

THE VUE

IZAKAYA INSPIRED SMALL PLATES



SIGNATURE

The Vue Salat - 18

Wildkräuter Salat | Mizuna | Avocado | Gurke | Sesam Vinaigrette

Tiroler Lachs Tataki - 16

geräucherter Lachs | Passionsfrucht Miso

Signature Thunfisch Tatar - 24

Sesam-Ingwer | Miso | Baeri Alpenkaviar |

Yellowtail - 18

Yuzu Trüffel | Ikura

Thunfisch - 17

Wasabi Mayo | Ingwer | Ponzu

WARME SPEISEN

Weißer Miso Suppe - 10

Seegras | Tofu | Lauchzwiebel | Enoki Pilze

Edamame - 10

geräuchertes Salz oder würzig scharf marniert

Sake Lachs Teriyaki - 24

Gewürzgurke | Sesam

Tiger Garnelen - 30

würzige Miso Butter

Maishuhn - 27

Sake | Chili | Zitrone

Marinierte Lammkoteletts - 33

Sesam Vinaigrette

KNUSPRIG

Gemüse Gyoza - 9

Knoblauchsauce (Garlic no tare) | Sesam

THE VUE Hühner Kaarage - 12

frittiertes Hähnchen | Chili | Zitrone

Nori Fries - 8,5

Mentaiko Mayo

NIGIRI

Lachs Nigiri - 8

Thunfisch Nigiri - 9

Lachs Aburi - 8

SASHIMI MORIAWASE

Lachs Sashimi - 11

Thunfisch Sashimi - 12

Yellowtail Sashimi - 14

Sashimi Trio - 24

Chirashi Don Buri - 26

Thunfisch | Lachs | Ikura | Yellowtail | Avocado | Sushi Reis

DESSERT

Zitronen Sorbet - 7,5

Sake, Shiso

Schokolade Mochi - 9

Erdbeer Mochi - 9

Maracuja Mochi - 9

Gerne serviert Ihnen unser Barteam passende Drinks zu Ihren ausgewählten Izakaya Plates.

*Freuen Sie sich auf einen wundervollen Abend in der **Skybar THE VUE.***

THE VUE
IZAKAYA INSPIRED SMALL PLATES



SIGNATURE

The Vue Salad - 18

wild herb salad | mizuna | avocado |
cucumber | sesame vinaigrette

Tyrolean Salmon Tataki - 16

smoked salmon | passion fruit miso

Signature Tuna Tatare - 24

sesame-ginger | miso | baeri alpine caviar

Yellowtail - 18

Yuzu truffle | Ikura

Tuna - 17

wasabi mayo | ginger | ponzu

WARM DISHES

White Miso Soup - 10

seaweed | tofu | spring onion | enoki mushrooms

Edamame - 10

smoky salt or spicy

Sake Salmon Teriyaki - 24

pickled cucumber | sesame

Tiger Prawn- 30

spicy miso butter

Cornfed Chicken - 27

sake | chili | lemon

Marinated Lamb Cutlets - 33

sesame vinaigrette

CRISPY

Vegetable Gyoza - 9

Garlic no tare | sesame

THE VUE Chicken Kaarage - 12

fried chicken | chili | lemon

Nori Fries - 8,5

mentaiko mayo

NIGIRI

Salmon Nigiri - 8

Tuna Nigiri - 9

Salmon Aburi - 8

DESSERT

Lemon Sorbet - 7,5

sake, shiso

Chocolate Mochi - 9

Strawberry Mochi - 9

Passion Fruit Mochi - 9

*Our bar team will be happy to serve you
perfectly paired drinks to accompany your
selected izakaya plates.*

*We wish you a wonderful evening at **THE VUE
Skybar.***

SASHIMI MORIAWASE

Salmon Sashimi - 11

Tuna Sashimi - 12

Yellowtail Sashimi - 14

Sashimi Trio - 24

Chirashi Don Buri - 26

tuna | salmon | ikura | yellowtail |
avocado | sushi rice