

Starters:

Bánh Xèo (fresh Vietnamese pancake) *	8.00
Bánh cuốn (Vietnamese rice sheet roll, 2pc) *	4.80
Crispy springrolls (2pc)	3.00
Chicken satay with peanut sauce (3pc) **	5.00
Indonesian pangsit (8 pc – not vegan)	4.50
Taro and sweet potato in breadcrumbs (6pc)	3.30
Crispy sesame toast (4pc)	4.50
Grilled dumplings (7pc)	4.50
Malaysian roti pratha with curry **	5.80
Beijing filled pancake (2pc)	3.30
Beijing pancakes with crispy duck	9.00
Fresh Chinese cucumber salad	3.00
Thai yam salad **	4.50
Tiger salad ***	3.80
Papadum and mangochutney	3.50
Edamame	3.50
Leaf style mixed starters (2 persons)	12.00

Vietnamese Bún:

Traditional vermicelli noodle salad with fresh herbs, peanuts, fresh-spicy lime dressing, chicken and shrimps. *	9.00
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Soup:

Wonton soup (not vegan)	3.80
Five Elements soup	4.00
Tom yum soup **	3.80
Lentil soup	4.00

Main course:

Chicken with cashew in sesame oil	9.50
Chicken in Thai basil sauce **	9.80
Chicken in spicy XO sauce **	9.30
Chicken in black bean sauce	9.50
Chicken in sweet and sour sauce	9.50
Fish in spicy tomato-seaweed sauce *	9.80
Fish in dry pepper sauce **	9.80
Fish in Malaysian asam sauce ***	9.80
Fish in Szechuan sauce ****	9.80
Caramelized crispy bacon with sesame	9.00
Shrimps in Gong Po sauce ***	9.80
Shrimps in Thai basil sauce **	9.80
Crispy chili bacon *	9.00
Lamb in black pepper sauce *	9.50
Soyaribs in Beijing sauce	9.50
Broccoli in ginger sauce	8.50
Squid and tofu in salt and pepper *	9.50
Eggplants in spicy seafood sauce *	8.50
Shiitake with Shanghai paksoi	9.00
Mushrooms in Chinese herb sauce	8.50
Chinese cabbage Beijing style *	8.50
Three Treasures	8.50
Vegetable mix in Malaysian curry **	9.00
Thai green curry with chicken ***	10.00
Malaysian curry with lamb **	10.00
Tom yum curry with chicken and shrimps **	10.00
Indonesian rendang curry **	10.00
Szechuan tofu ****	8.50
Vegetable mix with tofu traditional Chinese	8.50

Side dishes:

Fried rice with beansprouts	4.50
Rainbow rice	6.00
Pandan rice	1.50
Fried noodles with beansprouts	5.00
Mihoen Singapore *	6.00
Atjar Ketimoen	2.00

Our rice and noodle dishes are made with eggs. Are you a vegan? Please tell us and we'll make these dishes without eggs!

Can't choose?

Let us surprise you with our three course menu!
(€24.50, can only be ordered per table, including dessert €2.50 extra)

Desserts:

Glutinous rice with peanuts and coconut	4.50
Glutinous rice with mango and coconut	5.50
Sweet coconut soup with mango and sago	4.50
Sweet coconut soup with filled sticky rice balls	5.50
Sorbet ice with fresh fruits	5.50
Kelapa Muda (Indonesian dessert drink)	4.00

Some dishes are spicy! The more stars, the spicier!

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Soft drinks:

Coca cola
Coca cola light
7up
Bitter lemon
Tonic
Cassis
Ice tea
Ice tea green
Apple juice
Chaudfontaine still
Chaudfontaine still 0.75cl
Chaudfontaine sparkling
Chaudfontaine sparkling 0.75cl

Firefly organic soft drinks:

Passion fruit & Grapefruit
Peach & Green tea
Pomegranate, Lime & Elderflower
Kiwi, Lime & Mint

Alcoholic drinks:

Ume Umai – sparkling house aperitif
Bavaria (also available without alcohol)
House wine white
House wine rosé
House wine red
Japanese plum wine

Whiskey
Vodka
Rum
Gin
Cognac

Hot drinks:

Coffee
Espresso
Cappuccino
Latte

Want soyamilk instead of milk? That's possible! (€0.30 extra)

Pot of tea (maximum 2 persons per pot)

Jasmin tea
Green tea
Mint tea
Chrysanthemum tea

No more water in your pot? We refill free of charge!

Leaf

Vegetarian.

Today we would like you to enjoy a little piece of the Asian food culture. We prepare our food without any fish or meat products. Instead, we work with meat replacements made of soyabeans. We also don't use any kind of onions or garlicks in our food.

We don't just make food for vegetarians and vegans. Everyone is welcome to try out the taste of Asia here!

Take away or caterings are also possible!
Ask the waiter for more information about this.