

TAKEAWAY: 030 30307047
&
LIEFERANDO



RYONG

mon-fri 12-15h
&
mon-sun 17-22h

APPETIZERS & SIDE DISHES

- 2/ SALT & PEPPER ^F 3,50€
Steamed, young soybeans served with salt and pepper
- 4/ DEEP FOREST ^F 4,00€
Steamed spinach with caramelized lemongrass-leek-wasabi-soy sauce
- 5/ DRAGON EGG ^{C,F} 4,50€
Avocado in a crispy spinach tempura crust with lemongrass, a squeeze of lemon juice & mayonnaise
- 6/ DEEP WELL ^F 3,50€
Miso-tofu-vegetable soup
- 8/ SWEET BABE ^{C,E,K} 4,00€
Sweet potato in turmeric tempura crust with garlic mayonnaise and dill-mushroom-sauce with nori strips
- 9/ AUTUMN LEAVES ^{C,E,K} 4,00€
Kombu-seaweed-salad with red onions and chillies, served on chinese cabbage with nori-mayonnaise and a dressing with soy sauce, lime, sesame oil, a bit of chili and leek (a little spicy)

SPELT NOODLES

- 13/ CRAZY SAIGON ^{A,C,E,F,I,K} 8,30€
Aromatic asian noodle salad with pickled carrots and radish, soy mince, cucumber, onion and soy mushroom sauce with fresh salad, coriander and peanuts
Toppings: king oyster mushroom, seitan, tofu each + 1,50 €
- 14/ DRAGON BOWL ^{A,C,E,I} 8,50€
Strong, aromatic vegetable broth with homemade noodles, seasonal vegetables, soy sprouts, coriander, roasted onions, soy mince, lemongrass, seasoned with white pepper
Toppings: king oyster mushroom, seitan, tofu each + 1,50 €
- 15/ FOGGY DEW ^{A,C,E,I,K} 8,50€
Creamy, mild aromatic soymilk miso broth with homemade noodles, a sheet of nori, grilled marinated bamboo, shiitake mushrooms, spinach, soy sprouts, refined with leek, lemon grass and coconut milk
Toppings: king oyster mushroom, seitan, tofu each + 1,50 €
- 17/ RYU CURRY ^{A,C,E,I} 9,00€
Cooked homemade noodles served with tofu, king oyster mushrooms, garlic scapes, fried taro and a miso-curry sauce based on beetroot, refined with herbs and edamame (spicy)

BURGERS

22/ HULK BURGER ^{A,C,E,G,K} 8,80€

Steamed Bao bun in a crispy spinach tempura crust with tofu in a peanut-OR soy-marinade, pickled, dried tomatoes, spinach, fresh juicy tomatoes, roasted corn and seasonal herbs and vegetables, comes with our two homemade avocado & Teriyaki sauces and homemade garlic mayonnaise, incl. Edamame

23/ THE BURNER ^{A,C,E,G,K} 8,50€

Steamed Bao bun with eggplant in a peanut- OR soy-marinade, fresh lettuce, pickled carrot and radish, dill pickles, garlic, onions and roasted corn, comes with our two homemade avocado & Teriyaki sauces and homemade garlic mayonnaise, incl. Gobo Root Tempura Chips

24/ LATE SUMMER ^{A,C,E,G,K} 8,80€

Steamed Bao bun in a crispy beetroot tempura crust with tofu in a peanut-OR soy-marinade, salad, onions, mint, roasted corn and seasonal fruits, comes with our two homemade avocado & Teriyaki sauces and homemade nori mayonnaise, incl. Edamame

WRAPS

26/ EARLY SUN ^{C,E,K} 7,80€

Wrap rolled in chinese cabbage with crispy tempura tofu and nori, lemon-grass, pickled radish & carrots, roasted corn, fresh Thai-basil and roasted sesame, comes with our two homemade avocado & teriyaki sauces and homemade nori mayonnaise, incl. Gobo Root Tempura Chips

27/ MIDNIGHT SUN ^{C,E,K} 7,80€

Wrap rolled in chinese cabbage with crispy tempura eggplant and sweet potato, garlic, onions, dill, tomato, spinach, dill pickles, roasted corn, comes with our two homemade avocado & teriyaki sauces and homemade garlic mayonnaise, incl. Gobo Root Tempura Chips

BENTO

131/ SAIGON BENTO ^{A,F} 8,80€

Japanese short-grain rice with a curry sauce based on beetroot, seitan, smoked tofu, steamed okra, steamed spinach, cooked sweet potato with a soy-garlic sauce, vietnamese leek, peeled edamame and diverse vegetables of the season

Toppings: king oyster mushroom / freshly pickled egg ^C
each + 1,50 €

132/ RYONG BENTO ^{A,F} 8,80€

Japanese short-grain rice with smoked tofu, seitan, grilled eggplant with a garlic-teriyaki sauce and nori, cucumbers pickled in a ginger-garlice-lime sauce, cooked sweet potato and diverse vegetables of the season

Toppings: king oyster mushroom / freshly pickled egg ^C
each + 1,50 €

PHO

134/ PHO SOUP ^{E,I} 9,00€

Large fresh rice vermicelli in a broth of ginger, onions, garlic, star anise, cloves, cinnamon, coriander, soy sauce and cardamom, with springonions, shimeji mushrooms, carrot strips, fresh herbs, lime, seasonal vegetables

Toppings: truffle oil / seitan
each +1,50 €

Zusatzstoffe

- 1= mit Konservierungsstoff
- 2= mit Geschmacksverstärker
- 3= mit Antioxidationsmittel
- 4= mit Farbstoff
- 5= mit Phosphat
- 6= mit Süßungsmittel
- 7= koffeinhaltig
- 8= chininhaltig
- 9= geschwärzt
- 10= enthält Phenylalaninquelle

Allergene

- A= glutenhaltiges Getreide
- B= Krebstiere
- C= Eier
- D= Fisch
- E= Erdnüsse
- F= Soja
- G= Milch und Milchprodukte (einschließlich Laktose)
- H= Schalenfrüchte (Mandel 1, Haselnuss 2, Walnuss 3, Cashew 4, Pecannuss 5, Paranuss 6, Pistazie 7)
- I= Sellerie
- J= Senf
- K= Sesamsamen
- L= Schwefeldioxid und Sulfite
- M= Lupinen
- N= Weichtiere

Additives

- 1 = with preservative
- 2 = with flavor enhancer
- 3 = with antioxidant
- 4 = with dye
- 5 = with phosphate
- 6 = with sweetener
- 7 = with caffeine
- 8 = quinine
- 9 = blackened
- 10 = contains phenylalanine source

Allergens

- A = gluten containing cereals
- B = crustacean
- C = eggs
- D = fish
- E = peanuts
- F = soy
- G = milk and dairy products (including lactose)
- H = edible nuts(almond 1, hazelnut 2, walnut 3, cashew 4, pecan nut 5, paranut 6, pistachio 7)
- I = celery
- J = mustard
- K = sesame seeds
- L = sulfur dioxide and sulphites
- M = lupines
- N = mollusks



RYONG

FIRE & HERBS