

**Chinese cuisine** – China is a vast country with diverse landscapes and climate zones. Its cuisine is just as diverse with different regional cooking styles and specialties. In comparison to Europe, food is much more of a culture of its own. Each region is extremely proud of their respective delicacy. China's Northeast is well known for heavy, savory dishes, resembling Central

European cuisine, which might be due to the similar climate (at least at times). But this region is also home to delicate dumplings. In contrast, the Eastern part of China, all around Shanghai, is determined by sweet and savory dishes. Traveling onwards to the Southwest, you will find spicy food in all variations possible. In Sichuan you will not only be served hot meals, but

numbingly hot ones. This very particular feeling to your tongue is caused by Sichuan pepper. If you continue to the area around Xi'an, you will rather find spicy and sour food. Finally, Hunan is probably the place in China, where you can find the hottest dishes. In the far West of China, in Xinjiang, food is dominated by lamb dishes, served with cumin. The cuisine there shows

quite some similarities to the Turkish one. In the Southeast, around Hongkong and Guangdong, the cuisine might get closer to what you would expect of Chinese food. Even Chinese say that people there eat everything with four legs, expect for tables, and everything with two wings, expect for airplanes. Also, a lot of seafood and rice are consumed in this region.

## GOOD RATES FOR COOL FLATS

Water - loud / silent – 0.331 Viva con Agua – 4.20 Euro

Water - loud / silent – 0.751 Viva con Agua – 7.90 Euro

fritz kola – normal / sugarfree – 0.331 – 4.30 Euro <sup>11</sup>

fritz limo – lemon – 0.331 – 4.30 Euro

van Nahmen – apple spritzer– 0.331 – 4.90 Euro

van Nahmen – rhubarb spritzer – 0.331 – 4.90 Euro

van Nahmen – red currant spritzer – 0.331 – 4.90 Euro

## DIY CORNER

Mango mint drink – 7.50 Euro

Thai icetea with lemon – 7.90 Euro <sup>§</sup>

## RELAX, GET COMFORTABLE<sup>a</sup>

Füchschen Alt – draft beer – from Düsseldorf – 0.331 – 4.50 Euro

Brinkhoff's No. 1 Pils – draft beer – from Dortmund – 0.331 – 4.50 Euro

Asahi – from Japan – 0.331 – 5.00 Euro

Tiger – from Singapore – 0.331 – 5.00 Euro

**Tsingtao** Chinese beer based on a German recipe – hence ideally suited for European taste – 0.331 – 5.00 Euro

Maisel's Weisse – from Bavaria – 0.51 – 5.90 Euro

Maisel's Weisse – without alcohol – from Bavaria – 0.51 – 5.90 Euro

## TEA KITCHEN FOR SALE

Fresh orange ginger mint tea – 5.90 Euro

Lemongrass ginger lime tea – 6.50 Euro

**Cola ginger tea** Warm cola and that accompanied by ginger? Sounds strange, yet this drink is extremely tasty and became very popular in Western China recently. – 7.50 Euro <sup>11</sup>

Tea of goji berries and Chinese dates – 6.90 Euro

Yuzu ginger honey tea – 6.50 Euro

Passion fruit cinnamon ginger tea – 7.50 Euro

Green tea – 5.50 Euro

Jasmin tea – 5.50 Euro

**Pu'er tea** In China, this tea is usually consumed, accompanying meals. Here, however a special variation is served, having sticky rice flavor. – 6.50 Euro

## LOOKING FOR COFFEIN JUNKIE<sup>11</sup>

Espresso – 2.80 Euro

Espresso doppio – 4.30 Euro

Espresso macchiato – 3.80 Euro <sup>§</sup>

Cappuccino – 4.30 Euro <sup>§</sup>

Latte macchiato – 4.90 Euro <sup>§</sup>

**Iced Vietnamese coffee** strong, sweet drink with caramel chocolate flavor – almost a dessert – 6.50 Euro <sup>§</sup>

## STARTER COURSES<sup>1</sup>

Yuzu prosecco – 0.11 – 9.90 Euro

Nashi pear prosecco – sweet – 0.11 – 7.90 Euro

Chardonnay lychee spritzer – 0.11 – 8.90 Euro

## COURSE FOR NOVICE DRIVERS

van Nahmen fruit secco apple blueberry cherry – without alcohol – 0.11 – 6.90 Euro

## LET'S GO CRAZY, PAL

Homemade gin with cardamom, Kaffir lime leaves & Sichuan pepper – 3 cl 39%- 11.50 Euro

**Yuzu Sake** Yuzu is usually associated with Japan. However, this fruit has been cultivated in China's Yangtze basin for thousands of years. It is very juicy with slightly bitter and sour-aromatic taste. – 3cl 8.5% vol – 11.90 Euro

Hime Umeshu yuzu liquor – 3cl 15% vol – 9.90 Euro

Kaga Umeshu ume liquor – 3cl 14% vol -10.90 Euro

Suntory matcha liquor – 3cl 14% vol – 8.90 Euro

Daiyame sweet potato shochu – 3cl 25% vol – 11.90 Euro

Kofukuru barley shochu – 3cl 25% vol – 11.90 Euro

**Beniotome Sesame Shochu** This is a very delicate drink which is created from black sesame. This Shochu aged for three years, is strong, aromatic with umami taste. It features long aftertaste and fine roasted aroma. – 3cl 25% vol – 12.90 Euro

## CRAZY CONTINUED

Ming River Baijiu – 3cl 45% vol – 9.90 Euro

Suntory Special Reserve Whiskey – 3cl 40% vol – 18.00 Euro

## COCKTAIL LOOKS FOR A LADY

*Year of the Mule* – homemade gin with Kaffir lime leaves, cardamom & Sichuan pepper, ginger shrub, soda – 15.90 Euro

*Dragon tears* – Jasmine vodka, jasmine tea, tangerine, lime – 16.90 Euro

*The Emperor's Wife* – Kaffir lime gin, tamarinde, cilantro, lemongrass, chili – 18.50 Euro

*Dreaming Princess* - rum, lychee liqueur, rose water, raspberry syrup – 18.50 Euro

## MOCKTAIL LOOKS FOR PEN PAL

Iced yuzu with honey, mint & soda – 8.90 Euro

Lemongrass, Kaffir lime leaves, coconut milk and palm sugar – 8.50 Euro

**Nashi pear drink with sea salt cream cheese topping** This drink offers an incredible variety of tastes from fruity to herbal and refreshing, from creamy and sweet to aromatic and salty. Currently, cream cheese toppings are extremely popular on drinks in China, making these drinks almost desserts. – 9.50 Euro <sup>§</sup>

a: wheat containing gluten, b: crustaceans, c: eggs, d: fish, e: peanuts, f: soy beans, g: milk, h: nuts, i: celery, j: mustard, k: sesame seeds, l: sulphur dioxide and sulfites, m: lupine, n: molluscs – and products derived therefrom  
11: coffein (v): vegetarian (v+): vegan

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# THE GREEN LIGHT DISTRICT DAILY NEWS

## THE EXCEPTIONAL: UNRIVALED JOURNEY OF CULINARY INDULGANCE THROUGH CHINA

8 course tasting menu to travel China, experience adventures and most of all enjoy great food – 95 Euro p.P.

**Dusaidoufu** This tasting menu is our recommendation for those, who visit our restaurant for the first time and want to experience our food in all its facets. The dishes are unusual; there are things to try here, which can rarely be found on a menu in Germany.

This tasting menu is proof for the variety of Chinese cuisine.

This tasting menu is...exceptional.

Our approach: tapioca beets caviar, chicken feet beats lobster tails, 1000 year egg beats foie gras, fingerfood beats silverware. But, do not worry – there will be something to everyone's taste.

(6 course tasting menu (short version) - 79 Euro p.P.)

(vegetarian option available)



## MAIDEN FLIGHT COMPLETED SUCCESSFULLY, BEIJING DUCKS LANDS IN DUSSELDORF

Our traditional Beijing duck menu – 59 Euro p.P. – vegetarian and glutenfree version available



**Beijing** The recipe of Beijing duck is actually quite simple. But it takes almost three days to prepare.

First, the duck is poured with hot water and then seasoned with five spices, salt and sugar. After that, the duck is hung to dry for two days. Every day it is brushed several times with a mixture of honey, water and vinegar. After that comes the baking phase. The duck is baked in the oven, but with the door open. Beijing duck can be clearly distinguished from regular grilled duck by its crispy, elegant and shiny skin. The dish was first mentioned in a 14th century recipe book.

In China, children always occupy a special place in the family - possibly as a result of the one-child policy that has lasted for decades.

When the family comes together to eat Beijing duck, only the children will get the delicious skin, while the parents and grandparents settle for the rest of the meat.

Here is how to eat the duck: First, one of the pancakes is placed on the plate. It should be noted that the pancakes are usually relatively thin and stick together easily. Then the sweet soy cream is spread on the pancake, and strips of cucumber, honeydew melon and spring onion are placed on top, according to taste. And last but not least, of course, duck meat and - even more importantly - a piece of duck skin follow. The pancake is folded from top to bottom and then from right to left and left to right. Ideally this wrap is enjoyed as a fingerfood.

**Reader's guide** – At first sight this thing in front of you might not look like a menu, yet – surprise – it is. In order to avoid misunderstandings, we would like to give you a short introduction on how to read our menu:

1) Each article of this special

newspaper represents a dish of our menu.

2) To choose your favorite dishes, you do not need to study the whole newspaper in detail. All dishes are fully described by the subheaders of each article.

3) The actual headers we use to

get your attention (as every good newspaper does). Within each article, we characterize a specific dish, ingredient or cooking technique. These descriptions are intended to keep you company and entertain you. Yet, reading them is definitely not required.

4) Following the principles of Chinese cuisine, we do not distinguish between starters and mains. Just choose anything from the menu that draws attention. Prices may give indications on the size of the dish, but not necessarily do in every case.

## 007 STYLE: DICED, NOT STIRRED

**Crispy, thin bowl of dough, filled with cubes of lotus roots, celtuce, pine nuts, corn and palm sugar chili sauce (v+) – 19.90 Euro** <sup>a,k</sup>

**Xi'an** Celtuce (Wosun) is a Chinese type of lettuce, which – surprisingly – is cultivated rather for its stem than its leaves. The thick, light green stem is known for its nutty aroma with a slightly smoky aftertaste and can be eaten raw or cooked. Typical ways of preparation include salads, stir frying, pickling and roasting. It is often combined

with chili, rice vinegar or garlic. Celtuce is rich in vitamins and can even be used as gluten-free pasta substitute. According to popular sources this vegetable was originally cultivated in the Mediterranean region and only brought to China during Tang dynasty (early Middle Ages in Europe).

## WONTON REINVENTS ITSELF

**Wonton bowls with crispy king prawns, caramelized walnuts, served with two kind of creams: green Wasabi and orange yuzu miso cream – 28.90 Euro (v possible)** <sup>a,b,c,f,h,j</sup>

**Hongkong** Wonton is a special type of Chinese dumplings, usually served in soup. The term originates from Cantonese language, whereas in Mandarin these dumplings are called huntun. In addition to their use, wonton differ from jiaozi when it comes to the dough, which is drastically thinner for wonton.

However, the same wheat flour is used for both types of dumpling. Wonton are usually formed into small bags or similar to Italian tortellini. Deviating from its common way of preparation, in this dish wonton dough is fried until crispy and then used as a bowl to host other ingredients.

## DUMPLINGS REPORTED TO BRING GOOD LUCK

**Lucky dumplings, filled with ox cheek and pickled mustard vegetables, served on mungo bean puree – 29.90 Euro** <sup>a,f,j</sup>

**Zhejiang** Pickled mustard vegetables (mei gan cai) are a type of fermented vegetables obtained from different varieties of mustard vegetables or cabbage. For this, the vegetables go through an elaborate

process of drying, steaming and salting, with the steps being repeated several times. It is typical for the minority of Hakka people living in Guangzhou as well as for Zhejiang province.



## WORRYING REPORTS FROM YUNNAN EXPEDITION

**Sticky rice balls filled with sweet black sesame paste, accompanied by pickled mustard greens, water chestnut & peanuts (v+) – 25.90 Euro** <sup>a,e,f,k,j</sup>



**Yunnan** For every Chinese holiday there is a corresponding dish that is traditionally eaten on that day. In case of the most important Chinese holiday, Chinese New Year, these are for example dumplings (Jiaozi). Less well known, however, is the Lantern Festival. This takes place on the 15th day after Chinese New Year and marks the end of New Year

celebrations. On this occasion, glutinous rice balls are served, usually with a sweet filling. The version chosen here is a specialty of the Miao minority from the southern provinces of Guizhou and Yunnan. The sticky rice balls are made into a savory dish by combining them with sour and spicy pickled vegetables.

## XIAO LONG BAO

**Dumpling with juicy filling, made of spicy eggplant and potato, served with rice vinegar “caviar” (v+) – 5.00 Euro/piece (min. 4 pieces)** <sup>a,f,k</sup>

**Shanghai** Chinese cuisine is celebrated for its variety of dumplings, ranging from small Jiaozi made from simple wheat dough and heavy Baozi made from yeast dough in the North to sophisticated, rice flour based dim sum from the South. The region around Shanghai is home to the Xiao Long Bao. They are renowned for their special filling with lots of fresh and hot broth. Yet, it is this special stuffing, which makes eating these dumplings a difficult endeavor, at least if you do not want to lose the precious broth. Therefore, Xiao Long Bao are sometimes even served with a straw.

## DONGBEI DIY

**Black sticky rice with eggplant, sweet potato, peanuts cilantro & cucumber, served with sauce made from soy cream, green chili and egg, to be wrapped into lettuce leaves (v+ possible) – 32.90 Euro** <sup>a,c,e,f,k</sup>

**Harbin** Dongbei is the term for Chinas far Northeast, bordering Russia, North Korea and Mongolia. The region consists of the three provinces Liaoning, Jilin, Heilongjiang. During winter times this part of China gets extremely cold with temperatures around -30°C. From a culinary perspective this region is known for its stews, pickled vegetables, but also its famous dumplings and this DIY dish, for which rice, vegetables and sauce are wrapped into lettuce leaves.

## IN LOVE: NOODLES AND SESAME UNSEPERABLE

**Fresh noodles with minced meat sauce, soy cream, sesame cream, young peas, radish and cucumber rolls – 25.90 Euro** <sup>a,f,k</sup>

**Vegan version: Shanghai style fresh noodles with spring onion oil, dark soy sauce and vegetables 24.90 Euro** <sup>a,f</sup>

**Sichuan** For this dish we create a twist on Sichuan streetfood classic dandan noodles. In its original version it is a simple sauce of minced meat fried with soy cream

that is placed on noodles. Yet the name does not reference the ingredients, but is rather derived from the way of offering. Dandan noodles are being transported in big

baskets, hanging from both sides of a long wooden stick that is carried across the sellers shoulders. Dandan translates to wooden stick. Besides Zhajiang noodles and

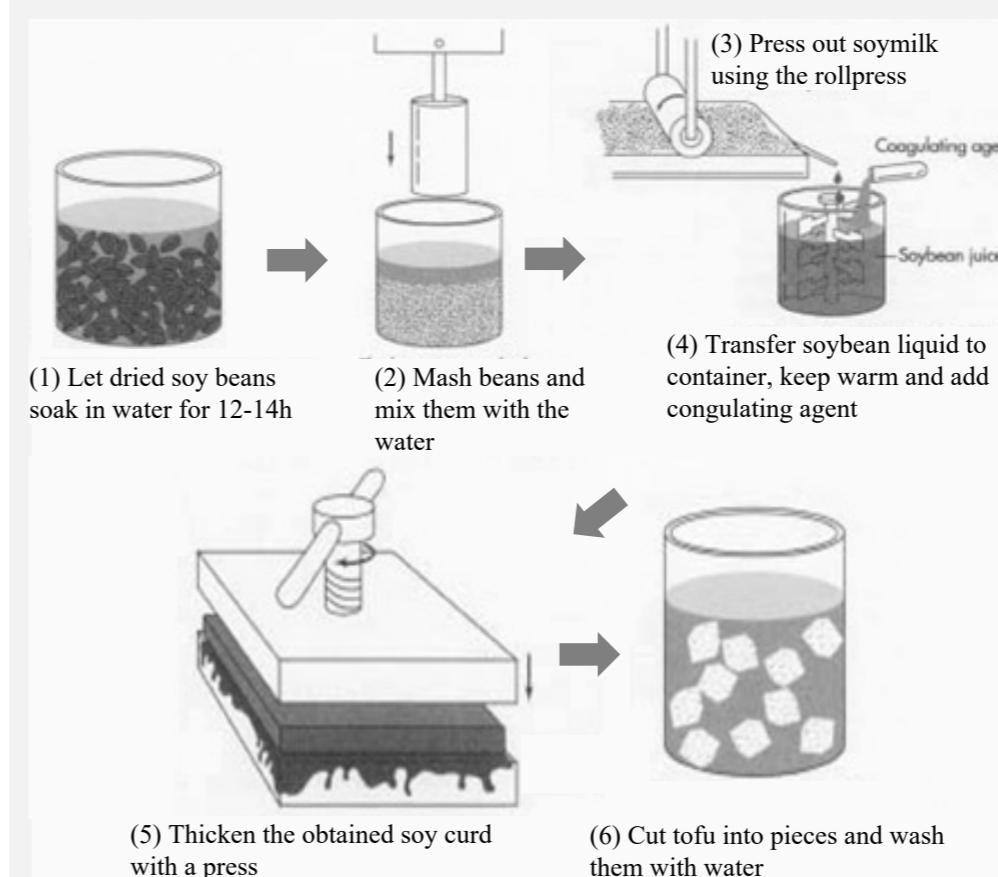
Lanzhou beef noodle soup, these noodles are among China top 10 noodles dishes.

## MAI BEATS MASTER GONG IN TOFU BOULE

**Crispy on the outside, soft and tender on the inside tofu balls with cumin BBQ soy cream (v+) – 19.90 Euro** <sup>a,f,k</sup>

**Xi'an** According to legend, the process of creating tofu was discovered by accident by prince Liu An during the Han dynasty (179-122 BC). It is said that he was

trying to find a potion of immortality. Though historians cannot verify this story, the process of creating tofu is well documented without any doubt.



## MANDARINE VS. LEMON

**White chocolate mousse, filled with yuzu creme & miso blueberry cheesecake (v) – 17.90 Euro** <sup>a,c,e,f,g</sup>

**Changcha** Yuzu is an Asian citrus fruit that, with its round shape, tennis ball-like size and yellow to light orange color, is reminiscent of a mixture of lemon and tangerine. Compared to these fruits, however, the yuzu has a thicker, more wrinkly skin.

Its taste is sour-aromatic, slightly bitter and juicy. In Korea, the fruit is cut into pieces, pickled in honey and later infused with hot water as tea. In Japanese cuisine, on the other hand, it is mainly the peel that is

used, for example as part of a paste with chili pepper. In addition, the juice of the yuzu is used as an ingredient in sauces. Liqueur or wine can also be made from it.

Originally, however, the fruit comes from China and has been cultivated there for thousands of years in the Yangze basin. The Japanese term yuzu, which is also used here, is derived from the Chinese name for this fruit, youzi.

## POT EXPLODED DUE TO UNBEARABLE SPICYNESS

**Varying skewers – to choose from: tofu, vegetables and meat, ready to be dipped into a lukewarm prickly Sichuan pepper broth or a fragrant Sichuan chili broth – 32.90 Euro / 10 skewers** <sup>k</sup>

**Chengdu** Most important for this traditional Sichuan dish is its aromatic broth. Matching local taste typical ingredients for the broth are Sichuan pepper, black pepper, fresh green and red chilis, dried chili flakes and chili oil. Popular flavors of the broth include a refreshing, prickling hot version with Sichuan pepper and fresh chilis as well as a fragrant version, mainly based on chili oil and chili flakes. Originally, the broth was served cold to slightly reduce the spiciness of the dish. In our version it is brought to the table lukewarm. The exciting part of this dish is getting involved in preparation yourself. Everyone can pick skewers according to personal taste and dip these for a longer or shorter period of time into the broth. The ingredients for the skewers are prepared either by precooking or marinating. The name of this dish is bobo ji with bobo being a traditional clay pot, that the broth is served in, and ji meaning chicken, referring to the chicken skewers that were originally used for this dish.

## SPRING COMES WITH FRESH INDULGING TASTE

**Salad of seasonal vegetables (e.g., tonghou, cabbage), squid spaghetti and sauce made from wild garlic and homemade soy sauce (v+ possible) – 22.90 Euro** <sup>a,f,k</sup>

**Guangdong** Soy beans are fundamental for Chinese cuisine. They are an important source of protein in case of tofu while bringing flavour to several dishes as soy paste or soy sauce.

Soy sauce is obtained from fermenting soy beans. Therefore soy beans are cooked first. Afterwards they are mixed with wheat flour or shredded wheat as well as a small amount of mould fungus and pre-fermented for about 3 days. Next, brine is added to the mix and fermentation continues for weeks or months. The amount of salt added determines speed of fermentation as well as taste and smell.

Fermentation brings both salty and umami flavours to soy sauce. Umami is a fifth type of flavour – besides salty, sweet, sour and bitter – and gives dishes additional depth. In soy sauce this flavour originates from natural glutamate, which is found in soy sauce. Other examples of umami flavour are mushrooms, especially shiitake, seaweed, hard cheeses such as parmesan and certain types of meat and fish.

## TROPICAL HIGH BRINGS TASTINESS

**Flambée pineapple with caramel sauce, coconut ice cream (v) – 12.90 Euro** <sup>g</sup>

**Hainan** Instead of having creams and cakes after the main course as it is common for European cuisine, in China or East Asia there is usually only a fruit plate at the end of the meal. Typically, such plates will

include pieces of watermelon or orange wedges. Also, combinations of different fruits, served as fruit salad is quite common. Sometimes these even feature surprising ingredients such as mayonnaise.