

GOODTIME

FOOD

STARTER

1. Starter Mix (for 2 people) *a, c, f, i, k, n* 21€
White roll, grilled spare ribs, chicken saté, crispy vegetarian rolls and prawns in crispy pastry

2. Weiße Rolle *c, i, l* 7€
Rice dough rolls, filled with prawns, egg, rice noodles, fresh herbs and plum sauce

3. Duck in Pyjamas *a, l* 7€
Pancake rolls, filled with duck, cucumber, onion and plum sauce

4. Kulit Ayam 7€
Crispy fried chicken skin with pineapple, cherry tomatoes, cashew nuts in sweet tamarind sauce

5. Crispy Prawns *a, c, i* 8,5€
Prawns in crispy pastry, with avocado dip

6. Saté Ayam *b, l, n* 8€
Marinated chicken grilled on skewers, with peanut sauce

8. Jasmin Ribs *l, n* 9,5€
Grilled spare ribs marinated with char siu, honey and a hint of jasmine tea

7. OH-SHEN *c, l, m* 16€
Black Tiger Prawns, scallops and Cumi Cumi, served with seafood sauce

SOUPS

9. Tom Kha Gai 7€
Tender chicken breast in coconut milk with mushrooms, galangal, cilantro

10. Tom Yam Gung *b, c* 8€
Traditional soup with Black Tiger prawns, lemongrass, coriander and sour tamarind

11. Wantan Soup *a, c, l* 7€
Dumpling soup (filling with finely ground chicken and prawns), grilled pork (Char Siu), leafy greens

SALADS

12. Laab Gai *l, b* 13€
Minced chicken breast with red onions, mint, lime, roasted rice grains

13. Beef Heart *l, b* 16€
Grilled rib eye stripes with herbs, lemongrass, chilis and thai eggplants

CRISPY

14. Ayam Kokos *a, b* 16€
Crispy chicken on red curry with eggplants, bamboo stripes and green beans

15. Sweet & Sour Chicken *a* 16€
Crispy chicken with fresh pineapple, water chestnut, lychee and onions in spicy sweet & sour sauce

16. Bebek Kokos *a, b* 21€
Crispy duck on red curry with eggplants, bamboo stripes and green beans

17. Babi Mongolai *b, l* 17€
Crispy pork belly with onions, chili, garlic and basil

WOK

18. Gai Med Ma Muang *b, l, n* 16€
Chicken breast with green asparagus, bell pepper, water chestnuts, sugar peas, cashews

19. Gai Grapau *b, l* 16,5€
Spicy stir-fried minced chicken breast with eggplants and basil
* with fried egg + 2€

HOUSE GRILLED

20. Peanut Chicken *b, e, l, n* 16€
Chicken on skewer with bean sprouts, celery, morels and peanut sauce

21. Pla Chu Chi *l, b, n* 19€
Grilled Salmon on creamy red curry with Hokkaido pumpkin and lemon leaves

22. Goodtime Duck *b, l* 21€
Grilled Duck with pak choi and plum sauce

23. Ginger Steak *e, b, l* 22€
Grilled rib eye steak with ginger, thai celery, morels and pepper

HOT PAN

24. Sambal Chicken *a, b, l* 17€
Crispy chicken with seasonal vegetables in sambal sauce

25. Ente Classic *a, b, l* 22€
Crispy duck on colorful vegetables and cashews with delicious 5-spice sauce

26. Ped Kiemao *a, b, l* 22€
Crispy duck on a bed of very spicy stir-fried eggplants, bamboo stripes and basil

27. Sapi Panggang *b, g, l* 26€
Argentinian beef fillet, marinated in XO-Sauce, served with crunchy vegetables and chili sauce

28. Api Sapi (Rind in der Hölle) *b, l* 26€
Extremely spicy stir fried Argentinian beef fillet with chilies and young green peppercorns

29. Lamm Massaman *b, l* 22€
Massaman lamb curry with sweet potatoes, seasoned with white wine

30. Pepper Seabass *b* 23€
Seabass stir fried with bell pepper, onions and mushrooms in pepper sauce

31. Happy Prawns *b, c* 26€
Black Tiger Prawns grilled in a mixture of herbs, lemon, ginger and garlic, served with mixed vegetables and seafood sauce

RICE & NOODLES

32. Tucked-In *b, i, l* 16€
Homemade rice noodles with beef, pak choi, pepper, bean sprouts and oyster sauce

33. Nasi Goreng *b, i, l, n* 15€
Egg fried rice with chicken saté and peanut sauce

34. Pad Thai *b, c, i, l, n* 15€
Stir fried rice ribbon noodles with prawns, tofu, bean sprouts, crushed peanuts

35. Bami Goreng *a, c, i, l* 15€
Stir-fried egg noodles with shrimps, Char Siu (marinated BBQ pork) and vegetables

CURRY

36. Phanäng Curry *l, b, n*
Nutty curry with hokkaido pumpkin, hot peppers, lime leaves, sweet basil

37. YELLOW Curry *b, n*
Well seasoned yellow curry, with potatoes, carrots and cherry tomatoes

38. RED or GREEN Curry *l*
Creamy red or green curry, with coconut milk, eggplants, green, beans, bamboo strips and sweet basil

with:
+ Tofu *l* 14€ + Grilled beef fillet 23,5€
+ Chicken Breast 16€ + Prawns *c* 25€
+ Crispy Chicken *a* 16,5€
+ Duck *a* 21€

VEGETARIAN MENU

STARTER

39. Lumpia Sayur *a, l, v* 5,5€
Crispy vegetarian rolls, sweet and sour sauce

40. Silky White *l, v* 6,5€
Rice dough rolls filled with tofu, fresh garden salad, herbs, avocados and plum sauce

SOUP

41. Soto Sayur *l, v* 7€
Clear Soup with glass noodles, vegetables, seaweed and tofu

SALADS

42. Somm Tamm *b, n* 9€
Crunchy green stripes of papaya with yardlong beans and crushed peanuts

43. Salat Segar *g, l, k, v* 9€
Garden salad with ripe papaya, avocado and sesame dressing

44. Laab Tofu *l* 11€
Minced tofu with red onions, mint, lime, roasted rice grains

WOK & VEGGIES

45. Gado Gado *l, n, v* 14€
Blanched garden vegetables with fried tofu and peanut sauce

46. Tofu Goreng Sayur *l, n, v* 15€
Fried tofu on a bed of vegetables, peanut- and sweet & sour sauce

47. Long Tong *l, v* 15€
Red curry vegetable stew with compressed rice

48. Tofu on Fire *b, l* 16€
Extremely spicy stir fried tofu with chilis and fresh green peppercorns

SIDES

49. Egg fried rice *b, i, l* 7€

50. Egg fried noodles *b, i, l* 7€

51. Stir fried mixed vegetables *b, l* 8€

51. Choice of homemade sauces 3€

KEY FOOD:

a) gluten (wheat), b) fisch, c) shellfish, d) sulfur dioxide / sulfite, e) celery, f) milk / lactose, g) sesame, i) Egg, j) lupines, k) mustard, l) soy, m) molluscs, n) nuts, v) vegan

GOODTIME

DRINKS

HOME MADE DRINKS

Lemon Cooler Fresh lime, sparkling water, cane sugar	4,5€
Jazz Mint Jasmine iced tea with fresh mint, lime, cane sugar	5€
Get Now Apple, cucumber, mint, watered-down with Ginger Ale	5€
Virgin Goodtime Passion fruit, lychee, coconut syrup, mint	6,5€
Goodtime Flip Fresh orange juice, mango, honeydew melon	5,5€
Goji Bear Ginger, goji berries, watered-down with soda	5€
Golden Dream Mango milkshake	5€
Fresh Orange Juice	5€

JUICES AND SOFTDRINKS

	0,2l	0,4l
Apple Juice	3€	5€
Orange Juice	3€	5€
Pineapple Juice	3€	5€
Nectar (Mango, Lychee, Guava)	3€	5€
Apple Spritzer	2,5€	4€
Coca Cola ^{3, 10, 13}	3€	5€
Coca Cola Light ^{1, 9, 10, 13}	3€	5€
Coca Cola Zero ^{1, 9, 10, 13}	3€	5€
Fanta ^{3, 13}	3€	5€
Sprite ¹³	3€	5€
Schweppes Ginger Ale ^{1, 13}	4€	-
Schweppes Tonic Water ^{3, 8, 13}	4€	-
Schweppes Ginger Beer	4,5€	-

HOT DRINKS

Against Cold Ginger, lime, honey	4,5€
Kännchen Tee Jasmine, green or black tea	3€
Café Crema	3€
Espresso	2,5€
Double Espresso	4€
Capuccino	3,5€
Latte Macchiato	4€
Ozeki Sake (alcohol)	7€

BEER

Krombacher Pilsner Draft Beer ^a	0,4l - 4,5€
Tiger Singapore Bottled Beer	0,33l - 4€
Krombacher Alkoholfrei Bottled Beer ^a	0,33l - 4€
Krombacher Weizenbier Bottled Beer ^a	0,5l - 5€

WATER

Vöslauer Mineralwasser Sparkling / Still	2,5€	6€
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APERITIF'S

Aperol Spritz Crémant, Aperol and soda	8,5€
Hugo Crémant, elderflower syrup, mint	8,5€
Apple Yuzu Martini Yuzu Gin, apple liqueur, Cointreau, apple juice, lime juice	10€

COCKTAILS

Red Spirit Vodka, raspberry puree, egg white, sugar syrup filled with prosecco	12€
Pink Mojito Bacardi Superior, lime juice, white candis sugar, raspberry puree, soda water, mint	10€
Moscow Mule Below Vodka, lime juice, ginger beer	9€
Slow Gun Sloe Gin, ginger beer, fresh ginger, goji berries, lime juice	9€
Mai Tai Signature blend rum, Rhume Martinique, pineapple juice, almond syrup, lime juice	12€

CRÉMANT

„Champagner-Jäger“ Crémant Brut Grand Cuvée 1531 - Crémant de Limoux / Sieur D'Arques, Languedoc <i>Blend of 70% Chardonnay, 10% Chenin Blanc and 10% Mauzac, ripened for 12 months on the lees, fine mousse, pleasant acidity and aroma reminiscent of green apples, white flowers and honey; light and refreshing taste</i>	6€	37€
Crémant Rosé Brut Crémant Rosé Brut Grand Cuvée 1531 - Crémant Rosé de Limoux / Sieur D'Arques, Languedoc <i>Blend of Chardonnay, Chenin Blanc and Pinot Noir, fresh, lively and elegant on the nose, aromas of white flowers and peaches</i>	6€	37€

CHAMPAGNE

Laurent-Perrier La Cuvée Champagne Brut Cuvée, Laurent-Perrier, Champagne <i>Fine attributes, well balanced, fresh and full of finesse, made exclusively with wines from the first pressing, complex aromas, lasting freshness and a fine mousse, aged in the bottle for 36 months</i>	75€
Laurent-Perrier La Cuvée Rosé Champagne Rosé Brut Cuvée, Laurent-Perrier, Champagne <i>Elegant salmon pink colour, clear and very fresh bouquet, wide range of scents of small red berries: strawberries, currants, raspberries, black cherries.; predominant impression is its extraordinary freshness</i>	95€

WEISSWEIN

Jung Riesling, Weingut Jakob Jung, Rheingau <i>Crunchy and refreshing acidity, medium body with aroma of peach and currant</i>	4€	25€
Nahestein Weißburgunder, Schlossgut Diel, Nahe <i>Light yellow, delicately fruity Mirabelle note in the bouquet, juicy and mineral body</i>	5€	32€
Oliver Zeter Sauvignon Blanc, Oliver Zeter, Pfalz <i>Clear and fresh fruit bouquet, with floral notes of fine intensity; juicy, spicy, with an animatedly acid bite</i>	5€	32€
Josten & Klein Grauburgunder, Josten & Klein, Mittelrhein <i>Impressive creamy, ripe fullness, fresh hazelnuts and slate minerals</i>	4,5€	30,5€

ROSÉ

Rings Rosé Rosé Cuvée, Weingut Rings, Pfalz <i>Refined rosé with concentrated fruit flavors, spicy citrus residue and round finish on the palate</i>	4,5€	30,5€
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ROTWEIN

Ursprung Cuvée, Pfalz, Deutschland/Germany <i>The Cabernet Sauvignon-Merlot Cuvée, made of grapes from Feuerberg and stored in wooden barrels, impresses with powerful and aromatic berry fruit flavors and hints of chocolate and herbs</i>	5€	32€
Fossolupaio Rosso Di Montepulciano, Tenuta Vallocaio, Toskana <i>Floral notes, aroma of red fruits and the typical Sangiovese spice make this juicy and crispy Rosso the ideal food companion</i>	5€	32€
Guigal Côtes Du Rhône Domaine Guigal, Rhône <i>Elegant spicy fruit, roasted aromas, elegant and soft on the palate</i>	5€	32€

SPECIAL COCKTAIL OF THE DAY 8€

Please ask our service team for recommendations

KEY DRINKS:

1) food colouring, 2) preservatives, 3) antioxidant, 4) flavour enhancer, 5) sulfured, 6) blackened, 7) waxed, 8) contains quinine 9) sweetener, 10) caffeinated, 11) sugar substitute, 12) phenylalanine, 13) E-additives can interfere with children's activity and attention levels, 14) Taurin / taurine