

A true master of Thai cuisine, Michelin-starred 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, Indian and Chinese 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 stylized, handwritten signature in black ink, consisting of several vertical lines and a circular flourish.

Chef
Thirakomen
Apiradee
(Thiou)
Honing

ikos™

STARTERS
VORSPEISEN
ENTRÉES

DF	Tom Kha Gai soup with chicken, coconut milk and Chinese cabbage Tom Kha Gai Suppe mit Hühnchen, Kokosmilch und Chinakohl Soupe Tom Kha Gai au poulet, lait de coco et chou chinois	15€
DF	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€
DF VG	Salad with variety of mushrooms and mushroom sauce Salat mit verschiedenen Pilzen und Pilzsauce Salade avec variété de champignons et sauce aux champignons	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€
DF	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€

*V vegetarian option / GF gluten free option / VG vegan option / DF dairy free option
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team for information on the allergen content of our food.*

STARTERS
VORSPEISEN
ENTRÉES

DF	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€
DF	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€
VG DF	Vegetable spring rolls with sweet chili Gemüsefrühlingsrollen mit süßem Chili Rouleaux de printemps au légumes et piment doux	14€
DF	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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GRILL

GRILL

GRIL

- DF **Satay chicken skewer with peanut butter sauce** 26€
Hähnchen-Satay-Spieß mit Erdnussbutter-Sauce
Brochette de poulet satay sauce au beurre de cacahuète
- DF **Pan fried salmon fillet with red curry** 28€
Gebratenes Lachsfilet mit rotem Curry
Filet de saumon poêlé au curry rouge

WOK

WOK



WOK

- DF **Pad Thai rice noodles with chicken, prawns or vegetables and soy sprouts** 30€
Pad Thai Reisnudeln mit Huhn, Garnelen oder Gemüse und Sojasprossen
Nouilles de riz Pad Thai au poulet, crevettes ou légumes et pousses de soja
- Black pepper beef with vegetables and jasmine rice** 34€
Rindfleisch mit schwarzem Pfeffer, Gemüse und Jasminreis
Boeuf au poivre noir accompagné de légumes et riz au jasmin
- DF **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 **Sweet and sour pork with jasmine rice** 30€
Süß-saures Schweinefleisch mit Jasminreis
Porc aigre-doux et ou accompagné riz au jasmin
-  VG GF **Tofu and sautéed vegetables with lemongrass, spices and curry** 26€
Tofu und sautiertes Gemüse mit Zitronengras, Gewürzen und Curry
Tofu et légumes sautés à la citronnelle, aux épices et au curry

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THAI CURRY
THAI-CURRY
CURRY THAÏ

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|----------------------------------------------------------------------------------|-------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
|  | DF GF | Thai yellow curry with vegetables, chili and coriander
Thailndisches gelbes Curry mit Gemüse, Chili und Koriander
Curry jaune thaï aux légumes, piment et coriandre | 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€ |

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DESSERTS
NACHSPEISEN
DESSERTS

V	Crispy banana with caramel and vanilla ice cream Knusprige Banane mit Karamell und Vanilleeis Banane croustillante au caramel et glace vanille	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€
	Cold yuzu and apple souffle Kaltes Yuzu-Apfel-Soufflé Soufflé froid au yuzu et aux pommes	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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VEGAN OPTIONS

STARTERS VORSPEISEN ENTRÉES

DF VG	Salad with variety of mushrooms and mushroom sauce Salat mit verschiedenen Pilzen und Pilzsauce Salade avec variété de champignons et sauce aux champignons	18€
DF VG	Vegetable spring rolls with sweet chili Gemüsefrühlingsrollen mit süßem Chili Rouleaux de printemps au légumes et piment doux	14€

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VEGAN OPTIONS

MAIN COURSES HAUPTGÄNGE PLATS PRINCIPAUX

V	Pad Thai rice noodles with vegetables Pad Thai Reisnudeln mit Gemüse Nouilles de riz Pad Thai aux légumes	25€
 GF 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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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€
GF VG	Vegan chocolate brownie Veganer Schokoladen-Brownie Brownie au chocolat végétalien	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€
DF V	Vegetable spring rolls Gemüsefrühlingsrollen Rouleaux de printemps aux légumes	10€
DF	Homemade Gyoza dumplings with chicken and Teriyaki sauce Hausgemachte Gyoza-Knödel mit Hühnchen und Teriyaki-Sauce Raviolis Gyoza maison au poulet et sauce Teriyaki	14€
DF	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 Yakitori Hühnchen-Spieß mit Jasminreis Brochette de poulet yakitori avec riz au jasmin	14€
DF GF	Pan fried salmon fillet with rice Gebratenes Lachsfilet mit Reis Filet de saumon poêlé avec du riz	14€
V DF	Fried jasmine rice with egg and vegetables Gebratener Jasminreis mit Ei und Gemüse Riz frit au jasmin avec œuf et légumes	14€
V	Spaghetti with tomato sauce or Bolognese Spaghetti mit Tomatensauce oder Bolognese Spaghetti à la sauce tomate ou bolognaise	14€

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DESSERTS
NACHSP EISEN
DESSERTS

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|------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| V | Crispy banana with caramel and vanilla ice cream
Knusprige Banane mit Karamell und Vanilleeis
Banane croustillante au caramel et glace vanille | 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.