


# FUMÉE MENU

[ STEAM KITCHEN ]

FRESHLY STEAMED FROM BAMBOO BASKETS

<b>Edamame</b> [ with shrimp salt ] <sup>2</sup>		<b>6.-</b>
<b>Dumpling-Basket</b> <sup>1 2 6</sup> Shrimp, beef, chicken & veggie	4 pc.	<b>6.-</b>
<b>Banh Cuon</b> <sup>1 3</sup> Dough rolls with shrimp <b>or</b> veggie	3 pc.	<b>6.-</b>
<b>Banh Bao</b> <sup>1 1A 6 7</sup> Dumplings filled with ground chicken & cheese	2 pc.	<b>6.-</b>
<b>Baozi Veggie</b> <sup>1 6</sup>  Vegetarian dumplings	2 pc.	<b>6.-</b>
<b>Tofu</b> [ with spring onion oil ] <sup>6</sup> 	4 pc.	<b>6.-</b>
<b>Vegetable basket</b> [ various seasonal vegetables ] <sup>5</sup> 		<b>8.-</b>

[ Meat ]

<b>French corn-fed chicken breast</b>		<b>8.-</b>
<b>French barbary duck breast</b>		<b>8.-</b>

[ Seafood ]

<b>Salmon fillet</b> <sup>4</sup>		<b>9.-</b>
<b>Whitefish</b> <sup>4</sup>		<b>9.-</b>
<b>Scallops</b> <sup>4 7</sup> with cheese, peanuts and spring onion oil	3 pc.	<b>9.-</b>
<b>Shrimp</b> <sup>2</sup>	3 pc.	<b>9.-</b>

[ Roulades ]

<b>Stuffed zucchini with ground meat &amp; shrimp topping</b> <sup>2</sup>	3 pc.	<b>8.-</b>
<b>Savoy cabbage roulade with mixed ground meat</b>	3 pc.	<b>8.-</b>
<b>Enoki mushrooms with strips of entrecote</b>	3 pc.	<b>8.-</b>
<b>Green asparagus with strips of entrecote</b>	3 pc.	<b>8.-</b>
<b>Savoy cabbage roulade with veg. meat substitute</b> <sup>6 10</sup> 🌿	3 pc.	<b>8.-</b>
<b>Inari tofu pocket with veg. meat substitute</b> <sup>1 6 10</sup> 🌿	3 pc.	<b>8.-</b>

[ Steam Set ]

<p><b>Set 1 — For 2 people</b> <sup>1 1A 2 4 6</sup></p> <p>Barbary duck, Salmon, Dumpling-Basket, Banh Bao, Savoy cabbage roulade with mixed ground meat, Edamame &amp; Vegetable basket</p> <p><b>[veggie]</b> <sup>1 6 10</sup> 🌿 Tofu, Inari tofu pocket &amp; Savoy cabbage roulade with veg. meat substitute, veg. Dumpling-Basket, Baozie Veggie, Edamame &amp; Vegetable basket</p>	<b>45.-</b>
<p><b>Set 2 — For 3 people</b> <sup>1 2 3 4 6</sup></p> <p>Scallops, Barbary duck, Salmon, Stuffed zucchini &amp; savoy cabbage roulade with mixed ground meat, Dumpling-Basket, Banh Cuon, Edamame, Vegetable basket &amp; Sweet potatoes</p>	<b>60.-</b>

[ Side dishes ]

<b>Sticky rice with gac fruit or mung beans</b> <sup>6</sup>	<b>5.-</b>
with roasted onions, peanuts & lotus seeds	
<b>Sweet potatoes</b>	<b>4.-</b>

[ Dessert ]

<b>Tiramisu</b> <sup>E F</sup>	<b>7.-</b>
<b>Cake of the day</b>	<b>7.-</b>

# FUMÉE BBQ

[ GRILL MENU ]

MON - SUN 17:00 - 22:30

[ Meat ]

<b>Beef Skewers in La Lot Betel Leave</b>	2 pc.	<b>7.-</b>
<b>Entrecôte Skewers</b>	2 pc.	<b>10.-</b>
<b>Pork Skewers</b>	2 pc.	<b>7.-</b>
<b>Chicken Skewers</b>	2 pc.	<b>7.-</b>

[ Seafood ]

<b>Shrimp Skewers</b>	2 pc.	<b>7.-</b>
<b>Squid Skewers</b>	2 pc.	<b>7.-</b>

[ Veggie ]

<b>Plant-Based Skewers in La Lot Betel Leaves</b>	2 pc.	<b>7.-</b>
<b>Vegetable Skewers</b>	2 pc.	<b>6.-</b>
<b>Cucumber Salad</b>	Side dish	<b>6.-</b>

# FUMÉE DINING

**NEW:** Alongside our steamed & grilled tapas, we now also offer a selection of starters & main courses for you to choose from.

**MON - FRI 17:00 - 22:45**  
**SAT - SUN 12:00 - 22:45**

[ Appetizer ]

<b>Bao Bun Pulled Pork</b> <sup>1 3 6 11</sup> Bao bun rolls with pork brisket, Pickled vegetables [ horseradish, carrot, kohlrabi ], Coriander, Chili mayo sauce	<b>6.-</b>
<b>Caesar Salad</b> <sup>1 4 10</sup> Salmon miso panko, Romaine lettuce, Leaf spinach, Crispy Bao Bun Crouton, Gochujang Caesar Dressing	<b>8.-</b>
<b>Spicy Rice Tuna</b> <sup>1 3 4 11</sup> 3 St. Tuna sashimi with yuzu chili mayo sauce, Seaweed caviar, Sesame, Chives, Lemon zest, Crispy baked rice	<b>9.-</b>
<b>Mango-Kokos-Garnelen</b> <sup>1 3 4 11</sup> Grilled shrimp, Coconut espuma, Mango cubes, Chili oil [ Veggie ] 🌿 Grilled Shimeji Mushrooms	<b>11.-</b>
	<b>9.-</b>

[ Main course ]

<b>Harbor Smoke Brisket</b> <sup>1 3 6 7</sup> Pork brisket in honey miso, Crispy broccoli, Miso-egg yolk mousse, Sunchoke purée, Chives	<b>19.-</b>
<b>Admiral Duck</b> <sup>2 1 7</sup> Grilled Barbary duck, Orange jus, Truffle sweet potato purée, Wild broccoli, Roasted peppers	<b>21.-</b>
<b>East Dock Chicken</b> <sup>1 3 6 7</sup> Steamed corn-fed chicken with X.O. sauce, Tsukune, Taro puree, Seasonal vegetables	<b>21.-</b>
<b>Midnight Tuna</b> <sup>1 4 6 11</sup> Grilled tuna steak with sesame coating, Ponzu sauce, Mixed greens with sesame dressing, Seasonal vegetables	<b>23.-</b>
<b>Miso Prime Steak</b> <sup>1 6 7</sup> Entrecôte with chimichurri, Miso butter, Daikon radish, Sweet potato fries	<b>25.-</b>

# FUMÉE DRINKS

[ Homemade ]	0.33L
<b>Smoothie   Eistee</b>	<b>5.-</b>
[ Wasser ]	0.25L 0.75L
<b>Selters Naturell</b>	<b>3.- 7.-</b>
<b>Selters Classic</b>	<b>3.- 7.-</b>
[ Softdrinks ]	0.2L
<b>Coca Cola</b> <sup>F G H</sup> <b>Coca Zero</b> <sup>A F G H</sup> <b>Tonic</b> <sup>S</sup>	<b>4.-</b>
<b>Ginger Ale</b> <sup>T</sup> <b>Ginger Beer</b> <sup>T</sup> <b>Bitter Lemon</b> <sup>H S T</sup>	<b>4.-</b>
[ Granini Säfte ]	0.33L
<b>Apfel   Ananas   Orange   Cranberry   Grapefruit</b>	<b>4.-</b>
[ Kaffee & Tee ]	
<b>Espresso</b> <sup>G</sup>	<b>3.-</b>
<b>Americano</b> <sup>G</sup>	<b>4.-</b>
<b>Cappuccino</b> <sup>7 G</sup>	<b>5.-</b>
<b>Vietnamesischer Eiskaffee</b> <sup>7 G</sup>	<b>6.-</b>
<b>[ Tee Kännchen ]</b> <b>Grün</b> <sup>G</sup> <b>Jasmin</b> <sup>G</sup> <b>Oolong</b> <sup>G</sup> <b>Ingwer</b>	<b>6.-</b>

[ Fumée Bier ]

<b>Krombacher Hell</b> <sup>1 1A 1B</sup>	0.4L <b>5.-</b>
<b>Krombacher Weizenbier</b> <sup>1 1A 1B</sup>	0.5L <b>5.5</b>
<b>Brlo Pale Ale</b> <sup>1 1A 1B</sup>	0.33L <b>5.-</b>
<b>Brlo Naked [ alkoholfrei ]</b> <sup>1 1A 1B</sup>	0.33L <b>5.-</b>

[ Fumée Wein ]

[ Weiß ]	0.1L	0.75L
<b>Spree Fumée Hauswein – Riesling</b> <sup>12</sup>	<b>5.-</b>	<b>32.-</b>
Weingut Gebrüder Ludwig, Mosel		
<b>Grauburgunder</b> <sup>12</sup>	<b>5.-</b>	<b>32.-</b>
Weingut Zähringer, Baden		
<b>Sauvignon Blanc</b> <sup>12</sup>	<b>5.-</b>	<b>32.-</b>
Weingut Gröhl, Reihessen		
[ Rot ]	0.1L	0.75L
<b>Spree Fumée Hauswein – St. Laurent</b> <sup>12</sup>	<b>5.-</b>	<b>32.-</b>
Weingut Gebrüder Ludwig, Mosel		
<b>Primitivo Di Manduria</b> <sup>12</sup>	<b>6.-</b>	<b>38.-</b>
Tank 32, Camivini		
<b>Merlot</b> <sup>12</sup>	<b>5.-</b>	<b>32.-</b>
Footprint, Western Cape		
[ Rosé ]	0.1L	0.75L
<b>Spree Fumée Hauswein – St. Laurent Rosé</b> <sup>12</sup>	<b>5.-</b>	<b>32.-</b>
Weingut Gebrüder Ludwig, Mosel		
[ Champagner ]	0.1L	0.75L
<b>Nicolas Feuillatte Champagner</b> <sup>12</sup>	<b>12.-</b>	<b>75.-</b>
<b>Nicolas Feuillatte Champagner Rosé</b> <sup>12</sup>		<b>85.-</b>

**CHECK OUT OUR [ COCKTAIL MAP ]  
FOR SIGNATURE DRINKS ON OUR  
WEBSITE [ WWW.SPREE-FUMEE.DE ]**



**Spree  
Fumée**

Märkisches Ufer 1Z, 10179 Berlin  
[ Historischer Hafen Berlin ]

+49 (0)30 2201 9294  
ahoi@spree-fumee.de

www.spree-fumee.de  
@spreefumee