












Appetisers




 Hot and sour soup	8.5
Beijing speciality with chicken, eggs and bamboo	
 Tea pot Mushroom soup with truffles	16
four mushrooms with ginseng and truffle	
 Beijing Cucumber Salad	10
with cilantro leaves and rice vinegar	
House made springrolls	
2 pcs. chicken, chili	14
 2 pcs. vegetables, glass noodles	12
Dim Sum	15
5 steamed dim sum in the bamboo basket	
Ha Gao - shrimp	Duck Gao - duck
 Vegi Gao - vegetables	Beef Siu Mai - beef
Calamar Gao - calamares	
House made steamed Baozi (steamed buns)	
4 pcs. Pork with flower pepper	18
 4 pcs. Vegetables	16
Steamed scallops	small 18 / main 34
steamed on glass noodles in a bamboo basket with homemade chili sauce and pak choi vegetables	
Jialu platter 2 persons	38
vegetable and chicken spring rolls, crispy shrimps, crispy shimeiji mushrooms with mala beef salad	
 Vegi platter 2 persons	32
vegetable spring rolls, crispy samosas, crispy dumplings, crispy shimeiji mushrooms with mala tofu	

Mains

 Gongbao chicken	29
with peanuts, chili sauce and bell-peppers	
 La Zi chicken	29
very fragrant and a little spicy with flower pepper	
Lemon chicken	29
with lemon sauce and pomegranate and zest	
crispy spare-ribs	36
with zucchini, carrots and spring onions	
Eight spices pork belly	32
braised with chestnuts and organic pak choi	
Black pepper venison	38
venison strips with bell peppers and shallots	
Crispy beef	38
with honey sauce, carrots and sesame	
 Spicy beef pot	42
sliced beef swimming in Sichuan chili oil sauce and vegetables, dried chillies and flower peppers	
Wok spring shrimps msc	36
flash fried with edamame and Shao Xing rice wine	
 Bamboo basket salmon fillet msc	34
steamed with ginger and Shao Xing rice wine and chilis, on a bed of chinese cabbage and pak choi	
Steamed whole fish ca. 400	49
sea bass with ginger, rice wine and coriander	
Crispy duck from the oven	39
half a duck, with fried vegetables	
+pancakes and Peking side dishes	10

 Northern style corn wok	24
corn, carrots, edamame and pine nuts	
 Vivi-Cola Tofu	26
braised tofu in sweet sauce and vegetables	
 Gongbao Tofu	26
 with peanuts, chili sauce and bell-peppers	
 Crispy Eggplant	26
with carrot and garlic-soy sauce	
 Black Pepper Vegi-Bacon	28
with bell peppers and shallots	


Sides

 Fresh wok-vegetables	18
organic chinese vegetables from the region	
Fried vegetable rice with eggs	15
 Fried rice-noodles with vegetables	15
 Fried udon-noodles with vegetables	15
* with chicken	+ 9
with beef	+ 10
with shrimps	+ 12
with Tofu	+ 8

A Discovery (2 persons min.)

Jialu-Menu **65 pp**
appetiser platter, soup, assorted main courses, and a small house dessert

Emperor's Menu **75 pp**
appetiser platter, soup, steamed dim sum, various main courses including duck, and a dessert platter

 **Vegan-Menu** **58 pp**
Appetiser platter, soup, assorted main courses, and a small house dessert

 spicy *beef, pork and chicken are only from Switzerland

msc = environmentally friendly produced

 Vegan

Prices are in CHF and VAT is included.

