

DOTS

EST 2005

eat + drink + repeat

Fall/Winter 2016

Food & Drink Menu



A Grain | B Crustaceans | C Egg | D Fish | E Peanuts | F Soy | FN Soy Sauce | G Milk | L Celery

H Edible Nuts | M Mustard | N Sesame seeds | O Sulphites | P Lupines | R Molluscs

Our Mayonnaise and Soy Sauce contains N Sesame Oil

Drinks

Aperitif

Glass Sekt Kattus No.1 o	0,1l	4,90
Glass Perrier Jouët Brut o	0,1l	13,00
Glass Perrier Jouët Rosé o	0,1l	15,00

DOTS Recommendation

Daily fresh bowle	1/8l	7,50
Sparkling wine with rose	0,1l	7,50
Sparkling wine with violets	0,1l	7,50
Lillet au Rose	0,1l	7,50
Bellini with mango or lychee	0,1l	7,50
Fragolino	0,1l	7,50
Americano Campari, Vermouth Rosso, Soda		9,00
Vodkatini Vodka, Vermouth Dry, Lemon Twist		9,00
Martini Cocktail Gin, Vermouth Dry, Olive		9,00
Vesper Gin, Vodka, Vermouth Dry		9,00
Shanghai Sling Gin, Green Tea, Fresh Lime Juice, Fresh Lychee Puree		9,00
DOTS Lychee Martini		10,00

Beers

Reininghaus Jahrgangs-Pils A	0,33l	3,90
Trumer Pils bottle A	0,33l	3,90
Corona Extra A	0,33l	4,00
Null Komma Josef A	0,33l	3,90

Table setting 3,50

We would be grateful to charge per table.

Non-Alcoholic

Fresh Lemon Soda	0,3l	4,50
Aloe Vera Soda	0,5l	5,90
Red beet juice with apple	0,5l	5,90
Red Bull Cola	0,25l	3,50
Coca-Cola Zero, Light	0,33l	3,50
Sprite	0,33l	3,50
Fentimans tonic water, ginger beer, ginger ale, victorian lemon	0,125l	3,90
Red Bull	0,25l	4,50
Carpe Diem Kombucha classic, quinces, cranberries	0,25l	3,50
Pago tomato, currant, apricot	0,25l	3,50
Daily Fresh Ice Tea	0,5l	4,50
VOSS Water sparkling, still	0,8l	7,50
Soda lemon, raspberry	0,5l	2,50
Apple Juice, 100 % directly pressed DOTS Edition / made in Austria	0,25l	3,90

Table setting 3,50

We would be grateful to charge per table.

Seasonal Tasting Menu

A,B,C,D,E,F,N,G,L,H,M,R

Air Baguette Pata Negra

Pimentos Chili & Salt

Sirloin Wagyu Lollypop

Hoisin sauce

Aubergine

peanut bonito flakes

Sashimi Sanshu Mori

(Sashimi Selection)

Lake Char on Larch board

Crispy softshell Crab with Chili & Garlic

Wild Spinach in Sake dressing

Hello Yellow Maki Roll

Saffron, swordfish, Cottage Cheese

Shrimp Dim Sum

ginger and sesame sauce

Shitake

Asia vinaigrette

Crispy Pork Belly

paprika, salty fingers

Lychee, solid liquid

Sake granité

A Dream of Raspberry and Almond

59,00 per Person (min. 2 Persons)

Table setting 3,50

We would be grateful to charge per table.

Starters

Crispy softshell Crab with Chili & Garlic B,A,D,F,N	14,90
Sashimi Sanshu Mori ^{FN,D} (Sashimi Selection)	10,90
Black Tiger Brick ^{B,C} passionfruit, papaya, chili	12,90
Tepid Octopus ^{B,F,N} orange, garlic, lime	11,90
Tuna ^{D,FN} carrots, asia vinaigrette	12,90
Salmon ^{D,FN} sweet potato, peanut, yuzu	11,90
Tuna Tartare ^D	11,90
Vegetarian Springrolls ^{A,F} anise, mayonnaise	5,90
Vietnamese Spring Rolls ^{F,G,N}	9,90
Tiger Prawn Tempura ^{A,B,F,N} small salad, Teriyaki	20,00
Sirloin Wagyu Lollypop ^{A,B,F,N} Hoisisim sauce	11,90

Soups

Miso Soup ^{F,L,P}	4,90
Tom Kha Gai ^{A,FN,G,L,B} with Shrimp or Guinea-fowl	6,90
Vietnamese Boiled Beef Soup ^{L,A,C} Udon noodles, spring leek	6,90
DOTS Fish Soup ^{D,L,P}	5,90

Table setting 3,50

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MR. WOW

MR. WOW'S
DIM SUM

Waterprawn Dumplings

(Reismehltaschen mit Wassergarnelen)

5,50

MR. WOW siu maai – pork and crabmeat

(Teigtaschen mit Schweine- und Krabbenfleisch)

5,50

Deepfriedprawndumplingswithtrufflemayonnaise

(Gebackene Garnelentaschen mit Trüffel Mayonnaise)

5,90

Prawn and cellery dumplings

(Teigtaschen mit Garnelen und Sellerie)

5,50

Prawn and ramson dumplings

(Reismehltaschen mit Garnelen und Bärlauch)

5,50

MR WOW's Special Dim Sum plate

19,90

Main course

Crispy Pork Belly ^L 14,90
paprika, salty fingers

Black Cod Miso ^{D,B} 19,90
radish, japanese consommé

Avocado Langustino ^{B,N,F} 19,90
coriander, lime

Smoked Duck ^{FN,M,H} 18,90
Miso, golden orange

Steak from Pasture Ox ^{F,N} 24,90
truffles, pak choi, shallots

Yellow Chicken Curry ^{F,G,N} 15,90

Beef Filet in salty crust 180,00 fir needle coat, carried at the table (min. 4 person)
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Side dishes & vegetables

Shiitake Mushroom ^{H,FN} 5,90
Asia vinaigrette

Seaweed Salad ^{FN,P} 6,90
Sake honey dressing

Jasmine Rice ^{A,N} 2,90

Fried Egg Rice ^A 4,50

Edamame ^F 5,90
sea salt or chili

Sweet Potatoe Fries ^A 3,90

Fried Noodles with Cashew Nuts ^{A,H,N} 4,50

Truffles Potatoe Puree ^{A,G,M} 4,90

Table setting 3,50

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From the Sushimaster

Vulcano Roll <small>FN,E,H</small> tuna, pickled pumpkin, cucumber, baked	13,30
Hello Yellow Maki Roll <small>FN,G</small> saffron, swordfish, cottage cheese	13,00
• Picachu Roll <small>A,D,N</small> cobia, avocado, ebi tempura, cucumber, king crab	17,90
• Cheeseberry Roll <small>A,F</small> strawberry, kiwi, veal tenderloin, cream cheese and tuna	16,90
• Hello Kitty <small>A,B,C,F,D,N</small> pink rice made of organic beetroots, black caviar, sesame mayonnaise, baked prawns and soy beans, sprouts	16,90
• Vitello Tonnato <small>A,O</small> cucumber, veal tenderloin, capers, olive oil, Fleur de Sel, tuna creme, tuna, veal, lime	18,90
Crispy Ebi Roll <small>A,B,C</small> baked prawns, coriander, mint, onions, cucumber avocado, chili sauce	11,90
• Truffles Asparagus Maki <small>A,D</small> baked asparagus, truffle oil, marinated tuna	15,90
Rainbow Maki <small>A,B,D,N</small> indescribably delicious	10,90
Spicy Tuna Special <small>A,O</small> tuna tartare, avocado, Surimi	10,90
Green Maki <small>A,G,N</small> spinach, cream cheese	7,90
DOTS Maki <small>D</small> tuna, cobia, salmon, cucumber instead of rice	11,90
• Bloody King Crab Roll <small>A,B,D,N</small> king crab tartare, Worcestershire sauce, carrots chili powder	15,90
••• Kobe Style Roll <small>A,N,G</small> Wagyu-Beef tartare, green beans, spring onions and sesame oil	24,90
Ama Tempura Maki <small>crispy Maki A,D,N</small> salmon, carrots, shiitake, sesame mayonnaise	8,90

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From the Sushimaster

Alaska Roll <small>A,G</small> salmon, avocado, cream cheese	9,90
California Maki <small>A,B,O</small>	9,90
Crunchy Ebi <small>A,B,G</small> prawns, basil, spinach, cream cheese	9,90
Crunchy Chickenteriyaki <small>A</small> roasted onions, chicken breast strips, Teriyaki sauce	9,90
Cheese Steak Roll <small>A,G,N</small> filet of beef, cream cheese, spring onions	13,90
• Spicy Beef Roll <small>A,N</small> horseradish, chili sauce, filet of beef	13,90
Marilyn Monroll <small>A,D,N</small> salmon tempura, avocado, light chili sauce, ground pepper, sesame mayonnaise	11,90
• Ocean Dragon Roll <small>A,B,O</small> crab, eel, avocado, mint, rocket	15,90
• Geisha Lips <small>A,B,O</small> tuna, baked prawns, avocado, surimi, red Tobiko	14,90
• Spicy King Crab <small>A,B,D,N</small> spicy crab, baked prawns, spring onions	15,90

• Our sushimasters need more time for that

Each meal is also available with freshly planed truffles

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DOTS Sushi Sets

DOTS Sushi Lovers <small>A,B,D,F,N</small>	29,90
12 Nigiri, 4 Maki, experimental Maki type depending on your request (8 pieces), Sashimi	
DOTS Vegetarian Set <small>A,N</small>	13,90
8 vegetarian Nigiri, 6 vegetarian Maki	
DOTS Sushi Junks <small>A,B,D,F,N</small>	39,90
8 Futomaki, 14 Nigiri, 12 Sashimi	

In combination with DOTS Sushi Lovers Set 3,50 extra charge

Sashimi

small <small>D</small>	14,90
medium <small>D</small>	15,90
large <small>D</small>	18,90
Ocean Sashimi <small>D</small>	20,90
salmon, yellow fin tuna, green chili pepper, onions, fish sauce, 24k gold	
New Style Sashimi <small>D,N</small>	20,90
Sashimi Mix, chili pepper, coriander	
Graved Lax Sashimi <small>A,D,L,N,M</small>	20,90
salmon in citrus and herbal marinade added with honey-mustard sauce	
Wagyu-Beef Sashimi	45,00

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Experimental Nigiri

4 pieces

Yoshi's Nigiri <small>A,B,D,F,N</small>	12,90
Nigiri Ship with Green Beans <small>A,N</small>	6,90
Tempura Nigiri <small>A,D</small>	7,90
Vienna's Nigiri <small>A,G</small> chicken schnitzel, cranberry sauce	6,90
Tuna Tartare Chive <small>A,B,R</small>	9,90
Sake Tartare Chive <small>A,D</small>	8,90
Wagyu Nigiri	30,00

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DOTS
im Brunnerhof

**SAUNA
STRAND
KLUB.**

HOGALLERY



**PRAT
ER
SAU
NA**