



„Das Glück mit dir und mir - hier im Ca Go ...“



The idea of a culinary kitchen with a wide variety of taste experiences came to us during a journey through the countries of Asia, where our dishes originate. On this journey, we were accompanied by the saying:

“You don’t need a silver fork to eat good food.”

It inspired us to create even more dishes. Each of us knows the feeling that a favorite dish from childhood can awaken many different emotions within us. Whether it is homesickness or a brief feeling of happiness, this short trip down memory lane usually surrounds us with a familiar warmth that we can never forget.

With this in mind, we would like to take our guests on a journey of unique culinary experiences through a balanced combination of contemporary Asian influences and the comforting, homelike feeling of childhood.

“Good food is something special for Buddhists! It means enjoying time together.”

Every guest has a unique taste and personal preferences. That is why we are only truly happy when our guests can enjoy the food exactly the way they like it. Please feel free to speak to us! For our vegetarian and vegan guests, we always do our best and hope that together we can create new dishes.

Your Ca Go family and Chef Doan!

SOUTHEAST ASIAN FLOVOUR & SPRITZ

before Dinner

Bonjour Cago

Homemade lemongrass syrup / ginger / lime /
Crémant / basil 6

8,9

Munich Berry

Gin / raspberry / Wild Berry 2

7,9

Rosie Sakura

Homemade gin / ginger / grapefruit /
cucumber / Wild Berry

8,9

Yuzu Spritz

Yuzu / gin / lime / grapefruit / soda

8,9

Mandarine Spritz

Mandarin / Campari / lime / soda

7,9

Lillet Wild Berry

Lillet Rose / Wild Berry / lime 7,9

Cremant im Glas ⁶ 0,1L

with hibiscus flowers 6,9 without hibiscus flowers 5,9

Tokyo Heat

Roku gin / ginger beer / lime /
yuzu / ginger

9,9

BITTER & SPICY

Spicies Saigon

Rum / lemongrass / chili / lime /
ginger beer 6

 11,9

Cago ´s Negroni

Monkey 47 / Licor 43 / Campari /
rosso vermouht 6

10,9

Smokey Negroni

Suntory whisky / Campari /
bourbon / umeshu

10,9

*„Das Leben ist wie ein
Cocktail, mal erfrischend süß,
mal herzhafte bitter.
Im Ganzen jedoch
genießenswert!“*



*Bei Nachfrage können wir gerne klassische
Sprizz-Getränke oder Ihren Lieblingscocktail für
Sie zubereiten, soweit wir die Zutaten da haben.
Sprechen Sie unser Serviceteam gerne an.
Cheers ihr Barteam!"

OFFENE WEINE

WEIßWEIN enthält Sulfite

0,1l 0,2l 0,75L

2025 Mischsatz vom alten Weingarten

Chardonnay, Grüner Veltliner, Welschriesling & Co.

Norbert Bauer, Weinviertel, Austria

4,5 7,9 28

2024 Lugana (Trebiano)

Remo Farina, Veneto, Italy

4,9 8,9 29

2024 Grauburgunder "facit"

Alex Luff, Rheinhessen, Germany

4,5 7,9 28

ROSÉWEIN

2025 Rossi Rosé

Willems-Willems Winery,
Saar, Germany

4,9 8,9 28

ROTWEIN

2025 Primitivo Salento

Cantina de Falco, Apulien, Italy

4,9 8,9 29

2022 Ursprung

Markus Schneider, Pfalz, Germany

5,9 9,9 36

FRESH & FRUCHTIG

Geisha Mule

Homemade gin with lemongrass /
kaffir lime leaves / lime / spicy ginger

9,9

Mekong Mule

Mekong whisky / lime / spicy ginger 6

9,9

HaNoi Mule

Rice schnapps / coconut cream / lime /
ginger beer 6 / vodka / tia to leaves

9,9

Mango Ice Smash

Mango / rice schnapps / sesame

9,9

Golden Cremant

Roku gin / orange bitters / lime / elderflower syrup /
Cremant

9,9

Golden Cremant

Roku gin / orange bitters / lime / elderflower syrup /
Cremant

12,9

Tokyo Mule

Haku-Vodka / Ginger Beer / Orangenbitter /
Limette

10,9

For after dinner

White Diamond Dessert

Haku-Vodka / Mozart Chocolate Spirit

11,9

Espresso Caramel Martini

Reisschnaps / Espresso /
Zuckersirup / Karamel

11,9

SWEET & SOUR

Japanese Whiskey Sour

Toki / lime / sugar / yuzu / egg white c

13,9

Berry Basil Smash

Gin / Chambord / lime / strawberry / Thai basil /
egg white c

12,9

Berry Daiquiri

Pampero / coconut cream /
fresh strawberries / lime

12,9

Gin Passion Smash

Gin / fresh passion fruit / lime / spicy ginger

12,9

Lee's Maitai

Fresh passion fruit / pineapple / 6 different
rums / Le Favori Triple Sec

13,9

May's Special Mojito

Havana / lime / cane sugar, optionally with:

Lemongrass

12,9

Ginger

12,9

Blackberry

12,9

Kumquat

12,9

Shiso

12,9

ALKOHOLFREI COCKTAILS

The Sweetest Treat

white chocolate / basil / passion fruit / egg white c

10,9

Fresh Garden

Mint / lime / passion fruit / orange

10,9

Mango Coco

Fresh mango / coconut cream / cream g

10,9

Mama's Garden

Mint / elderflower / Sprite / tonic water / cucumber

10,9

Kumquat Ingwer

MMint / kumquat / ginger / iced tea

10,9

HOMEMADE LIMONADES

0.3L

Limetten Ingwer

5,9

Ananas Minze

5,5

Erdbeer Basil

5,5

HOMEMADE LIMONADES

Lime ginger	0,3l	5,9
Pineapple mint	0,3l	5,5
Strawberry basil	0,3l	5,5

DURSTIG DURSTIG

Table water	0,4l	3,5
Plose still or medium	0,75l	7,5
Plose still or medium	0,25l	3,5

Coca Cola 1,2	0,4l	5,5
Coca Cola Light 1,2,4	0,4l	5,5
Ginger Ale 3	0,4l	5,5
Bitter Lemon 5	0,4l	5,5

Juice spritzer	0,4l	5,5
Apple / lychee / mango / passion fruit / rhubarb / pineapple		

BEER

Tiger / Singha	0,35l	5,5
Paulaner Hell vom Fass	0,5l	5,5
Paulaner Weißbier	0,5l	5,5
Paulaner alkoholfrei	0,5l	5,5

TEA

Lotus / green / ginger / jasmine / fresh peppermint		5,9
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House Tea - Kaffir / ginger / honey / jasmine / lemongrass		8,9
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GIN & TONIC

Thomas Henrick´s Gin 3	11,9
Tanqueray Special Dry Gin	8,9
Monkey 47 Dry Gin	11,9
Japan Roku Gin	11,9
Gordons Gin	8,9
Saphir Gin	11,9
Jinzu Gin	11,9

Chef Doan's Favorite

Cold Starters

110	Tuna Avocado Salad	Avocado / tuna / mango / shallots / herbs / ponzu	14,9
115	Lach Avocado	optionally with salmon	
202	Mixed Veggie Salad	Homemade spring roll / vegetable and tofu filling	8,9

Warm Starters

217	Mini Finger Food	Three kinds of spring rolls / crispy wonton	12,9
207	Spring-Han Scallops	Grilled scallops / asparagus / spring onions / homemade teriyaki sesame sauce	14,9

Specials

All grilled dishes are served with a choice of jasmine rice or grilled sweet potato.

917	Smoked Duck	Smoked duck breast fillet / vegetables	25,9
	with a choice of:	homemade sesame teriyaki sauce or homemade black pepper sauce	
912	Pepper Tuna Tuna	Tuna fillet / sesame / vegetables / black pepper sauce	26,9
913	Teri Tuna Tuna	Tuna fillet / vegetables / sesame / king oyster mushroom / teriyaki sauce	26,9
919	Salmon Teri	Salmon fillet / vegetables / homemade sesame teriyaki sauce	22,9
9099	Pepper Beef	Black Angus beef / sugar snap peas / aspara- gus / black pepper sauce	32,9
915	Tommy & Beef	Black tiger prawns / Black Angus beef / Swiss chard / shimeji mushrooms / green asparagus / home- made sesame Kikkoman sauce	36,9

"Please feel free to let us know

if you would like a different sauce with your dish,

and we will do our best!"

All prices are in euros, including VAT.

C O L D S T A R T E R S

	Classic Summer Roll	Vietnamese summer rolls with topping	
101	Prawn		■ 9,9
102	Chicken		■ 8,9
103	Tofu		■ 8,9
104	Summer Paradise	Three kinds of summer rolls / mango salad	■ 12,9
113	Tuna Tataki	Grilled tuna / spring onions / diced avocado / crispy ginger / homemade sesame sauce	■ 14,9

S A L A D S

105	Pawpaw Prawn	Green papaya salad / black tiger prawns / Thai basil / crispy onions / peanuts / herbs	■ 13,9
106	Veggie Pawpaw	Green papaya salad / basil / crispy onions / peanuts / herbs	■ 11,9
107	Mango Duck	Mango strips / crispy duck / shallots / peanuts / herbs	■ 12,9
108	Mango Veggie	Mango strips / shallots / peanuts / herbs	■ 10,9
109	Grilled Chicken	Avocado / chicken breast / cucumber / mango / shallots / herbs	■ 12,9

M I N I S O U P S

301	Hot 'nd hotter Soup	Prawns / king oyster mushrooms / lime / herbs	■ 10,9
	MINI PHO		
304	Black Angus Beef		■ 10,9
305	Chicken		■ 10,9
306	Tofu		■ 10,9

WARM STARTERS

200	Edamame	Japanese soybeans / Himalayan salt	 5,9
201	Crispy Nem	Spring roll with chicken and shrimp filling	8,9
244	Crispy Veggie Tempura	Lotus roots / eggplant in tempura batter / homemade dressing	 8,9
203	Grilled Baby-Spareribs	Baby back ribs / sesame / homemade barbecue tamarind sauce	12,9
299	Crispy Wantan	Fried wonton dumplings with chicken and shrimp filling	8,9
211	Red Calamari Tempura	BBaby calamari / kaffir lime / lime / roasted	12,9
288	Grilled Prawn Skewer	Grilled black tiger prawns / peanut sauce	9,9
277	Chicken Sate	Grilled chicken breast fillet / satay peanut sauce	9,9
205	God of Sharing	Spring roll mix / summer roll / crispy wonton / mango duck salad / calamari / har gow & siu mai / grilled shrimp	17,9
	for 2 or more people Price per person		

DUMPLINGS

210	Hacao & Xiumai	Shrimp and chicken dumplings	10,9
2112	Veggie Gyoza	Vegetables dumplings	9,9
213	Mixed Dumplings	Mixed dumplings	13,9
222	Spicy Wantan	Dumpling pastry / chicken-shrimp paste / homemade chili sauce	10,9

CLASSIC CURRY

		All red curry dishes are served with jasmine rice and fresh seasonal vegetables 	
841	Chicken	Grilled chicken breast fillet	22,9
842	Nice Old Duck	Crispy duck breast fillet	24,9
843	Trapped Prawn	Black tiger prawns	28,9
844	Tasty Tofu	Tofu	20,9
845	Salmon	Grilled salmon	26,9

W O K

All wok dishes are served with jasmine rice and fresh seasonal vegetables.

802 Spicy Chicken Cashew	Chicken breast fillet / homemade cashew nut sauce / dried chili peppers		21,9
828 Chicken Lemonzee	Grilled chicken breast fillet / Lemongrass		21,9
822 Sweet & Tangy Chicken	Chicken breast fillet / sesame / pineapple / homemade tamarind-honey sauce		21,9
809 Chicken Teri	Grilled chicken breast fillet / homemade teriyaki sauce		22,9
Crispy Rice'n Duck	Egg fried rice with vegetables / crispy duck breast / peanut sauce		22,9
810 Ginger Duck	Crispy duck breast / ginger soy sauce		24,9
815 Black Pepper Duck	Crispy duck breast / butter cream / black pepper / black beans		24,9
808 Shaking Beef	Black Angus beef cubes / green asparagus / shimeji mushrooms		28,9
820 Beef Lemonzee	Black Angus / chili peppers / lemongrass		23,9
817 Tom Basil	Black tiger prawns / marinated / king oyster mushrooms / mushrooms / homemade Thai basil sauce		28,9
Claypot Rice	Grilled rice / black tiger prawns / scallops / Black Angus / chicken breast fillet		26,9

VEGGIE WOK

All wok dishes are served with jasmine rice and fresh seasonal vegetables. *Vegan*

853 Tofu Teri	Tofu / homemade teriyaki sauce		20,9
850 Vegetable Wok	Mixed vegetables / soybean paste		20,9
852 Tofu Lemon Zee	Tofu / lemongrass / chili peppers / soybean paste		20,9
854 Tofu Claypot	Marinated tofu / grilled jasmine rice / vegetables / soybean paste		21,9
859 Sweet & Tangy Tofu	 Tofu / sesame / homemade tamarind-honey sauce		20,9
802 Spicy Tofu Cashew	 Tofu / homemade cashew nut sauce		21,9
855 Tofu Om Nam	Caramelized tofu / shiitake mushrooms / soybean paste		21,9

NOODLE SOUPS

WHAT THE PHO - Soups

Wide rice noodles served with fresh herbs, a homemade beef broth, and a hoisin chili sauce.

401	Pho Bo	Black angus beef	■ 21,9
402	Pho Ga	Chicken breast	■ 20,9
403	Pho Tofu	Tofu	■ 20,9

RAMEN

405	Lee's Ramen	Ramen / crispy duck breast / chicken broth / pak choi / fresh herbs / lotus root / egg	■ 22,9
406	Tofu So Spicy	Ramen / tofu / chicken broth / pak choi / fresh herbs / lotus rc 	■ 20,9
407	Mama's Ramen	Ramen / grilled chicken breast / chicken broth / pak choi / fresh herbs / lotus root / egg	■ 20,9
409	Grilled Prawn	Ramen / prawn skewer / chicken broth / pak choi / fresh herbs / lotus root / egg	■ 22,9

BUN BOWLS

Lukewarm rice noodle bowl with assorted herbs, peanuts, and fresh salad, served with a homemade lime-chili dressing or a vegan dressing.

501	Bun bo	Marinated Black Angus / homemade spring roll	■ 22,9
502	Bun Ga	Grilled chicken breast fillet / homemade spring roll	■ 21,9
503	Bun Vit	Crispy duck breast	■ 22,9
504	Bun Tofu	Marinated tofu 	■ 20,9

FRIED NOODLES

VIE-PAD THAI

Rice noodles with fresh vegetables, herbs, tamarind sauce, marinated chili flakes, peanuts, and crispy onions.

705	Black angus beef	22,9
706	Duck	22,9
707	Chicken	21,9
708	Black tiger prawn	26,9
709	Tofu	 20,9

FRIED UDON

Fresh udon noodles with fresh vegetables, spring onions, crispy fried onions, and teriyaki sauce

711	Black angus beef	22,9
712	Duck	22,9
713	Chicken	21,9
714	Black tiger prawn	26,9
715	Tofu	 20,9

SPIRITUOSEN

japanischerWhiskey	Akashi	Blended	Spicy aroma, full-bodied sweetness, green apple, vanilla	9,9
	Akashi Single Malt		Delicate aroma, full-bodied flavor, wood, vanilla	14,9
	Togouchi	Premium	Nutty, fresh aroma, sweet hazelnut, dark chocolate, pepper	12,9
	Nikka from the Barrel		Oak notes, carried by ripe pears, caramelized apple, and floral notes	13,9
	Tailored	Nikka	Sweet fruit notes, malt, and floral notes give way to dark chocolate, oak, and earthy impressions.	13,9
	Hibiki	Whisky	Sweet and elegant notes, combined with a full aroma of dried fruits, orange peel, strawberry jam, and baked apple.	12,9
	The Chita Single Grain		Full honey aromas with delicate notes of peppermint, followed by bittersweet oak notes on the finish.	11,9
	Yoichi	Single Malt	Vanilla cream and dried apricot with a delicately bitter citrus note	10,9
	Miyagikyo Single Malt		Exotically fruity and elegant, with malt, pear and chamomile, plus spicy notes and coconut.	10,9

SHOTS

Pflaumenwein warm/kalt			4,9
Mekong	Whisky		4,9
Nep	Moi		4,9
Santory	Toki	Whisky	8,9
Yamazakura	Whisky		11,9
Choya Sake warm/kalt			5,9
Kikusui Karakuchi Sake warm/kalt			8,9
Ramazzotti / Sammbuca / Averna / Fernet Branca			4,9
Grappa	Marcati		4,9
Grappa Nonino Riserva			6,9
Grappa	Cellini		6,9
Sierra	Tequilla		5,9

ZIEGLER

Williams	7,9
Mirabelle	8,9
Sauerkirsch	7,9
Waldhimbeergeist	6,9
Altes Zwetschg	8,9
Schlehen	7,9

APERITIF

0,75L

Crémant de Limoux brut „Les Graime- nous“	Domaine J. Laurens, Limoux - Frankreich	45
Crémant de Limoux Rosé brut „La Rose N° 7“	Domaine J. Laurens, Limoux - Frankreich	47
Champagne Premier Cru brut „Platine“	Nicolas Maillart, Champagne - Frankreich	85
Champagner Taittinger	Brut Prestige Rosé - Frankreich	139
Champagner Rosé brut	Ruinart - Frankreich (Pinot Noir, Chardonnay, Pinot Meunier)	160

WHITE WINE

Aromatic, refreshing, elegant

0,75L

2024	Gelber Muskateller	Schauer, Südsteiermark – Austria Elderflower, grapefruit; dry and juicy on the palate.	39
2024	Riesling Kabinett	WillemsWillems, Saar - Germany Fresh, fruity, and subtly tart; delicately spicy and light— ideal for hot days or paired with our curries.	39
2025	Lugana Ca Del Frati	Veneto - Italy A pure, aromatic wine with notes of flowers, herbs, apri- cots, and almond, with an elegant finish.	42
2024	Sancerre	Domaine de la Garenne, Loire – France French classic with citrus and grassy notes; fresh, mineral.	58
2025	Grüner Veltliner "Am Berg"	Bernhard Ott, Wagram – Austria with aromas of green apple, citrus, and white pepper. Finely spicy, mineral, and lively, with a salty finish.	45
2025	Riesling QbA	Robert Weil, Rheingau – Germany Delicately fruity and boldly dry, with aromas of peach, apricot, and apple. Fresh acidity; clear and elegant on the palate.	45
2023	Mâcon-Verzé Blanc AC	Nicolas Maillet, Chardonnay, Burgund – France Aromas of white pear and white blossoms; mineral, fresh, clear, harmonious.	70

Juicy, structured, mialal

2025	Riesling	Künstler, Rheingau – Germany Fresh and juicy with aromas of green apple, citrus, and peach. Lively acidity, fine minerality, and an elegant finish.	39
2024	Riesling	Tonschiefer, Dönnhoff, Nahe – Germany Spicy, elegant, subtle fruit, and fine acidity.	46
2025	Grüner Veltliner	Federspiel Loibenberg, Domäne Wachau, Wachau – Austria Fruit-forward, fresh, juicy—a wonderful all-rounder.	42
2025	Sauvignon Blanc	Tement, Steiermark, Austria Multi-layered and deeply savory. Complex and brilliant- ly clear on the palate.	60
2025	Grüner Veltliner Fass 4	Bernhard Ott, Wagram/Kamptal – Austria Delicately spicy and juicy, with clear fruit, lively acidity, fine	62
2023	Chablis Premier Cru	Vau de Vey, Domaine Malandes, Burgundy – France Grape variety: Chardonnay, refined subtle fruit,	119

WHITE WINE

0,75L

Powerful, spicy, complex

2023	Grauburgunder	Markus Schneider, Palatinate – Germany Exotic yellow fruit, delicate oak note Recommended with chicken and vegetarian dishes	42
2022	Custoza Superiore „Ca del Magro“	Monte del Fra, Veneto – Italy Full-bodied, with ripe yellow fruit and floral aromas A new idea for all Lugana lovers	37
2023	Rioja blanco,	Sierra de Tolono, Rioja – Spain Grape variety: Viura. White blossoms, honey, herbal spice Intriguing, complex, harmonious	42
2024	Prélud Anjour AOC	Domaine Payen, Chenin Blanc, Loire – France Green apple, notes of citrus fruit and lilac Mineral, precise, and invigorating with a subtle smoothness	42
2024	Chardonnay	Alois Lageder, South Tyrol – Italy Delicately fruity, fragrant aroma with notes of ripe tropical fruit. Balanced body and lively acidity.	39

ROSÉ WINE

Let us tell you a secret:

Rosé wines are perfect dance partners for Southeast Asian cuisine. They pair beautifully with almost every dish, from salads to prawns to poultry.

2024	Rosé “Aix”	Maison Saint Aix, Provence – France A classic from the Côte d’Azur. Pale in color with delicate aromas of red currant and cherry.	42
2022	Miraval	Château Miraval, Côtes de Provence – France. Elegant and fresh, with aromas of red berries, citrus fruits, and white blossoms. Finely mineral and harmonious.	49

RED WINE

Fruit-forward and balanced

0,75L

2023	Zweigelt	Ried Spiegelberg, Juliana Wieder, Burgenland – Austria Delicate cherry fruit and a hint of dark berries, with subtle herbal spice	34
2022	Primitivo „Allegoria“	Cantine Pietraventosa, Apulien – Italy Unfiltered, full-bodied, soft mouthfeel, mild acidity, gentle tannins	55
2022	Chianti Lamole	Susanna Grassi, Tuscany – Italy Grape variety: Sangiovese. Our recommendation with the entrecôte.	59
2024	Nero D'Avola -Rusco-	Valle dell'Acate, Sicily – Italy Dark fruit, juicy, full-bodied, with mild, structure-giving tannins. A great companion to duck.	36
2022	Ursprung	Markus Schneider, Pfalz – Germany. A blend of Merlot and Cabernet Sauvignon; dark berries and cherries, soft tannins, finely spiced and harmonious on the palate.	36

Powerful and multi-layered

2023	Côtes du Rhône	Paul Autard, Südliche Rhône – France Ethereal aromas of sour cherry, pepper, and chocolate. Moderate tannins.	42
2020	Allesverloren Shiraz	Allesverloren, Swartland – South Africa Powerful and full-bodied, with aromas of dark berries and plums, spicy pepper notes, and subtle roasted nuances. Soft tannins and a long finish.	39
2023	Black Print	Markus Schneider, Pfalz – Germany A powerful blend with aromas of dark berries, cherries, and cassis. Spicy notes of vanilla and chocolate, velvety tannins, and a long finish.	54
2023	Cadillac Côtes de Bordeaux	Château de Fontenille, Bordeaux - France Cabernet Sauvignon and Merlot (50:50). Perfect for all grilled meat dishes.	78
2022	Amarone della Valpolicella	Remo Farina, Veneto – Italy Aromas of Amarena cherries, cassis, and cocoa. Spicy, dense, and full-bodied. Long finish.	84
2020	Priorat Vinyes Velles "Top 1% de todos los vinos en todo el mundo"	Ferrer Bobet, Priorat - Spanien <i>with flavors of plum, liquorice, roasted notes, tobacco, and herbs</i>	114

The vintages listed reflect the current status of our wine selection. Changes may occur depending on availability. Thank you for your understanding.