



CHINA KITCHEN 川菜香

Authentic Chinese cuisine with famous Sichuan specialties

Get to know Chinese culture in a unique way!
In keeping with tradition, we serve our dishes in the centre of the table so
that you can share and enjoy them together.
If you don't want it this way, please let us know in advance.

What makes us unique

We are one of the few Chinese restaurants dedicated to Sichuan's traditional cuisine. Even though we interpret it in a modern way, we put special emphasis on first-class quality and the origin of our ingredients. This is why we source our Sichuan pepper and chilli exclusively from selected producers in Sichuan Province, China. That ensures the best flavours and consistent quality for our dishes.





KV1



KV2



KV3



KV8



MR3



WD2



MH1



MT2





MR2



WD1



WD6



MP2



MP1



KV11



Soup

- S1** 上汤云吞 WAN TAN SOUP *a b c f n*
4 pcs. dumplings | filling with chicken fillet and shrimps | seaweed 6.90 €
- S2** 泰式鸡肉汤 TOM KAI GAI SOUP *c*
Coconut milk | Chicken fillet | Vegetable strips 5.90 €

Cold Appetizer

- KV1** 口水鸡 MOUTH WATERING CHICKEN  *e f n*
Chicken leg | sliced | Chilli oil 8.80 €
- KV2** 麻辣蹄筋 MA LA TI JING  *f n*
Beef tendons | Chilli oil | Cucumber strips 8.50 €
- KV3** 夫妻肺片 FUQI FEIPIAN  *e f n*
Beef calves | beef tripe | beef tongue | sliced | chilli oil 9.80 €
- KV4** 凉拌海带丝 HAI DAI SI  *f n*
Sweet and sour | spicy | seaweed salad 7.80 €
- KV5** 麻辣牛肉 MA LA NIU ROU  *f n*
Beef calves | sliced | Chilli oil 9.60 €
- KV6** 红油百叶 HONG YOU BAI YE  *f n*
Shredded beef tripe | chilli oil 9.80 €
- KV7** 凉拌干丝 LIANG BAN GAN SI  *f n*
Dried tofu strips | sesame oil | coriander 8.60 €
- KV8** 千层猪耳 QIAN CENG ZHU ER  *f n*
Thousand layer pig's ears | cucumber strips | chilli oil 9.50 €
- KV9** 刀拍黄瓜 BABYCUCUMBER SALAD  *f n*
Marinated | Garlic 7.20 €
- KV10** 爽脆贡菜 GONG CAI SALAD  *f n*
Green stem lettuce | chilli peppers | crisp & refreshing 7.80 €
- KV11** 烤麸鹿茸菌 SAI TAN CUBES & MUSHROOMS  *a f n*
Steamed wheat gluten | Lu-Rong mushroom 8.80 €
- KV12** 白菜沙拉 KIMCHI SALAD  *n* 7.80 €

 Degree of spiciness, which we are happy to adjust according to your taste.
 Vegetarian.



Warm appetizer

WD1	担担面	DAN-DAN NOODLES		<i>a e f</i>	
	Dried bean sprouts minced beef spicy chilli soup				7.80 €
WD2	红油抄手	CHAO SHOU		<i>a b c f n</i>	
	4 pcs. dumplings chicken & shrimps chilli oil				7.60 €
WD3	虎皮青椒	TIGER SKIN HOT PEPPERS		<i>f</i>	
	Hot Peppers Spicy Pepper Sauce				8.80 €
WD5	豆豉炒藕	LOTUS ROOT		<i>f</i>	
	Lotus root fermented soy beans				7.90 €
WD6	紫菜虾卷	SEAWEED ROLLS		<i>a b n r</i>	
	6 pcs. rolls stuffed with prawns & calamari baked crispy				9.80 €
WD7	牛肉煎饺	JIAO ZI		<i>a c f</i>	
	5 pcs. dumplings beef Chinese cabbage briefly fried				8.90 €

Dim Sum

D1	蝦餃	XIA JIAO		<i>b n</i>	
	4 pcs. dumplings prawns				6.90 €
D2	韭菜餃	WILD GARLIC JIAO		<i>b n</i>	
	4 pcs. dumplings prawns wild garlic				7.20 €
D3	蝦燒賣	SHAO MAI		<i>a b c n</i>	
	4 pcs. dumplings prawns pork meat				7.20 €
D4	素餃	SU JIAO		<i>n</i>	
	4 pcs. vegetarian dumplings white cabbage mushrooms glass noodles				6.50€



Main

Seafood & fish

Try our signature dishes –
the opulent fish or seafood platter.

Marinated with 8 spices according to a special house recipe, grilled and then doused with homemade chilli oil.

Side dishes include Asian vegetables such as lotus root, tofu skin and sweet potato noodle. Served with fire under the pan.

- MP1 海鲜拼盘** SEAFOOD PLATTER  *a b d f n r*
(HOT OR NOT HOT) FOR 2
Sea bass | wild prawns | octopus | clams | calamari | tofu | wok vegetables | chilli oil soup 59.90 €
- MP2 特色烤鱼** FISH PLATTER  *a d f n*
(HOT OR NOT HOT) FOR 2
Sea bass | wok vegetables | sweet potato noodles | chilli oil soup | breakfast sausage 39.90 €
- MP3 椒盐大虾** SICHUAN BRINE SHRIMPS *b*
Baked | 8 pcs. king prawns | with or without shells 22.80 €
- MP5 干烧鲈鱼** DRY BRAISED SEA BASS  *d f n*
Whole fish (approx. 600g) | Chilli oil 26.80 €
- MP7 沸腾鱼** POACHED SEA BASS  *c d f n*
Sliced fillet | chilli oil soup | cucumber & bean sprouts 36.80 €
- MP8 酸菜鱼** POACHED SEA BASS  *c d f n*
Sliced fillet | pickled vegetables | fish soup 36.80 €
- MP9 椒烧梭鲈** LEMON PEPPER FISH *a d f n*
Pike-perch fillet | wok vegetables | lime-pepper sauce 18.80 €
- MP10 炒花蛤** CLAMS *f r*
Spring onions | fermented beans 18.80 €
- MP11 铁板全家福** EIGHTEEN TREASURES *a b c f n r*
Chicken fillet & beef sirloin | shrimps & calamari | wok vegetables | hoisin sauce 18.80 €

Pork

- MS1 鱼香肉丝** YU-XIANG PORK  *c f*
Pork fillet | pepperoni | bamboo | sweet and sour – slightly spicy 16.80 €



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|------------|--|--------------|--------------|---------|
| MS2 | 京酱肉丝配薄饼 | BEIJING PORK | <i>a c f</i> | |
| | Pork fillet sweet fermented flour sauce Chinese pancakes | | | 18.80 € |
| MS3 | 回锅肉 | HUI GUO ROU | <i>f n</i> | |
| | Sliced pork belly peppers bamboo spring onions | | | 16.80 € |

Chicken

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|------------|--|-----------------------------------|--------------|---------|
| MH1 | 重庆辣子鸡 | CHONGQING-STYLE
CHILLI CHICKEN | <i>a f</i> | |
| | Crispy baked in pieces dried chilli Sichuan peppercorns | | | 18.80 € |
| MH2 | 宫保鸡丁 | GONG BAO HUHN | <i>c e f</i> | |
| | Chicken leg pieces bamboo pepperoni peanuts sweet and sour, slightly spicy | | | 16.80 € |
| MH3 | 花生咖喱鸡 | PEANUT CURRY CHICKEN | <i>c e</i> | |
| | Chicken fillet wok vegetables sweet potato chunks | | | 16.80 € |

Beef

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|------------|---|---------------------------|----------------|---------|
| MR1 | 水煮牛肉 | SICHUAN-STYLE BEEF FILLET | <i>c f n</i> | |
| | Poached Chinese cabbage Chilli oil soup | | | 22.80 € |
| MR2 | 毛血旺 | MAO XUE WANG | <i>f l n</i> | |
| | Duck blood tofu beef innards breakfast sausage vegetables chilli oil soup | | | 19.80 € |
| MR3 | 蚝油牛肉 | BEEF IN OYSTER SAUCE | <i>c f n r</i> | |
| | Beef sirloin Pak choi Bamboo | | | 17.80 € |
| MR5 | 韓國牛肉 | BULGOGI BEEF | <i>c f n</i> | |
| | Beef sirloin spring onions sesame seeds | | | 17.80 € |
| MR6 | 干煸牛肉 | GAN BIAN BEEF | <i>c f n</i> | |
| | Beef sirloin wok vegetables sweet and sour – slightly spicy | | | 18.80 € |

Duck

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|------------|--|-------------------|--------------|---------|
| ME1 | 花生咖喱鸭 | PEANUT CURRY DUCK | <i>a c e</i> | |
| | Crispy duck wok vegetables sweet potato pieces | | | 17.80 € |
| ME2 | 香酥鸭 | CRISPY DUCK | <i>a c f</i> | |
| | Wok vegetables Teriyaki sauce | | | 17.80 € |



Lamb

ML1 孜然羊肉 ZI RAN YANG ROU 🍖 *c f n*
Sliced leg of lamb | Cumin | Rocket salad 22.80 €

Gan-Guo

GAN-GUO literally means "dry-fried dish". This cooking method is inspired by the popular hot pot, where you boil many spices and ingredients in a broth. GAN-GUO uses the same spices as the hot pot, but is dry-fried rather than cooked in a broth.

GG1 干锅子鸡 GAN-GUO CHICKEN 🍖🍖 *c f l n* 18.80 €

GG2 干锅肥肠 GAN-GUO PIG INTESTINE 🍖🍖 *f l n* 20.80 €

GG3 干锅野山菌 GAN-GUO MUSHROOMS & WOK VEGETABLES 🍄🍄🍄 *f n* 15.80 €

GG4 香辣干锅大虾 GAN-GUO KING PRAWNS 🍤🍤 *a b f n* 24.80 €

Tofu

MT1 口袋豆腐 TOFU DUMPLINGS *c b d f n*
Organic tofu | Stuffing with shrimps & chicken | Pak choi 18.80 €

MT2 麻婆豆腐 MAPO TOFU 🍖🍖🍖 *f n*
Organic tofu | minced beef | chilli oil
(OPTIONALLY ALSO VEGETARIAN) 16.80 €

MT3 花生咖喱豆腐 PEANUT CURRY TOFU 🍃 *e f*
Organic tofu | wok vegetables 16.80 €

MT4 家常豆腐 TOFU TRADITIONAL STYLE 🍖🍃 *f n*
Baked organic tofu | Pak choi | slightly spicy 16.80 €

Vegetable dishes

MG1 鱼香茄子 YU XIANG MELANZANI 🍆 *f n*
Melanzani | minced beef | sweet-sour-slightly spicy ((OPTIONALLY ALSO VEGETARIAN)) 15.80 €



MG2	干煸扁豆	GAN BIAN BROAD BEANS		<i>f h n</i>	15.80 €
	Dried chilli Sichuan peppercorns				
MG3	空心菜 / 青冈菜	FRIED WATER SPINACH OR SHANGHAI PAK CHOI		<i>n</i>	12.80 €

Noodles

R2	红烧牛肉汤面	CHINA KITCHEN'S NOODLE SOUP		<i>a c f n</i>	16.80 €
	Beef broth Beef fillet tips Pak choi				
R3	素炸酱面	ZHA JIANG NOODLES		<i>a c f n</i>	14.80 €
	Potato pieces tofu pieces fermented bean sauce				
R4	香酥鸭排炒面	DUCK WITH NOODLES		<i>a c f n</i>	16.80 €
	Crispy duck fried noodles Teriyaki sauce				

Side dishes

B1	蔬菜炒面	FRIED NOODLES		<i>a c f n</i>	9.80 €
B2	蛋炒饭	FRIED EGG RICE		<i>c f n</i>	9.80 €
B3	白饭	JASMINE RICE			2.60 €

Dessert

N1	冰激凌糯米糍	MOCHI ICE CREAM		<i>g</i>	5.80 €
N2	巧克力熔岩蛋糕	CHOCOLATE SOUFFLÉ		<i>g</i>	6.50 €
N3	炸芝麻球	BAKED SESAME BALLS		<i>a n</i>	6.80 €
N4	椰奶桂花汤圆	SESAME BALLS IN COCONUT OSMANTHUS SOUP		<i>a n</i>	7.60 €
N5	红糖醪糟汤圆	SESAME BALLS IN BROWN SUGAR SOUP		<i>a n</i>	7.60 €



Drinks

Aperitif & Spritzer ¼ l

Spritzer white/red	3.80 €
Aperol Spritz	5.20 €
Hugo Spritz	5.20 €
Lychee Spritz	5.20 €
Prosecco Frizzante 0.2 l	8.90 €
Champagne, Drappier Brut Carte d'Or 0.2 l	19.50 €

White wine ⅓ l

HOUSE WINE: Grüner Veltliner Floh, Winery Markus Huber, Traisental	3.60 €
Gobelsburg Grüner Veltliner, Winery Gobelsburg, Kamptal	5.20 €
RIESLING Platinum Kamptal DAC, Winery Jurtschitsch, Langenlois	5.90 €
CHARDONNAY Sinner, Prieler, Schützen/Geb., Lake Neusiedl Hill Country	6.50 €
Fancy Rosé, Winery Michael Auer, Höflein, Carnuntum	5.20 €
Wiener Gemischter Satz DAC Ried Ulm Nussberg, Winery Fritz Wieninger, Stammersdorf	1 bottle 48.00 €
Riesling Ried Gaisberg Kamptal DAC, Winery Hirsch, Kammern	1 bottle 56.00 €
Grüner Veltliner Smaragd Ried Axpoint, Winery Franz Hirtzberger, Spitz, Wachau	1 bottle 76.00 €

Red wine ⅓ l

HOUSE WINE: Göttlicher Zweigelt, Winery Glatzer, Lower Austria	3.80 €
Golser Merlot, Allacher Vinum Pannonia, Lake Neusiedl	4.80 €
Redmont (ZW/BF/ME) Carnuntum DAC, Markowitsch, Göttlesbrunn	1 bottle 47.00 €
Pinot Noir Ried Satzen, Winery Malat, Palt/Krems	1 bottle 59.00 €

Beer

DRAUGHT BEER Egger Märzen	a	0.2 l	2.90 €
Premium		0.3 l	3.90 €
		0.5 l	4.90 €
Beer with lemon soda		0.3 l	3.60 €
		0.5 l	4.60 €
EGGER ZISCH non-alcoholic	a	0.5 l	4.20 €
FRANZISKANER Hefe light wheat ale	a	0.5 l	4.80 €
Tsingtao	a	0.33 l	4.80 €

Spirits 2 cl

Er-Guo-Tou Schnapps with pickled herbs (goji berries dates ginseng tree bark lovage)	6.90 €
Mao Tai	6.50 €
Wu Jia Pi Schnapps (Root Schnapps)	5.80 €
Sake	8 cl 6.20 €
Plum wine	8 cl 5.80 €

Tea

Green tea	3.80 €
Genmaicha tea	4.20 €



Jasmine tea (first-class, from organic cultivation on Mount E-Mei, Sichuan)	5.80 €
Eight Treasures Tea (Goji berries dates hawthorn chrysanthemum)	5.80 €
Ginger-Lime-Honey Tea	5.20 €

Non-alcoholic drinks

Mango lassi	g	0.25 l	3.80 €
		0.5 l	6.80 €
Cucumber-lime-mint lemonade		0.5 l	5.60 €
VÖSLAUER sparkling		0.33 l	2.90 €
		0.75 l	5.90 €
VÖSLAUER non-sparkling		0.33 l	2.90 €
		0.75 l	5.60 €
RAUCH apple juice pure		0.25 l	2.80 €
		0.5 l	4.20 €
RAUCH apple juice with tap water		0.25 l	2.40 €
		0.5 l	3.80 €
RAUCH apple juice with soda water		0.25 l	3.00 €
		0.5 l	4.00 €
RAUCH orange juice pure		0.25 l	3.20 €
		0.5 l	4.60 €
RAUCH orange juice with tap water		0.25 l	2.60 €
		0.5 l	3.90 €
RAUCH orange juice with soda water		0.25 l	3.20 €
		0.5 l	4.40 €
Calpico	g		
with tap water		0.25 l	3.80 €
		0.5 l	5.60 €
with soda water		0.25 l	4.00 €
		0.5 l	5.80 €
Lychee juice			
pure		0.25 l	4.60 €
with tap water		0.5 l	4.60 €
with soda water		0.5 l	5.60 €
RAUCH mango juice pure		0.25 l	3.80 €
		0.5 l	5.60 €
RAUCH mango juice with tap water		0.25 l	3.20 €
		0.5 l	4.20 €
RAUCH mango juice with soda water		0.25 l	3.60 €
		0.5 l	5.20 €
Coconut milk		0.25 l	4.60 €
Wang Lao Ji, chinese herbal tea		0.3 l	4.60 €
Aloe vera juice		0.5 l	5.80 €
Soda		0.25 l	2.10 €
		0.5 l	3.20 €
SodaLemon/raspberry/elderberry*		0.25 l	2.30 €
		0.5 l	3.80 €
Raspberry Water / Elderberry Water		0.25 l	2.20 €
		0.5 l	3.60 €
Coca Cola Coca Cola light Almdudler Fanta		0.33 l	3.80 €
Homemade lemon iced tea		0.5 l	4.90 €

*non-alcoholic drinks for young people.



Coffee	
Espresso	2.90 €
Kleiner Brauner (black coffee with a bit of milk)	3.20 €
Double espresso	3.90 €
“Verlängerter” (black coffee diluted with water)	3.90 €
“Großer Brauner” (black coffee with a bit of milk)	3.90 €
Cappuccino	3.90 €
Caffè Latte	4.20 €
Matcha Latte	5.20 €

Allergen information

Allergen information	Letter code	Allergen information	Letter code
Cereals containing gluten	a	Edible nuts	h
Crustaceans	b	Celery	l
Egg	c	Mustard	m
Fish	d	Sesame	n
Peanut	e	Sulphites	o
Soy	f	Lupines	p
Milk or lactose	g	Molluscs	r

