

一餐人间烟火 几笼五谷丰登

Give a flavor to love! Share the pleasure of cooking! Putting all our know-how at the service of your desire! Be very welcome at Restaurant 10 Lagrange, you bring back your appetite, we prepare traditional Chinese cuisine!

Restaurant
10 Lagrange

五谷丰登

Donner une saveur à l'amour ! Partager le plaisir de cuisiner ! Mettre tout notre savoir faire au service de votre désir ! Soyez vous très bienvenu chez Restaurant 10 Lagrange, vous ramenez votre appétit, nous préparons la cuisine traditionnel chinois!

10 RUE LAGRANGE 75005 PARIS 01.53.10.88.88

COOKING IS LIKE LOVE.

IT SHOULD BE ENTERED INTO WITH ABANDON OR NOT AT ALL.

- HARRIET VAN HORNE

一 十
年 二
月

12 months



Ⓕ Notre restaurant porte le nom d'un idiome chinois signifiant : Une récolte abondante, une paix durable et une prospérité générales.

Ⓖ Our restaurant named after a Chinese idiom meaning : Abundant harvest of all food crops , general peace and prosperity.

Ⓖ Unser Restaurant ist nach einer chinesischen Redewendung benannt und bedeutet: Reiche Ernte, dauerhaften Frieden und allgemeinen Wohlstand

Ⓖ Nuestro restaurante lleva el nombre de un idioma chino que significa: Abundante cosecha, paz duradera y prosperidad general

Ⓕ 餐厅取名于中国古代四字成语五谷丰登，寓意风调雨顺，四海升平，幸福安康。

春 四
秋 季
夏 冬

4 seasons

节 二
气 十
四

24 solar terms

一 二
日 十
四
时

24 hours

美食不可辜负

羊肉串5串	7.90€	梅菜扣肉	14.90€
老潼肉夹馍	6.50€	鲜汁红烧狮子头	12.90€
酱牛肉	11.90€	老五翠花酸菜	21.90€
🔪红油百叶	12.90€	家乡排骨	15.90€
夫妻肺片	12.90€	红烧肉	14.90€
凉拌猪耳	12.90€	锅包肉	15.90€
飘香肘花	12.90€	🔪回锅肉	14.90€
香薰猪蹄	12.90€	京酱肉丝	15.90€
香卤大骨	11.90€	🔪干锅肥肠	15.90€
盐焗鸡	11.90€	脆皮大肠	15.90€
茶香熏鸡	11.90€	🔪毛血旺	24.90€
🔪冷吃麻辣牛肉干	12.90€	🔪干锅兔	21.90€
✿五彩大拉皮	14.90€	🔪鲜椒兔	21.90€
🔪捞汁小海鲜	21.90€	椒盐虾	14.90€
卤肉拼盘	21.90€	🔪辣子虾	14.90€
大丰收蘸酱菜	27.00€	糖醋虾	14.90€
✿鱼香茄子	12.90€	🔪干锅虾	15.90€
肉沫茄子	12.90€	虾球西兰花	14.90€
✿干煸四季豆	12.90€	蒜蓉小龙虾	24.90€
✿手撕包菜	12.90€	🔪麻辣小龙虾	24.90€
🔪✿麻婆豆腐	12.90€	🔪石锅牛蛙腿	24.90€
✿家乡豆腐	12.90€	🔪麻辣香锅	21.90€
🔪肉沫酸豆角	12.90€	🔪农夫烤鱼	25.90€
✿白菜豆腐	12.90€	家味红烧罗非鱼	21.90€
✿西红柿炒蛋	11.90€	松鼠鱼	27.90€
✿蒜蓉上海青	11.90€	清蒸鲈鱼	24.90€
洋葱牛肉	12.90€	🔪水煮鱼	24.90€
🔪双椒嫩牛肉	14.90€	🔪血旺豆腐鱼	26.90€
🔪孜然牛肉	14.90€	🔪酸菜鱼	24.90€
🔪水煮牛肉	21.90€	🔪金汤鱼片	24.90€
🔪金汤肥牛	22.90€	扣肉面	15.90€
筋头巴脑	21.90€	🔪红烧牛肉面	12.90€
油淋鸡	12.90€	鸡排拉面	12.90€
鱼香肉丝	14.90€	鸭肉拉面	15.90€
宫保鸡丁	14.90€	🔪担担面	11.90€
🔪辣子鸡	14.90€	炸酱面	11.90€
左宗棠鸡	14.90€	凉拌面	11.90€
🔪干锅鸡	15.90€	桂花酸梅汤	5.90€
香酥鸭	15.90€	鲜扎啤300ml	4.00€
🔪芋儿鸡	21.90€	500ml	7.20€

ONLY FOOD AND LOVE
can not live up to it

RAVIOLI



LI

DU CHEF

饺子jiǎozi

Le jiaozi, appelé ravioli chinois 饺子 ; est un aliment chinois en forme de chausson, constitué d'une pâte de farine de blé tendre, enveloppant une farce qui peut être composée de nombreux et différents aliments. Il a une histoire d'environ 1 800 ans en Chine. Leur forme ressemble à un lingot d'or, ils symbolisent donc la fortune pour la nouvelle année qui commence.

ENTRÉES
STARTS
VORSPEISE
PRIMEROS



ENTRÉES
STARTS
VORSPEISE
PRIMEROS

La cuisine, c'est comme l'amour,
on y pénètre avec abandon
ou pas du tout.
- Harriet Van Horne

《饺子诗》

会饮何须找华楼，
临街小店慰心喉。
一盘饺子千般味，
二两醍醐也解愁。

6.90€

Raviolis du Chef
Chef's Dumpling
Knödel des Chefkochs
Ravioles del chef

Porc, Boeuf, Végé
Pork, Beef, Veggie
Schweinefleisch, Rindfleisch, Veggie
Cerdo, ternera, vegetariano



Entrées

五彩饺子，萃取果蔬原浆，赋予饺子颜色，均衡营养，愉悦视觉，丰富味觉。

ENTRÉES
STARTS
VORSPEISE
PRIMEROS

COOKING IS LIKE LOVE.

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- HARRIET VAN HORNE



5.90€

Hacao aux crevettes
Shrimp Haco
Garnelen-Ravioli
Ravioles de Camarones
蒸虾饺



4.90€

Nem (Poulet, Crevettes, Végé)
Fried Spring rolls (Chicken, Shrimps, Veggie)
Frittierte Frühlingsrollen (Huhn, Garnelen, Veggie)
Rollitos de primavera fritos (Pollo, camarones, vegetales)
春卷鸡虾素



6.90€

Tempura Crevettes
Tempura Shrimp
Tempura-Garnelen
Camarones Tempurados
天妇罗

Entrées

ENTRÉES
STARTS
VORSPEISE
PRIMEROS



6.90€

Salade Chinois (Poulet, Crevettes)
Chinese Salad (Chicken, Shrimps)
Chinesischer Salat (Huhn, Garnelen)
Ensalada China (Pollo, Camarones)
中式沙拉 鸡 虾

6.90€

Portage Wonton Raviolis Crevettes
Portage Wonton Ravioli Shrimp
Portage Wonton Ravioli Garnelen
Portage Wonton Ravioli De Camarones
虾饺汤



can not live up to it

ONLY FOOD AND LOVE

美食不可辜负

中國 味道



五谷丰登
Restaurant X Lagrange

MO

老潼关肉夹馍

Le momo est un streetfood très connu en Chine qui est servi dans une petite pain proche de pita et rembourré aux porc mijoté .Gardez bien le mo dans son emballag pour éviter la sauce ne s'en échappe. Bonne dégustation.

尝鲜价 Prix:

6€50

品鉴电话 Tél:

01 53 10 88 88



Street Food

吮 / 指 / 回 / 味
CHICHE KEBAB AGNEAU



五谷丰登
Restaurant V Lacroix

撈串配酒
越吃越有

美味不必等

羊肉串5串 | 7.90€

Chiche Kebab AGNEAU 5PCS

羊肉串10串 | 15.00€

Chiche Kebab AGNEAU 10PCS

YUXIANG ROUSI

SHREDDED MEAT WITH GARLIC SAUCE

Yu Xiang Rou Si is a classic and traditional Chinese Sichuan cuisine. Its sweet and sour flavor and rich, spicy ginger and garlic aroma, brings back memories of family dinners.

You can eat this dish in every Sichuan restaurant in China, and it's also a favorite of many home cooking enthusiasts.

The fishy aroma comes from the pickled peppers, green onion, ginger, garlic, sugar, salt, soy sauce etc, though it comes mainly from the hot pickled peppers. After frying the two pickled peppers, the delicious fishy aroma permeates the air. Some say that the fishy flavor comes from marinating the pickled peppers with some small fish.

PLAT
MAIN COURSE
HAUPTKURS
PLATO



14.90€

Poulet Rape sauce YUXIANG
Shredded Chicken with Garlic Sauce
Hähnchen gestiftet in Soße
Tiras de Pollo con pimientos Sichuan
鱼香肉丝



Meats

CRISPY CHICKEN

SCALLION OIL CRISPY CHICKEN

JUICY and CRISPY Chicken coated with a savory Scallion Oil is super delicious.

The trick to getting extra crispy without deep-frying is to use *boneless chicken thighs with the skin on*. Removing the bone will help cut down the cooking time, which will help crisp up the skin while the meat is still super juicy.

Season the chicken thigh with salt and pepper, turmeric, ground cumin, ground Sichuan peppercorn, and if you like it spicy, a little bit of red chili.

Pair the chicken with rice and steamed vegetables, and you get a healthy and tasty dinner.



PLAT
MAIN COURSE
HAUPTKURS
PLATO

12.90€

Poulet Croustillant du Chef
Chef's Crispy Chicken
Gebackenes Hähnchen süß sauer
Pollo crujiente del chef
油淋鸡

Vianndes

ONLY FOOD AND LOVE
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14.90€

Poulet Kung-Pao
Kung-Pao Chicken
Hühnchenfleisch mit Erdnüssen
Pollo crujiente del Kung-Pao
宫保鸡丁

GONG BAO JI DING

KUNG PAO CHICKEN

is a popular Chinese dish made by stir-frying chicken with dried red chili, peanuts, adding a sweet and tangy sauce coating every piece of the chicken and sprinkling of numbing Szechuan peppercorns. A favorite one-pan meal in this house!

It was a dish Ding Bao Zhen, a governor of Szechuan, brought with him from his home province of Guizhou; others said that he ate it in a modest restaurant when he went out in humble dress to observe the real lives of his subjects. Then there is also a version said that his chef invented this dish because Ding Bao Zhen had bad teeth and hence this dish has chicken chopped into small pieces. Gong Bao chicken is made with chicken meat, peanuts, and bright red chilies. The dish is very colorful. The sauce has that sweet and sour taste, spicy and the Szechuan peppercorns will tingle your tongue. The whole dish is a beautiful combination of taste.



五谷
丰登

PLAT
MAIN COURSE
HAUPTKURS
PLATO

15.90€

Magret de Canard Croustillant
Crispy Duck Breast
Knusprige Entenbrust
Pechuga De Pato Crujiente
香酥鸭

ONLY FOOD AND LOVE

can not live up to it

Meats

五谷
丰登

12.90€

Boeuf saute aux oignons
Stri-fried Beef onions
Gebratene Rindfleischzwiebeln
Cebollas de ternera salteadas
洋葱牛肉



GENERAL TSO'S CHICKEN

General Tso's Chicken is that perfect combination of sweet, savoury, spicy and tangy with crispy Chinese chicken bites. It's a Chinese takeout favourite that just pushes all the right buttons!

This is a popular Chinese-American dish that appears in suburban Chinese restaurants here in Australia under various other guises. Peking-Style Chicken or sometimes something mysteriously titled House Special Crispy Chicken.

It is said to originate from the Hunan province of China and is named after a well-respected Chinese military leader, General Tso.



PLAT
MAIN COURSE
HAUPTKURS
PLATO

Vianodes

14.90€

Poulet du Général Tao
General Tso's Chicken
Das Huhn von General Tso
Pollo del General Tso
左宗棠鸡

GUO BAO

ROU CRISPY SWEET & SOUR PORK

Dongbei Guo Bao Rou (东北锅包肉) looks and sounds distant to many. The lighter color of the finished dish may also seem curious compared to our typical dark soy sauce braised dishes or brightly colored Chinese takeout recipes.

This Dongbei Guo Bao Rou isn't a renowned dish. It has humble origins in Harbin during the Qing Dynasty, when it was apparently originally created for foreigners living there during that time period.

Here's what we look for in a well-executed Guo Bao Rou: robust sweet and sour flavor and a super crunchy and crispy texture that's tender inside. How artful cooking can be. Every ingredient, every set timing, and every temperature change can affect the outcome of the recipe. Guo Bao Rou is a dish that requires full attention to detail.

PLAT
MAIN COURSE
HAUPTKURS
PLATO

15.90€

Beignet Porc Aigre doux
Crispy sweet sour pork
Knuspriges süß-saures Schweinefleisch
Cerdo agridulce crujiente
锅包肉

Vianodes

Commandez et réservez



www.10lagrange.com

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MEICAI KOUROU

BRAISED PORK WITH PRESERVED VEGETABLES

Mei Cai Kou Rou, STEAMED PORK BELLY W/ PRESERVED MUSTARD GREENS is a dish of braised steamed pork belly with preserved mustard greens, and it's very popular in the Chinese comfort food list.

Mei Cai Kou Rou, a dish of braised and then steamed pork belly, holds a high position on the Chinese comfort food list. It's also a celebratory dish, suitable for a Chinese New Year dinner or other special occasion. A dish that makes you miss the motherland and childhood.

PREP: 7 hours
COOK: 2 hours
TOTAL: 9 hours

Pour the sauce over the dish and serve. This steamed pork belly dish is glorious with a bowl of white rice!



PLAT
MAIN COURSE
HAUPTKURS
PLATO

Porc Baisé Maison
Braised Pork with Preserved Vegetabl
Fleisch (n) mit Wintergemüse
Carne de puerco perdigada con verdura seca
梅菜扣肉

14.90€

Vianndes

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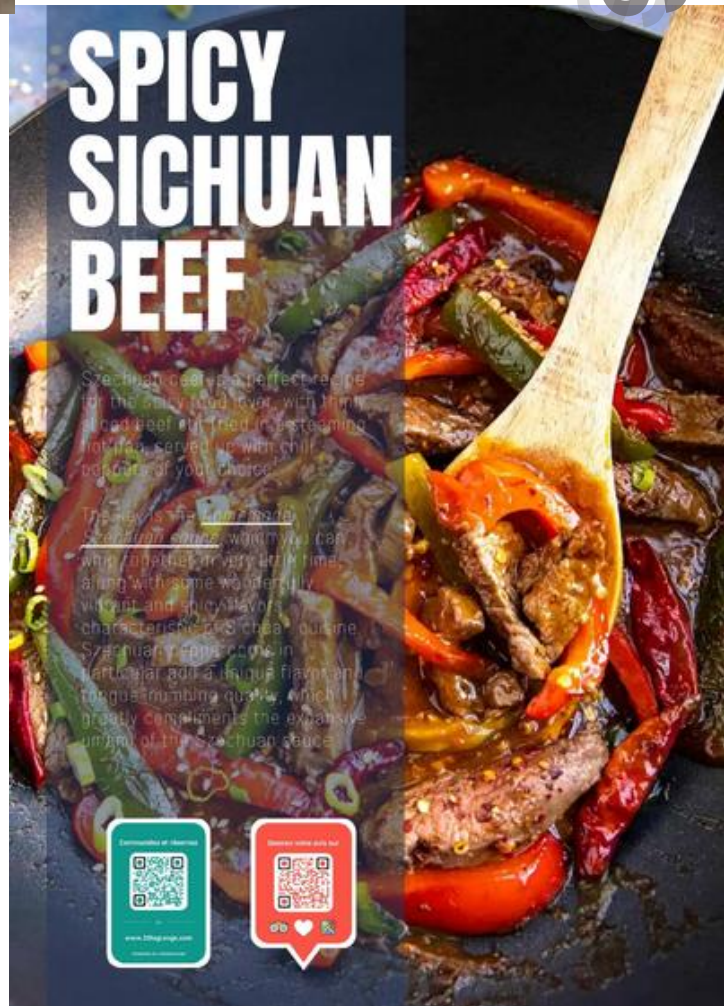
14.90€

Boeuf saute squce SICHUAN
Spicy Beef with chilli SICHUAN
Würziges Rindfleisch Szechuan
Ternera Picante con Chili SICHUAN
辣椒嫩牛肉

SPICY SICHUAN BEEF

Szechuan beef is a perfect recipe for the carnivore lover, with thin beef and fresh in steaming oil, served up with chili peppers of your choice.

The recipe is a *Wu Huo Bo* (spicy sauce) with *Yu* (oil) and *Chai* (chili) in very little time, along with some wonderfully wild and spicy flavors characteristic of Szechuan cuisine. Szechuan chefs come in particular add a unique flavor and pungent quality, which greatly complements the explosive amount of Szechuan sauce.



五谷
丰登

BRAISED LION HEAD

HONG SHAO SHI ZI TOU

Braised pork ball in brown sauce is a famous dish in Huaiyang. It belongs to Jiangsu cuisine. It is considered one of the most popular cuisines. Moreover, the Chinese Fried Meatballs are very soft and yummy. The fat and thin meat is mixed with water chestnuts, mushrooms and other materials to make balls, which are fried first and then boiled. After coming out of the pot, the smell will arouse the appetite. The mellow meat and juice are super delicious.

One of the best dishes taught by the late Chinese painting master Zhang Daqian's wife is "braised lion head". Mr. Daqian's practice is that seven layers of lean meat and three layers of fat meat are finely cut and roughly chopped. They should be as big as rice, not too small.



PLAT
MAIN COURSE
HAUPTKURS
PLATO

12.90€

Boulette de viande sauce soja
Meat ball with soy sauce
Fleischbällchen mit Sojasauce
Bola de carne con salsa de soja
红烧狮子头

Meats

14.90€

Porc braisé Maison
Braised Pork
Geschmortes Schweinefleisch
carne de cerdo braseado
家乡红烧肉

五谷
丰登

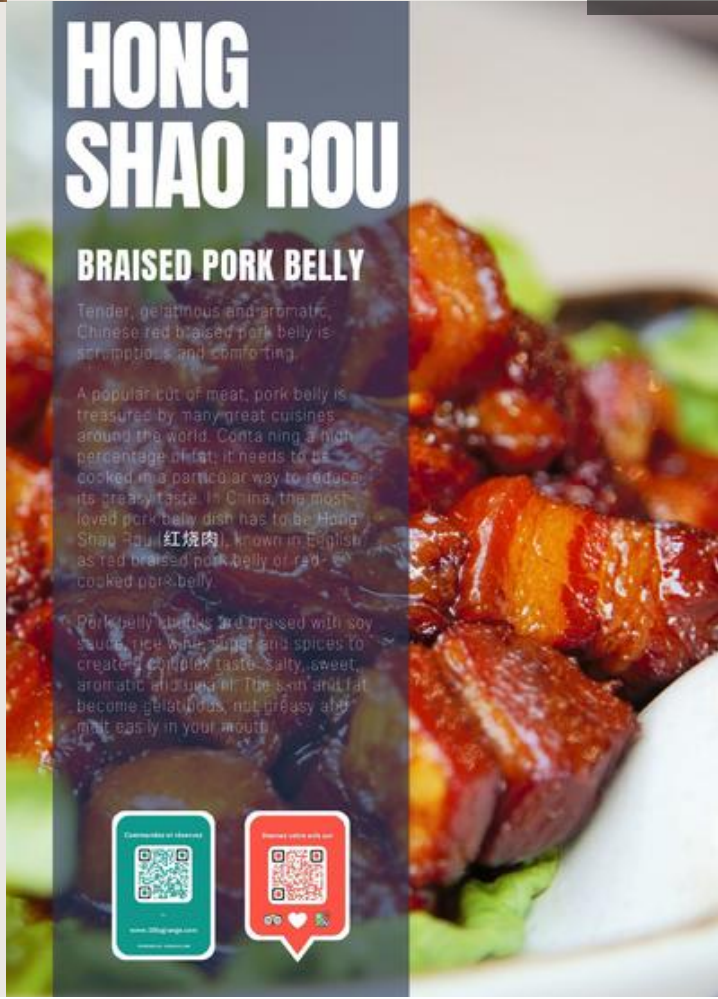
HONG SHAO ROU

BRAISED PORK BELLY

Tender, gelatinous and aromatic, Chinese red braised pork belly is scrumptious and comforting.

A popular cut of meat, pork belly is treasured by many great cuisines around the world. Containing a high percentage of fat, it needs to be cooked in a particular way to reduce its greasy taste. In China, the most loved pork belly dish has to be Hong Shao Rou (红烧肉), known in English as red braised pork belly or red-cooked pork belly.

Pork belly chunks are braised with soy sauce, rice wine, sugar and spices to create a complex taste: salty, sweet, aromatic and juicy. The skin and fat become gelatinous, not greasy and melt easily in your mouth.



SICHUAN BOILED BEEF

SIX STEPS TO COOK

1. Marinate the beef slices with rice wine, soy sauce, egg, cornstarch and water. Coat with a thin layer of sesame oil.
2. Fry dried chillies and Sichuan peppercorns with a little oil then chop small.
3. Fry the vegetables.
4. Fry ginger, garlic, Sichuan chilli bean paste and chilli powder until fragrant. Then pour in stock/water.
5. Add marinated beef piece by piece. Simmer until fully cooked. Add to the vegetables.
6. Place garlic & chopped spicy topping over the beef. Pour hot oil over. Garnish with coriander.



PLAT
MAIN COURSE
HAUPTKURS
PLATO

21.90€

Marmite de bœuf aux légumes
Sliced Beef in Chili Oil
Sichuan Gekochtes Rindfleisch
Carne hervida de Sichuan
水煮牛肉



SALT AND PEPPER SHRIMP

PLAT
MAIN COURSE
HAUPTKURS
PLATO

Fruits de Mer

Salt and pepper shrimp is a dish in the same family as Salt and Pepper Pork Chops and Salt and Pepper Squid; they are all crowd pleasers. Crispy, salty, slightly spicy...what's not to like? You're definitely going to get a bunch of ooh's and ahhh's at the table when salt and pepper shrimp is being served.

The "pepper" in "Salt and Pepper Shrimp" is usually white pepper.

The salt and pepper mixture is toasted to give it more flavor and fragrance. The ratio is usually 2:1 pepper to salt. I strongly suggest you use sea salt for this recipe; it has better flavor.

14.90€

Crevettes Sauté au sel poivre
Salt and pepper Shrimp
Garnelen salzen und pfeffern
Camarones a la sal y pimienta
椒盐虾



SUAN CAI

YU BOILED FISH WITH PICKLED CABBAGE AND CHILI

Suan Cai Yu (also called Chinese Sauerkraut Fish, Boiled Fish With Pickled Cabbage And Chili, Hot and Sour Fish, Sichuan Fish With Pickled Mustard Greens, Boiled Fish with Sichuan Pickles, Pickled Fish, Chinese name is 酸菜鱼 Suan Cai Yu or 酸汤鱼 Suan Tang Yu) is a classic dish originating in Chongqing, Szechwan and is very famous for its unique seasoning and cooking techniques. It becomes popular in the 1990s and is one of the pioneers of Chongqing cuisine.

This dish belongs to the classic Shui Zhu dishes. As a sister dish to Szechuan style water boiled spicy fish, it is available in almost every Sichuan style restaurant inside China.



PLAT
MAIN COURSE
HAUPTKURS
PLATO

24.90€

Marmite de poisson aux pickles pimenté

Boiled fish with sichuan pickles

Gekochter Fisch mit Sichuan-Gurken

Pescado hervido con encurtidos de sichuan

酸菜鱼



ONLY FOOD AND LOVE

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Sea Foods

24.90€

Marmite de poisson Sichuan

Boiled fish with sichuan chillis

gekochter Fisch mit Sichuan-Chillis

pescado hervido con chiles de sichuan

水煮鱼



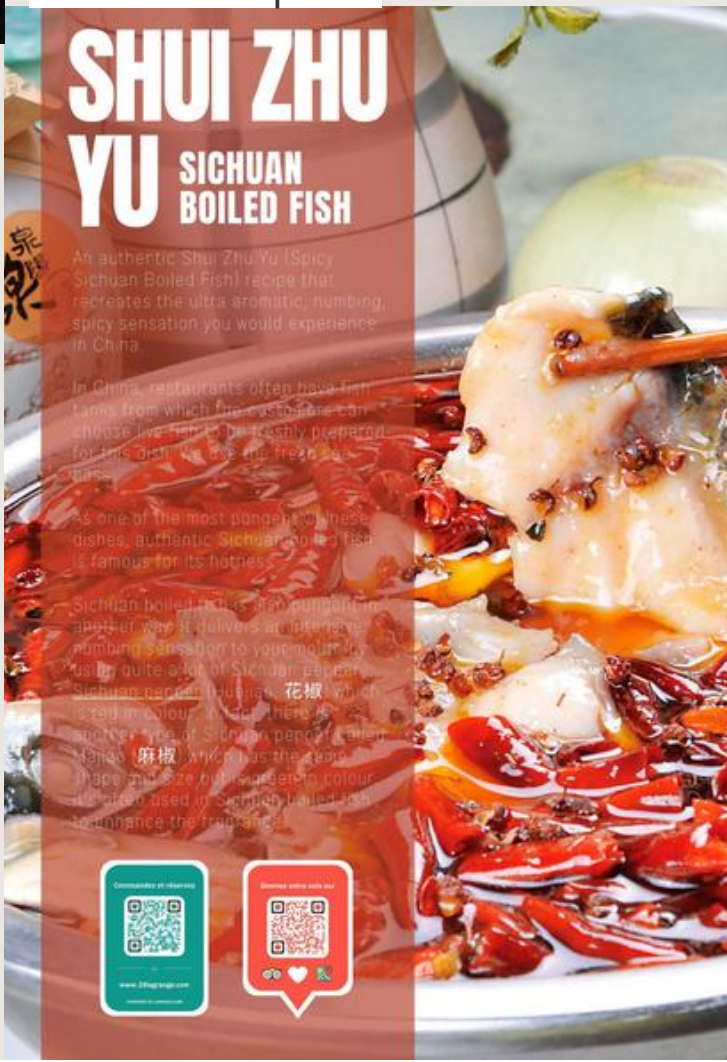
SHUI ZHU YU SICHUAN BOILED FISH

An authentic Shui Zhu Yu (Spicy Sichuan Boiled Fish) recipe that recreates the ultra aromatic, numbing, spicy sensation you would experience in China.

In China, restaurants often have fish tanks from which their customers can choose live fish to be freshly prepared for this dish. We use the freshest fish.

As one of the most popular of these dishes, authentic Sichuan Boiled Fish is famous for its hotness.

Sichuan boiled fish is a numbing and spicy dish that delivers an intense numbing sensation to your mouth by us by quite a bit of Sichuan Pepper (Sichuan pepper, huajiao, 花椒) which is red in colour. In fact, there are 2 types of pepper: red Sichuan pepper (shenjiang, 藤椒) which has the same shape and size of the green in colour. It is often used in Sichuan Boiled Fish to enhance the fragrance.



SONG SHU

YU SQUIRREL FISH" IN SWEET-SOUR SAUCE

Like many Chinese dishes, there are several legends and stories behind the recipe. Apparently, a long time ago, an Emperor wanted to eat carp, but carp was forbidden by his own laws. Of course, being the Emperor, he wanted to get his way and told his chef that his head would be on the ground if he was not served carp. His chef then had to devise a way to make the carp un-carp-like and using his unmatched kitchen techniques, made the fish to look like a living squirrel instead.

Another legend has it that during Emperor Gianlong's extensive tour of the south, he caught sight of a particularly frisky carp and, delighted by its apparent zest for life, ordered it to be cooked immediately. In an attempt to capture the fish's former joie de vivre, the chef focused on giving it a reanimated look when he fried it. Others say that the origin of the dish's name lies in the squirrel-like squeaks and squeals that erupt from the fish when hot sauce is poured over it.



PLAT
MAIN COURSE
HAUPTKURS
PLATO

27.90€

Poisson écureuil aigre-doux
Squirrel Fish sweet sour sauce
Süß-saurer Mandarinenfisch
Pescado mandarín agridulce
松鼠鱼

Sea Foods

STEAMED SEA BASS

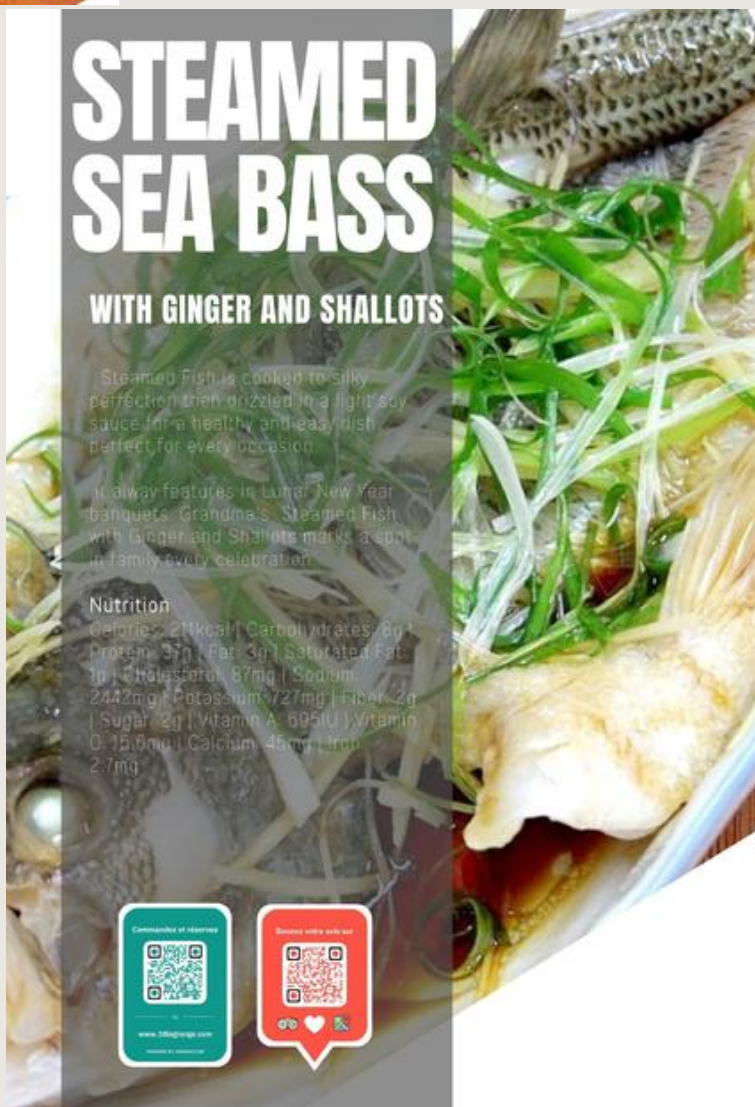
WITH GINGER AND SHALLOTS

Steamed Fish is cooked to silky perfection then drizzled in a light soy sauce for a healthy and easy dish perfect for every occasion.

It always features in Lunar New Year banquets. Grandma's Steamed Fish with Ginger and Shallots marks a spot in family every celebration.

Nutrition

Calories: 211kcal | Carbohydrates: 8g | Protein: 37g | Fat: 3g | Saturated Fat: 1g | Cholesterol: 87mg | Sodium: 2442mg | Potassium: 727mg | Fiber: 2g | Sugar: 2g | Vitamin A: 695IU | Vitamin C: 15.8mg | Calcium: 45mg | Iron: 2.7mg



24.90€

Bar à la vapeur
Steamed Sea Bass
Gedämpfter Wolfsbarsch
Lubina al vapor
清蒸海鲈鱼

SPICY GRILLED FISH

HOT POT SICHUAN

Signifying abundance and surplus, fish is a must have for reunion dinner. Grilled Fish, as this fiery red dish not only looks auspicious, but also tastes delicious.

unveils succulent fish and a cornucopia of yummy goodies, from crunchy veggies to beancurd. This dish is sure to impress and delight spice lovers

25.90€

Poisson grillé épicé
Spicy Grilled Fish
Würziger gegrillter Fisch
Pescado picante a la parrilla

烤鱼



GAN BIAN SIJIDOU

SICHUAN DRY-FRIED GREEN BEANS

Gan Bian Si Ji Dou—Sichuan-style dry-fried green beans with chilies and pickles—are one of the best and most mistranslated vegetable dishes in the world. The real version should be bright and light, featuring beans with blistered skins and snappy interiors, and tossed with chili-flavored oil, Sichuan peppercorns, scallions, garlic, ginger, and chopped preserved mustard root.

The name Dry Fried String Beans means that this dish should indeed be somewhat dry, with no visible sauce pooling at the bottom of the plate. The key is to use high heat at the end to “dry up” the sauce to the point that it coats the string beans. With this technique, each string bean packs powerful flavor, which is what makes this dish so great.

Dry Fried String Beans is a popular staple dish in Sichuan restaurants. It's always one of our favorite things to order at a Sichuan restaurant when we go as a family, along with Dan Dan Noodles (担担面) and spicy sliced beef and tripe (夫妻肺片 - 夫妻肺片) as starters.

PLAT
MAIN COURSE
HAUPTKURS
PLATO

12.90€

Haricot vert sauté aux Piments
Stir-Fried Green Beans with Chilli Peppers
Gebratene grüne Bohnen mit Chilischoten
Judías verdes salteadas con pimientos picantes
干煸四季豆



SHOU SI BAO CAI

CHINESE CABBAGE STIR-FRY

Hand-torn leaves cooked to a tender-crispy texture, Chinese style cabbage stir-fry is simple yet delicious

Use the "hot wok cold oil/热锅凉油" method to start cooking. That is to say, firstly heat up the wok until it lightly smokes. Then pour in the oil and add sausage slices. This allows time for some of the fat in the sausage to leak out before adding the cabbage to the wok.

- 1 medium head of green cabbage
- 3 tablespoons vegetable oil
- 3 cloves garlic, chopped
- 3 dried chili peppers, cut into small pieces with a kitchen scissor
- 1 teaspoon szechuan peppercorns
- Sauce:
 - 1 tablespoon soy sauce
 - ½ tablespoon Chinese vinegar
 - 1 teaspoon sugar
 - ¼ teaspoon salt

12.90€

CHOU sauté aux Piments
Stir-fried Chinese Cabbage
Gebratener Chinakohl
Col china salteada
手撕苞菜



Vegetari



MAPO TOFU

MAPO DOUFU IN SICHUAN

PLAT
MAIN COURSE
HAUPTKURS
PLATO

Mapo tofu is a specialty of China's Sichuan province, and a paragon of the region's famed ma la, or numbing and spicy, flavor. The complex flavor of this Chinese dish comes from three key ingredients: Sichuan chili flakes, umami-rich doubanjiang, and citrusy, tingling, mildly mouth-numbing Sichuan peppercorns. Together, these ingredients bring a complex burn to the stew-like mapo tofu, which combines douchi, soy sauce, and cubes of creamy soft tofu for a quick-cooking wok meal. Thickened with cornstarch and garnished with green onions and ground Sichuan pepper, mapo tofu is best served over steamed white rice, with a refreshing, cooling beverage alongside.

We tested this mapo tofu recipe with several brands of fermented bean and chili paste, each varying in flavor and texture. Anything labeled "toban jiang" or "doubanjiang" will work, but it's worth seeking out jars labeled Pixian or Chengdu for this icon of Sichuan cuisine.

12.90€

Mapo Tofu epice
Stir-Fried Tofu in Hot Sauce
Gebratener Tofu in scharfer Soße
Tofu salteado en salsa picante
麻婆豆腐



EGGPLANT YUXIANG

If you are a fan of Sichuan cuisine and you love eating eggplant (aka aubergine, brinjal), don't miss today's recipe: Chinese Eggplant with Garlic Sauce. This classic delicacy is also known as Fish Fragrant Eggplant which is a more accurate translation of its Chinese name Yu Xiang Qiezi 鱼香茄子. Essentially, it's a stir-fry dish consisting of eggplant pieces, minced meat (vegetarian/vegan options explained later), pickled chili and a multi-layered thick sauce.

You might be puzzled by the ingredient list which doesn't include any fish. It is believed that this dish got the name because its seasoning is similar to what locals use to prepare fish.

- Eggplant
- Chinese pickled chili
- Black rice vinegar
- Shaoxing rice wine
- Sugar
- Dark soy sauce
- Cornstarch
- Sesame oil
- Garlic, ginger & scallions



PLAT
MAIN COURSE
HAUPTKURS
PLATO

12.90€

YUXIANG Aubergine Braise
YUXIANG Braised Eggplant
YUXIANG Geschmorte Aubergine
Berenjena Estofada YUXIANG
鱼香茄子



Vegetari
素食主义

12.90€

Tofu braisé
Braised Tofu
Geschmorte Tofu
tofu chorruscao
家乡豆腐



BRAISED TOFU

Braised tofu is a popular side dish consisting of seared tofu slices simmered in a braising liquid. To make the dish, cooks sear tofu slices in a form of fat, usually vegetable oil, to develop a golden-brown crust, then simmer them in a seasoned, aromatic braising liquid until they become tender and juicy. Braised tofu is vegan, and depending on the individual sauce ingredients, may also be gluten-free. You can serve braised tofu as a side dish, part of a larger meal, or main dish.

There are numerous styles of braised tofu throughout Chinese cuisine, featuring all varieties of tofu, from firm or extra-firm tofu to silken or similarly soft tofus. Try a Chinese-style braised tofu, made with deep-fried pieces of silken tofu, tossed in a thick sauce mixture consisting of oyster sauce, dark soy sauce, and Shaoxing wine.



NOUILLES
NOODLES
NUDELN
FIDEOS

Ramen épicié au Boeuf Braisé
Ramen with Spicy Braised Beef
Ramen mit würzigem Rinderschmorbraten
Ramen con carne estofada picante
红烧牛肉面 12.90€

.....
Ramen au Boeuf LAZHOU
Ramen with Beef LANZHOU
Ramen Rinderschmorbraten LANZHOU
Ramen con carne estofada LANZHOU
12.90€ 兰州牛肉面

.....
Ramen au Porc Braisé
Braised Pork Ramen
Geschmortes Schweinefleisch Ramen
Ramen de cerdo estofado
扣肉拉面 15.90€

.....
Ramen au Poulet Pané
Ramen fried Chicken
Ramen Rinderschmorbraten LANZHOU
Ramen con carne estofada LANZHOU
12.90€ 鸡排拉面

.....
Ramen au Canard Croustillant
Ramen Crispy Duck
Ramen knusprige Ente
Pato crujiente de ramen
15.90€ 烧鸭面

.....
Ramen aux Crevettes
Ramen with Shrimps
Ramen mit Garnelen
ramen con camarón
虾拉面 13.90€

.....
Ramen végé au chou chinois et tofu frit
Ramen with vegetable and fried tofu
Ramen con vegetales y tofu frito
11.90€ 素拉面



NOUILLES
NOODLES
NUDELN
FIDEOS

RAMEN HOMEMADE

RAMEN NOODLES IN SOUP

- RAMEN BRAISED BEEF
- RAMEN LANZHOU
- RAMEN CRISPY CHICKEN
- RAMEN CRISPY DUCK
- RAMEN SHIRMP
- RAMEN BRAISED PORK
- RAMEN BRAISED PORK RIBS
- RAMEN TOFU VEGE

RAMEN NOODLES NO SOUP

- RAMEN MINCED PORK SOYA SAUCE
- RAMEN MINCED PORK SPICY SAUCE
- RAMEN COLD NOODLE
- STIR FRIED NOODLE CHICKEN
- STIR FRIED NOODLE BEEF
- STIR FRIED NOODLE SHRIMP
- STIR FRIED NOODLE VEGE

美食不可辜负

ONLY FOOD AND LOVE

can not live up to it



NOUILLES
NOODLES
NUDELN
FIDEOS

vegan cold Asia

NOODLE SALADE

WITH SESAME GINGER SAUCE

make ahead/ crunchy/so fresh



美食不可辜负

ONLY FOOD AND LOVE

can not live up to it

NOUILLES

NOODLES

NUDELN

FIDEOS

.....
Nouilles au Porc hache et sauce soja

Noodles with Soy bean paste and pork

Ramen mit würzigem Rinderschmorbraten

Nudeln mit Sojabohnenpaste

炸酱面 12.90€

.....
Nouilles DANDAN

NoodlesDANDAN with spicy minced pork

Nudeln DANDAN mit würzigem Hackfleisch

Fideos DANDAN con cerdo picado picante

担担面 11.90€



.....
Nouilles salade et sauce chef

Cold Noodle salade

Kalte Nudeln

fideos fríos

凉拌面 11.90€

.....
Nouilles Saute (Boeuf Poulet)

Stir fried Noodle (Beef Chicken)

Gebratene Nudeln (Rind-Huhn)

Fideos salteados (carne de res Pollo)

炒面 牛肉 鸡肉 11.90€

.....
Nouilles Saute Crevette

Stir fried Noodle Shrimp

Gebratene Nudeln Garnelen

Fideos salteados Camarones

虾炒面 13.90€

.....
Nouilles Saute VEGE

Stir fried Noodle VEGE

Gebratene Nudeln VEGE

Fideos salteados VEGE

炒面 11.90€



NOUILLES
NOODLES
NUDELN
FIDEOS



Bobun (Boeuf Poulet Végé)
Bobun (Beef Chicken VEGE)
Bobun (Rind-Huhn-VEGE)
Bobun (carne de res Pollo VEGE)
牛肉 鸡肉 素 12.50€

Bobun

.Boeuf . Poulet.

IL S'AGIT D'UNE SALADE COMPLÈTE, BIEN
ÉQUILBRÉE ET PLEINE DE CONTRASTE
DE SAVEURS ET DE TEXTURES.



MENU DÉLICE**20.90 €****Une Entrée**

Raviolis du Chef (Porc, Boeuf, Végé)
 Nem (Poulet, Crevettes, Végé)
 Salade chinoise aux crevettes nature
 Salade chinoise au poulet à l'ail

+

Un Plat

Poulet croustillant du chef
 Boeuf sauté aux oignons
 Porc braisé maison
 Mapo tofu épicé

+

Un Accompagnement

Riz blanc
 Riz cantonais +2€
 Nouilles sautées aux légumes+2€

+

Un Dessert

1 boule de glace - choco / vanille
 ou une perle de coco
 MOCHI

A Starter

Chef's dumpling (Pork, Beef, Vege)
 Fried spring rolls (Chicken, Shrimp, Vege)
 Chinese salad with plain shrimp
 Chinese salad with garlic chicken

+

A Main course

Chef's crispy chicken
 Stir-fried beef with onions
 Braised pork with preserved vegetable
 Mapo tofu

+

A Side dish

White rice
 Stir-fried rice +2€
 Stir-fried noodles vegetables +2€

+

A Dessert

1 scoop of ice cream - choco / vanilla
 ou a rice paste with coconut flavor
 MOCHI

MENU MAISON**16.90 €****Une Entrée**

Raviolis du Chef (Porc, Boeuf, Végé)
 Nem (Poulet, Crevettes, Végé)
 Salade chinoise aux crevettes nature
 Salade chinoise au poulet à l'ail

+

Un plat de nouilles

FAIT MAISON. PÂTE FRAÎCHE

A Starter

Chef's dumpling (Pork, Beef, Vege)
 Fried spring rolls (Chicken, Shrimp, Vege)
 Chinese salad with plain shrimp
 Chinese salad with garlic chicken

+

A dish of noodles

HOME-MADE. FRESH PASTA

ENTREES

Raviolis Chef (Porc, Boeuf, Végé 5 pcs)	6.90€
Hacao Raviolis aux crevettes (5 pcs)	5.90€
Nem (Poulet, Crevettes, Végé 4 pcs)	4.90€
Beignet de crevettes (4 pcs)	6.90€
Salade chinoise aux crevettes / poulet	6.90€
Potage Wonton de raviolis aux crevettes	6.90€
MOMO	6.50€

PLATS VIANDE

Poulet croustillant du chef	12.90€
Poulet sauté aux piments et cacahuètes	14.90€
Magret de canard croustillant	15.90€
Poulet General TSAO	14.90€
Boeuf sauté aux oignons	12.90€
Marmite de boeuf pimenté et légumes	21.90€
Boeuf sauté sauce SICHUAN	14.90€
Poulet rape sauce YU-XIANG	14.90€
Porc braisé maison	14.90€
Porc frit aigre-douce	15.90€
Boulette porc sauc maison	12.90€

PLATS FRUIT DE MER

Crevettes sautées au sel et poivre	13.90€
Crevettes à la sauce piquante	13.90€
Crevettes à la sauce aigre-douce	13.90€
Bar grillé et légumes au bouillon pimenté*	25.90€
Bar entier à la vapeur*	24.90€
Bar entier ecureuil aigre-douce*	27.90€
*Pour deux personnes	

PLATS VEGE

Yuxiang aubergine braisé	12.90€
Haricot vert sauté aux piments	12.90€
Tofu braisé du Chef	12.90€
Mapo tofu épicé	12.90€
Chou aux piments	12.90€

STARTERS

Chef's dumpling (Pork, Beef, Vege)
Hacao Steamed shrimp dumpling
Fried springrolls (Chicken, Shrimp, Vege)
Shrimp fritters
Chinese salad with plain shrimp/ chicken
Wonton soup with shrimp dumplings
MOMO

MEATS

Chef's crispy chicken
Spicy chicken with peppers, peanuts
Crispy duck breast
General TAO's chicken
Stir-fried beef with onions
Spicy beef with peppers and vegetables
Spicy beef with chilli SICHUAN
Shredded chicken YU-XIANG
Braised pork with preserved vegetable
Beignet pork sweet sour
Braised pork ball in brown sauce

SEA FOODS

Salt and pepper shrimps
Shrimps spicy sauce
Shrimps sweet-sour sauce
*Baked bass in spicy soup of vegetables
*Steamed bass
*Squirrel Fish sweet sour sauce
*For two persons

VEGE

YuXiang braised eggplant
Stir-fried green beans with chilli peppers
Chef's braised tofu
Mapo spicy tofu
Stir-fried chinese cabbage

NOUILLES

Ramen-Nouilles au bouillon

Ramen épicé au boeuf braisé	12.90€
Ramen au boeuf braisé et radis blanc	12.90€
Ramen au porc braisé	15.90€
Ramen aux crevettes	13.90€
Ramen au poulet pané	12.90€
Ramen au canard croustillant	15.90€
Ramen végété au chou chinois et tofu frit	12.90€

Nouilles sans bouillon

Nouilles au porc haché et sauce soja	11.90€
Nouilles Dandan au porc haché pimenté	11.90€
Nouilles sautées au poulet	11.90€
Nouilles sautées au boeuf	11.90€
Nouilles sautées aux crevettes	12.90€
Nouilles sautées aux légumes végété	10.90€

BOBUN

BoBun au poulet	12.50€
Bobun au boeuf	12.50€
Bobun au tofu frit végété	12.50€

ACCOMPAGNEMENT

Riz blanc	2.00€
Riz cantonnais au jambon du poulet	8.90€
Riz cantonnais aux crevettes	10.90€
Riz cantonnais végété	8.90€

NOODLES

Ramen-Noodles in soup

Ramen with spicy braised beef
Ramen with braised beef and white radish
Ramen with braised porc
Ramen with shrimps
Ramen fried chicken
Ramen crispy duck
Ramen with vegetables and fried tofu

Noodles without soup

Noodles minced pork and soya sauce
Noodles Dandan with spicy minced pork
Stir-fried noodles with chicken
Stir-fried noodles with beef
Stir-fried noodles with shrimp
Stir-fried noodles with vegetables

BOBUN

Salad of rice noodles, vegetables, chicken
Salad of rice noodles, vegetables, boeuf
Salad of rice noodles, vegetables and tofu

SIDE DISHES

White rice
Stir-fried rice with chicken ham
Stir-fried rice with shrimp
Stir-fried rice vegetarian



VOTRE *****
AVIS
NOUS
INTERESSE
敬请留下五星好评
Your feedback *****
is greatly appreciated



♥ 0