

ANAYA
AN ASIAN CULINARY ADVENTURE

A true master of Thai cuisine, Chef Thiou combines the tastes of her native Thailand with the freshest Mediterranean ingredients. Gourmet cuisine, with Thai accents and contemporary dressings are the hallmarks of "Thiou" her award-winning Parisian restaurant. While her attention to detail, quality ingredients and balance of flavours always ensure a one-of-a-kind dining experience.

Anaya takes you on a culinary adventure across Asia, serving authentic Thai dishes. Carefully curated by Chef Thiou, our exotic line-up of inspired à la carte creations is where aromatic Asian flavours meet French finesse. All perfectly presented to you in stunning al fresco and indoor surroundings.



STARTERS

DF	Tom kha gai spicy soup with chicken and coconut milk Pikante Suppe Tom Kha Gai mit Huhn und Kokosmilch Soupe épicée Tom kha gai au poulet et au lait de coco	18€
VG GF	Thai mushrooms salad with onions, lemongrass, ginger, and green leaves Thai-Pilzsalat mit Zwiebeln, Zitronengras, Ingwer und grünen Blättern Salade de champignons thaïlandais aux oignons, citronnelle, gingembre et feuilles vertes	18€
DF	Cucumber salad with bonito flakes, edamame, toasted almonds and lime Gurkensalat mit Bonitoflocken, Edamame, gerösteten Mandeln und Limette Salade de concombre aux flocons de bonito, edamame, amandes grillées et citron vert	22€
DF EF	Tuna and kale salad with bonito flakes and sesame oil Thunfisch- und Grünkohlsalat mit Bonito-Flocken und Sesamöl Salade de thon et de chou frisé avec des flocons de bonito et de l'huile de sésame	22€
DF	Green salad with beef, lemongrass, red radish and Thai dressing Grüner Salat mit Rindfleisch, Zitronengras, rotem Rettich und Thai-Dressing Salade verte au bœuf, citronnelle, radis rouge et vinaigrette thaïlandaise	14€
V DF	Stir fried rice with egg and vegetables Gebratener Reis mit Ei und Gemüse Riz sauté aux œufs et légumes	19€

*V vegetarian option / GF gluten-free option / VG vegan option / DF dairy-free option /
May contain traces / EF egg-free

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STARTERS

DF EF	Chicken Dim Sum with vegetables, Kimchee sesame and sesame ponzu sauce Chicken Dim Sum mit Gemüse, Kimchee-Sesam und Sesam-Ponzu-Sauce Dim Sum au poulet aux légumes, kimchee sésame et sauce ponzu au sésame	14€
VG	Vegetable Gyoza with truffle ponzu and wasabi salt Gemüse-Gyoza mit Trüffel-Ponzu und Wasabi-Salz Gyoza de légumes à la truffe ponzu et sel de wasabi	19€
	Spring rolls with duck & vegetables, green salad, and sweet chili Frühlingsrollen mit Ente & Gemüse, grünem Salat und Sweet Chili Rouleaux de printemps au canard et légumes, salade verte et piment doux	18€
VG	Vegetable spring rolls with sweet chili and teriyaki sauce Gemüse-Frühlingsrollen mit Sweet Chili und Teriyaki-Sauce Rouleaux de printemps aux légumes avec chili doux et sauce teriyaki	21€
DF	Prawn and vegetable Tempura, with sweet chili sauce Garnelen-Gemüse-Tempura mit Sweet-Chili-Sauce Tempura de crevettes et légumes, sauce chili douce	14€
DF EF	Pia muk tod deep fried squid with sweet chili and ginger sauce Pia muk tod frittierte Tintenfisch mit süßem Chili und Ingwersauce Calmars frits Pia muk tod avec sauce au piment doux et au gingembre	22€

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Grill

DF	Chicken Satay skewers with peanut butter sauce served with fried rice Hähnchen-Satay-Spieße mit Erdnussbuttersauce, serviert mit gebratenem Reis Brochettes de poulet satay avec sauce au beurre de cacahuète et riz frit	26€
DF	Salmon Teriyaki with citrus gel, pickled onion and crushed pistachio Lachs-Teriyaki mit Zitrusgel, eingelegten Zwiebeln und zerdrückten Pistazien Saumon teriyaki avec gel d'agrumes, oignon mariné et pistache écrasée	30€

Wok

DF	Pad Thai rice noodles with prawns or chicken Pad Thai Nudeln mit Garnelen oder Hähnchen Nouilles pad thaï aux crevettes ou au poulet	32€
DF EF	Pan fried duck with vegetables and basil In der Pfanne gebratene Ente mit Gemüse und Basilikum Canard poêlé aux légumes et basilic	34€
DF EF	Sweet and sour pork with pineapple and vegetables Süß-saures Schweinefleisch mit Ananas und Gemüse Porc aigre-doux à l'ananas et aux légumes	30€
	Stir fried black pepper beef with vegetables and jasmine rice Gebratenes Rindfleisch mit schwarzem Pfeffer mit Gemüse und Jasminreis Bœuf sauté au poivre noir avec légumes et riz au jasmin	31€
VG GF	Tofu and vegetables with lemongrass, spices and panang curry Tofu und Gemüse mit Zitronengras, Gewürzen und Panang-Curry Tofu et légumes à la citronnelle, épices et curry panang	25€

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Thai Curry

GF VG EF	Thai yellow curry with vegetables, chili, and coriander Thai-Curry gelb mit Gemüse, Chili und Koriander Curry jaune thaïlandais aux légumes, piment et coriandre	28€
GF DF EF	Thai yellow curry with prawns and jasmine rice Gelbes Thai-Curry mit Garnelen und Jasminreis Curry jaune thaïlandais aux crevettes et riz au jasmin	26€
GF DF EF	Thai Red Curry with chicken and jasmine rice Rotes Thai-Curry mit Hühnerfleisch und Jasminreis Curry rouge thaïlandais au poulet et riz au jasmin	26€

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DESSERTS

VG GF	Chocolate mousse with almond tuile mango sorbet, lime syrup and passion fruit syrup Schokoladenmousse mit Mandel-Tuiles, Mangosorbet, Limettersirup und Passionsfruchtsirup Mousse au chocolat avec tuile aux amandes, sorbet à la mangue, sirop de citron vert et sirop de fruit de la passion	14€
V EF	Crispy banana with caramel and vanilla ice cream Knusprige Banane mit Karamell und Vanilleeis Banane croustillante au caramel et glace vanille	14€
GF EF	Mango Custard with Lychee Sorbet Mangopudding mit Litschi-Sorbet Crème pâtissière à la mangue avec sorbet au litchi	14€
VG	Antioxidant fruit salad with almonds, and lime dressing Antioxidativer Obstsalat mit Mandeln und Limetten-Dressing Salade de fruits antioxydante aux amandes et vinaigrette au citron vert	12€
V GF	Ice cream selection (Vanilla, Chocolate, Strawberry, Banana, Pistachio) Verschiedene Eissorten (Vanille, Schokolade, Erdbeere, Banane, Pistazie) Sélection des glaces (Vanille, Chocolat, Fraise, Banane, Pistache)	8€
VG GF	Sorbet selection (Mango, lime) Sorbet-Auswahl (Mango, Limette) Sélection de sorbets (Mangue, citron vert)	8€

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VEGAN OPTIONS

STARTERS

Thai mushrooms salad with onions, lemongrass, ginger, and green leaves Thai-Pilzsalat mit Zwiebeln, Zitronengras, Ingwer und grünen Blättern Salade de champignons thaïlandais aux oignons, citronnelle, gingembre et feuilles vertes	18€
Cucumber salad with edamame, toasted almonds and lime Gurkensalat mit Edamame, gerösteten Mandeln und Limette Salade de concombre aux edamames, amandes grillées et citron vert	22€
Stir fried rice with vegetables Gebratener Reis mit Gemüse Riz sauté aux légumes	19€
Vegetable Gyoza with truffle ponzu and wasabi salt Gemüse-Gyoza mit Trüffel-Ponzu und Wasabi-Salz Gyoza de légumes à la truffe ponzu et sel de wasabi	19€
Vegetable spring rolls with sweet chili and teriyaki sauce Gemüse-Frühlingsrollen mit Sweet Chili und Teriyaki-Sauce Rouleaux de printemps aux légumes avec chili doux et sauce teriyaki	21€

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VEGAN OPTIONS

MAIN COURSES

GF	Pad Thai rice noodles with vegetables Pad Thai Reismudeln mit Gemüse Nouilles de riz pad thaï aux légumes	26€
GF	Tofu and vegetables sautéed with lemongrass and spices Tofu und Gemüse sautiert mit Zitronengras und Gewürzen Tofu et légumes sautés à la citronnelle et aux épices	23€
GF	Thai yellow curry with vegetables, chili, and coriander Gelbes Thai-Curry mit Gemüse, Chili und Koriander Curry jaune thaïlandais aux légumes, piment et coriandre	25€

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DESSERTS

VG GF	Chocolate mousse with almond tuile mango sorbet, lime syrup and passion fruit syrup Schokoladenmousse mit Mandel-Tuiles, Mangosorbet, Limettersirup und Passionsfruchtsirup Mousse au chocolat avec tuile aux amandes, sorbet à la mangue, sirop de citron vert et sirop de fruit de la passion	14€
	Crispy banana with caramel and vanilla ice cream Knusprige Banane mit Karamell und Vanilleeis Banane croustillante au caramel et glace vanille	14€
	Antioxidant fruit salad with almonds, and lime dressing Antioxidativer Obstsalat mit Mandeln und Limetten-Dressing Salade de fruits antioxydante aux amandes et vinaigrette au citron vert	12€
GF	Mango or lime Sorbet Mango- oder Limettensorbet Sorbet mangue ou citron vert	8€

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Toddlers' Options

VG GF EF	Cream of green vegetables, potatoes, and olive oil Creme aus grünem Gemüse, Kartoffeln und Olivenöl Crème de légumes verts, pommes de terre et huile d'olive	10€
GF DF EF	Cream of chicken, potato, carrots, and celery Creme aus Hühnchen, Kartoffeln, Karotten und Sellerie Crème de poulet, pomme de terre, carottes et céleri	10€
GF DF EF	Cream of poached fish fillet, zucchini, carrots, and potatoes Creme aus pochiertem Fischfilet, Zucchini, Karotten und Kartoffeln Crème de filet de poisson poché, courgettes, carottes et pommes de terre	10€
V	Cream of seasonal fruits and biscuits Creme aus Früchten der Saison und Kekse Crème de fruits de saison et biscuits	10€

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KID'S MENU

Starters

DF EF	Green salad with beef, lemongrass, red radish and Thai dressing Grüner Salat mit Rindfleisch, Zitronengras, rotem Rettich und Thai-Dressing Salade verte au bœuf, citronnelle, radis rouge et vinaigrette thaïlandaise	12€
DF EF	Pia muk tod deep fried squid with sweet chili and ginger sauce Pia muk tod frittierte Tintenfisch mit süßem Chili und Ingwersauce Calmars frits Pia muk tod avec sauce au piment doux et au gingembre	11€
DF EF	Chicken Dim Sum with vegetables, Kimchee sesame and sesame ponzu sauce Chicken Dim Sum mit Gemüse, Kimchee-Sesam und Sesam-Ponzu-Sauce Dim Sum au poulet aux légumes, kimchee sésame et sauce ponzu au sésame	10€
VG	Vegetable spring rolls with sweet chili and teriyaki sauce Gemüse-Frühlingsrollen mit Sweet Chili und Teriyaki-Sauce Rouleaux de printemps aux légumes avec chili doux et sauce teriyaki	10€

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KID'S MENU

Main courses

DF	Pad Thai rice noodles with vegetables and prawns Pad Thai Reisnudeln mit Gemüse und Garnelen Nouilles de riz pad thai aux légumes et crevettes	12€
DF	Chicken satay with peanut butter sauce and fried rice Hähnchen-Satay mit Erdnussbuttersauce und gebratenem Reis Satay de poulet avec sauce au beurre de cacahuète et riz frit	11€
DF EF	Sweet and sour pork with pineapple and vegetables Süß-saures Schweinefleisch mit Ananas und Gemüse Porc aigre-doux à l'ananas et aux légumes	14€
VG GF	Tofu and vegetables with lemongrass, spices and panang curry Tofu und Gemüse mit Zitronengras, Gewürzen und Panang-Curry Tofu et légumes à la citronnelle, épices et curry panang	22€

and more...

	Kids beef burger with tomato, lettuce and french fries Kids Beef Burger mit Tomate, Salat und Pommes frites Burger de bœuf pour enfants avec tomate, laitue et frites	26€
EF	Penne pasta with tomato or bolognese sauce Penne-Nudeln mit Tomaten- oder Bolognesesauce Penne à la sauce tomate ou bolognaise	14€
DF EF	Fish croquets with fries Fischkroketten mit Pommes frites Croquets de poisson avec frites	14€
DF EF	Chicken nuggets with fries Chicken Nuggets mit Pommes frites Nuggets de poulet avec frites	14€

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DESSERTS

V	Chocolate mousse with almond tuile, mango sorbet and lime syrup Schokoladenmousse mit Mandel-Tuile, Mangosorbet und Limettensirup Mousse au chocolat, tuile aux amandes, sorbet à la mangue et sirop de citron vert	14€
V	Crispy banana with caramel and vanilla ice cream Frisch zubereiteter Salat Salade de fruits fraîchement coupés	14€
VG GF	Kids fruit salad Obstsalat für Kinder Salade de fruits pour enfants	12€
V GF	Ice cream selection (Vanilla, Chocolate, Strawberry, Banana) Verschiedene Eissorten (Vanille, Schokolade, Erdbeere, Banane) Sélection des glaces (Vanille, Chocolat, Fraise, Banane)	8€
V GF	Sorbet selection (Mango, lime) Sorbet-Auswahl (Mango, Limette) Sélection de sorbets (Mangue, citron vert)	8€

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Obwohl alle Sorgfalt angewendet wird, können die Gerichte noch Zutaten enthalten, die nicht auf der Speisekarte aufgeführt sind, und diese Zutaten können allergische Reaktionen hervorrufen. Gäste mit Allergien müssen sich dieses Risikos bewusst sein und sollten ein Mitglied des Teams um Informationen über den Allergengehalt unserer Lebensmittel

Bien que toutes les précautions nécessaires soient prises, les plats peuvent toujours contenir des ingrédients qui ne figurent pas sur le menu et ces ingrédients peuvent provoquer une réaction allergique. Les clients souffrant d'allergies doivent être conscients de ce risque et doivent demander à un membre de l'équipe des informations sur la teneur en allergènes de nos aliments.