

MOOD

by Eveline Wu

Dear guest,

Welcome to MOOD Strijp-S.

Asian and French cuisine come together in a classic look with a personal touch. MOOD by Eveline Wu combines a modern and trendy interior with excellent international cuisine, where you can go 7 days a week from 12:00 to 22:00 for both lunch and dinner. Whether you choose a tournedos or our famous sushi boat, at MOOD you will always be satisfied.

Don't forget to follow us for the latest news and share your MOOD experience with us!

 @moodbyevelinewu

ALLERGIES

Please let us know if there are any allergies or dietary wishes. We will be pleased to take that into account when cooking for you

Curious about our vegetarian, vegan or halal dishes? These are indicated by the icons below. Vegetarian dishes can also be prepared vegan on request.

 Vegetarian  Vegan  Halal

BITES

Sushi tacos	€ 18,00
with tuna tartare, 6 pcs.	
Edamame 🍀	€ 5,00
sea salt or spicy	
Prawn crackers	€ 5,00
with peanutsauce	
Bitterballs	€ 8,00
with mustard, 6 pcs.	
Bread platter	€ 5,50
with truffle mayonnaise and bruschetta dip	
Beijing duck spring rolls	€ 9,50
with peanut hoisin sauce, 6 pcs.	
Karaage chicken	€ 13,50
Japanese mayonnaise, lime	

IRISH MÓR OYSTERS

creuses, order a minimum of 2 per preparation

Natural	€ 4,50
lemon and shallot	p/pcs.
Tokyo	€ 4,50
ponzu, crispy pepper and sesame	p/pcs.
Steamed	€ 4,50
black bean sauce and chives	p/pcs.
Au gratin	€ 4,50
spinach, hollandaise sauce and mozzarella	p/pcs.
Shanghai	€ 4,50
crispy onion, sesame and ginger	p/pcs.

MOOD MENU

3 course menu € 49,50

Asian tasting

gyoza, Beijing duck spring rolls, kushi shrimp, beef nigiri, sashimi, sushi

Carpaccio

Parmesan, capers, parsley, truffle mayonnaise, aceto

Chinese tomato soup

tomato and chicken *vegetarian option possible*

Vegetarian tasting 🌿

vegan roll, tempura vegetables

Tournedos (+€ 5)

seasonal vegetables, mushrooms, spinach, truffle sauce

Cod

curry beurre blanc, cauliflower crème and beech mushrooms

Beijing Duck

stir-fried vegetables and hoisin sauce

Chicken teriyaki

chicken thigh, stir-fried vegetables, fried egg

Truffle risotto 🌿

mushrooms and Parmesan

Garden Delight

hazelnut cream, praliné, yoghurt, red fruit, white chocolate ice cream

Scroppino

prosecco, limoncello, vodka, lemon sorbet ice

Cheese platter

selection of 5 cheeses, nut bread and apple syrup

maincourses are served with side dishes

SUSHI & SASHIMI BOAT

Variety of sushi, sashimi & kushi shrimp (21 pcs. p.p.)

Vegan or vegetarian options are possible

Boat 1 person	€ 32,50
Boat 2 persons	€ 65,00
Boat 3 persons	€ 97,50

SUPPLEMENT

Lobster roll (8 pcs.)	€ 18,00
Unagi roll (8 pcs.)	€ 12,00
Scallop sashimi (4 pcs.)	€ 10,00
Caviar, 10 grams	€ 32,50
Doyy caviar royale	

SUSHI

Sashimi mix	€ 18,00
salmon and tuna (8 pcs.)	
Lobster roll	€ 25,00
lobster, avocado, surimi and asparagus (8 pcs.)	
Rainbow roll	€ 16,00
salmon, tuna, kushi shrimps, surimi, avocado and fish roe (8 pcs.)	
Crispy kushi maki roll	€ 13,50
kushi shrimps, cucumber, fish roe (8 pcs.)	
Mood roll	€ 16,50
salmon, kushi shrimps avocado, fish roe (6 pcs.)	
Mango roll	€ 15,00
mango, kushi shrimps (8 pcs.)	
Fire roll	€ 16,00
kushi shrimps, avocado, tuna, chili pepper (8 pcs.)	
Strawberry roll	€ 16,00
kushi shrimps, strawberry, cream cheese, honey (8 pcs.)	
Chicken pesto roll	€ 16,00
rocket salad, avocado, pesto, crispy chicken (8 pcs.)	
Surf 'n turf roll	€ 18,00
beef, kushi shrimps, cream cheese, cucumber, truffle and avocado (8 pcs.)	
Unagi roll	€ 18,00
unagi, avocado, cream cheese, mango and kushi shrimps (8 pcs.)	
Vegan roll 🍀	€ 15,00
tempura asparagus, cucumber, avocado, tofu and rettich (8 pcs.)	
Sake mango roll	€ 15,00
salmon, avocado, mango (8 pcs.)	
Spicy tuna roll	€ 18,00
tuna tartare, chili powder and kushi shrimps (8 pcs.)	

FRENCH APPETIZERS

Carpaccio	€ 14,50
Parmesan, capers, parsley, truffle mayonnaise, aceto	
Scallops	€ 16,50
bonito, radish, pumpkin, dashi beurre blanc	
Beef tataki	€ 16,50
black garlic, sesame, coriander, mushrooms, wasabi	
Burrata 🌿	€ 13,50
tomato, basil mayonnaise, sourdough, aceto	

ASIAN APPETIZERS

Dim sum mix steamed (2 persons)	€ 24,50
langoustine san fen, kip shiu mai, truffle mushrooms dumpling and shrimp har gau	
Beijing duck pancakes (2 persons)	€ 23,50
chili pepper, cucumber, spring onion, hoisin sauce	
Prawn spring rolls	€ 9,50
prawn spring rolls (3 pcs.)	
Kushi shrimps	€ 10,00
chili sauce (5 pcs.)	
Chicken satay 🍷	€ 12,50
corn-fed chicken with peanut sauce (3 pcs.)	
Chinese tomato soup	€ 10,50
tomato and chicken <i>vegetarian option possible</i>	
Gyoza chicken	€ 9,50
Vietnamese style (6 pcs.)	
Gyoza vegetables 🌿	€ 9,50
Vietnamese style (6 pcs.)	
Steamed scallops	€ 15,50
garlic and spring onion (2 pcs.)	
Tempura vegetables 🍀	€ 13,50
teriyaki sauce	

FRENCH MAIN COURSES

Tournedos	€ 35,00
seasonal vegetables, mushrooms, spinach and truffle sauce	
Cod	€ 29,50
curry beurre blanc, cauliflower crème and beech mushrooms	
Half lobster	€ 32,50
bulgur, bisque, au gratin, Hollandaise sauce	
Whole lobster	€ 45,00
bulgur, bisque, au gratin, hollandaise sauce	
Truffle risotto 🍄	€ 26,00
mushrooms and Parmesan	
Rib eye	€ 32,50
seasonal vegetables, mushrooms and salsa rossa	

SIDE DISHES

Fries	€ 4,50
White rice 🍃	€ 3,50
Fried rice 🍃	€ 4,50
Noodles 🍃	€ 4,50
Stir-fried vegetables 🍄	€ 7,50
Thai salad 🍃	€ 8,50
mango, tomato, avocado and cucumber	

ASIAN MAIN COURSES

Sea bass Asian style	€ 26,00
scallop, lime, ginger, soy and coriander	
Salmon teriyaki	€ 24,00
stir-fried vegetables	
Black tiger shrimps	€ 26,00
stir-fried vegetables and cashew nuts	
Chicken teriyaki	€ 24,00
chicken thigh, stir-fried vegetables and fried egg	
Thai curry chicken 🍛🍲	€ 24,00
chicken filet, vegetables and red curry	
Thai curry shrimps 🍛	€ 26,00
vegetables and red curry	
Thai curry vegetarian 🍃🍛	€ 22,50
vegetables and red curry	
Beijing duck	€ 26,00
stir-fried vegetables and hoisin sauce	
Mongolian beef	€ 26,00
stir-fried vegetables and black pepper sauce	
Vegetarian chicken teriyaki 🍃	€ 22,50
stir-fried vegetables and vegetarian chicken	

DESSERTS

Garden Delight	€ 10,00
hazelnut cream, praliné, yoghurt, red fruit and white chocolate ice cream	
Cheese platter	€ 10,00
selection of 5 cheeses, nut bread and apple syrup	
Cheesecake	€ 10,00
different preparations of raspberry	
Lava cake	€ 10,00
chocolate, vanille ice cream, amarena cherry	
Scroppino	€ 10,00
prosecco, limoncello, vodka, lemon sorbet ice	
Grand dessert (from 2 persons)	€ 15,00
tasting of sweet delights	
p.p.	
our grand dessert takes a longer preparation time, we thank you for your patience	