

DINNER MENU

ANAYA
AN ASIAN CULINARY ADVENTURE

A true master of Thai cuisine, Chef Thiou combines the tastes of her native Thailand with the freshest Mediterranean ingredients. Gourmet cuisine, with Thai accents and contemporary dressings are the hallmarks of "Thiou" her award-winning Parisian restaurant. While her attention to detail, quality ingredients and balance of flavours always ensure a one-of-a-kind dining experience.

Anaya takes you on a culinary adventure across Asia, serving authentic Thai dishes. Carefully curated by Chef Thiou, our exotic line-up of inspired à la carte creations is where aromatic Asian flavours meet French finesse. All perfectly presented to you in stunning al fresco and indoor surroundings.

A handwritten signature in grey ink, appearing to read 'Thiou', is positioned at the bottom center of the page.

Starters

GF*	TOM KHA GAI SOUP WITH CHICKEN AND COCONUT MILK	20€	VG	THAI MUSHROOMS SALAD WITH ONIONS, LEMONGRASS, GINGER AND GREEN LEAVES	20€
DF	Tom Kha Gai Suppe mit Hühnerfleisch und Kokosnussmilch Soupe Tom Kha Gai au poulet et au lait de coco			Thailändischer Pilzsalat mit Zwiebeln, Zitronengras, Ingwer und grünen Blättern Salade de champignons thaïlandais avec oignons, citronnelle, gingembre et feuilles vertes	
	KALE SALAD WITH TUNA, CITRUS DRESSING AND SESAME	20€			
	Grünkohl-Thunfisch-Salat mit Thunfisch, Zitrusdressing und Sesam Salade de chou frisé au thon, vinaigrette aux agrumes et sésame		DF	GREEN SALAD WITH BEEF, LEMONGRASS, RED RADISH AND THAI DRESSING	20€
GF* VG	CUCUMBER SALAD WITH EDAMAME, TOASTED ALMONDS AND LIME	20€		Grüner Salat mit Rindfleisch, Zitronengras, rotem Rettich und Thaidressing	
	Gurkensalat mit Edamame, gerösteten Mandeln und Limette Salade de concombre avec edamame, amandes grillées et citron vert		DF	Salade verte avec bœuf, citronnelle, radis rouge et vinaigrette thaïlandaise	
	CHICKEN GYOZA WITH VEGETABLES, KIMCHEE SESAME AND TERIYAKI SAUCE	20€		PIA MUK TOD DEEP FRIED SQUID WITH SWEET CHILI AND GINGER SAUCE	20€
	Hähnchen-Gyoza mit Gemüse, Kimchi, Sesam und Teriyakisauce Gyoza au poulet avec légumes, sésame kimchi et sauce teriyaki			Hausgemachte Gyoza-Knödel mit Hühner-Teriyaki-Sauce und Chili- Knoblauch-Sauce Dumplings Gyoza maison avec sauce teriyaki au poulet et sauce chili à l'ail	

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Starters

VG	VEGETABLE SPRING ROLLS WITH SWEET CHILI AND PLUM SAUCE <i>Frühlingsrollen mit Gemüse, süßem Chili und Pflaumensauce Rouleaux de printemps aux légumes avec chili doux et sauce aux prunes</i>	20€	DF	PRAWN RAVIOLI WITH COCONUT CREAM AND LEMONGRASS ESSENCE <i>Krabbenravioli mit Kokosnusscreme und Zitronengrasessenz Raviolis de crevettes à la crème de coco et à l'essence de citronnelle</i>	20€
	SPRING ROLLS WITH DUCK AND VEGETABLES, GREEN SALAD AND SWEET CHILI <i>Frühlingsrollen mit Ente und Gemüse, grünem Salat und süßem Chili Rouleaux de printemps au canard et aux légumes, salade verte et chili doux</i>	20€	VG	VEGETABLE GYOZA WITH TRUFFLE PONZU AND WASABI SALT <i>Gemüse-Gyoza mit Trüffel-Ponzu und Wasabi-Salz Gyoza de légumes avec ponzu de truffe et sel de wasabi</i>	
V	STIR FRIED RICE WITH EGG AND VEGETABLES <i>Gebratener Reis mit Ei und Gemüse Riz sauté aux œufs et aux légumes</i>	20€		SEA BREAM TARTAR WITH YUZU, COCONUT AND TOBIKO <i>Seebrassen-Tartar mit Yuzu, Kokosnuss und Tobiko Tartare de daurade au yuzu, noix de coco et tobiko</i>	
VG	SALMON SASHIMI WITH GOMA DRESSING, SHISHO LEAVES AND NORI <i>Lachs-Sashimi mit Goma-Dressing, Shisho-Blättern und Nori Raviolis aux crevettes à la crème de coco et essence de citronnelle</i>				

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Grill

DF	CHICKEN SATAY WITH PEANUT BUTTER SAUCE AND FRIED RICE <i>Hähnchen-Satay mit Erdnussbuttersauce und gebratenem Reis Poulet satay avec sauce au beurre de cacahuètes et riz frit</i>	20€	DF	STIR FRIED SEA BASS FILLET WITH GINGER AND KUNG PAO VEGETABLES <i>Seebarschfilet mit Ingwer und Kung-Pao-Gemüse Filet de bar au gingembre et légumes kung pao</i>	20€
DF	SALMON TERIYAKI WITH CITRUS GEL, PICKLED ONION AND CRUSHED PISTACHIO <i>Lachs-Teriyaki mit Zitrusgel, eingelegten Zwiebeln und zerstoßenen Pistazien Saumon Teriyaki avec gel d'agrumes, oignons marinés et pistaches concassées</i>	20€			

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Wok

DF	<i>SWEET AND SOUR PORK WITH PINEAPPLE AND VEGETABLES</i> <i>Süß-saures Schweinefleisch mit Ananas und Gemüse</i> <i>Porc aigre-doux à l'ananas et aux légumes</i>	20€	VG DF	<i>TOFU AND VEGETABLES WITH LEMONGRASS, SPICES AND PANAG CURRY</i> <i>Tofu und Gemüse mit Zitronengras, Gewürzen und Panag-Curry</i> <i>Tofu et légumes à la citronnelle, aux épices et au panag curry</i>	20€
DF	<i>PAN FRIED DUCK WITH VEGETABLES AND BASIL</i> <i>Gebratene Ente mit Gemüse und Basilikum</i> <i>Canard poêlé aux légumes et au basilic</i>	20€	DF	<i>PAD THAI RICE NOODLES WITH PRAWNS OR CHICKEN AND VEGETABLES</i> <i>Pad thai Reismudeln mit Garnelen oder Huhn und Gemüse</i> <i>Pad thaï nouilles de riz avec crevettes ou poulet et légumes</i>	20€
	<i>STIR FRIED BLACK PEPPER BEEF WITH VEGETABLES AND JASMINE RICE</i> <i>Gebratenes Rindfleisch mit schwarzem Pfeffer, Gemüse und Jasminreis</i> <i>Boeuf au poivre noir sauté avec légumes et riz au jasmin</i>	20€			

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Thai Curry

GF*	THAI RED CURRY WITH CHICKEN AND JASMINE RICE	20€	VG	THAI YELLOW CURRY WITH VEGETABLES, CHILI AND CORIANDER
DF	Rotes Thai-Curry mit Huhn und Jasminreis		GF*	Gelbes Thai-Curry mit Gemüse, Chili und Koriander
	Curry rouge thaïlandais avec poulet et riz au jasmin			Curry jaune thaïlandais avec légumes, piment et coriandre
GF*	THAI YELLOW CURRY WITH PRAWNS AND JASMINE RICE	20€		
DF	Gelbes Thai-Curry mit Garnelen und Jasminreis			
	Curry jaune thaïlandais avec crevettes et riz au jasmin			

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Desserts

V	CHOCOLATE MOUSSE WITH ALMOND TUILE, MANGO SORBET AND LIME SYRUP <i>Mousse au Chocolat mit Mandeltörtchen, Mangosorbet und Limettensirup Mousse au chocolat avec tuile aux amandes, sorbet à la mangue et sirop de citron vert</i>	14€	V	ICE CREAM SELECTION (VANILLA, CHOCOLATE, STRAWBERRY, BANANA) <i>Eis Auswahl (Vanille, Schokolade, Erdbeere, Banane) Sélection de glaces (Vanille, Chocolat, Fraise, Banane)</i>	3€
V	CRISPY BANANA WITH CARAMEL AND VANILLA ICE CREAM <i>Knusprige Banane mit Karamell und Vanilleeis Banane croustillante avec caramel et glace à la vanille</i>	10€	VG	SORBET SELECTION (LIME, MANGO) <i>Sorbet-Auswahl (Limette, Mango) Sélection Sorbets (citron vert, mangue)</i>	5€
	MANGO CUSTARD WITH COCONUT ICE CREAM <i>Mango-Pudding mit Kokosnuss-Eis Crème pâtissière à la mangue et glace à la noix de coco</i>	10€			
VG	ANTIOXIDANT FRUIT SALAD WITH ALMONDS, AND CHERRY SAUCE <i>Antioxidativer Obstsalat mit Mandeln und Kirschsauce Salade de fruits antioxydante avec amandes et sauce aux cerises</i>	10€			

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VEGAN MENU

Starters

CUCUMBER SALAD WITH EDAMAME,
TOASTED ALMONDS AND LIME 20€
*Gurkensalat mit Edamame, gerösteten
Mandeln und Limette*
*Salade de concombre avec edamame,
amandes grillées et citron vert*

THAI MUSHROOMS SALAD WITH
ONIONS, LEMONGRASS, GINGER AND
GREEN LEAVES 20€
*Thailändischer Pilzsalat mit Zwiebeln,
Zitronengras, Ingwer und grünen
Blättern*
*Salade de champignons thaïlandais
avec oignons, citronnelle, gingembre
et feuilles vertes*

VEGETABLES GYOZA WITH TRUFFLE
PONZU AND WASABI SALT 20€
*Gemüse-Gyoza mit Trüffel-Ponzu und
Wasabi-Salz*
*Gyoza de légumes avec ponzu de truffe
et sel de wasabi*

VEGETABLE SPRING ROLLS WITH SWEET
CHILI AND PLUM SAUCE 20€
*Frühlingsrollen mit Gemüse, süßem
Chili und Pflaumensauce*
*Rouleaux de printemps aux légumes
avec chili doux et sauce aux prunes*

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VEGAN MENU

Main Courses

	<i>PAD THAI RICE NOODLES WITH VEGETABLES</i>	20€
	<i>Pad Thai Reismudeln mit Gemüse</i>	
	<i>Pad Thai nouilles de riz avec légumes</i>	
GF*	<i>TOFU AND VEGETABLES SAUTÉED WITH LEMONGRASS AND SPICES</i>	20€
	<i>Tofu und Gemüse sautiert mit Zitronengras und Gewürzen</i>	
	<i>Tofu et légumes sautés à la citronnelle et aux épices</i>	
GF*	<i>THAI YELLOW CURRY WITH VEGETABLES, CHILI AND CORIANDER</i>	20€
	<i>Gelbes Thai-Curry mit Gemüse, Chili und Koriander</i>	
	<i>Curry jaune thaïlandais avec légumes, piment et coriandre</i>	

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VEGAN MENU

Desserts

CRISPY BANANA WITH CARAMEL AND VANILLA ICE CREAM <i>Knusprige Banane mit Karamell und Vanilleeis</i> <i>Banane croustillante avec caramel et glace à la vanille</i>	10€	GF*	SORBET SELECTION (LIME, MANGO) <i>Sorbet-Auswahl</i> (Limette, Mango) <i>Sélection Sorbets</i> (citron vert, mangue)	5€
ANTIOXIDANT FRUIT SALAD WITH ALMONDS, AND CHERRY SAUCE <i>Antioxidativer Obstsalat mit Mandeln und Kirschsauce</i> <i>Salade de fruits antioxydante avec amandes et sauce aux cerises</i>	10€			

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KIDS MENU

Toddler's Menu

VG	CREAM OF GREEN VEGETABLES AND OLIVE OIL	10€
GF*	Crème von grünem Gemüse und Olivenöl Velouté de légumes verts et huile d'olive	
GF*	CREAM OF CHICKEN, POTATO AND CARROTS	10€
DF	Hühnercrème, Kartoffel und Karotten Velouté de poulet, pomme de terre et carottes	
GF*	CREAM OF POACHED FISH FILLET, ZUCCHINI, CARROTS AND POTATOES	10€
DF	Crème vom Fischfillet, Zucchini, Karotten und Kartoffeln Velouté de filet de poisson poché, courgettes, carottes et pomme de terre	
VG	CREAM OF SEASONAL FRUITS	10€
GF*	Crème aus Früchten der Saison Crème de fruits de saison	

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All of our "Toddler's menu" choices have been prepared with fresh ingredients & virgin olive oil with no salt or pepper added.

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KIDS MENU

Starters

DF	GREEN SALAD WITH BEEF, LEMONGRASS, RED RADISH AND THAI DRESSING <i>Grüner Salat mit Rindfleisch, Zitronengras, rotem Rettich und Thaidressing Salade verte avec bœuf, citronnelle, radis rouge et vinaigrette thaïlandaise</i>	20€	DF	PIA MUK TOD DEEP FRIED SQUID WITH SWEET CHILI AND GINGER SAUCE <i>Pia Muk Tod frittierter Tintenfisch mit süßer Chili- und Ingwersauce Pia Muk Tod Calmar frit avec une sauce au piment doux et au gingembre</i>	20€
VG	VEGETABLES SPRING ROLLS WITH SWEET CHILI AND PLUM SAUCE <i>Frühlingsrollen mit Gemüse, süßem Chili und Pflaumensauce Rouleaux de printemps aux légumes avec chili doux et sauce aux prunes</i>	20€			20€

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KIDS MENU

Main Dishes

DF	CHICKEN SATAY WITH PEANUT BUTTER SAUCE AND FRIED RICE <i>Hähnchen-Satay mit Erdnussbuttersauce und gebratenem Reis</i> <i>Poulet satay avec sauce au beurre de cacahuètes et riz frit</i>	20€		FISH CROQUETS WITH FRIES <i>Fischkroketten mit Pommes frites</i> <i>Croquets de poisson avec frites</i>	20€
			V	PIZZA MARGHERITA WITH MOZZARELLA AND TOMATO SAUCE <i>Pizza Margherita mit Mozzarella und Tomatensauce</i> <i>Pizza margherita avec mozzarella et sauce tomate</i>	20€
DF	PAD THAI RICE NOODLES WITH VEGETABLES AND PRAWNS <i>Pad Thai Reismnudeln mit Gemüse und Garnelen</i> <i>Pad Thai nouilles de riz avec légumes et crevettes</i>	20€		PENNE PASTA WITH TOMATO SAUCE OR BOLOGNESE <i>Penne mit Tomatensauce oder Bolognese</i> <i>Penne à la sauce tomate ou bolognaise</i>	20€
	KIDS BEEF BURGER WITH TOMATO, LETTUCE AND FRENCH FRIES <i>Kinder-Rindfleisch-Burger mit Tomate, Salat und Pommes frites</i> <i>Kids beef burger avec tomate, laitue et frites</i>				
	SWEET AND SOUR PORK WITH PINEAPPLE AND VEGETABLES <i>Süß-saures Schweinefleisch mit Ananas und Gemüse</i> <i>Porc aigre-doux à l'ananas et aux légumes</i>				

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KIDS MENU

Desserts

V *CHOCOLATE MOUSSE WITH ALMOND
TUILE, MANGO SORBET AND LIME SYRUP* 10€
*Mousse au Chocolat mit Mandeltörtchen,
Mangosorbet und Limettensirup*
*Mousse au chocolat avec tuile aux
amandes, sorbet à la mangue et sirop de
citron vert*

VG *KIDS FRUIT SALAD* 10€
GF* *Kinder-Obstsalat*
Salade de fruits pour enfants

V *ICE CREAM AND SORBET SELECTION* 3€
*(VANILLA, CHOCOLATE, STRAWBERRY,
BANANA, MANGO SORBET, LIME SORBET)*
Auswahl an Speiseeis und Sorbet
*(Vanille, Schokolade, Erdbeere, Banane,
Mango-Sorbet, Limetten-Sorbet)*
Sélection de glaces et de sorbets
*(Vanille, chocolat, fraise, banane, sorbet
mangue, sorbet citron vert)*

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