

Noodle Soups

- | | V | H |
|---|--------|---------|
| 1. Pho ga dac biet / Fresh chicken broth | € 7,50 | € 12,95 |
| With chicken, omelette, Vietnamese sausage, fresh vegetables and spices. | | |
| 2. Pho bo dac biet / Fresh beef broth | € 7,95 | € 13,95 |
| With thinly sliced beef, stewed meat, meatballs, fresh vegetables and spices. | | |
| 3. Bun rieu / Great Ocean Soup | € 7,95 | € 13,95 |
| Fresh seafood with shrimp, surimi, fishballs, fresh vegetables and spices. | | |

V= as starter

H= as main dish

Cold Appetizers

- 4. Goi cuon / Authentic Vietnamese spring rolls (V)** € 7,50
With lettuce, cucumber, omelette, shrimp, pork tenderloin, cilantro and mint. (2 pieces) Served with three sauces for dipping: sweet-chili fish sauce, peanut sauce and 'Hoi sing' sauce.
- 5. Bo cuon / Authentic Vietnamese spring rolls** € 7,50
With lettuce, cucumber, omelette, marinated beef, cilantro and mint. (2 pieces) Served with a sweet-chili fish sauce.
- 6. Goi tom / Vietnamese shrimp salad** € 7,95
With carrots, lotus stem, onion, finely cut cilantro, basil and pepper. Served on a bed of fresh iceberg lettuce and cucumber, along with a sweet-and-spicy chili-lemon fish sauce.
- 7. Goi ga / Fresh chicken-papaya salad** € 7,95
Prepared the same way as the shrimp salad, served with sesame crackers and a chili sauce for dipping.
- 8. Bo tai chanh / Homemade carpaccio** € 11,50
Beef carpaccio traditionally prepared and made from scratch with mint, Thai basil, pepper and a lemon dressing.
- 9. Smoked salmon carpaccio** € 12,25
With Chinese cilantro, Thai basil, mint and a lemon dressing.

Warm Appetizers

10. Cha gio / Crispy Vietnamese spring rolls (V) € 4,95

Filled with chicken, vermicelli noodles and vegetables. (2 pieces) Served with a sweet-chili sauce.

11. Nem "Hanoi", crispy fried, filled with chicken, carrot € 6,25 and Vietnamese mushrooms. Served with fresh vegetables and spices. (2 pieces)

12. Tom chien gion / Crispy Vietnamese shrimps € 5,75

Served with a sweet-chili sauce. (4 pieces)

13. Thit bo xien nuong € 4,95

Marinated beef tenderloin skewers.

15. Mixed Appetizers (for 2+ persons) € 10,95

Tender grilled chicken, Vietnamese spring rolls, goi cuon and beef skewers.

V= Vegetarian version also available

Main Courses

15. Banh Xeo / Vietnamese pancakes (V) € 13,95

Vietnamese pancakes filled with shrimp, chicken breast and bean sprouts. Served with fresh vegetables and a sweet-chili fish sauce.

16. Bun bo xao dac biet / Beef Noodles Special € 16,75

Vermicelli noodles with stir fried steak marinated in garlic. Served with Nem "Hanoi", fresh vegetables and a sweet-chili fish sauce.

17. Grilled chicken with Asian vegetables € 16,95

Served with fried rice. The Asian vegetables differ depending on the season

18. Bo luc lac / Beef a la Saigon € 16,50

Steak with garlic and onion, marinated in a scallion oil. Served with rice.

19. Caramelized chicken thigh fillet € 15,50

With garlic, lemongrass, onion, pepper and scallions. Served with rice.

20. Do Chay / Stir fried vegetables € 13,95

With fresh bean sprouts, paprika, tofu and omelette. Served with rice.

21. Tom Xao € 18,25

Stir fried shrimp with pepper, scallions and paprika with a mix of 5-spices.

22. Steamed Gumbo Shrimp € 18,25

With garlic, scallions, Spanish pepper and a soy sauce. Served with rice.

Menu The taste of Vietnam – € 27,50 per person

Choice of soup:

1. Pho ga dac biet / Noodle soup with chicken Fresh chicken broth with bits of chicken breast, omelette, Vietnamese sausage, fresh spices and vegetables.

2. Pho ba dac biet / Noodle soup with beef Fresh beef broth with steak, meatballs, fresh spices and vegetables.

Main course: mix of following four courses

1. Bo luc lac / Beef a la Saigon Marinated steak with garlic, onion and scallion oil.

2. Ga xao xa ot / Caramelized chicken thigh fillet With garlic, onion and lemongrass.

3. Tom xao chua ngot / Stir fried shrimp With a light sweet-sour sauce.

4. Do chay / Stir fried vegetables dish With paprika, omelette, tofu and bean sprouts.

(Served with rice)

Dessert:

Che: Vietnamese coco's dessert with tapioca pearls, sweet potatoes and slices of banana.

**The 'Snack' Menu – € 27,50 per person
(for a minimum of 2 persons)**

Soup

Bun Rieu / seafood noodle soup
With shrimp, surimi, crab, fresh vegetables and spices.

Cold Snacks

Goi Cuon / Vietnamese spring rolls wrapped in rice paper
Filled with shrimp, pork tenderloin, vermicelli pasta,
omelette, vegetables and spices.

Bo tai chanh / Homemade carpaccio
With a sweet-chili dressing, fish sauce and a touch of lemon.

Warm Snacks

Nem "Hanoi", Crispy fried, filled with chicken, carrot,
Vietnamese mushrooms, fresh vegetables and spices.

Thit bo xien / Grilled tenderloin skewers

Ga xao xa ot / Caramelized chicken thigh fillet, with garlic,
onion and lemongrass

Banh Xeo / Crispy Vietnamese pancake filled with chicken,
shrimp and bean sprouts

Com Xao / fried rice

Coffee or tea

**The Sampling The taste of Vietnam – € 34,50 per
person (for a minimum of 2 persons)**

Appetizer

Chicken salad made with carrots, papaya, lotus stem and finely sliced Chinese cilantro and Thai basil, served with a sweet-chili fish sauce.

Served with sesame prawn crackers and chili sauce for dipping.

Soup

Fresh chicken broth with pieces of chicken, omelette, Vietnamese sausage, fresh spices and vegetables.

Side Dishes

Homemade smoked-salmon carpaccio with fish and a chili dressing with a taste of lemon.

Fresh beef spring rolls rolled in rice paper with vermicelli noodles, cucumber, lettuce, mint, cilantro and omelette.
Served with a sweet-chili fish sauce.

Main Courses

Steamed gumbo shrimp with garlic and soy sauce.

Chicken thigh fillet with lemongrass.

Grilled beef skewers rolled in betle leaves. Fried rice.

Dessert

Vietnamese coco's dessert with vanilla ice cream, hot chocolate sauce and wiped cream

