

CHILLI CLUB



ASIAN RESTAURANT & BAR
WOK | CURRY | SUSHI

ASIAN SOUL FOOD

If you love Asian cuisine, you've come to the right place! A great variety, creative and 100% delicious. Our CHILLI CLUB concept focuses on sushi, woks, curries and many other Asian dishes that combine the uniqueness and spirituality of Asia with European influences. Always there: top culinary quality, diversity and freshness! And of course, a first-class service from our top employees. Furthermore, we attach particular importance to fairly traded products and sustainability. Relax in a pleasant lounge atmosphere and enjoy our Asian Soul Food! Food that caresses the soul.

We at the CHILLI CLUB are particularly committed to high quality training. Our apprentices are trained with a lot of know-how and passion and are well prepared for a successful gastronomic career after their time with us.

ALLERGY INFORMATION: ALL DISHES MAY CONTAIN TRACES OF SESAME, NUTS AND SOYA. THE LIST OF ALLERGENS AND ADDITIVES CAN BE FOUND ON THE LAST PAGE.



GOOD TO KNOW



PEA CRESS

This specialty, which is wrongly called pea cress, is in fact the young sprouts of peas and not a type of cress. This delicious vegetable consists of the tender leaves, stems and tendrils of the little pea plants.



TOBIKO

Tobiko is the roe of the fly fish. It is fish eggs, similar to those coming from the more famous caviar, made from the eggs of the sturgeon.

The caviar of the fly fish is also a delicacy.



UNAGI

Unagi is the Japanese word for freshwater eel and is a Japanese specialty, which is prepared in a very elaborated process.



SHICHIMI TOGARASHI

The “seven-spices-chilli-pepper” is a common Japanese mixture consisting of 7 ingredients.



MALDON SEA SALT

Delicate crunchy sea salt flakes, that present a perfect and balanced composition of natural minerals. They refine every dish with a fresh, intense and pure taste.



EDAMAME

The Japanese term edamame means “beans at the branch” and refers to the immature soya beans on one hand as well as to the prepared and very famous Japanese starter.



FAMILY & FRIENDS STYLE

“SHARE YOUR DINNER”

TO BEGIN WITH

CHILLI CLUB BREAD MIX

CHILLI CLUB bread | Papadam (Indian cracker) | naan bread |
mango chilli dip | curry Dip | chilli sesame dip

STICKS | TAPAS | SUSHI

SPRING ROLL VARIATION

HOLY WAN TAN

THAI CHICKEN SATAY

BEEF SATAY “TOKYO STYLE”

CHILLI CLUB’S CALIFORNIA SUSHI ROLL

SURF ‘N’ TURF SUSHI ROLL

MAIN COURSE

TRANCHES OF GRILLED BLACK ANGUS BEEF FILLET

Asia hollandaise

GRILLED BLACK TIGER PRAWNS

herb gremolata

BAKED THAI DUCK

honey teriyaki finish

WE SERVE:

Thai asparagus | cauliflower | edamame | sesame butter sweet potato fries |
mango chilli dip | jasmine rice

DESSERT

CHILLI CLUB DESSERT VARIATION

served in the middle of the table

PER PERSON 55€
(FOR 4 PEOPLE
OR MORE)

SUSHI

SURF 'N' TURF

€ 16

Black Angus beef fillet sashimi | tempura prawns_{a1,b} |
avocado | cucumber | togarashi mayo_{3,k} | cherry yaki_{1,a1,f,k}

UNAGI PRAWN

€ 16

tempura prawn_{a1,b} | unagi topping | sesame |
cucumber | cherry yaki_{1,a1,f,k}

SPICY TUNA

€ 15

spicy Yellowfin tuna tartar_{a,f,k} | cucumber | leek |
tobiko_d | new style sauce_{a,f,k}

CREAMY SALMON

€ 15

tempura salmon fillet_{a1} | cream cheese_g | avocado |
cucumber | tobiko_d

CHILLI CLUB'S CALIFORNIA

€ 16

surimi_{1,2,a,b} | sashimi salmon fillet flambé | avocado | cucumber |
cream cheese_g | spiced sesame pearls_{a1,k} |
spicy mayo_{3,k} | mango chutney

JOSHI'S PRAWN

€ 15

fried in tempura dough_{a1} | prawns_b | Thai asparagus |
avocado | teriyaki sauce_{a,f}

CRISPY TUNA

€ 16

fried in tempura dough_{a1} | tuna | sweet pepper | avocado |
tobiko_d | teriyaki sauce_{a,f}

PRINCE

€ 14

fried in tempura dough_{a1} | salmon fillet | avocado | asparagus |
mango chilli dip₃ | sesame

CRISPY CHICKEN

€ 14

fried in tempura dough_{a1} | chicken breast fillet | avocado | leek |
sesame | new style sauce_{f,k}





OUR CHERRY YAKI IS A HOMEMADE CREATION OF FRUITY TERIYAKI SAUCE WITH CHERRY FLAVOUR.

SUSHI



VEGAN LAXX ROLL

€ 15

vegan salmon sashimi topping | baked asparagus |
sweet pepper | spring onions | spicy mayo_{3,k} |
spiced sesame pearls_{a1,k} | chives



GREEN VEGAN ROLL

€ 14

vegan "prawns"_{a1,f} | cucumber | spring onions | avocado topping |
togarashi mayo_{3,k} | spicy teriyaki | rocket salad



PURE VEGAN ROLL

€ 14

vegan "prawns"_{a1,f} | sweet pepper | cucumber |
avocado topping | new style sauce_{a1f,k} | spicy mayo_{1,3,k}



CRISPY VEGAN

€ 14

baked in tempura dough_{a1} | avocado | asparagus |
rocket salad | mango chilli dip₃



CREAMY VEGGIE

€ 14

cream cheese₉ | cucumber | avocado | avocado topping |
mango chutney | togarashi mayo_{3,k} | shiso

CHILLI CLUB SUSHI MIX

€ 20

Enjoy the surprise from our sushi chef.



SASHIMI

SASHIMI VARIATION

€ 19

sashimi mix – tuna | salmon fillet

THUNFISCH & LACHS SASHIMI VARIATION “NEW STYLE” € 20

tuna | salmon fillet | flamed | sesame oil | chilli |

new style sauce_{a,f,k} | soya sauce_a |

garlic | black native pepper

BEEF SASHIMI

€ 16

Black Angus beef fillet sashimi flamed | ponzu sauce_{a1,f} |

brown butter_g | spring onions | black native pepper



SUSHI-SASHIMI SHIP

CHILLI CLUB SPECIAL FOR 2 PEOPLE

€ 56

- 3 sushi rolls of your choice
- tuna and salmon fillet sashimi
- 2 tempura prawns_{a1,b}
- nigiri mix

STARTER



BREAD MIX

€ 8

CHILLI CLUB bread_{a1,k} | Papadam (Indian cracker) |
naan bread_{a1} | mango chilli dip_{a1,c,j} |
curry dip₃ | chilli sesame dip_{a1,3,c,g,k}



EDAMAME BEANS

€ 8

steamed Japanese beans_{a1,f,k} | coarse sea salt | lemon



SPICED EDAMAME

€ 9

steamed Japanese beans_{a1,f,k} |
marinated with sesame and ginger & soya_{a1,f,k}



SEAWEED WAKAME

€ 7

Goma seaweed salad marinated with sesame_{1,a1,f}

SPRING ROLLS

€ 10

chicken_{a1,f} | vegetables_{a1,f} | mango chilli dip_{a1,c,j}

HOLY WAN TAN

€ 10

crispy Wan Tan_{a1,b,d,f} | chicken | Thai basil |
chilli sesame dip_{a1,3,c,g,k}

KING PRAWN SATAY

€ 16

prawns baked in tempura dough_{a1} | mango chilli dip_{a1,c,j} |
teriyaki chilli sauce_{a1,f}

THAI CHICKEN SATAY

€ 12

chicken breast fillet "Thai style" | curry | coconut |
spicy peanut sauce_{2,4,a,e,f}

BEEF SATAY "TOKYO STYLE"

€ 13

Black Angus beef | coriander | black native pepper |
teriyaki chilli sauce_{a1,f}

GYOZA

€ 10

Chinese dumplings_{a1,f,k} with chicken & vegetables in
brown butter | ginger sesame vinaigrette |
spring onions | sesame

SHARE YOUR FOOD

**OUR TIP: ORDER DIFFERENT DISHES AND SHARE EVEN
MORE CULINARY DELIGHT!**





STICKS & TAPAS

(FOR 2 PERSONS) | € 30

SPRING ROLL VARIATION

chicken_{a1,f} | vegetables_{a1,f}

HOLY WAN TAN

crispy Wan Tan_{a1,b,d,f} | chicken | Thai basil | chilli sesame dip_{a1,3,c,g,k}

PRAWN SATAY

grilled prawns | black native pepper | teriyaki chilli sauce_{a1,f}

THAI CHICKEN SATAY

chicken breast fillet "Thai style" | curry | coconut |
spicy peanut sauce_{2,4,a,e,f}

BEEF SATAY "TOKYO STYLE"

Black Angus beef | black native pepper | teriyaki chilli sauce_{a1,f}

CHILLI SESAME DIP_{a1,3,c,g,k}

MANGO CHILLI DIP_{1,c}

CHILLI CLUB COLESLAW_{2,4,a,e,k}

spicy marinated



**ALL OUR SALADS ARE ALSO AVAILABLE AS
VEGETARIAN OR VEGAN ALTERNATIVE.**

BOWLS & SALAD

CHILLI CLUB BOWL

€ 19

salmon and tuna sashimi | cucumber | avocado |
cherry tomatoes | edamame | tobiko_d | shiso | sesame |
ponzu sauce_{a1,f} | new style sauce_{a,f,k} | sushi rice



BUDDHA BOWL

€ 18

fried vegan "prawns"_{a1,f} | tandoori cauliflower |
roasted peanuts with chilli & lime_{a1,e} | Asian cucumber salad |
cherry tomatoes | radish | Chilli Club coleslaw_{2,4,a,e,k} | quinoa |
mango chilli dip_{a1,3,e} | teriyaki sauce_{a1,f}

SURF 'N' TURF BOWL

€ 20

Black Angus beef | prawns_b | marinated radish |
Asian cucumber salad | edamame | Chilli Club coleslaw_{2,4,a,e,k} |
wakame_{1,4,k} | spicy wasabi peanuts_{a1,e,f} | quinoa |
herb gremolata_k | ponzu sauce_{a1,f}

CRISPY CHICKEN BOWL

€ 19

chicken breast fillet in tempura dough_{a1} | edamame |
cherry tomatoes | tandoori cauliflower | Chilli Club coleslaw_{2,4,a,e,k} |
roasted peanuts with chilli & lime_n | spicy peanut sauce_{2,4,a,e,f} |
teriyaki sauce_{a1,f} | jasmine rice

CAESAR SALAD

€ 16

romaine lettuce | chicken breast fillet | cherry tomatoes |
cucumber | Parmesan cheese_g | roasted cashew nuts |
Caesar dressing_{1,11,a1,c,g,j} | Chilli Club bread_{a1,k}

**Our Chilli Club Bowl is also available with vegan salmon and
our Crispy Chicken Bowl with vegan chicken breast.**

ASIAN AUTHENTICS

KING PRAWN THAI STYLE

€ 29

350g prawns_b | coconut tomato stock_g | garlic | ginger |
cashew crunch | chilli | coriander | spring onions | naan bread_{a1} |
cucumber wakame salad_k

SOY SALMON

€ 25

salmon fillet confits | wok potatoes_k | spring onions | pak choy |
cherry tomatoes | brown butter_g | ponzu sauce_{a1,f} |
passion fruit gel | poppadum

MODERN ASIA

SURF 'N' TURF

€ 35

200g Black Angus beef fillet | prawns_b |
Asian hollandaise_{a,c,f,g}

12 HOUR BEEF

€ 30

sous vide | Black Angus beef |
black barbecue sauce_{1,2,a1,f} | black native pepper

THAI DUCK

€ 27

baked_a | honey teriyaki sauce_{a1,f} | herb topping_j

PLEASE CHOOSE ONE OF THE FOLLOWING SIDE ORDERS:

- Thai asparagus | cauliflower | edamame | sesame butter_{g,k}
- jasmine rice
- sweet potato fries | mango chilli dip_{a1,c}
- small wok potatoes | sesame oil | spring onions | sea salt

CURRIES

OUR CURRIES ARE SERVED
WITH JASMINE RICE.

CHILLI'S BUTTER CHICKEN

€ 20

oven-baked chicken breast fillet in savoury yoghurt
butter marinade_g | coconut tomato stock | ginger |
sweet pepper | pak choi | cauliflower | spring onions

MUMBAI CURRY

€ 20

yellow curry | salmon fillet | prawns_g | cauliflower |
edamame | carrots | sweet pepper

MASAMAN BEEF CURRY

€ 20

red Masaman curry | Black Angus beef | carrots | pak choi |
sweet pepper | potatoes | pointed cabbage | cherry tomatoes

WOKS

THE BASE OF OUR WOK DISHES ARE
SWEET PEPPER, CARROTS, POINTED
CABBAGE AND SPROUTS.

CRISPY CHICKEN WOK

€ 19

chicken breast in tempura dough_{a1} | pak choi | edamame |
teriyaki sauce_{a1,f} | honey sesame

RED THAI WOK

€ 20

Black Angus beef | Thai mango | pak choi |
piquant red Thai curry sauce

ROASTED DUCK WOK

€ 20

glazed Thai duck_{a1} | pak choi | edamame | spicy duck sauce_{a1,f}

Please choose between jasmine rice or Chinese noodles_a.

ALL WOK DISHES ARE AVAILABLE AS
VEGAN ALTERNATIVE.



DESSERTS

HOT CHOCOLATE

€ 10

hot, juicy chocolate cake_{a,c,g,h} | fluid inside |
tonka bean ice cream_{c,g}

CHILLI CLUB CRÈME BRULÉE

€ 9

white chocolate | espresso bean_{g,c,g} | nutella ice cream_{f,g,h2}

TOKYO STREET CHEESE CAKE_{a,c,g}

€ 9

mango passion fruit sauce | wild berry kiss

HOMEMADE SORBET AND ICE CREAM_g

Scoop € 2,50

CHILLI CLUB DESSERT VARIATION

€ 19

SPARKLING & CHAMPAGNER

CRÉMANT ROSÉ BRUT

Jülg | Palatinate | Germany

0,10L € 6

0,75L € 36,50

PROSECCO SPUMANTE BRUT

Vinicola Sartori | Negrar | Italy

0,10L € 5,20

0,75L € 33,50

CHANDON GARDEN SPRITZ

sparkling | unique | orange flavoured

0,10L € 6,30

0,75L € 39,50

HUGO ROSÉ

Prosecco Spumante | elderflower syrup | lime |
soda | mint

0,20L € 7,50

CLEMENTINO TONIC

Caffo Clementino | tonic water₁₀

0,20L € 7,50

APEROL SPRITZ

Prosecco Spumante | Aperol₁ | orange | soda

0,20L € 7,50

LILLET BERRY

Lillet Blanc | Schweppes Wild Berry | berry mix

0,20L € 7,50

MOËT & CHANDON IMPÉRIAL

generous | lively | harmonious

0,375L € 51

0,75L € 81

MOËT & CHANDON ICE IMPÉRIAL

fresh | fruity | intense

0,75L € 91

MOËT & CHANDON ICE IMPÉRIAL ROSÉ

delicious | lively | refreshing

0,75L € 98



ROSÉ WINE

GRECÌA ROSATO DI NEGROAMARO

Paololeo | Negroamaro | Italy

varietal: Susumaniello, 12,5% vol.

lively freshness | fascinating fragrance | full, well-rounded taste

0,20L €7,90

0,75L € 29

PASSITIVO ROSATO DI PRIMITIVO

Paololeo | Apulia | Italy

varietal: Primitivo, 12,5% vol.

fresh | berries | balanced

0,20L € 7,90

0,75L € 29

A. DIEHL MERLOT ROSÉ

“EINS ZU EINS” FEINHERB

A. Diehl | Palatinate | Germany

varietal: Merlot, 12% vol.

fruity | juicy | very drinkable

0,20L € 7,90

0,75L € 29



OPEN WHITE WINES

CHILLI CLUB Edition – Riesling

Andreas Bender | Mosel-Ruwer | Germany

varietal: Riesling, 12% vol.

light | minerally | intense

0,20L € 7,20

0,75L € 25,50

MUTMACHA! RIESLING

Cusanus | Mosel | Germany

varietal: Riesling, 12,5% vol.

balanced acid | tender fruits |

the Leaders Club wine project

0,20L € 7,50

0,75L € 27,50

GLIMMERSCHIEFER RIESLING feinherb

Loersch | Mosel | Germany

varietal: Riesling, 10% vol.

light | full-bodied | sharp

0,20L € 7,90

0,75L € 29

LOERSCH APOTHEKE KABINETT fruchtsüß

Loersch | Mosel | Germany

varietal: Riesling, 9% vol.

fine sweetness | fruity acid | long fruity echo

0,20L € 8,50

0,75L € 31

LORENZ & SÖHNE LIEBESSPIEL fruchtsüß

Lorenz & Söhne | Nahe | Germany

varietal: Siegerrebe, Muskateller 8,2% vol.

seductive | cheerful | intense

0,20L € 7,90

0,75L € 29

PFANNEBECKER GRAUBURGUNDER BANKETT

Pfannebecker | Rhenish Hesse | Germany

varietal: Grauburgunder, 12,5% vol.

light | fruity | animating

0,20L € 7,90

0,75L € 29

PFAFFMANN SILBERBERG GRAUBURGUNDER

Karl Pfaffmann | Palatinate | Germany

varietal: Grauburgunder, 13,5% vol.

fine juicy | lively | fresh

0,20L € 7,90

0,75L € 29

ST. ANTONY WEISSBURGUNDER

St. Antony | Rhenish Hesse | Germany

varietal: Weißburgunder, 12% vol.

light | fruity | pleasant

0,20L € 7,90

0,75L € 29

OPEN WHITE WINES

LORENZ & SÖHNE PUNKTLANDUNG WEISSBURGUNDER

Lorenz & Söhne | Nahe | Germany
varietal: Weißburgunder, 12,5% vol.
clear | animating | fresh

0,20L € 7,70
0,75L € 28

BASSERMANN-JORDAN SAUVIGNON BLANC

Bassermann-Jordan | Palatinate | Germany
varietal: Sauvignon Blanc, 12% vol.
dry | fruity | aromatic

0,20L € 7,90
0,75L € 29

DIEHL BLANC DE NOIR "EINS ZU EINS"

Diehl | Palatinate | Germany
varietal: Merlot, 13% vol.
exotic | elegant | rich in finesse

0,20L € 7,90
0,75L € 29

LUGANA CAMILLA MALAVASI DOC

Malavasi | Lombardy | Italy
varietal: Trebbiano, 13% vol.
distinctive | fresh | fruity

0,20L € 8,70
0,75L € 32

PORCUPINE RIDGE SAUVIGNON BLANC

Boekenhoutskloof | Western Cape | South Africa
varietal: Sauvignon Blanc, 13% vol.
typic | clear | brilliant

0,20L € 7,70
0,75L € 28

DELHEIM CHENIN BLANC

Delheim | Stellenbosch | South Africa
varietal: Chenin Blanc, 13,5% vol.
powerful acid | light | pleasant

0,20L € 7,90
0,75L € 29

STIMSON ESTATE CELLARS CHARDONNAY

Chateau Ste. Michelle | Washington | USA
varietal: Chardonnay, 13,5% vol.
fruity | pleasant spiciness | fresh acid

0,20L € 7,90
0,75L € 29



BOTTLES WHITE WINE | 0,75L

MOLITOR WEHLENER KLOSTERBERG *

€ 54

Markus Molitor | Moselle Saar Ruwer | Germany
varietal: Pinot Blanc, 12,5% vol.
mineraly | full-bodied | fresh acid

MARKUS SCHNEIDER HULLABALOO

€ 39

Markus Schneider | Palatinate | Germany
varietal: Sauvignon Blanc, Viognier, 13% vol.
dry | expressive | fine

MARKUS SCHNEIDER GRAUBURGUNDER

€ 39

Markus Schneider | Palatinate | Germany
varietal: Grauburgunder, 12,5% vol.
brilliant | fine fruits | powerful and creamy

CLOUDY BAY TE KOKO SAUVIGNON BLANC

€ 79

Cloudy Bay | Marlborough | New Zealand
varietals: Sauvignon Blanc, 13% vol.
exotic | pleasant acid | complex | long finish

CLOUDY BAY SAUVIGNON BLANC

€ 61

Cloudy Bay | Marlborough | New Zealand
varietal: Sauvignon Blanc, 13% vol.
pure | intense | fruity

STAG'S LEAP WINE CELLARS CHARDONNAY "KARIA"

€ 59

Stag Leap's Wine Cellars | Nappa Valley | USA
varietal: Chardonnay, 14,5% vol.
fresh | elegant | rich in finesse

BOTTLES WHITE WINE | 0,75L

CAPE MENTELLE SAUVIGNON BLANC – SÉMILLON

€ 49

Cape Mentelle | Margaret River | Australia
varietal: Sauvignon Blanc, Semillon, 12% vol.
intense | elegant | minerally

CHATEAU STE. MICHELLE “EROICA” RIESLING

€ 52

Chateau Ste. Michelle | Washington | USA
varietal: Riesling, 12% vol.
fruity | juicy | voluminous

DOMAINE WILLIAM FÈVRE CHABLIS

€ 56

William Fèvre | Burgundy | France
varietal: Chardonnay, 13% vol.
minerally | filigree | complex fruit

TIME FOR WINE:
ENJOY OUR FASCINATING WINES.
WHETHER RED, WHITE OR ROSE.



OPEN RED WINES

CHILLI CLUB Edition – Cuvée

Andreas Bender | Palatinate | Germany

varietal: Pinot Noir, Merlot, Cabernet Sauvignon, 13% vol.

distinct | elegant | mild

0,20L € 7,20

0,75L € 25,50

PFAFFMANN MERLOT

Pfaffmann | Palatinate | Germany

varietal: Merlot, 13,5% vol.

fruity | harmonious | soft

0,20L € 7,70

0,75L € 28

PRIMITIVO DI MANDURIA PASSO DEL CARDINALE

Paololeo | Apulia | Italy

varietal: Primitivo, 14% vol.

elegant | intense | full-bodied

0,20L € 7,90

0,75L € 29

RÉSERVE DU COCHONNET ROUGE

Badet Clément | Languedoc-Roussillon | France

varietal: Merlot, Syrah, Cabernet Sauvignon, 13,5% vol.

dry | powerful | full-bodied

0,20L € 7,70

0,75L € 28

MONTECILLO RIOJA CRIANZA

Montecillo | Rioja | Spain

varietal: Garnacha, Tempranillo, 13,5% vol.

fruity | velvety | soft

0,20L € 7,90

0,75L € 29

FINCA LAS MORAS

LOS INTOCABLES BLACK MALBEC

Finca las Moras | San Juan | Argentina

varietal: Malbec, 13,5% vol.

deep dark | intense | fruity

0,20L € 8,50

0,75L € 31

WYNNS SHIRAZ

Wynns | Coonawarra | Australia

varietal: Shiraz, 13,6% vol.

silky | full-bodied | harmonious

0,20L € 8

0,75L € 30

PENFOLDS KOONUNGA HILL SHIRAZ CABERNET

Penfolds | Koonunga Hill | Australia

varietal: Shiraz, Cabernet, 14,5% vol.

berry | fruity | floral | spicy

0,20L € 8,50

0,75L € 31



BOTTLES RED WINE | 0,75L

AMARONE DELLA VALPOLICELLA DOCG

€ 59

Sartori di Verona | Veneto | Italy

varietal: Rondinella, Corvina Veronese, Corvinone,

Oseleta, Croatina, Rondinella 15,5% vol.

deep ruby red | fruity flavours | fine and clear minerality

FANTINI EDIZIONE CINQUE AUTOCTONI

€ 53

Farense | Apulia | Italy

varietal: Montepulciano, Primitivo, Sangiovese,

Negramaro, Malvasia Nera, 14,5% vol.

aromatic | full-bodied | outstanding

MARQUES DE RISCAL RESERVA XR DOC

€ 58

Marques de Riscal | Rioja | Spain

varietal: Graciano, Tempranillo, 14,5% vol.

elegant | balanced | rounded tannins

FETZER 1000 STORIES BOURBON BARREL AGED ZINFANDEL

€ 51

Fetzer Wines | California | USA

varietal: Zinfandel, Petit Syrah, Pinot Noir, Carignan, 14,5% vol.

very complex | intense | profound

ROBERT MONDAVI NAPPA VALLEY CABERNET SAUVIGNON

€ 70

Robert Mondavi | California | USA

varietal: 84% Cabernet Sauvignon, 8% Cabernet Franc,

5% Merlot, 3% Petit Verdot, 14% vol.

deep ruby red | fruity flavours | fine and clear minerality

MONTGRAS INTRIGA CABERNET SAUVIGNON

€ 39

Vina Montgras | Maipo Valley | Chile

varietal: Cabernet Sauvignon, 14% vol.

smooth | concentrated | powerful





DRAFT BEER

BECK'S_{a3}

fresh | pure | real

0,30L € 3,90

0,50L € 5,90

HAAKE BECK KRÄUSEN_{a1,a3}

unfiltered | nordic | fine yellow

0,30L € 3,90

0,50L € 5,90

FRANZISKANER_{a1,a3}

fresh | subtle | savoury

0,30L € 3,90

0,50L € 5,90

BOTTLED BEER



BECK'S_{a3}

fresh | pure | real

0,33L € 3,90

BECK'S ALKOHOLFREI_{a3}

nordic | clear | good

0,33L € 3,90

TIGER BEER_{a3}

asiatic | fresh | golden

0,33L € 3,90

CORONA_{a3}

mild | flowery | light

0,355L € 6

SAN MIGUEL_{a3}

clear | refreshing | sparkling

0,33L € 4,90

FRANZISKANER ALCOHOL FREE_{a1,a3}

vitalizing | refreshing | alcohol free

0,50L € 5,90

FRANZISKANER KRISTALL_{a1,a3 0}

sparkling | fruity | elegant

0,50L € 5,90

FRANZISKANER DUNKEL_{a1,a3}

full-bodied | velvety | smooth

0,50L € 5,90

VITAMALZ_{a3}

refreshing | malty | alcohol free

0,33L € 3,90

HOMEMADE LEMONADES | 0,40L

ELDER MINT	€ 5,90
CUCUMBER	€ 5,90
LEMON LIME	€ 5,90
WILD BERRY	€ 5,90

HOMEMADE ICE TEAS | 0,40L

GINGER	€ 5,90
ELDER	€ 5,90
PEACH	€ 5,90
STRAWBERRY VANILLA ₁	€ 5,90
WILD BERRY	€ 5,90
LEMON LIME GINGER _{1,3,l}	€ 5,90

CHILLI CLUB GLASSES

You like our glasses?

- Set of 4 tumblers € 20
- Set of 4 long drink glasses € 25



Take a look at our online shop:
gastroconsulting-shop.de





PRE & AFTER DINNER COCKTAILS

ROSSINI

€ 10,50

Moët Imperial Black | strawberry,

BELLINI

€ 10,50

Moët Imperial Black | peach

LILLET CLUB

€ 10,50

Moët Imperial Black | Lillet Blanc | cucumber

OLD CUBAN

€ 10,50

Moët Imperial Black | Ron Pampero Blanco | lime juice | mint

TIRAMISU

€ 9,90

Stolichnaya Vodka | Borsci San Marzano |
Elixir di Caffé | espresso | sugar

ESPRESSO MARTINI

€ 9,90

Stolichnaya Vodka | Elixir di Caffé | espresso_g

WHITE RUSSIAN

€ 9,50

Stolichnaya Vodka | Elixir di Caffé | cream_g

COSMOPOLITAN

€ 9,50

Stolichnaya Vodka | Cointreau | lime juice | cranberry juice

MANHATTAN

€ 9,50

Canadian Club | Antica Formula | angostura bitters

GIMLET

€ 9,50

Tanqueray Gin | lime juice

DAIQUIRI

€ 9,50

Ron Pampero Blanco | lemon juice | sugar | crusted sugar

OLD FASHIONED

€ 9,90

Makers Mark | angostura bitters | orange | sugar

NEGRONI

€ 9,90

Tanqueray Gin | Campari | Antica Formula



FIZZES & SOURS

CLEMENTINO VIVA

€ 9,90

Clementino | sugar | lemon juice | egg white_c

SAKE PEACH SOUR

€ 9,90

Choya Sake Junmai | Pepino Peach | sugar | lemon

APEROL SOUR

€ 9,90

Aperol₁ | orange | sugar | lemon

WHISKEY SOUR

€ 9,90

Makers Mark | sugar | lemon | egg white_c

GIN FIZZ

€ 9,90

Tanqueray Gin | sugar | lemon | soda

MELON FIZZ

€ 9,90

Melon liqueur₁ | sugar | lemon | soda

RHABARBER FIZZ

€ 9,90

Rhubarb liqueur₁ | sugar | lemon | soda

CARIBBEAN & FANCY COCKTAILS

GIN BUCK

€ 9,90

Tanqueray Gin | lemon | ginger ale_{1,3}

SOLERO

€ 9,90

Stolichnaya Vodka | Licor 43 | vanilla syrup₁ |
passion fruit | orange | cream_g

ORIENTAL PUNCH

€ 9,90

Borsci San Marzano | lemon juice | sugar | black tea | mint

MOSCOW MULE

€ 9,90

Stolichnaya Vodka | lime juice | Ginger Beer

BOMBAY CRUSHED

€ 9,90

Bombay Sapphire | kumquats |
white cane sugar | passion fruit juice

LONG ISLAND ICED TEA

€ 12

Tanqueray Gin | Stolichnaya Vodka | Triple Sec |
Jose Cuervo Silver | Ron Pampero Blanco | lemon | Coca-Cola_{1,3,9,11}

MAI TAI

€ 12

Ron Pampero Blanco | Old Pascas Jamaica Rum | Triple Sec |
almond_{h1} | lime juice | pineapple₃ | Old Pascas 73%

PIMM'S CUP

€ 9,90

Pimm's | ginger ale_{1,3} | cucumber | orange | lemon

LYNCHBURG LEMONADE

€ 9,90

Jack Daniel's | Triple Sec | sprite | lime wedges

GIN BASIL SMASH

€ 10,50

Tanqueray Gin | basil | lime juice | sugar syrup

MOJITO

€ 10,90

Ron Pampero Blanco | lime juice |
white cane sugar | mint | soda

CAIPIRINHA

€ 9,90

Pitu Cachaça | lime juice | white cane sugar

CARIBBEAN & FANCY COCKTAILS

HERBSTBLÜTE

€ 9,90

Stolichnaya Vodka | elderflower syrup | lemon juice |
passion fruit | orange

PLANTERS PUNCH

€ 10,50

Old Pascas Jamaica Rum | grenadine | orange | pineapple₃ |
lemon | angostura bitters | nutmeg

LIGHTS OF HAVANA

€ 9,90

Melon liqueur₁ | Malibu | fresh lime juice | orange | pineapple₃

SINGAPORE SLING

€ 10,50

Tanqueray Gin | Cherry Heering | D.O.M. Benedictine |
Cointreau | grenadine | lime juice | angostura bitters | soda

PIÑA COLADA

€ 9,90

Ron Pampero Blanco | pineapple₃ | coconut_{g,h1} | cream_g

FROZEN MANGO DAIQUIRI

€ 9,90

Ron Pampero Blanco | fresh lemon juice | mango_{1,3,f} | sugar

FROZEN MANGO MARGARITA

€ 9,90

Jose Cuervo Silver | Cointreau | lime juice | mango_{1,3,f}

FROZEN STRAWBERRY MARGARITA

€ 9,90

Jose Cuervo Silver | Cointreau | lime juice | strawberry₁

FROZEN STRAWBERRY DAIQUIRI

€ 9,90

Ron Pampero Blanco | lemon juice | strawberry₁

SEX ON THE BEACH

€ 9,90

Stolichnaya Vodka | Pepino Peach | lime | cranberry |
pineapple₃ | grenadine

DRIVERS – ALCOHOL FREE

COOL MANGO

€ 7,50

mango₃ | orange | lemon | coconut | fresh mint

CHINA TOWN

€ 7,50

orange | pineapple₃ | lemon | elderflower syrup

IPANEMA

€ 7,50

lime | white cane sugar | lime juice | ginger ale_{1,3}

KUMITO

€ 7,50

ginger ale_{1,3} | passion fruit | lime juice | cumquats | mint

SAFER SEX

€ 7,50

pineapple₃ | cranberry | lime juice | grenadine

SMASHED HERBS

€ 7,50

coriander | orange | passion fruit | ginger syrup |
lime juice | ginger ale_{1,3}

VIRGIN MOJITO

€ 7,50

mint | white cane sugar | lime juice | ginger ale_{1,3}

**SHAKEN OR STIRRED?
MOST IMPORTANT VIRGIN!**



GIN | 4cl

SLAIT GIN

€ 8,50

Bremen, Germany, 45% vol.

botanicals: pepper | chilli | orange | lemon | cinnamon oil

SLAIT BERRY

€ 8,50

Bremen, Germany, 41% vol.

botanicals: pepper | chilli | lemon | raspberry

ROKU GIN

€ 8,50

Osaka, Japan, 43% vol.

botanicals: cherry blossom | yuzu | pepper

HUMBOLDT

€ 9

Bremen, Germany, 43% vol.

botanicals: congona | angostura | guarana | pimento

FREIGEIST – alcohol free

€ 7

Bremen, Germany, 0% vol.

botanicals: coriander | lavender | orange | cinnamon

GIN MARE

€ 9,50

Vilanova i la Geltrú, Spain, 42,7% vol.

botanicals: rosemary | juniper

GIN SUL

€ 9,50

Hamburg, Germany, 43% vol.

botanicals: cinnamon | pimento | lavender | rose

BROCKMAN GIN

€ 9,50

London, England, 40% vol.

botanicals: cinnamon | blackberry | blueberry | coriander

HENDRICK'S

€ 9

Girvan, Scotland, 41,3% vol.

botanicals: cucumber | lemon

MONKEY 47

€ 9,50

Black Forest, Germany, 47% vol.

botanicals: 47 different ones like lemon | orange | lavender



SLAIT GIN
BREMEN'S PEPPERY ANSWER TO THE
MULTIFACETED WORLD OF GIN.

The name "SLAIT" is Low German and means the hammering down of the stakes that take care of and save the waterfront. Exactly here at the river Weser the idea of an edgy and peppery gin was born at the beginning of 2022. Origin: Bremen, Germany, 45% vol.

VODKA | 4cl

STOLICHNAYA	€ 8
HAKU VODKA	€ 8
GREY GOOSE	€ 10
BELVEDERE	€ 10
ABSOLUT	€ 8

RUM | 4cl

RON ZACAPA 23 AÑOS	€ 10
RON BOTUCAL RESERVA EXCL. 12 AÑOS	€ 10
DON PAPA BAROKO	€ 10
KIRK & SWEENEY GRAN RESERVA	€ 10
THE KRAKEN BLACK SPICED	€ 8
MATUSALEM GRAN RESERVA 15 AÑOS	€ 9,50
RON PAMPERO ANIVERSARIO	€ 8
HAVANA CLUB 3 AÑOS	€ 6,50
HAVANA CLUB 7 AÑOS	€ 8

TEQUILA | 2cl

DON JULIO BLANCO	€ 5
DON JULIO REPOSADO	€ 6
PATRON SILVER	€ 5
PATRON ANEJO	€ 6,50

WHISKEY | 4cl

HIBIKI JAPANESE HARMONY	€ 12,50
SUNTORY TOKI	€ 8,50
NIKKA FROM THE BARREL	€ 10
LAGAVULIN 16 YEARS	€ 12,50
OBAN 14 YEARS	€ 10,50
LAPHROAIG 10 YEARS	€ 9
GLENFIDDICH 12 YEARS	€ 9
MONKEY SHOULDER	€ 8,50
WILD TURKEY	€ 8,50
BUSHMILLS 10 YEARS	€ 8,50
TULLAMORE DEW	€ 8
PEAKY BLINDERS	€ 8,50
MAKERS MARK	€ 7,50
JACK DANIEL'S	€ 7,50
CANADIAN CLUB	€ 7

BRANDY & COGNAC | 4cl

HENNESSY X.O.	€ 12
HENNESSY V.S.O.P	€ 9
CARLOS I	€ 7,50
CARDENAL MENDOZA	€ 5,50



FRUIT BRANDY | 2cl

ZIEGLER PEAR	€ 6
ZIEGLER RASPBERRY	€ 6
ZIEGLER MIRABELLE	€ 6
ZIEGLER HAZELNUT	€ 6
ZIEGLER WILD CHERRY	€ 7,50

GRAPPA | 2cl

GRAPPA PINOT CHARDONNAY

€ 5

varietal: Pinot Grigio, Chardonnay, 40% vol.

GRAPPA FRIULANA

€ 5

varietal: Cabernet, Merlot, Refosco, Pinot Grigio, Sauvignon, Friulano, 50% vol.

GRAPPA RESERVA BARRIQUE

€ 5

varietal: Cabernet, Merlot, Refosco, Pinot Grigio, Sauvignon, Friulano, 50% vol.

BITTERS, ANISÉES & LIQUER

CAMPARI₁

4cl € 5

BAILEYS

4cl € 5

SAMBUCA

4cl € 5

RAMAZZOTTI

4cl € 5

AVERNA

4cl € 5

FERNET BRANCA

4cl € 5

JÄGERMEISTER

4cl € 5

FRANGELICO₁

4cl € 5

LICOR 43

4cl € 5

VERMOUTH | 5cl

MARTINI BIANCO₁ / ROSSO₁ / EXTRA DRY₁

€ 5

SOFTS

SAN PELLEGRINO

0,25L € 2,90
0,75L € 7,50

ACQUA PANNA – STILL

0,25L € 2,90
0,75L € 7,50

COCA-COLA_{1,3,9,11}

0,25L € 2,90
0,40L € 3,90

COCA-COLA ZERO_{1,3,9,11}

0,25L € 2,90
0,40L € 3,90

SPRITE₁₁

0,25L € 2,90
0,40L € 3,90

FANTA_{1,2,3}

0,25L € 2,90
0,40L € 3,90

LIFT APPLE SPRITZER₂

0,25L € 2,90
0,40L € 3,90

SCHWEPES BITTER LEMON_{3,10}

0,20L € 2,90

SCHWEPES DRY TONIC WATER₁₀

0,20L € 2,90

SCHWEPES GINGER ALE₁

0,20L € 2,90

FEVER TREE TONIC WATER₁₀

0,20L € 3,90

FEVER TREE MEDITERANEAN TONIC₁₀

0,20L € 3,90

RED BULL_{9,11,14}

0,25L € 4,50

GRANINI SÄFTE

APPLE UNFILTERED₃ | PINEAPPLE₃ | ORANGE

0,25L € 3,50

GRANINI NECTARS

RHUBARB | PASSION FRUIT | BANANA₃ |
CHERRY | MANGO₃ | CRANBERRY

0,25L € 3,50

**ALL JUICES AND NECTARS
ALSO AS SPRITZER**

0,40L € 4,50





HOT DRINKS

ESPRESSO ₉	€ 2,50
ESPRESSO MACCHIATO _{9,g}	€ 3,20
FLAT WHITE _{9,g}	€ 3,90
CAPPUCCINO _{9,g}	€ 3,90
LATTE MACCHIATO _{9,g}	€ 4,30
COFFEE ₉	€ 2,90
HOT CHOCOLATE ₉	€ 4,50
PEPPERMINT TEA WITH FRESH MINT	€ 4,50
GINGER TEA WITH FRESH GINGER	€ 4,50
TEA WITH FRESH MINT AND LIME	€ 4,90
TEA WITH FRESH GINGER AND LEMON	€ 4,90
TEA WITH FRESH MINT AND FRESH GINGER	€ 4,90

EILLES TEA – DIAMOND

DARJEELING ROYAL BLACK TEA famous sparkling fresh soft orange	€ 3,50
EARL GREY PREMIUM LEAVES luxurious Darjeeling Assam leaf blend bergamot fruits	€ 3,50
ROOIBOS VANILLA HERB TEA South African rooibos vanilla sweet flavour	€ 3,50
SUMMER BERRIES pieces of apple hibiscus blooms rosehip peels elderberries	€ 3,50
SUN OF ASIA – GREEN TEA bittersweet fresh aromatic	€ 3,50

CHILLI CLUB



  @chilliclub_hamburg

All prices in EUR including VAT.

Pictures in this menu are serving examples.

All dishes may contain traces of sesame and soya.

We prepare our products with utmost care. Products that contain additives or allergens are marked accordingly: (a1) gluten wheat, (a2) gluten rye, (a3) gluten barley, (a4) gluten oat, (b) crustaceans and products thereof, (c) eggs and products thereof, (d) fish and products thereof, (e) peanuts and products thereof, (f) soybeans and products thereof, (g) milk and products thereof including lactose, (h1) almonds, (h2) hazelnuts, (h3) walnuts, (h4) cashews, (h5) pecan nuts, (h6) Brazil nuts, (h7) pistachios, (h8) macadamia nuts, (i) celery and products thereof, (j) mustard and products thereof, (k) sesame seeds and products thereof, (l) sulphites, (m) lupine and products thereof, (n) molluscs and products thereof, (1) with colour, (2) with preservative, (3) with antioxidant, (4) with flavour enhancer, (5) sulfured, (6) blackened, (7) waxed, (8) with phosphate, (9) with caffeine, (10) with quinine, (11) with sweetener(s), (12) contains a source of phenylalanine, (14) taurine.