



Dear guest,
Welcome to MOOD Strijp-S.

Here, Asian and French kitchen come together.
MOOD by Eveline Wu combines a modern and trendy interior
with excellent international kitchen, 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 the famous sushi boat, at
MOOD you will always be satisfied.

📷 @moodbyevelinewu

ALLERGIES

Please let us know if there are any allergies or dietary wishes.
We are happy to consider them when preparing your meal.

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 (6 pcs.)	€ 18,00
tuna tartare	
Edamame 🌱	€ 5,00
sea salt or spicy	
Prawn crackers	€ 5,00
peanut sauce	
Bitterballs (6 pcs.)	€ 8,00
mustard	
Bread platter	€ 5,50
truffle mayonnaise, bruschetta dip	
Beijing duck spring rolls (6 pcs.)	€ 9,50
peanut hoisin sauce	
Crispy chicken (5 pcs.)	€ 14,50
spicy mayonnaise	

IRISH MÓR OYSTERS

order a minimum of 2 per preparation

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

MOOD MENU

3 course menu € 49,50

Asian tasting

gyoza, Beijing duck spring roll with peanut sauce, kushi shrimp, beef nigiri, sashimi, sushi

Carpaccio

Parmesan, capers, parsley, truffle mayonnaise

Tom kha gai soup

chicken, beech mushroom, chili oil, coconut

Vegetarian tasting 🌿

vegan roll, tempura vegetables

Tournedos (+ € 5)

parsnip, seasonal vegetables, shiitake, own gravy

Halibut

parsnip, enoki, miso beurre blanc, black garlic

Beijing duck

stir-fried vegetables, hoisin sauce

Saffron risotto 🌿

saffron, green asparagus, beurre blanc

Garden Delight

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

Scroppino

prosecco, limoncello, vodka, lemon sorbet ice

Cheese platter

selection of 4 cheeses, nut bread, apple syrup

Guillaume
FROMAGERIE

all our main courses are served with white rice or fries

SUSHI & SASHIMI BOAT

variety of sushi, sashimi & kushi shrimps (21 pcs. p.p.)
vegetarian or vegan options are possible

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

SUPPLEMENT ON THE BOAT

Lobster roll (8 pcs.)	€ 18,00
Unagi roll (8 pcs.)	€ 12,00
Coquille sashimi (4 pcs.)	€ 10,00

SUSHI

Sashimi mix (8 pcs.) salmon, tuna	€ 18,00
Lobster roll (8 pcs.) lobster, avocado, surimi, green asparagus	€ 25,00
Rainbow roll (8 pcs.) salmon, tuna, kushi shrimps, surimi, avocado, fish roe	€ 16,00
Crispy kushi maki roll (8 pcs.) kushi shrimps, cucumber, fish roe	€ 13,50
Mood roll (6 pcs.) salmon, kushi shrimps, avocado, fish roe	€ 16,50
Cheese salmon roll (8 pcs.) salmon, cream cheese, avocado	€ 16,00
Mango roll (8 pcs.) mango, kushi shrimps	€ 16,00
Fire roll (8 pcs.) kushi shrimps, avocado, tuna, chili pepper	€ 16,00
Strawberry roll (8 pcs.) strawberry, kushi shrimps, cream cheese, honey	€ 16,00
Chicken pesto roll (8 pcs.) crispy chicken, rocket salad, avocado, pesto	€ 16,00
Spicy chicken roll (8 pcs.) crispy chicken, avocado, togarashi	€ 16,00
Surf 'n turf roll (8 pcs.) beef, kushi shrimps, cream cheese, cucumber, truffle, avocado	€ 18,00
Unagi roll (8 pcs.) eel, avocado, cream cheese, mango, kushi shrimps	€ 18,00
Vegan roll 🌱 (8 pcs.) tempura asparagus, cucumber, avocado, tofu, rettich	€ 16,00
Spicy tuna roll (8 pcs.) kushi shrimps, tuna tartare, chili powder	€ 18,00
<i>Supplement: fresh wasabi</i>	€ 3,50

FRENCH APPETIZERS

Carpaccio	€ 14,50
Parmesan, capers, parsley, truffle mayonnaise	
Scallops	€ 16,50
bonito, radish, carrots, dashi beurre blanc	
Salmon tataki	€ 16,50
enoki, wasabi, ponzu	
Buffalo mozzarella DOP 🌿	€ 14,00
tomato, basil	

ASIAN APPETIZERS

Dim sum mix steamed (2 persons)	€ 24,50
langoustine san fen, chicken shiu mai, truffle mushrooms dumpling, shrimp har gau	
Beijing duck pancakes (2 persons)	€ 23,50
chili pepper, cucumber, spring onion, hoisin sauce	
Prawn spring rolls (3 pcs.)	€ 9,50
prawn spring rolls	
Kushi shrimps (5 pcs.)	€ 10,00
chili sauce	
Chicken satay 🍴 (3 pcs.)	€ 12,50
corn-fed chicken with peanut sauce	
Tom kha gai soup 🍴	€ 10,50
chicken, beech mushroom, chili oil, coconut	
Gyoza chicken (6 pcs.)	€ 9,50
Vietnamese style	
Gyoza vegetables 🌿 (6 pcs.)	€ 9,50
Vietnamese style	
Steamed scallops	€ 15,50
garlic, spring onion	
Tempura vegetables 🌿	€ 13,50
teriyaki sauce	

FRENCH MAIN COURSES

Tournedos	€ 35,00
parsnip, seasonal vegetables, shiitake, own gravy	
Halibut	€ 29,50
parsnip, enoki, miso beurre blanc, black garlic	
Half lobster	€ 32,50
au gratin, couscous, bisque, Hollandaise sauce	
Whole lobster	€ 45,00
au gratin, couscous, bisque, Hollandaise sauce	
Duck breast	€ 32,50
potato, beetroot, eggplant, port gravy	
Saffron risotto 🌿	€ 26,00
saffron, green asparagus, beurre blanc	
<i>Supplement saffron risotto: scallops (3 pcs.)</i>	€ 10,50

SIDE DISHES

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

ASIAN MAIN COURSES

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

DESSERTS

Garden Delight	€ 10,00
hazelnut cream, praline, yoghurt, red fruit, white chocolate ice cream	
Cinnamon cheesecake	€ 10,00
caramel, stewed pear sorbet	
Lava cake	€ 10,00
chocolate, vanilla 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	
Cheese platter	€ 16,50
selection of 5 cheeses, nut bread, apple syrup	

Guillaume
FROMAGERIE