

asaya

asaya bar

pastries

PASTRIES

Pain au Chocolat, Danish
€ 10

wellness

SMOOTHIE

Your Choice of Ingredients
€ 14

BERRY BOWL |  

€ 16

YOGHURT & BERRIES | 

€ 8

GRANOLA | 

Grapes, Blueberries
€ 11

Hot Oatmeal |  

Strawberries, Banana
€ 9

savory

TOMATO TARTARE |  

Mashed Peas, Padam, Cilantro
€ 18

BEEF TARTARE | 

Chives, Egg Yolk, Sourdough Bread
€ 28

HUMMUS |  

Chickpeas, Parsley, Arkè Olive Oil,
Pita Bread
€ 18

CAESAR SALAD | 

Roman Lettuce, Anchovies,
Grated Parmesan, Garlic Croûtons
€ 18

With Fried Chicken

€ 24

With Prawns

€ 28

MIXED SALAD

Sun dried Tomatoes, Nuts, Berries,
House Dressing
€ 17

TEGYU PHO |  

Beef, Celleriac, Mushrooms, Ginger
€ 18



PARTNERS IN PROVENANCE

 VEGETARIAN

 VEGAN

 LACTOSE FREE

Please allow for any possible delay as your dishes are freshly and carefully prepared in our restaurant.

Please contact our team regarding allergies and questions about contained additives.

All prices including local VAT.

drinks

water

BAD BAMBRACHER Still/Sparkling

0.25 L – 6 | 0.75 L – 10

AQUA PANNA Still

0.25 L – 7 | 0.75 L – 11

SAN PELLEGRINO Sparkling

0.25 L – 7 | 0.75 L – 11

althaus tea pure selection

400 ml – 9

LIZZY English Breakfast

JAMES Earl Grey

AMAN Darjeeling

HAYATO Sencha

ANNEMARIE Berry Vanilla

BONGARI Rooibos Vanilla

TRAUDL Alpine Herbs

NAMIRA Peppermint

coffee

ESPRESSO – 5

DOUBLE ESPRESSO – 7

AMERICANO – 7

refreshers

JUICES & NECTARS BY VAN NAHMEN

250 ml – 7

Cloudy Apple Juice | Black Currant Nectar

Rhubarb Nectar | White Peach Nectar

“SCHORLE”

400 ml – 7

FRESHLY SQUEEZED JUICE

300 ml – 9

Orange | Grapefruit | Carrot

SOFT DRINKS

200 ml – 6

cbd botanical seltzer - oto wellbeing

300 ml – 9

BLOOD ORANGE

+ Chilli Sparkling Water

ELDERFLOWER

+ Juniper Sparkling Water

GREEN TEA

+ Garden Mint Sparkling Water