

# LUNCHKARTE

MONTAG-FREITAG

12:00-17:00

<p><b>[ Zero ] Martini Blossoms (alkoholfrei)</b> Undone Bitter, Martini Floreale, Verjus &amp; Tonic</p>	<p><b>8.-</b></p>
<p><b>[ Special ] Peking Duck Milkpunch</b> Nep Moi, Cointreau, Sesam, Fino Sherry, Runny Honey, Apfelessig, Limette, Verjus &amp; Sojamilch</p>	<p><b>11.-</b></p>
<p>Zu jedem Hauptgericht 1x Vorspeise nach Wahl <b>[ inklusive ]</b></p> <p><b>A: Fumée Aroma</b> Aromatische Hühnersuppe, Koriander &amp; Lauchzwiebeln <b>B: Tofu Sky</b> 🌿 Gedämpfter Tofu mit Ponzu Sauce</p>	
<p><b>[ Bento A ] Floating Salmon</b> Lachs mit Miso-Glasur, dazu Edamame in sautierter Austern-Ingwer-Sauce, Algensalat, Tamago-Ei &amp; Reis</p>	<p><b>12.-</b></p>
<p><b>[ Veggie ]</b> 🌿 Tofu in Teriyaki-Sauce, dazu Edamame, Algensalat, Veggie Dumpling &amp; Reis</p>	
<p><b>[ Bowl B ] Steamy Chicken</b> Gedämpfte Maishähnchenbrust in Teriyaki-Sauce, mit Reisbandnudeln in hausgemachter Austern-Ingwer-Sauce, dazu Mango-Salat, viet. Kräuter, Erdnüsse &amp; Röstzwiebeln (lauwarmes Gericht)</p>	<p><b>12.-</b></p>
<p><b>[ Veggie ]</b> 🌿 Inari Tofu Taschen mit veg. Fleischimitat</p>	

🌿 vegetarisch & vegan | alle Preise in € inkl. MwSt.

# LUNCH MENU

MONDAY-FRIDAY

12:00-17:00

<b>[ Zero ] Martini Blossoms (non-alcoholic)</b> Undone Bitter, Martini Floreale, Verjus & tonic	<b>8.-</b>
<b>[ Special ] Peking Duck Milkpunch</b> Nep Moi, Cointreau, sesame, Fino Sherry, Runny Honey, apple cider vinegar, lime, Verjus & soy milk	<b>11.-</b>
1x starter of your choice to each main course <b>[ included ]</b>  <b>A: Fumée Aroma</b> Aromatic chicken soup, coriander & spring onions <b>B: Tofu Sky</b> 🌿 Steamed tofu with ponzu sauce	
<b>[ Bento A ] Floating Salmon</b> Salmon with miso glaze, served with edamame in sautéed oyster-ginger sauce, seaweed salad, tamago egg & rice	<b>12.-</b>
<b>[ Veggie ]</b> 🌿 Tofu in teriyaki sauce, with edamame, seaweed salad, veggie dumpling & rice	
<b>[ Bowl B ] Steamy Chicken</b> Steamed corn-fed chicken breast in teriyaki sauce, with flat rice noodles in homemade oyster-ginger sauce, with mango salad, Viet. herbs, peanuts & fried onions (lukewarm dish)	<b>12.-</b>
<b>[ Veggie ]</b> 🌿 Inari tofu bags with veg. imitation meat	

vegetarisch & vegan | alle Preise in € inkl. MwSt.



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Fumée

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