

## TASTY STARTERS

1. Sesame goat cheese.....€10.00  
gefrituurde geitenkaas met zoete fruitige saus
2. Gyoza 6 pieces.....€8.80  
a) kip b) vegan
3. Wakami.....€5.00  
Japanse zeewier salade
4. Steamed fresh scallops.....€15.50  
met knoflook en mihoen
5. Edamame (vegan).....€6.00  
sojabonen
6. Beef salad .....€16.00 🍴  
salade met ossenhaas
7. Crispy thin tuna and salmon pizza .....€12.00  
krokante dunne bodem met rauwe tonijn en zalm
8. Peking duck.....€12.00  
geserveerd in pannenkoekjes met hoisin saus
9. Wonton soup.....€9.00  
a) varkensvlees b) vegan
10. Tempura.....€13.00  
a) garnaal en groenten b) vegan
11. Kimchi (side dish) .....€5.00  
pittige gezouten en gefermenteerde groenten
12. Sashimi big plate (2per).....€24.80  
zalm, tonijn, zeebaars, jacobsvruchten,  
krokante garnalen en tartaar van tonijn
13. Tuna tartaar.....€13.00  
tartaar van verse tonijn en avocado

## SUGGESTION

Share & dine to avoid long waiting time

## NOODLES & MORE

15. Taiwan beef Zha Jiang noodles.....€15.80 🍴  
rundvlees, noedels met sojabonenpasta
16. Noodles with tuna tataki.....€23.50  
sesantonijn met noedels in romige pompoensaus
17. Singapore glass noodles .....€17.80 🍴  
met kip en garnalen
18. Brisket beef noodles.....€16.00  
gestoofd rundvlees en groenten

## RICE DELICIOUS

19. Salmon poke bowl.....€16.50  
dun gesneden verse rauwe zalm
20. Tuna poke bowl.....€18.50  
dun gesneden verse rauwe tonijn
21. Ginger hot spicy beef with fried rice .....€28.80 🍴  
pittige gewokte ossenhaas met gember en knoflook
22. Sichuan chili beef.....€17.80 🍴  
rundsvlees met chili olie en spitskool
23. Sichuan light chili seabassfilet.....€19.80 🍴  
zeebaars met chili olie en groenten
24. Osaka salmon strips.....€19.50  
zalm met teriyaki saus en groenten
25. Coconut chicken.....€15.80  
kip met ananas in een zoete chili kokos saus
26. Crispy coconut chicken.....€17.80  
krokante kip met ananas in een zoete chili kokos saus
27. Phuket red curry chicken.....€16.80 🍴  
ui, aubergines en pompoen
28. Phuket red curry shrimp.....€18.80 🍴  
ui, aubergines en pompoen
29. Shanghai crispy sweet and sour prawns.....€20.50  
krokante garnalen met zoetzure saus
30. Hui Guo Pork belly.....€17.80 🍴  
buikspek

## GINGERFOOD

WE'RE HAPPY TO SEE YOU  
SPICY, HOT, SEXY, TASTY.  
HAVE A GOOD TIME

## VEGAN LOVER

31. Vegetarian glass noodles.....€15.50 🍴  
gewokte groenten, tofu en mihoen
32. Tofu poke bowl.....€15.00
33. Teriyaki tofu and noodles.....€13.00
34. Yuxiang egg plant.....€15.80  
zoetzure aubergines en groenten
35. Spicy sichuan mapo tofu.....€15.80 🍴
36. Coconut egg tofu.....€16.80 🍌  
eiretofu met ananas in een zoete chili kokos saus

## HIGHLY RECOMMENDED

- 3 courses surprise shared dining.....€29.50 p.p  
3 courses Ginger Chef's shared dining.....€34.50 p.p

## EXTRA

- Fred rice .....€3.00  
Noodles .....€2.00  
Rice .....€1.50

## SOFT DRINKS

- Nature water.....€2.50  
Sparkling water.....€2.50  
Coca Cola.....€3.00  
Cola Zero.....€3.00  
7 up.....€3.00  
Ice tea sparkling.....€3.00  
Ice tea green.....€3.00  
Apple juice.....€3.30  
Orange juice.....€3.30  
Tonic.....€3.30  
Ginger beer.....€3.30  
Nature water 0.75l.....€6.50  
Sparkling water 0.75l.....€6.50

## GINGERDESSERT

37. 2 pieces Mochi ice cream.....€6.50
38. Fried banana with rum and vanilla ice cream .....€8.50
39. Coconut duo chocolate mousse.....€8.50
40. Spekkoek .....€4.50
41. Fried sweet red bean sesame balls.....€7.00  
(vegan)
42. Mango Sango with coconut milk.....€8.50

## WINE

### RED WINE

2023 Tenuta San Marco .....€6,00 | 29,50  
Primitivo, Italy

2018 Egomei, Carpress Crianza .....€6,70 | €35,90  
Rioja, Spain

2021 Savalan, Syrah Reserve .....€35,90  
Savalan Valley, Azerbeidzjan

2018 Adulation Zinfandel .....€35,90

### WHITE WINE

2024 Tenuta San Marco, Chardonnay .....€6,00 | 29,50  
Salento, Italy

2024 Cà Dei Frati I Frati .....€6,50 | 35,50  
Lugana DOC, Italy

2023 Cali Shark, Chardonnay .....€39,50

2021 Charles Smith, Kung Fu Girl Riesling USA.....€38,50

### ROSE

Charmes des Cevennes.....€6,00 | 29,50

## SPARKLING

Prosecco Sup. di Valdobbiandene  
DOGG Brut.....€6,00 | 29,50  
Sake prosecco.....€32,00  
Champagne Brut.....€60,00  
Champagne Pommery,  
Reims-France 0,2.....€26,00

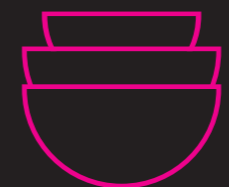
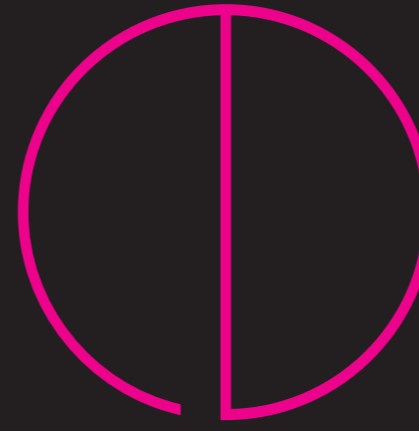
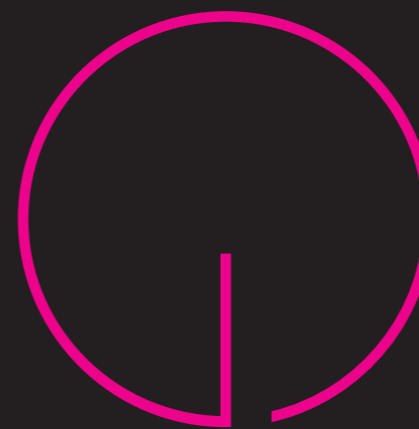
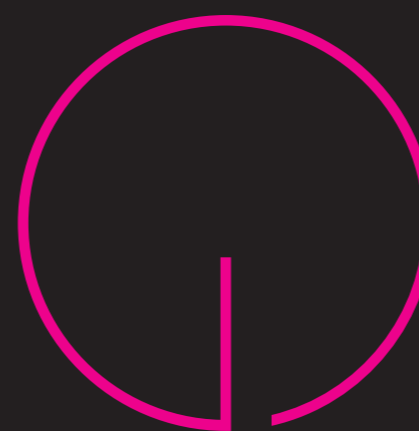
## SAKE

Gekkeikan warm/koud 0,15.....€8,00  
Sake Hana Awaka Ozeki 0,25.....€15,00

## BEER

Aziatisch bier.....€3,00  
0% Heineken.....€3,00  
Brand tap bier 0,18.....€2,90  
Brand tap bier 0,45.....€7,00

ginger



SINCE 2002

## COCKTAILS

Aperol Spritz.....€8,00  
aperol, prosecco, sparkling water

Limoncello Spritz.....€8,00  
limoncello, prosecco, sparkling water

Tokyo Mule.....€12,00  
vodka, sake, ginger beer, lime juice, lime

Shanghai Negroni .....€12,00  
sake, vermouth, campari

Campari Orange.....€8,00  
campari, orange juice

Basil Smash 43.....€9,00  
licor 43, sparkling water, basil, lemon juice, sugar

Sparkling Plum Wine.....€8,00  
plum wine, procecco, fresh lemon

Classic Mojito.....€9,00

## G'S HOMEMADE 0% alc.

Nojito.....€7,00  
Lychee Martini.....€7,00  
Gin & Tonic.....€7,00  
Martini Vibrante on the rocks.....€7,00  
Homemade lychee ice tea.....€3,80  
Mint and lemon water 1ltr.....€5,00

## G&T

Just G&T.....€8,00  
gin, tonic, fresh lemon

Minty Ginger Gin Fizz.....€9,00  
gin, ginger beer, lime, fresh mint

Hendrick's G&T.....€12,00  
hendrick's gin, fresh cucumber,  
tonic, peppercorn

Pink 47 G&T - Lady's must.....€9,00  
pink 47 gin, tonic, fresh lemon

Gin Mare lychee.....€12,00  
gin mare, tonic, lychee juice, lychee

