



SELAMAT DATANG

WELCOME TO OUR RESTAURANT

BREAKFAST BUFFET

daily until 12.00 pm
per person
26,50

LUNCH & DINNER

daily 12.00 pm – 10.00 pm



Should you have any questions regarding the ingredients
or allergens, our team will be happy to help.

All prices shown are in Euros.



STARTERS



EDAMAME WITH SESAME SALT ^{F.N} 

6,50

VABALI HOMEMADE HUMMUS 

Crunchy chickpea | sesame | olive oil | baked pinsa bread ^{A,N}

8,50

(each additional portion of pinsa bread + 3,00)

STEAMED PORK AND KIMCHI GYOZA

Wakame | Teriyaki sauce | wasabi | peanut ^{A,C,E,F,N,O,1}

8,50

VEGETARIAN DIM SUM 

Sesame cucumber salad ^{A,C,F,N,O,1}

8,50

BURRATA

Toasted bread | grilled tomato | arugula |

Teriyaki-Balsamico ^{A,G,F,N,14,7}

11,50

BREAD BASKET WITH TRUFFLE BUTTER ^{A,G,7}

6,50



SOUPS


TOM-KHA-SOUP

Zucchini relish | shaved champignon | curry jaipur | coriander ⁶
8,50

TOMATO-COCONUT-SOUP ^{N,P}

8,50

Add:

Green curry prawn ^B 
+ 2,50






SALADS

GREEN SALAD WITH WILD HERBS

Beetroot | broccoli | cherry tomatoes | carrot | radish |
pomegranate | zucchini | roasted Thai nuts ^{A,E,H,L,6}
14,50




Dressing:


Lime-apple-ginger ^M 
Mango chili vinaigrette ^M 
Oil & vinegar 

CAESAR SALAD

Anchovies | capers | Thai croutons | shaved parmesan |
cherry tomatoes ^{A,C,D,G,L,M,O,2}
14,50

Refine your salad with a choice of:

Fried Sezuan tofu ^F   
+ 4,50

Honey roasted goat's cheese ^G 
+ 4,50

Five green curry prawns ^B 
+ 8,50

Fried Togarashi salmon ^{D,N}
+ 6,50

Panfried beef fillet tips
+ 8,50

Lemon-chili-pepper
chicken strips 
+ 6,50



valhali

spa • hamburg

TARTE FLAMBÉE



ALSATIAN ORIGINAL

Crème fraîche | bacon | leek ^{A,G}

13,50

MEDITERRANEAN

Tomato sauce | grilled vegetables | pesto | arugula ^{A,H}

14,50

TOMATO AND MOZZARELLA

Crème fraîche | tomato | mozzarella | basil |
pesto | balsamic cream ^{A,G,H}

14,50

HUMMUS AND GREEN ASPARAGUS

Hummus | green asparagus | cherry tomatoes | glazed onions |
balsamic cream ^{A,F,3,4}

14,50

SMOKED SALMON

Crème fraîche | smoked salmon | spinach | parmesan |
honey-dill-mustard sauce | pine nuts ^{A,D,G,H,M,1}

15,50

TRUFFLE-SPINACH

Truffle crème fraîche | spinach | parmesan |
saisonal mushrooms ^{A,G,L}

15,50



MAIN COURSES



RAMEN & NOODLES

RAMEN-NOODLE-SOUP WITH ASIAN STYLE CHICKEN BROTH

Asian-inspired chicken stock | Red Buddha egg | shiitake |
fried onions | radish | early leek | kimchi | nori ^{A,C,D,L1}




15,50


VABALI FRIED NOODLES

Bean sprouts | carrot | edamame | broccoli |
Teriyaki sauce | coriander ^{A,F,L,N}

14,00

We recommend a choice of topping to accompany your main course:

Fried Sezuan tofu ^F   
+ 4,50

Honey roasted goat's cheese ^G 
+ 4,50

Five green curry prawns ^B 
+ 8,50

Fried Togarashi salmon ^{D,N}
+ 6,50

Panfried beef fillet tips
+ 8,50

Lemon-chili-pepper
chicken strips 
+ 6,50



CURRY AND RICE

THAI RED CURRY

Bell pepper | broccoli | pointed cabbage | carrot | edamame |
coconut milk | sesame | coriander | jasmine rice ^{F,L,N}
15.50

NASI KUNING




Indonesian steamed yellow rice, prepared with
coconut and turmeric | marinated beetroot | spring onions |
peanuts | Teriyaki sauce | coriander ^{A,E}
14,50


RICE BOWL

(served warm)

carrots | edamame | pak choi | cucumber | ginger |
ginger dressing | crunchy peanuts | peanut sauce ^{A,E,F}
15.50

We recommend a choice of topping to accompany your main course:

Fried Sezuan tofu ^F   
+ 4,50

Honey roasted goat's cheese ^G 
+ 4,50

Five green curry prawns ^B 
+ 8,50

Fried Togarashi salmon ^{D,N}
+ 6,50

Panfried beef fillet tips
+ 8,50

Lemon-chili-pepper
chicken strips 
+ 6,50



PASTA

TRUFFLE GNOCCHI

Truffle cream | green asparagus | parmesan shavings |
arugula | cherry tomatoes | lemon oil ^{A,G,L,O}



16,50


FRESH LINGUINE

Lemon sauce | pulled salmon | baby spinach |
green peas | parmesan ^{A,G,D,L}

16,50

We recommend a choice of topping to accompany your main course:

Fried Sezuan tofu ^F  
+ 4,50

Honey roasted goat's cheese ^G 
+ 4,50

Five green curry prawns ^B 
+ 8,50

Fried Togarashi salmon ^{D,N}
+ 6,50

Panfried beef fillet tips
+ 8,50

Lemon-chili-pepper
chicken strips 
+ 6,50



VABALI BURGER & SANDWICH

with a choice of sweet potato fries or twister fries

LOCALLY SOURCED BLACK ANGUS BEEF CHEESEBURGER IN BRIOCHE BUN

BBQ mayonnaise | onions | cheddar cheese |
tomato | pickle | lettuce ^{A,C,G,F}

18,50

each additional Angus beef patty

+ 5,50

NEWMEAT BURGER IN POTATO-SESAME BUN

Mango chili mayonnaise | lettuce | cucumber | tomato ^{A,E,F,H,M,N,L}

18,50

each additional NewMeat patty

+ 5,50

VABALI SANDWICH

Pide | pulled chicken | carrots | wild herbs | pickled red and pointed
cabbage | chili mayonnaise ^{A,C,E,F,G,L,N,O,P,2,3,4,5}

15,50



DESSERTS



TENDERLY MELTING CHOCOLATE CAKE ^V

Preparation time about 10 minutes

mango salad | Vienna almond or lotus caramel ice-cream ^{A,C,G,O,7,8}

9,50

PISTACHIO CRÈME BRÛLÉE ^{C,G,H} ^V

9,50

VABALI TIRAMISU ^{vegan} ^V
with blueberries ^{A,E,1,3,4,5,6,8}

9,50

CAKES

Please ask your server for our daily selection of fresh cakes.

Add:

whipped cream + 1,50

ALLERGENS

- A cereals containing gluten
- B crustaceans
- C eggs
- D fish
- E peanut
- F soybeans
- G dairy products / milk
- H nuts
- L celery and celeriac
- M mustard
- N sesame seeds
- O sulphur dioxide and sulphites
- P lupin
- R molluscs

ADDITIVES

- 1 flavour enhancer
- 2 antioxidant
- 3 preservatives or nitrite curing salt
- 4 colourant
- 5 sweetener
- 6 gelling agent
- 7 baking agent
- 8 emulsifiers