

hoPoot

Menu

1. Steak Menu*

for 2 pers.

298 DKK**

----- Hot Pot -----

- ★ Yin-Yang Hot Pot, 2 soups
spicy suppe with beef fat +20 kr.
- ★ beef, ca. 240g
- ★ chinese cabbage, ca.100g
- ★ patato, ca.100g
- ★ soya sprout, ca.50g
- ★ udon noodle, ca.120g
- ★ base sauce (2 port.)

* All rights reserved

* Dishes for the menu may be changed without notification for lack of raw material.

** NO discount applies unless stated otherwise

2. Hygge Menu*

for 2 pers.

356 DKK**

----- Hot Pot -----

- ★ Yin-Yang Pot with 2 soups
spicy suppe with beef fat +20 kr.
- ★ beef, ca. 240g
- ★ tiger shrimp, 4 pcs
- ★ chinese cabbage, ca.100g
- ★ patato, ca.200g
- ★ 2 types of mushroom, ca.70g
- ★ soya sprout, ca.50g
- ★ udon noodle, ca.120g
- ★ base sauce (2 port.)

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** Discounts or offers can not be combined. Only one applies.

3. Veggie Menu*

for 2 pers.

356 DKK**

----- Hot Pot -----

- ★ Yin-Yang Pot with 2 soups
- ★ 4 types of vegetables (chef's choice), ca.425g
- ★ 4 types of mushroom (chef's choice), ca.150g
- ★ Fried tofu, ca.100g
- ★ glass noodle
- ★ base sauce (2 port.)

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** Discounts or offers can not be combined. Only one applies.

4. Classic Menu*

for 2-3 pers.**

456 DKK

----- Starter -----

- ★ tempura shrimp with chili mayo, 2 pcs
- ★ seaweed salad
- ★ spring roll with sweet chili sauce, 2 pcs

----- Hot Pot -----

- ★ Yin-Yang Hot Pot with 2 soups
- ★ beef, ca.240g
- ★ tiger shrimp, 4 pcs
- ★ crab stick, ca.80g
- ★ meatball, 4 pcs
- ★ potato, ca.100g
- ★ 2 kinds of vegetables (chef's choice), ca.175g
- ★ 4 kinds of mushrooms (chef's choice), ca.150g
- ★ egg noodle
- ★ base sauce (2 pcs)

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* Dishes for the menu may be changed without notification for lack of raw material.

** The menu can be shared by more than 2 guests. It costs a price for extra guests

5. Family Menu*

for 3-5 pers.**

872 DKK

----- Starter -----

- ★ tempura shrimp with chili mayo, 4 pcs
- ★ seaweed salad
- ★ spring roll with sweet chili sauce, 4 pcs

----- Hot Pot -----

- ★ Yin-Yang Hot Pot with 2 soups
- ★ beef, ca.480g
- ★ tiger shrimp, 8 pcs
- ★ crab stick, ca.160g
- ★ meatball, 8 pcs
- ★ potato, ca.200g
- ★ 2 kinds of vegetables (chef's choice), ca.350g
- ★ 4 kinds of mushrooms (chef's choice), ca.300g
- ★ egg noodle
- ★ base sauce (4 pcs)

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** The menu can be shared by more than 4 guests. It costs a price for extra guests

How to build your own Hot Pot

Step 1

Choose your hot pot soup. Yin-Yang Hot Pot is a good choice if you would like to have more than one soup taste, e.g. spicy/non spicy, vegetarian/meat, fish/non fish.

Step 2

Choose your preferred dishes.

Step 3

Choose your preferred sauces.

Starter

1. Tempura shrimp 30 kr.
2 pcs, w/spicy dip
2. Spring roll of vegetables 30 kr.
4 pcs, w/sød chili sovs
3. Wakame seaweed salad 35 kr.
with chili + 5 kr.

Hot Pot Soup

20. Yin-Yang Pot with 2 soups	145 kr.
21. Vegetarian spicy soup	125 kr.
mild / medium / spicy	+ 0 kr.
22. Spicy soup w/beef fat	135 kr.
mild / medium	+ 0 kr.
spicy	+ 15 kr.
23. Shrimp soup	125 kr.
24. Tomato soup	125 kr.
25. Mushroom soup	125 kr.

Hot Pot Dishes

Meat

30. Beef filet, ca.120g	65 kr.
31. Beef striploin, ca.120g	55 kr.
32. Beef ribeye, ca.120g	75 kr.
33. Lamb, ca.120g	65 kr.
34. Pork neck filet	45 kr.
35. Beef meatball, 4 pcs	30 kr.
36. Pork meatball, 4 pcs	30 kr.
37. Cattle tripe, ca.100g	50 kr.
38. Duck blood	65 kr.

Soya

60. Fried tofu, ca.200g	40 kr.
61. Silk tofu, ca.300g	40 kr.
62. Soyamilk skin	35 kr.

Vegetable

70. Chinese cabbage, ca.100g	25 kr.
71. Chinese pak choi, ca.100g	25 kr.
72. potato, ca.100g	25 kr.
73. Leaf lettuce, ca.80g	25 kr.
74. Lotus root, ca.100g	30 kr.
75. Water spinach, ca.100g	30 kr.
76. Soyabean sprouts, ca.100g	25 kr.

Should be pre-ordered

201. Pig blood, ca.100g	55 kr.
202. Salmon sashimi, ca.100g	75 kr.
203. Tuna sashimi, ca.100g	75 kr.
204. Scallop, ca.100g	75 kr.
205. Sea cucumber	200 kr.

Fish & Seafood

40. Tiger shrimp, 6 pcs	45 kr.
41. Fish meatbolle, 4 pcs	25 kr.
42. Shrimp meatbolle, 4 pcs	25 kr.
43. Surimi (Crab stick), ca.80g	25 kr.
44. Basa fillet, ca.100g	55 kr.
45. Torsk fillet, ca.100g	55 kr.
46. Baby cuttlefish, ca.100g	35 kr.
47. Squid, ca.100g	35 kr.
48. Blue mussel, ca.100g	35 kr.

Mushroom

80. Black agaric, ca.100g	35 kr.
81. Enoki mushroom, ca.100g	30 kr.
82. Beech mushroom, ca.100g	25 kr.
83. Oyster mushroom, ca.100g	25 kr.
84. Brown mushroom, ca.100g	25 kr.

Others

90. You-tiao (fried dough stick)	30 kr.
91. Glass noodle	25 kr.
92. Sweet potato noodle	30 kr.
93. Egg noodle	30 kr.
94. Udon noodle	30 kr.
95. Instant noodle	30 kr.
96. Jasmin rice	20 kr.
97. Gyoza with chicken, 3 pcs	30 kr.
98. Gyoza with shrimp, 3 pcs	30 kr.
99. Gyoza with leek, 3 pcs	30 kr.

Hot Pot Base Sauce

100. Sesame oil	15 kr.
101. Homemade peanut sauce	20 kr.
102. Sesame dressing	20 kr.
103. Sesame oil + oyster sauce	20 kr.
104. Spicy dip (chili mayo)	20 kr.
105. Teriyaki sauce	20 kr.

Minced garlic	0 kr.
Minced scallion	0 kr.
Minced coriander	0 kr.
Minced jalapeno	0 kr.
Minced strong green chili,	0 kr.
Crushed peanut	0 kr.
Tabasco	0 kr.
Soya sauce	0 kr.
Chinese vinegar	0 kr.
Salt	0 kr.
Pepper	0 kr.

Dessert

120. Strawberry icecream, 1 ball

25 kr.

Beverage

Softdrink

Bottled water 50cl	28 kr.
Tap water, 1 L	25 kr.
Soda, 25cl	30 kr.
Coke	
Soda, 50cl	40 kr.
Coke, Pepsi Max, Mirinda, Faxe Kondi	
Sparkling water w/lemon, 50cl	40 kr.
Organic Elderflower juice	42 kr.
Orange/apple juice, 50cl	40 kr.

Beer

Chinese Qingdao Beer, 33cl	38 kr.
Crabbie's Ginger Beer, 33cl	40 kr.
Odense Classic Beer, 33cl	30 kr.

Red wine

Santa Christina, Chili, 25 cl with 1 glass water	55 kr.
Santa Christina, Chili, 75 cl with 1L water	149 kr.

White wine

Grand Vernaux, France 25 cl with 1 glas vand	55 kr.
Santa Christina, Chili, 75 cl with 1L vand	149 kr.

Sparkling wine

Verdi, 75 cl	95 kr.
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