



SELAMAT DATANG

Welcome to our Restaurant



BREAKFAST

daily 9.00 am - 12.00 pm

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.





BREAKFAST

served from 09.00 am – 12.00 pm

ORGANIC SCRAMBLED EGGS

toasted carrot rye bread | sea salt
butter | small side salad ^{A,C,G,J,7}

9,50

add:

crispy bacon ^{2,3}

+2,50

feta cheese | tomatoes | chives

^{A,C,G,J,7}

+ 3,50

smoked salmon ^D

+ 4,50

EGGS BENEDICT

two organic poached eggs |
brioche bun | hollandaise sauce
| wild herbs ^{A,C,E,G,10}

14,50

add:

crispy bacon ^{2,3}

+2,50

smoked salmon ^D

+ 4,50

BREAKFAST CEREALS

fresh fruits | caramelized cereals |
vegan yogurt (oat and almond
based) ^{A,13}

9,50

AVOCADO RYE BREAD

organic fried egg | cottage cheese
| confit tomato | avocado | sprouts |
olive oil | sea salt ^{A,C,G,K}

12,50

add:

smoked salmon ^D

+4,50

VEGAN AVOCADO RYE BREAD

hummus | confit cherry tomato |
avocado | olive oil | sprouts |
sea salt ^{A,K}

14,50

SHAKSHUKA

two poached organic eggs |
tomato | spring onion | bell pepper
| coriander | feta cheese | pita
bread ^{A,C,G,J}

14,50

WAFFLES

cream cheese frosting | fresh
berries ^{A,C,G}

13,50

FRESH ORANGE JUICE

0,3l - 5,50



STARTERS & SOUPS

served from 12.00 pm – 10.00 pm

EDAMAME WITH SEA SALT ^F 
6,50

VABALI HOMEMADE HUMMUS 
crunchy chickpea | sprouts |
sesame | olive oil | baked pita ^{A,K}
8,50
(each additional portion of pita +
1,50)

**STEAMED PORK AND KIMCHI
GYOZA**
Wakame | Teriyaki sauce | wasabi
peanut ^{A,C,E,F,K,L,9}
8,50

VEGETARIAN DIM SUM 
Wakame | Teriyaki sauce | wasabi
peanut ^{A,C,F,K,L,9}
8,50


TOM-KHA-SOUP  
zucchini relish | shaved
mushrooms | curry jaipur |
coriander ^{10,13}
8,50

TOMATO-COCONUT-SOUP 
with coconut whipped cream |
sesame ^{K,M,13}
8,50

Accompany your starter with:

BREAD BASKET WITH TRUFFLE BUTTER ^{A,G,K,3,10} 
6,50

additional dips:

Sour cream ^{C,G,J,9,13} 
+ 1,00

Truffle mayonnaise ^{A,C,3,10,13} 
+ 1,50





SALADS

GREEN SALAD WITH WILD HERBS


beetroot | broccoli | cherry tomato | carrot | alfalfa sprouts |
pomegranate | zucchini | roasted Thai nuts ^{E,F,H,6}
14,50

Dressing:

Honey mustard ^J 

Mango chili vinaigrette ^{L,J,I} 

Apple lime vinaigrette ^{J,2,3,6,10,13} 



Oil and vinegar on the side 


CAESAR SALAD

Romaine lettuce | anchovies | capers | Thai croûtons |
shaved parmesan | cherry tomatoes ^{A,C,D,G,I,J,L,13,13}
14,50

Fresh toppings
for your salad:



Fried Sichuan tofu ^F  
+ 4,50

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

Fried salmon ^D
+ 6,50

Panfried beef fillet tips
+ 8,50

vabali chicken breast
^{A,F,I,J,D,2,3,10}
+ 6,50

We recommend:

BREAD BASKET WITH TRUFFLE BUTTER ^{A,G,K,3,10} 
6,50



SNACKS

SOURDOUGH BREAD WITH AVOCADO

avocado | cottage cheese | confit cherry tomatoes | sprouts |
olive oil & sea salt ^{A,H,M,G}

13,00

add:

fried egg ^C

+1,50

smoked salmon ^D

+5,50

VABALI SANDWICH

with a choice of side salad, sweet potato fries ^{7,10,13} or twister fries ^{A,7,10,13}

Pide | pulled chicken | pickled red and pointed cabbage |
carrot | chipotle mayonnaise ^{A,C,E,F,G,I,K,L,M,1,2,3,6}


15,50

our dips:



Ketchup ^I 
vegan

Mayonnaise ^{C,3,13} 

Sour cream ^{C,G,J,9,13} 
+ 1,00

Truffle mayonnaise ^{A,C,3,10,13} 
+ 1,50



TARTE FLAMBÉE

ALSATIAN ORIGINAL

Crème fraîche | bacon | leek ^{A,G}
13,50

HUMMUS AND GREEN ASPARAGUS

Hummus | green asparagus | cherry tomatoes | glazed onions |
balsamic cream ^{A,K,L,1,3}
14,50

TOMATO AND MOZZARELLA

Crème fraîche | tomato | mozzarella | basil |
pesto | balsamic cream ^{A,G,H,L,1,3}
14,50

SMOKED SALMON

Crème fraîche | smoked salmon | spinach | parmesan |
honey-dill-mustard sauce | pine nuts ^{A,C,D,G,J,10}
15,50

TRUFFLE-SPINACH

Truffle crème fraîche | spinach | parmesan |
saisonal mushrooms ^{A,G,H,3,10}
15,50



MAIN COURSES

RAMEN-NOODLE-SOUP WITH ASIAN STYLE CHICKEN BROTH

Asian-inspired chicken stock | egg | shiitake |
spring onion | yellow radish | kimchi | beansprouts ^{A,B,C,D,F,I,K,L}

15,50

PAD THAI

Rice noodles | soy bean sprouts | carrot | pointed peppers |
egg | peanuts | tamarind | spring onions ^{A,C,D,E,F,K,N,1,2,3,4,5,9,10}

15,50



TRUFFLE GNOCCHI


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

16,50

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



Fried Sichuan tofu ^F  
+ 4,50

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

Fried salmon ^D
+ 6,50

Panfried beef fillet tips
+ 8,50

vabali chicken breast
^{A,F,I,J,D,2,3,10}
+ 6,50



WOK & CURRY

VABALI WOK

Bell pepper | onion | pointed cabbage | carrot | asparagus | shiitake |
coconut milk | sesame | coriander | jasmine rice ^{F,K,10,13}
15.50

BAKED SWEET POTATO



with red Thai chicken curry | yuzu sour cream |
spring onion | onion | bell pepper | tomato ^{A,B,F,G,H,I,K,L,M,1,2,3,4,6,7,9,10}
17.50


VEGAN BAKED SWEET POTATO

red Thai curry with sliced soy | avocado sour cream | spring onion |
onion | bell pepper | tomato ^{A,F,I,H,L,M,1,2,3,4,6,7,9,10}
17.50

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



Fried Sichuan tofu ^F  
+ 4,50

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

Fried salmon ^D
+ 6,50

Panfried beef fillet tips
+ 8,50

vabali chicken breast
^{A,F,I,J,D,2,3,10}
+ 6,50



RICE DISHES

NASI KUNING

steamed Indonesian yellow rice, prepared with coconut and turmeric | fried rice noodles | marinated beetroot | spring onion | peanuts | coriander ^{E,L}

14.50

RICEBOWL

(served lukewarm)

Edamame | pak choi | cucumber | carrot | pickled ginger | ginger dressing | crunchy peanuts | peanut sauce ^{A,E,F,L,J}

15.50

KOREAN PORK BULGOGI



(served lukewarm)


Roasted Susländer pork with pear and chili | rice | carrot | cucumber | kimchi | bean sprouts | sesame | coriander ^{A,D,F,I,K,L}

17.50

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



Fried Sichuan tofu ^F  
+ 4,50

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

Fried salmon ^D
+ 6,50

Panfried beef fillet tips
+ 8,50

vabali chicken breast
^{A,F,I,J,D,2,3,10}
+ 6,50



VABALI BURGER

with a choice of side salad, sweet potato fries ^{7,10,13} or twister fries ^{A,7,10,13}

REGIONALLY SOURCED BLACK ANGUS BEEF CHEESEBURGER IN BRIOCHE BUN

BBQ mayonnaise | pickled onion | cheddar | tomato |
pickle | lettuce ^{A,C,G,J,K,3,13}

18,50

each additional Angus beef patty

+ 5,50

extra bacon ^{2,3}

+ 1,50

extra cheddar ^G

+ 1,50

NEWMEAT BURGER IN BLACK BRIOCHE BUN

Chimichurri mayonnaise | vegan cheddar | lettuce |
cucumber | tomato ^{A,K,F,J,L,3,13}

18,50

each additional NewMeat-patty ^{F,J} 

+ 5,50

extra vegan cheddar 


+ 1,50


Our dips:



Ketchup ^I 

Mayonnaise ^{C,3,13} 

Sour cream ^{C,G,J,9,13} 
+ 1,00

Truffle mayonnaise ^{A,C,3,10,13} 
+ 1,50



DESSERT

OVEN-FRESH CHOCOLATE CAKE

Preparation time approximately 15 minutes

baked in a glass with a melting core, served with
fresh fruit & vanilla tonka bean ice cream ^{A,C,E,G,H,M,1,2,6}

9,50

CAKES

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

add:

whipped cream ^G + 1,00

ALLERGENS

- A cereals containing gluten (e.g. wheat)
- B crustaceans
- C egg
- D fish
- E peanuts/nuts
- F soy
- G milk or lactose
- H nuts
- I celery
- J mustard
- K sesame
- L sulfites & sulphur oxide
- M lupines
- N molluscs

ADDITIVES

- 1 colourants
- 2 preservatives
- 3 antioxidant
- 4 sulphurated
- 5 blackened
- 6 sweetener
- 7 phosphate
- 8 waxed
- 9 flavour enhancer
- 10 acidifier
- 11 contains quinine
- 12 with caffeine
- 13 emulsifier