenfondue mit Früchten
Fondue au chocolat aux fruits | 9€ |

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This a la carte menu has been specially designed by Michelin-starred Chef Apiradee Thirakomen as known as "Thiou" for your pleasure. As all of our dishes are freshly prepared to order, we recommend a maximum of one dish per guest for each course. Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.