



ENGLISCH SUSHI

EBY TEMPURA SUSHI WITH SOLEFILET (6 pieces) <i>fried shrimps, avocado, sole, yuzusauce</i>	18,00
WAGYU SURF & TURF ROLL (8 pieces) <i>wagyu, tenderloin, fried shrimps, truffle sauce, truffle</i>	19,50
SALMON SPECIAL <i>nigiri salmon (4 pieces), sashimi salmon (2 pieces)</i>	13,50
CALIFORNIA ROLL (8 pieces) <i>crab, avocado, cucumber, fish eggs</i>	16,00
CRISPY CHICKEN ROLL (8 pieces) <i>chicken, mango, cucumber, sesame</i>	17,00
OSAKA ROLL (8 pieces) <i>fresh salmon, avocado, mango, sesame</i>	16,00
SPICY TUNA & SALMON ROLL (4 pieces) <i>tuna, salmon, avocado, mango, crab, yuzusauce</i>	16,00
ICIBAN ROLL (8 pieces) <i>fried shrimps, grilled eel</i>	18,00
VEGA SUSHI ROLL (8 pieces) <i>crispy, avocado</i>	15,50
STRAWBERRY SUSHI ROLL (8 pieces) <i>fried shrimp, avocado, strawberry, strawberriesauce</i>	16,00
RAINBOW ROLL (8 pieces) <i>salmon, tuna, mango, crab, avocado, cucumber</i>	16,50
CUCUMBER MAKI (8 pieces) <i>komkommer, sesam</i>	6,25
CRAB MAKI (8 pieces)	6,25

SUSHI MENU

2 COURSE (Starter – Main course)
32,50 p.p. (2,4,6... pers)

STARTER

*Baked shrimps with garlic and garlic sauce
or
Tuna pizza*

MAIN COURSE

Freshly made sushi

SUSHIBOOT



Example photo 4 pers.

Our sushi dishes are always freshly made to order, therefore the waiting time may slightly be longer. Sushiboat can be ordered in even numbers.

COLD STARTERS

FRENCH OYSTER NATUREL	4,50 per piece
FRENCH OYSTER FLING STYLE <i>kameya, wakame, wasabi-mayo</i>	4,75 per piece
FRENCH OYSTER GRATINATED <i>sauce hollandaise, Parmesan cheese</i>	4,75 per piece
SASHIMI MIX & SALMON TARTARE <i>fresh salmon (4 pieces), salmon tartar with avocado and tuna (4 pieces)</i>	17,50
TUNA PIZZA <i>On a papadum served thin sliced tuna with truffle oil, umami aioli, Spanisch peppers, red onion, tomato</i>	15,50
FLING CARPACCIO <i>thinly sliced tenderloin, truffle sauce, pine nuts, rucola, rucola-oil, Parmesan cheese</i>	14,50
JAPANESE STYLE CARPACCIO <i>spring onion, kameya, truffle sauce, wasabi soy sauce, chili pepper, crispy onion</i>	16,00
TUNATATAKI WITH SOLEFILET <i>wakame, yuzusauce</i>	18,50
BURRATA <i>pommodori and Aceto Balsamico</i>	16,50

WARM STARTERS

BREAD WITH HERB BUTTER	4,25
EDAMAME WITH SEASALT	5,00
GYOZA WITH CHICKEN (6 pieces)	9,00
CHICKEN DIM SUM <i>Chinese appetizers (6 stuks) with hoisin sauce, masago</i>	11,50
PEKING DUCK <i>crêpes, Peking duck sauce, cucumber, leeks, celery</i>	18,50
SCALLOP <i>pesto-oil, hollandaisecream, black pasta</i>	16,00
CHICKEN SKEWERS WITH THAI CURRY (6 pieces)	12,50
SHRIMP BOAT <i>herbs, garlic, parsley, chili pepper, garlic sauce</i>	16,00

SOUP

LOBSTER SOUP <i>shrimp, salmon, chives</i>	10,50
TOM KHA KAI <i>famous Thai chicken soup</i>	11,50

MAIN COURSES FISH

SEABASS ORIENTAL STYLE	26,50
<i>sereh, lemongrass, ginger, chili pepper, spring onion, herbs, noodles</i>	
CODFISH FILLET	28,50
<i>seasonal vegetables, hollandaise sauce</i>	
LARGE PRAWNS ORIENTAL STYLE	29,50
<i>french fries, spring-onion, paprika, onion, fried onion, 5 spice mix</i>	

MAIN COURSE MEAT

TENDERLOIN ORIENTAL WAY	32,50
<i>most tender tenderloin stripes with homemade Thai curry sauce and white rice</i>	
TOURNEDOS	200 gram 33,50
<i>with Fling-sauce: Worcester sauce, onion, garlic, mushroom, mustard, cream (foie gras + 15,00)</i>	
	370 gram 39,50
TENDERLOIN FLING STYLE	200 gram 33,50
<i>most tender tenderloin in olive oil, peppers, spring onion, garlic, texas herbs, beech mushroom, onion</i>	
GRILLED RIB-EYE	250 gram 35,00
<i>with Fling-sauce: Worcester sauce, onion, garlic, mushroom, mustard, cream</i>	
SURF EN TURF	39,50
<i>tournedos, prawn, Fling-sauce: Worcester sauce, onion, garlic, mushroom, mustard, cream</i>	
CHICKEN IN THAI CURRY SAUCE	26,50
<i>white rice, homemade currysauce</i>	
DUCK BREAST	32,50
<i>truffle risotto, port sauce</i>	
LAMSRACK	33,50
<i>with Fling-sauce: Worcester sauce, onion, garlic, mushroom, mustard, cream</i>	
TOMAHAWK STEAK (+/- 1200 gram) (for 2 pers.)	85,00
<i>preparation time at least 20 minutes included french fries</i>	

VEGETARIAN STARTERS

BREAD WITH HERB BUTTER	4,25
VEGETARIAN GYOZA (6 pieces)	9,00
EDAMAME WITH SEASALT	5,00
BURRATA <i>pomodori and Aceto Balsamico</i>	16,50

SOUP

VEGETABLE BROTH WITH NOODLES	10,50
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MAIN COURSES

FRESH RAVIOLI <i>mushroom cream sauce</i>	24,50
TRUFFEL RISOTTO <i>beech mushrooms, truffle</i>	26,00

SIDE DISHES

FRIES WITH MAYONNAISE	5,25
WARM VEGETABLES <i>Japanese mushrooms and vegetables mix</i>	8,50
SALADE <i>cheese, breadcrumbs, sesamysauce</i>	7,50
JAPANESE NOODLES <i>egg, leek, spring onion</i>	9,50
WHITE RICE	1,50

FLING SPECIALS CHOICE MENU

3 COURSES
(Starter – Main course – Dessert)

47,95 p.p.

4 COURSES
(Starter – In-between – Main course – Dessert)

55,95 p.p.

STARTER

Palette of Surf & Turf

Japanese style carpaccio , spicy shrimps and salmontartare

or

Eby tempura sushi with solefilet

or

Vegetarian crispy sushi with avocado

or

Vegetarian gyoza

IN-BETWEEN COURSE

Baked shrimps with garlic and garlicsauce

or

Lobster soup with salmon and prawn

or

Herb broth with noodles (vega)

or

Eel on brioche with anchovy cream

MAIN COURSE

Super tender Argentine tenderloinstrips Thai Style

or

Chicken in Thai currysauce

or

Tournedos with cream sauce

or

Codfish fillet with hollandaise sauce

or

Trufflerisotto with beech mushrooms (vega)

DESSERT

Dessert chef's choice

3 course in-between dish instead of dessert € 5,00 extra
4 course in-between dish instead of dessert € 5,00 extra

FLING SPECIALS

CULINARY 5 COURSE MENU
INCLUDING WINE ARRANGEMENT
95,00 p.p. (MIN. 2 PERS)

Sushi and Sashimi mix
* * *

Japanese seasoned very thin sliced tenderloin
* * *

Baked foie gras with onion marinated in red port wine
* * *

Large prawns with 5-spice mixture
* * *

Cheese platter Banyuls Rimage

*We serve 1 glass of pairing wine each course to experience a
unique wine & food combination*

PRE-ORDERD SPECIALS

Order 1 day in front min. 2 pers.

GRATINATED LOBSTER
Parmesan cheese, lemon and garlic

Daily price.

BEEF WELLINGTON (for 2 PERS.)

45,50p.p

DESSERTS

CHEESECAKE <i>caramel sauce, forest fruit jelly, almond</i>	10,50
CHOCOLATE FONDUE <i>chocolate sauce, fresh fruit</i>	10,00
HAZELNUT PARFAIT WITH NUTCRUNCH	9,50
OMELETTE VESUVIUS <i>vanilla ice, cake, Grand Marnier</i>	11,50
SIDEWALK TILE FLING <i>tiramisu</i>	9,50
DAME BLANCHE <i>vanilla ice, chocolate sauce, whipped cream</i>	8,25
FLOWERPOT FROM FLING <i>chocolate mousse, cake, cherries</i>	9,50
CHEESE	
3 CHEESE	10,50
5 CHEESE	12,50



