



*M A Y „me and you“ Vietnamese: Happiness “The
happiness of you and me — here at May...”*



Vietnamese Culinary Culture

Vietnamese cuisine is an interplay of tradition and modernity, an art of harmony and balance. It reflects the diversity, refinement, and cultural depth of a country that has lived in harmony with nature for thousands of years.

In every dish, aroma, flavor, and color come together in a delicate balance between yin and yang, between humanity and nature. Fresh ingredients, fragrant herbs, and an abundance of vegetables, combined with very little fat, create a healthy, natural, and authentic way of life that has been nurtured in Vietnam for generations.

The diversity of Vietnamese cuisine is revealed through its countless methods of preparation: boiling, steaming, grilling, frying, and marinating. Each technique tells its own story and transforms every meal into a small feast for the senses.

Typical seasonings such as pepper, ginger, garlic, chili, perilla, and Thai basil not only give the dishes their distinctive character, but also reflect the open and creative spirit of Vietnam itself — vibrant, warm, and full of passion.

For Vietnamese people, sharing a meal is far more than simply eating. It is a moment of closeness, where generations gather around one table, share stories, laugh, and create memories. Food nourishes not only the body, but also the soul. It is an expression of gratitude, hospitality, and harmony.

It is from this spirit that DOAN was founded — as a culinary journey that invites you to discover the flavors, stories, and atmosphere of Vietnam. Let yourself be guided into a world where every ingredient has a story to tell, every aroma touches the senses, and every dish carries its own meaning.

An invitation to enjoy, to experience, and to feel how Vietnamese culture comes alive in every bite.

Your Doan Family and Chef Binh

SOUTHEAST ASIAN FLOVOUR & SPRITZ

before Dinner

Bonjour May

Homemade lemongrass syrup / ginger / lime /
Crémant / basil ⁶

9,9

Munich Berry

Gin / raspberry / Wild Berry ²

8,9

Rosie Sakura

Homemade gin / ginger / grapefruit /
cucumber / Wild Berry

9,9

Yuzu Spritz

Yuzu / gin / lime / grapefruit / soda

9,9

Mandarine Spritz

Mandarin / Campari / lime / soda

8,9

Lillet Wild Berry

Lillet Rose / Wild Berry / lime

8,9

Crement in Glas ⁶

with hibiscus flowers
without hibiscus flowers

0,1L

8,9

7,9

Tokyo Heat

Roku gin / spicy ginger / lime /
yuzu / ginger

9,9

BITTER & SPICY

Spicies Saigon

Rum / lemongrass / chili / lime /
ginger beer ⁶



13,9

May 's Negroni

Monkey 47 / Licor 43 / Campari /
rosso vermouth ⁶

12,9

Smokey Negroni

Suntory whisky / Campari /
bourbon / umeshu

12,9

„Life is like a cocktail:

sometimes refreshingly sweet,

sometimes richly bitter. All

in all, though, it's meant to be

enjoyed!”



*Upon request, we are also happy to prepare
classic spritz drinks or your favorite cocktail for
you, provided we have the ingredients available.

Please feel free to speak to our service team.

Cheers, your bar team!*

OPEN WINE

WHITE WINE contains sulfites

0,1l 0,2l 0,75L

2025 Grüner Veltliner Federspiel Terrassen

Domaine Wachau, Wachau, Austria

5,9 9,9 42

2024 Lugana (Trebiano)

Remo Farina, Veneto, Italy

4,9 8,9 29

2024 Grauburgunder "facit"

Alex Luff, Rheinhessen, Germany

4,9 8,9 28

ROSÉ WINE

2025 Rossi Rosé

Willems-Willems Winery,
Saar, Germany

4,9 8,9 28

RED WINE

2025 Primitivo Salento

Cantina de Falco, Apulien, Italy

4,9 8,9 29

2022 Ursprung

Markus Schneider, Pfalz, Germany

5,9 9,9 36

FRESH & FRUCHTIG

Geisha Mule

Homemade gin with lemongrass /
kaffir lime leaves / lime / spicy ginger 9,9

Mekong Mule

Mekong whisky / lime / ginger beer ⁶ 9,9

HaNoi Mule

Rice schnapps / coconut cream / lime /
ginger beer ⁶ / vodka / tia to leaves 9,9

Mango Ice Smash

Mango / rice schnapps / sesame 12,9

Golden Cremant

Roku gin / orange bitters / lime / elderflower 12,9
syrup / Crémant

Tokyo Mule

Haku-Vodka / Ginger Beer / Orangenbitter /
Limette 10,9

For after dinner

White Diamond Dessert

Haku-Vodka / Mozart Chocolate Spirit 11,9

Espresso Caramel Martini

Rice schnapps / espresso /
sugar syrup / caramel 12,9

SWEET & SOUR

Japanese Whiskey Sour

Toki / lime / sugar / yuzu / egg white ^c 14,9

Berry Basil Smash

Gin / Chambord / lime / strawberry / Thai basil /
egg white ^c 12,9

Berry Daiquiri

Pampero / coconut cream /
fresh strawberries / lime 13,9

Gin Passion Smash

Gin / fresh passion fruit / lime / spicy ginger 13,9

Lee's Maitai

Fresh passion fruit / pineapple / 6 different rums / Le 13,9
Favori Triple Sec

May's Special Mojito

Havana / lime / cane sugar, optionally with:

Lemongras 12,9

Ingwer 12,9

Brombeer 12,9

Kumquat 12,9

Shiso 12,9

ALKOHOLFREE COCKTAILS

The Sweetest Treat

white chocolate / basil / passion fruit / egg white ^c 10,9

Fresh Garden

Mint / lime / passion fruit / orange 10,9

Mango Coco

Fresh mango / coconut cream / cream ^g 9,9

Mama's Garden

Mint / elderflower / Sprite / tonic water / cucumber 9,9

Kumquat Ingwer

Mint / kumquat / ginger / iced tea 10,9

HOMEMADE LIMONADES

Lime ginger	0,3l	6,9
Pineapple mint	0,3l	5,5
Strawberry basil	0,3l	5,5

DURSTIG DURSTIG

Water with mints and lime	0,4l	3,5
Taunusquelle still oder medium	0,75l	7,9
Taunusquelle still oder medium	0,25l	3,5
Coca Cola 1,2	0,4l	5,9
Coca Cola Light 1,2,4	0,4l	5,9
Ginger Ale 3	0,4l	5,9
Bitter Lemon 5	0,4l	5,9
Schorle	0,4l	5,9
Apple / lychee / mango / passion fruit / rhubarb / pineapple		

BEER

Tiger / Singha	0,3l	5,9
Paulaner Hell vom Fass	0,5l	5,9
Paulaner Weißbier	0,5l	5,9
Paulaner alkoholfrei	0,5l	5,9

TEA

Lotus / green / ginger / jasmine / fresh peppermint		5,9
House Tea - Kaffir / ginger / honey / jasmine / lemongrass		8,9

GIN & TONIC

Thomas Henrick´s Gin 3	12,9
Tanqueray Special Dry Gin	9,9
Monkey 47 Dry Gin	12,9
Japan Roku Gin	12,9
Gordons Gin	9,9
Saphir Gin	12,9
Jinzu Gin	11,9

Chef Doan's Favourites

COLD STARTERS

113	Tuna Tataki	Grilled tuna / spring onions / avocado / homemade sesame sauce	16,9
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GRILL

All grilled dishes are served with a choice of jasmine rice or grilled sweet potato.

917	Smoked Duck	Smoked duck breast fillet / vegetables	29,9
	with a choice of:	homemade sesame teriyaki sauce or homemade black pepper sauce	
911	Pepper Entrecôte	Entrecôte / asparagus / sugar snap peas / shiitake mushrooms / black pepper sauce	31,9
914	Tommy Beef	Entrecôte / black tiger prawn / green asparagus / homemade teriyaki sesame sweet-and-sour sauce	37,9
912	Pepper Tuna Tuna	Tuna fillet / sesame / vegetables / black pepper sauce	29,9
913	Teri Tuna Tuna	Tuna fillet / vegetables / sesame / king oyster mushroom / teriyaki sauce	29,9
916	The Salmon Choice	Salmon fillet / vegetables / homemade sesame teriyaki sauce	27,9
915	Tommy & Jacob	Black tiger prawns / scallops / Swiss chard / king oyster mushrooms / homemade sesame Kikkoman sauce / green asparagus	37,9
918	Sweet'nd Tangy Soft Shell	Sesame / deep-fried ginger / pineapple / tamarind-honey sauce house recipe	28,9

"Please feel free to let us know

if you would like a different sauce with your dish,

and we will do our best!"

All prices are in euros, including VAT.

C O L D S T A R T E R S

	Classic Summer Roll	Vietnamese summer rolls with topping	
101	Prawn		■ 11,9
102	Chicken		■ 9,9
103	Tofu		■ 9,9
104	Summer Paradise	Three kinds of summer rolls / mango salad	■ 15,9
112	Beef Tataki	Roast beef / spring onions / avocado / homemade sesame sauce	■ 16,9

S A L A D S

105	Pawpaw Prawn	Green papaya salad / black tiger prawns / Thai basil / crispy onions / peanuts / herbs	■ 14,9
106	Veggie Pawpaw	Green papaya salad / basil / crispy onions / peanuts / herbs	■ 11,9
107	Mango Duck	Mango strips / crispy duck / shallots / peanuts / herbs	■ 14,9
108	Mango Veggie	Mango strips / shallots / peanuts / herbs	■ 11,9
109	Grilled Chicken	Avocado / chicken breast / cucumber / mango / shallots / herbs	■ 14,9
110	Beef Sweet Lemon	Chili peppers / herbs / shallot / roast beef / lime / mint	■ 16,9
111	Tuna Avocado	Avocado / tuna / mango / shallots / herbs / ponzu	■ 16,9
115	Lach Avocado	optionally with salmon	
116	Veggie Avocado	Avocado / mango / shallot / herbs / ponzu	■ 14,9

WARM STARTERS

200	Edamame	Japanese soybeans / Himalayan salt 	■ 5,9
201	Crispy Nem	Spring roll with chicken and shrimp filling	■ 9,9
244	Crispy Veggie Tempura	Lotus roots / eggplant in tempura batter / homemade dressing 	■ 9,9
299	Crispy Wantan	Fried wonton dumplings with chicken and shrimp filling	■ 9,9
207	Spring-Han Scallops	Grilled scallops / asparagus / spring onions / homemade teriyaki sesame sauce	■ 18,9
203	Grilled Baby-Spareribs	Baby back ribs / sesame / homemade barbecue tamarind sauce	■ 14,9
211	Red Calamari Tempura	Baby calamari / kaffir lime / lime / roasted	■ 14,9
204	Grilled Prawn	Grilled black tiger prawns / peanut sauce	■ 14,9
2099	Salty Soft Shell	Soft-shell crab / spring onions / homemade ginger sauce / papaya salad	■ 17,9
290	Finger Food Platte	Three kinds of crispy spring rolls with shrimp / chicken / chicken-shrimp filling / fried wontons	■ 15,9
205	God of Sharing	Spring roll mix / summer roll / crispy wonton / mango duck salad / calamari / har gow & siu mai / grilled shrimp	
	For 2 or more people Price per person		■ 19,9

DUMPLINGS

210	Hacao & Xiumai	Shrimp and chicken dumplings	■ 12,9
2112	Veggie Gyoza	Vegetables dumplings	■ 10,9
213	Mixed Dumplings	Mixed dumplings	■ 14,9
222	Spicy Wantan	Dumpling pastry / chicken-shrimp paste / homemade chili sauce	■ 14,9

ROLLING INTO HAPPINESS

Large platter for rolling your own summer rolls, served with rice paper, lukewarm rice noodles, assorted herbs, fresh salad, carrots, and cucumber, along with a homemade sauce.

930	Chicken	Grilled chicken breast fillet	■ 24,9
940	Duck	Crispy duck breast fillet	■ 25,9
950	Black Tiger Prawn	Grilled black tiger prawns	■ 28,9
960	Tofu	Marinated tofu	■ 21,9
970	Mix Rolling for 2 pers.	Grilled chicken breast fillet / marinated tofu / crispy duck breast fillet / grilled black tiger prawns	
	price per person		■ 23,9

We're happy to help you with the rolling — please feel free to ask us anytime,
and together we'll roll our way to happiness!

CLASSIC CURRY

All red curry dishes are served with jasmine rice and fresh seasonal vegetables. 🌶️

841	Chicken	Grilled chicken breast fillet	■ 24,9
842	Nice Old Duck	Crispy duck breast fillet	■ 26,9
843	Trapped Prawn	Black tiger prawns	■ 28,9
844	Tasty Tofu	Tofu	■ 20,9
845	Salmon	Grilled salmon	■ 26,9

W O K

All wok dishes are served with jasmine rice and fresh seasonal vegetables.

801	Spicy Chicken Cashew	Chicken breast fillet / homemade cashew nut sauce / dried chili peppers 🌶️	23,9
809	Chicken Teri	Grilled chicken breast fillet / homemade teriyaki sauce	24,9
822	Sweet´nd Tangy Chicken	Chicken breast fillet / sesame / pineapple / homemade tamarind-honey sauce 🌶️	23,9
8005	Crispy Rice´n Duck	Egg fried rice with vegetables / crispy duck breast / peanut sauce	23,9
810	Ginger Duck	Crispy duck breast / ginger soy sauce	26,9
815	Black Pepper Duck	Crispy duck breast / butter cream / black pepper / black beans	26,9
820	Beef Lemonzee	Black Angus / chili peppers / lemongrass	25,9
829	Beef Man-Tay	Black Angus / green asparagus / shiitake mushrooms / oyster sauce	28,9
808	Shaking Beef	Entrecôte cubes / sugar snap peas / asparagus / homemade teriyaki sauce served with a choice of jasmine rice or grilled sweet potato	29,9
817	Tom Basil	Black tiger prawns / marinated / king oyster mushrooms / mushrooms / homemade Thai basil sauce	29,9
8999	Claypot Rice	Grilled rice / black tiger prawns / scallops / Black Angus / chicken breast fillet	28,9

VEGGIE WOK

All wok dishes are served with jasmine rice and fresh seasonal vegetables. *Vegan*

851	Sweet´nd Tangy Tofu	Tofu / sesame / homemade tamarind-honey sauce 🌶️	21,9
853	Tofu Teri	Tofu / homemade teriyaki sauce	21,9
850	Vegetable Wok	Mixed vegetables / soybean paste	21,9
852	Tofu Lemon Zee	Tofu / lemongrass / chili peppers / soybean paste	21,9
854	Tofu Claypot	Marinated tofu / grilled jasmine rice / vegetables / soybean paste	22,9
855	Tofu Om Nam	Caramelized tofu / shiitake mushrooms / soybean paste	22,9
856	Tofu Spicy Cashew	Tofu / homemade cashew nut sauce 🌶️	21,9

NOODLE SOUPS

WHAT THE PHO?!

Wide rice noodles served with fresh herbs, a homemade beef broth, and a hoisin chili sauce.

401	Pho Bo	Black angus beef	■ 22,9
402	Pho Ga	Chicken breast	■ 22,9
403	Pho Tofu	Tofu	■ 21,9

RAMEN SOUP

405	Lee's Ramen	Ramen / crispy duck breast / chicken broth / pak choi / fresh herbs / lotus root / egg	■ 23,9
406	Tofu So Spicy	Ramen / tofu / chicken broth / pak choi / fresh herbs / lotus root	■ 21,9
407	Mama's Ramen	Ramen / grilled chicken breast / chicken broth / pak choi / fresh herbs / lotus root / egg	■ 22,9

BUN BOWLS

Lukewarm rice noodle bowl with assorted herbs, peanuts, and fresh salad, served with a homemade lime-chili dressing or a vegan dressing.

501	Bun bo	Marinated Black Angus / homemade spring roll	■ 23,9
502	Bun Ga	Grilled chicken breast fillet / homemade spring roll	■ 22,9
503	Bun Vit	Crispy duck breast	■ 23,9
504	Bun Tofu	Marinated tofu 	■ 21,9

VIE-PADTHAI

Rice noodles with fresh vegetables, herbs, tamarind sauce, marinated chili flakes, peanuts, and crispy onions.

705	Black Angus Beef	Marinated Black Angus	■ 22,9
706	Crispy Duck	Crispy duck breast	■ 22,9
707	Chicken	Grilled chicken breast fillet	■ 21,9
708	Black Tiger Prawn	Marinated black tiger prawns	■ 28,9
709	Tofu	Marinated tofu 	■ 21,9

SPIRITUOSEN

japanischer Whisky	Akashi Blended	Spicy aroma, full-bodied sweetness, green apple, vanilla	9,9
	Akashi Single Malt	Delicate aroma, full-bodied flavor, wood, vanilla	14,9
	Togouchi Premium	Nutty, fresh aroma, sweet hazelnut, dark chocolate, pepper	12,9
	Nikka from the Barrel	Oak notes, carried by ripe pears, caramelized apple, and floral notes	13,9
	Tailored Nikka	Sweet fruit notes, malt, and floral notes give way to dark chocolate, oak, and earthy impressions.	13,9
	Hibiki Whisky	Sweet and elegant notes, combined with a full aroma of dried fruits, orange peel, strawberry jam, and baked apple.	12,9
	The Chita Single Grain	Full honey aromas with delicate notes of peppermint, followed by bittersweet oak notes on the finish.	11,9
	Yoichi Single Malt	Vanilla cream and dried apricot with a delicately bitter citrus note	10,9
	Miyagikyo Single Malt	Exotically fruity and elegant, with malt, pear and chamomile, plus spicy notes and coconut.	10,9

SHOTS

Pflaumenwein warm/cold	4,9
Mekong Whisky	4,9
Nep Moi	4,9
Santory Toki Whisky	8,9
Yamazakura Whisky	11,9
Choya Sake warm/kalt	5,9
Kikusui Karakuchi Sake warm/kalt	8,9
Ramazzotti / Sambuca / Averna / Fernet Branca	4,9
Grappa Marcati	4,9
Grappa Nonino Riserva	6,9
Grappa Cellini	6,9
Sierra Tequilla	5,9

ZIEGLER

Williams	7,9
Mirabelle	8,9
Sauerkirsch	7,9
Waldhimbeergeist	6,9
Altes Zwetschge	8,9
Schlehen	7,9

APERITIF

0,75L

Crémant de Limoux brut „Les Graiménous“	Domaine J. Laurens, Limoux - Frankreich	45
Crémant de Limoux Rosé brut „La Rose N° 7“	Domaine J. Laurens, Limoux - Frankreich	45
Champagne Premier Cru brut „Platine“	Nicolas Maillart, Champagne - Frankreich	85
Champagne Taittinger	Brut Prestige Rose, France	139
Champagner Rosé brut (Pinot Noir, Chardonnay, Pinot Meunier)	Ruinart - Frankreich	160

WHITE WINE

0,75L

Aromatic, refreshing, elegant

2022	Gelber Muskateller	Schauer, Südsteiermark – Austria Elderflower, grapefruit, dry and juicy on the palate	39
2023	Riesling Kabinett	Willems-Willems, Saar – Germany Fresh and fruity with a delicate off-dry note, subtle spice, light-bodied, ideal for hot days or with our curries	39
2024	Lugana Ca Del Frati	Veneto – Italy A pure and fragrant wine with notes of flowers, herbs, apricots, and almond, with an elegant finish	42
2023	Sancerre	Domaine de la Garenne, Loire – France	58
2025	Grüner Veltliner "Am Berg"	Bernhard Ott, Wagram – Austria with aromas of green apple, citrus, and white pepper. Finely spicy, mineral, and lively, with a salty finish.	45
2025	Riesling QbA	Robert Weil, Rheingau – Germany Delicately fruity and boldly dry, with aromas of peach, apricot, and apple. Fresh acidity; clear and elegant on the palate.	45
2023	Mâcon-Verzé Blanc AC	Nicolas Maillet, Chardonnay, Burgund – France Aromas of white pear and white blossoms; mineral, fresh, clear, harmonious.	70

Juicy, structured, mial

2025	Riesling	Künstler, Rheingau – Germany Fresh and juicy with aromas of green apple, citrus, and peach. Lively acidity, fine minerality, and an elegant finish.	39
2024	Riesling	Tonschiefer, Dönnhoff, Nahe – Germany Spicy, elegant, subtle fruit, and fine acidity.	46
2025	Grüner Veltliner	Federspiel Loibenberg, Domäne Wachau, Wachau – Austria Fruit-forward, fresh, juicy—a wonderful all-rounder.	42
2025	Sauvignon Blanc	Tement, Steiermark, Austria Multi-layered and deeply savory. Complex and brilliantly clear on the palate.	60
2025	Grüner Veltliner Fass 4	Bernhard Ott, Wagram/Kamptal – Austria Delicately spicy and juicy, with clear fruit, lively acidity, fine	62
2023	Chablis Premier Cru	Vau de Vey, Domaine Malandes, Burgundy – France Grape variety: Chardonnay, refined subtle fruit,	119

WHITE WINE

0,75L

Powerful, spicy, complex

2023	Grauburgunder	Markus Schneider, Palatinate – Germany Exotic yellow fruit, delicate oak note Recommended with chicken and vegetarian dishes	42
2022	Custoza Superiore „Ca del Magro“	Monte del Fra, Veneto – Italy Full-bodied, with ripe yellow fruit and floral aromas A new idea for all Lugana lovers	37
2023	Rioja blanco,	Sierra de Tolono, Rioja – Spain Grape variety: Viura. White blossoms, honey, herbal spice Intriguing, complex, harmonious	42
2024	Prélud Anjour AOC	Domaine Payen, Chenin Blanc, Loire – France Green apple, notes of citrus fruit and lilac Mineral, precise, and invigorating with a subtle smoothness	42
2024	Chardonnay	Alois Lageder, South Tyrol – Italy Delicately fruity, fragrant aroma with notes of ripe tropical fruit. Balanced body and lively acidity.	39

ROSÉ WINE

Let us tell you a secret:

Rosé wines are perfect dance partners for Southeast Asian cuisine.

They pair beautifully with almost every dish, from salads to prawns to poultry.

2024	Rosé “Aix”	Maison Saint Aix, Provence – France A classic from the Côte d’Azur. Pale in color with delicate aromas of red currant and cherry.	42
2025	Miraval	Château Miraval, Côtes de Provence – France. Elegant and fresh, with aromas of red berries, citrus fruits, and white blossoms. Finely mineral and harmonious.	49

RED WINE

Fruit-forward and balanced			0,75L
2023	Zweigelt	Ried Spiegelberg, Juliana Wieder, Burgenland – Austria Delicate cherry fruit and a hint of dark berries, with subtle herbal spice	34
2022	Primitivo „Allegoria“	Cantine Pietraventosa, Apulien – Italy Unfiltered, full-bodied, soft mouthfeel, mild acidity, gentle tannins	55
2022	Chianti Lamole	Susanna Grassi, Tuscany – Italy Grape variety: Sangiovese. Our recommendation with the entrecôte.	59
2024	Nero D'Avola -Rusco-	Valle dell'Acate, Sicily – Italy Dark fruit, juicy, full-bodied, with mild, structure-giving tannins. A great companion to duck.	36
2022	Ursprung	Markus Schneider, Pfalz – Germany. A blend of Merlot and Cabernet Sauvignon; dark berries and cherries, soft tannins, finely spiced and harmonious on the palate.	36
Powerful and multi-layered			
2023	Côtes du Rhône	Paul Autard, Südliche Rhône – France Ethereal aromas of sour cherry, pepper, and chocolate. Moderate tannins.	42
2020	Allesverloren Shiraz	Allesverloren, Swartland – South Africa Powerful and full-bodied, with aromas of dark berries and plums, spicy pepper notes, and subtle roasted nuances. Soft tannins and a long finish.	39
2023	Black Print	Markus Schneider, Pfalz – Germany A powerful blend with aromas of dark berries, cherries, and cassis. Spicy notes of vanilla and chocolate, velvety tannins, and a long finish.	54
2023	Cadillac Côtes de Bordeaux	Château de Fontenille, Bordeaux - France Cabernet Sauvignon and Merlot (50:50). Perfect for all grilled meat dishes.	78
2022	Amarone della Valpolicella	Remo Farina, Veneto – Italy Aromas of Amarena cherries, cassis, and cocoa. Spicy, dense, and full-bodied. Long finish.	84
2020	Priorat Vinyes Velles "Top 1% de todos los vinos en todo el mundo"	Ferrer Bobet, Priorat - Spanien <i>with flavors of plum, liquorice, roasted notes, tobacco, and herbs</i>	114

The vintages listed reflect the current status of our wine selection. Changes may occur depending on availability. Thank you for your understanding.