

THE BLESS

MENU ISSUE 03 | 2023

CUISINE OF INDOCHINA

Ready for your bite of happiness?

A BITE OF HAPPINESS



BLESS-ISSUE-13.90 EURO



STARTERS

INCHI TOFU ^{1, 6, 8}	7
Deep fried tofu cubes with roasted rice lotus seed breading and pickled yellow radish Sauce: Chili mayo ^{1, 6}	
HAPPY DUCK ROLLS! ^{1, 6, 11}	8
Fresh rice paper rolls with crispy duck breast, mango, salad and sesame Sauce: Inchi five spice	
FLY ON PAN ^{6, 8}	9
Marinated king oyster mushrooms, crispy parsnips, frisée Sauce: Calamansi vinaigrette	
PORTOBELLO TEMPURA ^{1, 6, 8}	9
Portobello mushrooms baked in tempura batter, lime zest Sauce: Truffel mayo	
HA CAO BAY ^{1, 2}	8
Dumpling soup filled with shrimp and chicken	
CHICORÉE ^{6, 8}	9
Chicory, orange, yellow radish, purslane Sauce: Truffle vinaigrette	
GOI BÉBÉ ^{1, 6, 11}	8
Beetroot salad, baby tomatoes, fried rice noodles Sauce: Beetroot sesame dressing	
MR. TIGER ^{2, 6}	12
Flamed tiger prawns with calamansi marinated green asparagus and chive powder Sauce: Wasabi mayo ^{1, 6}	
SALMON TATAR ^{3, 4, 6, 8, 11}	14
Salmon tartare with pickled cucumber, fresh mango, umeboshi and crispy furikake Sauce: Wasabi mayo ^{1, 6}	

<p>VIET TACOS 7</p> <p>2x „Banh Mi x Taco Fusion“ With pickled vegetables and various toppings. Sauce of choice: Wasabi mayo ^{1, 6} / Chili mayo ^{1, 6} / +0,70€ Truffel mayo ^{1, 6}</p> <p>A) <i>Pork belly</i> ^{1, 6} B) <i>Chicken</i> ¹ C) <i>Shrimps</i> ^{1, 2} D) <i>Tofu</i> ^{1, 6}</p>
<p>INCHI CHICKEN ^{1, 8}  8</p> <p>4x Indochinese variation of the classic „Fried Chicken“, radish kimchi Sauce of choice: Wasabi mayo ^{1, 6} / Chili mayo ^{1, 6} / +0,70€ Truffel mayo ^{1, 6}</p>
<p>INCHI TEMPURA ^{1, 6, 11} 7</p> <p>4x Sesame tempura eggplant with riceflake breading Sauce: Sesame mayo, teriyaki</p>
<p>PETITS BISOUS ^{1, 2, 6} 9</p> <p>5x Dumplings: Vegetables, shrimp, chicken, beef, caviar topping</p>
<p>GOI DE MER ^{4, 8} 12</p> <p>Flamed salmon, pickled cauliflower, radish kimchi, sea asparagus Sauce: Coconut vinaigrette, dill oil</p>
<p>2 BE BLESSED ^{1, 2, 6, 8, 11, 12}  22</p> <p>Mixed appetizer platter: 2x Viet Taco Shrimps, 2x Inchi Chicken, 2x Inchi Tempura, 2x Petits Bisous Veggie, Goi Salad Veggie</p>
<p> Vegan option ^{1, 6, 8, 11, 12:} 20</p> <p>2x Viet Taco Tofu, 2x Inchi Tofu, 2x Inchi Tempura, 2x Petits Bisous Veggie, Goi Salad Veggie</p>

MAIN DISHES

PURPLE PULPO ^{1, 6} 	29
Grilled pulpo Side dishes: Glazed beets, sea asparagus, pickled mint cucumbers, Takoyaki (octopus balls) Sauce: Beetroot coconut curry	
 <i>Veggie option: Grilled king oyster mushrooms, without octopus balls</i>	24
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PANDAN DUCK ^{1, 3, 7, 8}	25
Duck leg confit for 12 hours with honey-ginger glaze, cashew crumble Side dishes: Pandan waffle, daikon kimchi Sauce: Five spice calamansi	
 <i>Veggie option: Seitan</i>	18
<hr/>	
SALMON DE LA NUIT ^{1, 4, 6, 7, 9, 12}	24
Salmon fillet fried on the skin Side dishes: Edamame, radishes, crunchy taro cake, dill oil Sauce of choice: Tomato coconut curry or wasabi beurre blanc	
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CHÂTEAU BŒUF ^{1, 6, 11}	35
Grilled fillet of beef Side dishes: Shiitake mushrooms, wild broccoli, red pearl onions, rösti Sauce: Truffle mayo	
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SAIGON STEAK FRITES ^{1, 7, 11}	30
Grilled roast beef Side dishes: Green asparagus, INCHI butter, sweet potato fries Sauce: Homemade salsa	
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SUNRISE CHICKEN ^{1, 7}	22
French corn chicken breast fried on the skin Side dishes: Baby corn, green asparagus, cauliflower Sauce: Corn velouté, Thai basil oil	
 <i>Veggie option: Seitan</i>	18
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TONKIN PRAWNS ^{1, 2, 4, 6, 7}	24
Grilled tiger prawns Side dishes: Crispy shrimp dumplings, romanesco, baby carrots Sauce: Galangal satay sauce, crustacean oil	
 <i>Veggie option: Fried cauliflower (without crustacean oil)</i>	18

CAFÉ AU LAMB ^{6,7}	28
Grilled rack of lamb Side dishes: Snow peas, baby carrots, flamed corn, eggplant puree Sauce: Coffee-infused lamb jus	
MADAME BARBARIE ^{1,6,8}	26
Barbarie duck breast roasted on the skin Side dishes: Colorful chard, turnips, beans, crispy taro cake Sauce: Five spice calamansi	
 <i>Veggie option</i> ^{1A,6} : Seitan	20
POT-AU-PHO ^{1A,4,9}	15
Strong aromatic pho ribbon noodle soup with grilled beef, red onions and fresh herbs	
 <i>Veggie option</i> ^{1,6} : Vegetarian pho with seitan, tofu and fresh vegetables	14

SHARING BITES OF HAPPINESS

SURF & TURF ^{2,11,14}	95
Sharing menu for 2 Grilled beef, lamb, pulpo and shrimp Side dishes: Sweet potato fries and grilled cashew corn on the cob	
PETIT MENU FOR CHILDREN *UP TO 12 YEARS OLD	10
Fried chicken breast or fried tofu ⁶ with vegetables, served with rice or sweet potato fries ¹¹	

SIDES

JASMINE RICE	3	PANDAN WAFFLE ^{1A,4,7}	5
SWEET POTATO FRIES ¹¹	6	WILD BROCCOLI ROASTED	6



TONKIN PRAWNS

„Tonkin is the original name
of the present capital Hanoi“



GRILLED TIGER PRAWNS

Side dishes: Crispy shrimp dumplings, romanesco, baby carrots

Sauce: Galangal satay sauce, crustacean oil

» RECOMMENDED COCKTAIL: SOUTHEAST SOUR P.38

CHÂTEAU BŒUF

GRILLED FILLET OF BEEF

*Side dishes: Shiitake mushrooms, wild broccoli,
red pearl onions, rösti
Sauce: Truffle mayo*

➤ RECOMMENDED COCKTAIL: VIOLET NEGRONI P.38





SALMON DE LA NUIT

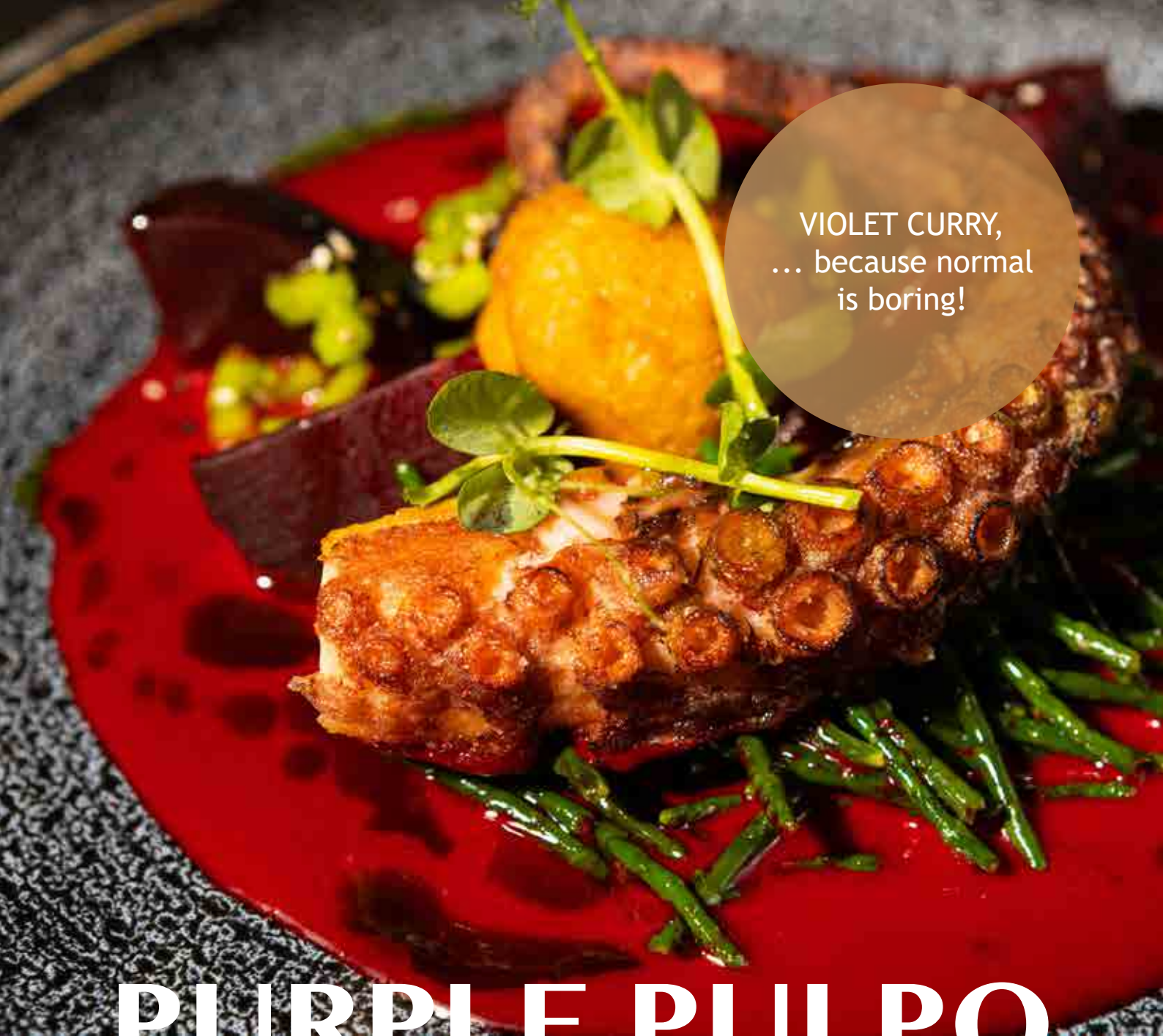
„A work of art for your palate“



SALMON FILLET FRIED ON THE SKIN

Side dishes: Edamame, radishes, crunchy taro cake, dill oil
Sauce of choice: Tomato coconut curry or wasabi beurre blanc

➤ RECOMMENDED COCKTAIL: WASABI SOUR P.38



VIOLET CURRY,
... because normal
is boring!

PURPLE PULPO

GRILLED PULPO

*Side dishes: Glazed beets, sea asparagus,
pickled mint cucumbers, Takoyaki (octopus balls)*

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.38

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.39



PANDAN - THE GREEN TEMPTATION

Pandan is also commonly known as East Asian vanilla. The leaves naturally color dishes bright green and have a sweet, slightly vanilla-like aroma. It is used in both desserts and savory dishes.



CAFÉ AU LAMB



GRILLED RACK OF LAMB

Side dishes: Snow peas, baby carrots,
flamed corn, eggplant puree
Sauce: Coffee-infused lamb jus

» RECOMMENDED COCKTAIL: CÀ PHÊ CLOUDS P.39

40's Nostalgia meets modern interior of the 21st century



DESSERTS





VERT PLAISIR ⁵

Green pandan gum in mango coconut cream
& roasted peanuts

7

SOCO BROWNIE ^{1, 6, 1A, 3, 7}

Homemade warm chocolate brownie
with fresh berries & ice toppingg

7

PANNA PASSION ^{5, 7}

Creamy coconut panna cotta with golden passion
fruit cream, longan & peanuts

7

DRINKS



SOFTDRINKS

		0,2L
COCA COLA ^{F, H} , COCA COLA ZERO ^{A, F, H}	4	
FANTA ^{H, M, T} , SPRITE ^T	4	
TONIC WATER ^S , GINGER ALE ^T , BITTER LEMON ^{M, S, T}	4	
SODA WATER	4	
GINGER BEER ^H	4	

WATER

		0,25L	0,75L
SELTERS NATURELL	3,5	7,5	
SELTERS CLASSIC	3,5	7,5	

JUICE

		0,25L
BAUER APPLE JUICE, MARACUJA, MANGO, PINEAPPLE	4	
FRESH SQUEEZED ORANGE JUICE	5	

SHAKE

MANGOSHAKE with coconut milk (vegan)	6
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BEER

TIGER BEER ^{0,33L}	5
PILS (NON-ALCOHOL) ^{0,33L}	5
BLESS DRAFT BEER ^{0,4L}	5,5
KROMBACHER WEIZEN ^{0,5L}	5,5

TEA

GINGER TEA 4,5
Ginger, mint, orange slice, honey

SENCHA 4,5
Mustard leaves, roasted rice grains

MINT TEA 4,5
Mint, pandan leaves, orange slice, pandan syrup

TAMARIND HERBAL TEA 4,5
Cinnamon, star anise, licorice, goji berry, jujube, five-spice syrup

ROSE HIBISCUS TEA 4,5
Hibiscus flowers, rose petals, lemon slice, licorice, sugar syrup

LEMONGRASS TEA 4,5
Lemongrass, pandan leaves, lemon slice, honey

CÀ PHÊ

ORIGINAL VIETNAMESE CÀ PHÊ 4,5
with sweetened condensed milk

INCHI ICED-CÀ PHÊ 5,5
with sweetened condensed milk

TAMARIND ICE TEA 6
Tamarind, apple juice, grapefruit syrup

PANDAN SENCHA ICE TEA 6
Sencha, pandan syrup, lime juice

HIBISKUS PASSION ICE TEA 6
Hibiscus, passion fruit juice, elderberry syrup

LEMON SODA 6
Lime juice, sugar syrup

LEMONGRASS SODA 6
Lemongrass, lime juice, sugar syrup

REFRESHMENTS
HOMEMADE

APERITIF

CHAMPAGNER

	0,75L
PALMER BRUT RÉSERVE	90
VEUVE CLICQUOT RESERVE CUVÉE	95
RUINART BRUT	120
RUINART ROSÉ	140
KRUG GRANDE CUVÉE	270

APERITIF

	0,2L
HUGO	8
APEROL SPRITZ	8
LILLET WILD BERRY Lillet Blanc, Schweppes Russian Wild Berry	8
ROSEANNE Hibiscus syrup, grapefruit syrup, grapefruit juice, Prosecco	8

	0,1L	0,75L
BLESS WINZERSEKT ROSÉ - ST. LAURENT Winery brothers Ludwig, Mosel, 2020	6	39
PROSECCO, SPUMANTE SCAVI & RAY	6	39
CRÉMANT DE LOIRE BRUT Chapin Landais A.O.C.	7	48
APÉROVINO Schäfer Winery, Germany	8	58

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COCKTAILS

VIRGIN

SUNDOWNER ^{A, T} 8
fr. lemon juice | raspberry basil syrup | ginger beer

REFRESHING DETOX ^{A, T, S} 8
Cucumber | basil | fr. lime juice | elderflower syrup | tonic water

GIN

MONSIEUR SOJU ^{3, 13, B, G, H, S} 12
Gin | grapefruit soju | angostura orange bitters | fr. orange juice | darjeeling syrup | tonic water | optional: egg white

PURPLE EMPRESS ^{12, B, H} 10
Gin | creme de cassis | fr. lemon juice | raspberry basil syrup

BLESS NO. 1 ^{B, H} 11
Lemongrass infused gin | port wine | angostura bitters | fr. lime juice | cucumber syrup

VIOLET NEGRONI ^{G, H} 13
Coffee infused gin | cinnamon infused campari | sweet vermouth | anchan ice cubes

WASABI SOUR ^{3, 12, 13, B, H} 10
Gin | fr. lemon juice | cucumber syrup | wasabi | optional: egg white

RUM

SOUTHEAST SOUR ^{3, 4, 12, 13, B, H, I} 10
Lemongrass infused rum | fr. lemon juice | lemongrass syrup | Nuoc Mam | optional: egg white

WILD THOUGHTS ^{8, B, H, K} 11
Chili infused rum | fr. lime juice | honey | fr. pineapple juice with pink pepper | coconut milk | salt

AMARETTO

AMARETTO SOUR ^{3, 12, 13, B, H} 10
Amaretto | bourbon | angostura bitters | fr. orange juice | fr. lemon juice | simple syrup | optional: egg white

VERMOUTH

VODKA

RED CURTAIN ^{S, T} 12
 Aperol | sweet vermouth | Butterfly Pea Flower (Anchan) | infused gin | tonic water

CÀ PHÊ CLOUDS ^{7, A, G, H, U} 12
 Rice vodka | port wine | Kahlua | black walnut bitters | condensed milk | coffee espuma

CINNAMON BREEZE ^{12, H, S} 10
 Cinnamon infused vodka | angostura orange bitters | fr. grapefruit | ginger beer

INCHI MARTINI ^{A, G, H} 12
 Vodka | Kahlua | Viet. coffee | simple syrup

PORNSTAR MARTINI ^{12, B, H, Q} 16
 Vodka | passion fruit liqueur | passion fruit juice puree | fr. lime juice | vanilla syrup | crémant

BÍ ĐỎ OLD FASHIONED ^{8, B, H} 11
 Bourbon | black walnut bitters | pumpkin spice syrup

PHỞ²TASTIC ^{B, H} 12
 Bourbon | angostura bitter | five spice syrup | Pho broth | coriander | black pepper

SMOKEY PINEAPPLE MARGARITA ^{B, H, K} 12
 Tequila | mezcal | Grand Marnier Cordon Rouge | fr. lime juice | agave syrup | fr. pineapple juice | pink pepper

KIROII SENKO ^{A, T} 14
 Sake | gin | lychee | lemongrass | pumpkin spice syrup | optional: rice vinegar

LONGDRINKS ✨
 At any time we will also gladly serve your individual wishes on request.

BOURBON / WHISKEY

TEQUILA / MEZCAL

SAKE

WINE MENU

0,1L 0,75L

GERMANY

BLESS HOUSE WINE - RIESLING
WINERY BROTHERS LUDWIG, MOSEL

4 25

RIESLING
WINERY JAKOB JUNG, RHEINGAU, 2021

4 25

CUVÉE ST. PAULI
BRUDERKUSS, PFALZ, 2021

4 25

MUSCAT BLANC VEGAN
HÖRNER, PFALZ, 2021

5 30

PINOT BLANC OPIUM
WINERY WAGECK, PFALZ, 2021

5 30

PINOT GRIS VEGAN
OLIVER ZETTER, PFALZ, 2021

5 30

PINOT GRIS
WINERY HUNN, BADEN

5 30

ERBACHER MICHELMARK RIESLING CABINET FIRST LAGE
JAKOB JUNG, RHEINGAU

5,5 35

SAUVIGNON BLANC
OLIVER ZETER, PFALZ, 2021

6 40

AUSTRIA

SINGING GRÜNER VELTLINER
LAURENZ V., KAMPTAL DAC, 2021

5 30

THE USA

UNOAKED VIOGNIER
GNARLY HEAD, CALIFORNIA, 2019

6 40

ITALY

TURBIANA, LUGANA SIRMONE D.O.C.
AVANZI, LUGANA SIRMIONE D.O.C., 2021

- 40

NEW ZEALAND

„THE STRAITS“ GRAND RESERVE SAUVIGNON BLANC
SILENI ESTATES, MARLBOROUGH, 2021

6,5 45

FRANCE

SANCERRE „TERROIR CALCAIRE“ CHATEAU DE THAUVENAY
LANGLOIS-CHATEAU, LOIRE, 2020

7 50

CHABLIS
DOMAINE CHANSON, BURGUND 2019

- 80

WHITE WINE

RED WINE

	0,1L	0,75L
GERMANY		
BLESS HOUSE WINE, ST. LAURENT WINERY BROTHERS LUDWIG, MOSEL	6	40
ARGENTINA		
MALBEC ALAMOS, REGIÓN DEL NUEVO CUYO, 2021	5	30
SPAIN		
„LA BOSCANA” TINTO VEGAN COSTERS DEL SIÓ, COSTERS DEL SEGRE, 2021	5,5	35
SOUTH AFRICA		
MERLOT FOOTPRINT FOOTPRINT, WESTERN CAPE	6	40
THE USA		
1924 LIMITED EDITION BOURBON BARREL AGED CABERNET SAVIGNON DELICATO FAMILY WINES, CALIFORNIA, 2019	7	50
FRANCE		
BORDEAUX TRADITION CHATEAU TRIMOULET, BORDEAUX, 2011	-	70
PORTUGAL		
INVINCIBLE NÚMERO DOIS COMPANHIA DE VINHOS INVENCÍVEL, DUORO D.O.C., 2018	-	60
ITALY		
PRIMITIVO QUIETUM APPASSIMENTO I.G.T. ANTINE MININI, PUGLIA, 2020	5,5	35
RESERVE DEL CONTE BIO & VEGAN MANINCOR, SOUTH-TIROL - ALTO ADIGE, 2019	-	65
MERLOT, FERUS ROSSO TOSCANA I.G.T. TENUTE SILVIO NARDI, TUSCANY, 2017	-	75

ROSÉ

BLESS HOUSE WINE - ROSÉ WINERY BROTHERS LUDWIG, MOSEL	6	40
CÔTES DE PROVENCE ROSÉ AOC BIO & VEGAN HECHT & BANNIER, LANGUEDOC, 2020	5,5	35
PINOT NOIR WINERY JAKOB JUNG, RHEINGAU, 2021	6	40



ALLERGENS AND ADDITIVES INFO

1	Contains gluten-containing cereals/ -productase
1a.	Wheat
1b.	Barley
2	Contains crustaceans/products
3	Contains egg/ products
4	Contains fish/ products
5	Contains peanuts/ products
6	Contains soybeans/ products
7	Contains milk/products (lactose-contain- ing)
8	Contains nuts or nut products
9	Contains celery/ products
10	Contains mustard/ products
11	Contains sesame seeds/products
12	Contains sulfur oxide / sulfites
13	Contains lupin/en products
14	Contains molluscs/products
	<i>Additives</i>

A	With sweetener(s)
B	With sugar(s) and sweetener(s)
C	Contains aspartame (a source of phenyl- alanine)
D	May have a laxative effect if consumed in excess
E	Contains licorice
F	Increased caffeine content. Not recommended for children and preg- nant or lactating women
G	Contains caffeine. Not recommended for children and pregnant women
H	With dye
I	With preservative
J	With nitrite curing salt
K	With nitrate
L	With nitrite curing salt and nitrate
M	With antioxidant
N	With flavor enhancer
O	Blackened
P	Waxed
Q	With phosphate
S	Containing quinine
T	Acidifier
U	Stabilisatoren

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All prices in € incl. VAT.

The images shown may differ from the original.