

Mains

Buddha Bowl with Coconut Tahini-
Goma Sauce - 265 (10,6 €)

Jasmine rice, marinated and seared tofu, edamame, carrots, cucumber, radish, mango, and fragrant herbs, Tahini-goma sauce from coconut milk /1, 6, 11, Vegan/

Korean Bibimbap with Tofu and
Gochujang Sauce - 265 (10,6 €)

Jasmine rice, marinated tofu, carrot, zucchini, mushrooms, coleslaw, pak choy, spring onion, Korean gochujang sauce, sesame and herbs. /6, 11, Vegan/

Udon Noodles with Creamy Coconut-
Miso Sauce - 285 (11,4 €)

Udon noodles in a delicate coconut-miso sauce with baby pak choy, zucchini, carrot, coriander, spring onion, micro-greens, and grilled tofu. /1, 5, 6, 11, Vegan/

Panang Curry with Jasmine Rice -
265 (10,6 €)

Thai creamy curry with tofu, veggies, peanuts and herbs served with jasmine rice /5,6,11, Vegan/

Tacos with Pulled "Pork" Jackfruit
- 265 (10,6 €)

Three corn tacos with pulled "pork" style jackfruit, chilli-herb aioli, coleslaw, radish, coriander, micro-greens, and lime. /6, 10, 11, vegan or vegetarian, Gluten Free/

Burrito with Grilled "Meat", Fajita
Veggies, Herb Aioli and Fermented
Korean Chilli Paste - 265 (10,6 €)

Grilled soy "meat" with fajita mix veggies (red bell pepper, zucchini, coriander), pickled onion, black beans, jasmine rice, and iceberg lettuce. Finished with herb aioli and fermented Korean chilli paste. Wrapped in a soft tortilla, served with a fresh side salad and salsa.

/1, 6, 10, 11, vegan or vegetarian/

(Possible to substitute soy meat for pulled pork made from jackfruit)

Beyond Meat Burger with BBQ Aioli -
285 (11,4 €)

French brioche bun, smoky BBQ aioli, iceberg lettuce, tomato, red onion, pickles /1, 6, 10, 11, vegan or vegetarian/

Beyond Meat Burger with Herb Aioli
- 285 (11,4 €)

French brioche bun, herb aioli with Korean chili, coleslaw, tomato, red onion, cilantro /1, 6, 10, 11, vegan or vegetarian/

Make it a cheeseburger/ mozzarella or
vegan cheddar - 30 (1,2 €)

Fries with burger - 65 (2,6 €)

Salad with burger - 65 (2,6 €)

Dessert of the Week - See the board
for options

Drinks Non-alcoholic

Homemade lemonade (flavour on the board)
0.4.....85
Field No.7 Cherry Iced Tea.....85
Club Mate Cola.....85
Seicha Matcha Peach.....85
Seicha Matcha Yuzu.....85
Manaroots Blueberry Kombucha.....85
Tonic.....65
Kofola can 0.33 l.....48
Mattoni 0.33 l (sparkling/still).....55
Mattoni 0.75 l (sparkling/still).....85
Birell Non-alcoholic beer.....65
Carafe of water.....35

Beer

Chroust Jura 12° lager 0.4 l.....69
Special of the week 0.4 l.....see the board

Cider

Tát&v Sad (dry apple) 0.3 l.....95

Wine

White.....glass 1.15/ carafe 0.7

Jim's Creek Chardonnay (Australia)....75 / 350
Barone Pinot Grigio (Italy).....75 / 350
Radio Boca Verdejo (Spain).....78 / 364
Tariquet Sauvignon Blanc (Fr).....78/ 364

Red.....glass 1.15/ carafe 0.7

Borga Merlot (Italy).....75 / 350
Borga Cabernet (Italy).....75 / 350
Radio Boca Tempranillo (Spain).....78 / 364
Doppio Primitivo (Italy).....89 / 415

Rosé.....	glass 1.15/carafe 0.7
Marrenon Syrah & Grenache (France)....	.75 / 350
Draft Prosecco...glass 0.2 /carafe 0.7	
Cantina Borga (Italy).....	115 / 400

Spirits (4 cl)

Absolut Vodka.....	.95
Beefeater Gin.....	.95
Captain Morgan Rum.....	.95
Tequila.....	.95
Jägermeister.....	.90
Becherovka.....	.85
Žufánek Slivovitz.....	.95
Irish Whiskey.....	.95

Cocktails

Aperol Spritz.....	145
Cuba Libre.....	145
Screwdriver.....	145
Sex on the Beach.....	145
Tequila Sunrise.....	145
Gin & Tonic.....	145
Mimosa.....	125

Hot Drinks

Espresso.....	65
Cappuccino.....	75
Macchiato.....	70
Latte.....	80
Flat white.....	85
Americano.....	70
Ice coffee.....	85
Irish coffee (vegan cream).....	125
Chai latte.....	85
Hot chocolate.....	85

Extras:

Double espresso.....	+10
Extra milk.....	+10
Vegan whipped cream.....	.45
Agave syrup.....	.20
Honey.....	.30

Teas

Green tea.....	.75
Black tea.....	.75
Chamomile tea.....	.75

Allergens:

- 1 Cereals containing gluten
 - 2 Crustaceans
 - 3 Eggs
 - 4 Fish
 - 5 Peanuts
 - 6 Soybeans
 - 7 Milk
 - 8 Tree nuts
 - 9 Celery
 - 10 Mustard
 - 11 Sesame seeds
 - 12 Sulphur dioxide and sulphites
 - 13 Lupin
 - 14 Molluscs
- Vegan or vegetarian - soyanese or mayo



Satsang

Menu

We accept cash payments only. An ATM with no fees is available inside the restaurant.

The price in euros € listed in the menu is indicative only and does not reflect the exact current exchange rate.

Warm-Up

Mini Tacos with Bean Cream and Mango Salsa - 155 (6,2 €)

Corn mini tacos, bean cream, mango salsa, coriander, lime. /Vegan, Gluten-Free/

Salad with Grilled Tempeh and Mustard & Agave Dressing - 245 (10 €)

Fresh leafy greens, cucumber, carrot, radish, cherry tomatoes, grilled tempeh marinated in soy and ginger, mustard & agave dressing, fresh herbs, and sesame seeds. /6, 11, Vegan/

Rustic Fries with Oregano - 145 (6 €)

Crispy fries sprinkled with oregano, served with herb aioli and thyme or smoked BBQ aioli. /6, 10, vegan or vegetarian/

Tom Kha Soup - 145 (6 €)

Thai coconut soup with tofu, veggies and herbs /6,11, Vegan/

