

CHONGQING HOT POT 芮姐



HOW TO HOT POT LIKE A LOCAL

- 1 Choose Your Soup Base**
(Tip: Try Double Pot / Recommended)
- 2 Pick Your Ingredients**
(No rules — mix what you love)
- 3 Wait for it to boil**
(If it's bubbling, it's ready)
- 4 Cooking time guide**

Beef / Lamb	10-20 seconds
Seafood	2-3 minutes
Meatballs	3-5 minutes
Veg / Tofu	2-3 minutes
Noodles	3-5 minutes

Dip — Swirl — Eat
- 5 Make your own sauce**
- 6 Enjoy & Repeat**

HOTPOT BASES 招牌锅底

Traditional Spicy Chilli Beef Tallow Broth 1a,6,12
 芮姐 九宫格牛油老火锅 €11.9
 Mildly spicy 微辣 Medium Spicy 中辣 Extra Spicy 加辣

Dual-Flavour Pot 鸳鸯锅 €13.9
 Mildly spicy 微辣 Medium Spicy 中辣 Extra Spicy 加辣

Triple Pot 奔驰锅 €14.9
 Mildly spicy 微辣 Medium Spicy 中辣 Extra Spicy 加辣

Pork Bone Broth Pot €9.9
 大骨浓汤锅 1a,6,12

Mushroom Broth €9.9
 菌汤锅 1a,6,12

Tomato Pot €9.9
 滋补番茄锅 1a,6,12

SPECIAL DISHES 必点推荐

精品肥牛卷 €8.9
Premium Beef Slice

极品雪花肥牛 €19.9
Premium Marbled Beef Rib Eyes

重庆嫩肉片 1a €6.9
Chongqing Tender Pork Slices

麻辣牛肉 1a,12 €8.9
Spicy Beef

麻辣排骨 1a,12 €6.9
Spicy Pork Ribs

极品千层肚 €6.9
Premium Thousand-Layer Tripe

精品黑毛肚 €7.9
Premium Beef Tripe

大刀腰片 €7.9
Thin Cut Kidney Slices

现炸小酥肉 1a,3,5,6,12 €9.9
Crispy Pork

Premium Aorta €7.9
 精品黄喉

Glutinous Rice Noodles €4.9
 筋喜粉

Chongqing Spam Deluxe €5.9
 山城肉多多午餐肉 1a,6,12

Crunchy Alpine Bamboo Shoots €5.9
 重庆高山脆笋

MARINATED CLASSICS 地道卤味

卤凤爪 1a,6,12 €6.9
Braised Chicken Feet

卤肠头 1a,6,12 €6.9
Braised Intestines

卤猪蹄 1a,6,12 €6.9
Braised Pig Trotters

Braised Honeycomb Tripe €6.9
 卤金钱肚 1a,6,12

Braised Beef Tongue €8.9
 卤牛舌 1a,6,12

Braised Combo Platter €15.9
 卤味全家福 1a,6,12

Braised Taro €6.9
 卤芋儿 1a,6,12

MEAT 无肉不欢

精品小肥羊 €9.9
Premium Lamb Slices

麻辣小郡肝 €6.9
Spicy Chicken Gizzards

广味小香肠 1a,6,12 €8.9
Cantonese Mini Sausages

Tender Beef (Original, Spicy) €8.9
 嫩牛肉(原味、麻辣) 1a,12

Cilantro Beef Meatballs €7.9/8 pcs
 香菜牛肉丸

Cilantro Pork Meatballs €6.9/8 pcs
 香菜猪肉丸

Crispy Chicken €7.9
 炸鸡 1a

Roast Duck €9.9
 烤鸭 1a,5,6,11,14 去骨Debone €1

pork liver €6.9
 猪肝

Duck Blood €6.9
 鸭血

SEAFOOD 海的味道

手工鱼籽虾滑 1a,3 €9.9
Handcrafted Fish Roe Shrimp Paste

重庆水发鱿鱼 €12.9
Chongqing-style Rehydrated Squid

鲈鱼片 €13.9
Sea Bass Fillet

Fresh Squid €9.9
 鲜鱿鱼

Turbot Fillet €26.9
 多宝鱼片

Lobster €29.9
 龙虾

King Scallops €16.9/6 pcs
 扇贝

Atlantic Red Prawns
红虾球

€13.99

Jumbo Tiger Prawns
老虎虾

€16.9/4 pcs

Tiger Prawns
串串虾

€10.9/8 pcs

Crab Sticks
北海道蟹柳

€6.9

Fuzhou Stuffed Fish Balls
福州包心鱼丸

€ 6.9/4 pcs

VEGETABLES 都是你的菜

Julienne Potato
千丝土豆

€3.5

Lattice Lotus Root
窗花藕片

€4.5

Chongqing Dry Potato
重庆干土豆

€3.5

Konjac Noodles
魔芋丝

€3.5

Garland chrysanthemum
茼蒿

€4.5

Bean Sprouts
豆芽

€3.5

Longkou Vermicelli(Glass Noodles)
龙口粉丝

€3.5

Fried Tofu Puffs
油豆腐 6

€3.5

Signature Tofu Skin
王中王豆皮 6

€3.5

Crispy Tofu Rolls
响铃卷 6

€3.5

Lettuce
生菜

€3.5

Dried Beancurd Sticks
腐竹 6

€3.5

Choy Sum
菜心

€4.5

Winter Melon Slices
冬瓜片

€4

Baby Broccoli
西兰苗

€4.5

Chinese Cabbage
大白菜

€3.5

Organic Cauliflower
有机花菜

€4.5

Crunchy Black Fungus
脆木耳

€3.5

Mixed Veggie Platter
蔬菜大拼盘

€10.5

Chongqing Hotpot Sweet Potato Noodles
重庆火锅粉皮

€5.8

Mushroom Assortment
菌菇大拼盘

€10.5

SIDE DISHES 锅边主食

Instant Noodles
方便面

€2.5

Handmade Wontons
鲜虾云吞

€6.5/6 pcs

Chinese Fried Dough
火锅油条

€4

Golden Egg Fried Rice
黄金蛋炒饭 1a,3,6

€5

Supreme Soy Sauce Fried Noodles
豉油王炒面 1a,3,6,11,14

€6

Steamed Jasmine Rice
白饭

€4

DIPPING SAUCES

灵魂味碟

Sauce Station Fee

€1.98 / person

碟位费: 1.98 / 位



1.Gluten 1a. wheat 1b. barley 1c. oat 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8.Nuts 8a. Cashew nut 8b. pine nut 9. Celery 10. Mustard 11. Sesame Seeds 12. Sulphur Dioxide & Sulphites 13. Lupins 14. Molluscs

Please advise your server if you have any particular dietary, Unfortunately we cannot 100% guarantee the absence of traces of nuts or other allergens, some of our ingredients have "may contain" warnings.

APPETIZERS 头盘

点心拼盘 1a,2,4,9



€14

Dim Sum Platter

Mixed Mushroom Dumpling, Ha Gou Crystal Prawn Dumplings, Spinach & Chives Prawn Dumplings, Squid Ink Crab Meat and Scallop Dumpling

<Xiao Long Bao>, Squid Ink Crab Meat & Pork Soup Dumplings

蟹粉小笼包 1a,2,6,11,14

€14

Signature Pan-Fried Pork & Chive Dumplings

香煎猪肉韭菜饺 1a,6,9,11,14

€12

Crispy Vegetable Spring Rolls

春卷(素) 1a Cabbage, Mushroom, Black Fungus, Coriander

€9

Crispy Duck Spring Rolls with Hoisin Sauce

香炸烧鸭卷 1a,2,6,11,14 Coriander

€11

Crispy Golden Fried King Prawn Wontons

酥炸鲜虾云吞 1a,2,6,11,14

€12

Mango King Prawn Kataifi Pastry with Homemade Mayo Sauce

香芒酥炸大虾卷 1a,2,4,11

€12

Crispy Squid Typhoon Shelter Style

酥炸避风塘鱿鱼 1a,1b,6,14

€12

Golden Crispy Silken Tofu

黄金脆皮豆腐 1a,6

€9

Deep-Fried Crispy Chicken with Lemon Sauce

脆口香柠鸡 3,11

€12

French Baguette Sesames Prawn Toast with Caviar

法国面包鱼子鲜虾多士 1a,2,11

€13

Slow-Cooked Sweet and Sour Pork Ribs

糖醋排骨 6

€11

COLD DISH 冷菜



夫妻肺片
1a,2,3,4,5,6,11,14

€14

'Mr & Mrs Smith' Sichuan Beef Offal Slices
Ox Tongue, Ox Heart, Beef Tripe, Coriander, Scallion



川味钵钵鸡
1a,2,3,4,5,6,11,14

€14

Sichuan-Style Bo Bo Chicken
Broccoli, Mixed Pepper, Prawn, Squid, Cucumber

Pickled Cucumbers & Black Fungus with Chef Salad Hot Sauce

傣味黄瓜云耳

Fresh Lime, Bird's Eye Chilli

1a,2,3,4,5,6,11

€10

Braised Lotus Root & Beef Shank with Chinese Spices Flavor

卤藕拌牛腱肉 1a,2,3,4,5,6,11,14 Garlic, Peanut, Coriander

€14

Hand Mashed Burned Jalapeno with Century Egg

擂辣椒皮蛋 1a,3,11 Garlic

€14

Cold Dishes Platter 凉菜双拼 1a,6,7,11,14

(请从以下任选2种: 红酒樱桃鹅肝/镇江肴肉/芝士脆皮南瓜/扬州干丝/茭白)

(Please choose two of the following options: Cherry Foie Gras / Crystal Pork Hock / Cheesy Pumpkin / Yangzhou Marinaded Julienne Tofu / Pickle Water Bamboo)

€14

SIDES & DESSERTS 小吃甜品

Classic Ice Jelly with Brown Sugar
红糖冰粉

€2

Brown Sugar Glutinous Cake
红糖糍粑

€6.9

Sweet Wine Soup with Rice Balls (Cold/Hot)
手工酒酿圆子(冰/热)

€4

Roasted Pear
润肺冰糖烤梨

€6.9