

The Vietnamese cuisine secrets

The Vietnamese cuisine is characterized by the fresh flavors of the delicate and elaborate dishes; these are the secrets of the authentic and healthy culinary traditions of Vietnam:

5 essential spices: Cinnamon, ginger, star anise, lemongrass and clove. These five elements reflect the basis of the 5 typical flavors of our cuisine: Sweet, sour, bitter, salty and umami (savory).

Nước mắm: Fish sauce is a very common ingredient: It's used for marinating meat and fish, and also to give an exotic flavor in our sauces.

Fresh herbs and vegetables: Mint, cilantro, lettuce, basil, lime, fresh chilli... These and other many asian herbs are combined with meat and fish to get the harmonious balance between yin (cold) and yang (hot).

With the balance between fresh herbs and meats and a selective use of spices to reach a fine taste, Vietnamese food is considered one of the healthiest cuisines worldwide.



Starters

- 👍 **NEM** 8 7,50
GF Fried vietnamese spring rolls of meat and vegetables. To wrap with lettuce and mint.
- 👍 **GỎI CUỐN** 1 3 7 9 10 8,00
Fresh summer-rolls of shrimps, rice vermicelli, mint, lettuce, fresh vegetables. With peanut and sesame sauce.
v Vegan option: Without shrimps, with seaweed.
GF Gluten-free option: With sesame sauce.
- 👍 **BÁNH CUỐN** 3 8 7,50
Rice-noodle long dumpling of pork, vegetables and fried shallots (steamed).
GF Opció sense gluten: Sense cebeta fregida. Amb cacauets.
- 👍 **THỊT VIÊN** 8 10 7,50
GF Fried beef-balls with crispy rice. With carrot, soybeans and sesame sauce.
- TÔM CHIÊN** 3 4 5 7 10,00
Fried crunchy shrimps with marie sweet-chilli sauce.
- BÁNH XÊP** 3 5 8 9 10 7,50
Dumplings of pork and vegetables:
Steamed / Grilled / Fried
- GÀ BÁNH XÊP** 3 5 8 10 7,50
Chicken and ginger steamed wonton. With tempura sauce.
- TÔM CUỐN HẤP** 3 5 7 10 10,00
Shrimps in wonton pastry (steamed).
- BÁNH TÔM VÓ'I MÈ** 3 7 8 9 10,00
Fried crepe of shrimps and sesame. With sweet-chilli sauce.
- TEMPURA RAU CỦ** 3 8 10 7,50
Vietnamese vegetable fried Tempura (zuccinni, onion and carrot).
v Vegan option: With soya sauce

- 👍 **ASSORTMENT OF STARTERS:** 9,50€/pers (min. 2 pers)
- GF NEM: Vietnamese fried rolls of meat and vegetables 8
- vGF NEM CUỐN: Spring fresh rolls of shrimps and vegetables 1 3 7 9 10
- GÀ BÁNH XÊP: Chicken and ginger steamed wonton 3 5 8 10
- BÁNH TÔM VÓ'I MÈ: Fried crepe of shrimps and sesame 3 7 8 9
- vGF NỘM ĐU ĐÚ XANH: Green papaya salad 1 3 8 9 10

👍 The most AUTHENTIC and RECOMMENDED dishes

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Bún's: Vermicelli Salads

- 👍 **BÚN BÒ XÀO** 1 3 8 10 8,00
Rice-vermicelli salad with stir-fried beef, onion, lettuce, soybean sprouts, mint, green papaya, peanuts and fried shallots. With sesame sauce.
* With 2 fried rolls NEM +3€
✓ Vegan option: With shitake mushrooms.
GF Gluten-free option: Without fried shallots, without soya sauce.
- 👍 **BÚN THỊT NU'Ó'NG** 1 3 8 10 8,50
Rice-vermicelli salad with pork skewers, lettuce, soybean sprouts, mint, green papaya, peanuts and fried shallots. With sesame sauce.
* With 2 fried rolls NEM +3€
GF Gluten-free option: Without fried shallots.
- BÚN THỊT XÁ XÍU** 1 3 9 10 8,00
Rice-vermicelli salad with pork, lettuce, soybean sprouts, mint, coriander and fried shallots.
With peanuts and sesame sauce.
✓ Vegan option: Without pork

Soups

- 👍 **PHỞ' BÒ / GÀ** 8 10 SMALL 8,50 / LARGE 12,00
GF Vietnamese rice-noodle aromatic soup with fresh herbs, chive and:
BÒ (beef) 6 GÀ (chicken)
- SÚP TAO BIEN** 3 5 6 7 8,00
Seaweed soup with shrimps and egg. Spicy.

Stir-fried Noodles & Vermicelli

- 👍 **PHỞ' XÀO CÀ RI** 7 8 10 7,50
✓ GF Rice flat noodles with coconut milk and vietnamese red curry (spicy), with vegetables and:
BÒ (beef) / GÀ (chicken) / TÔM (shrimps) / NẤ'M (mushrooms)
- PHỞ' XÀO** 3 7 10 7,50
✓ Stir fried rice flat noodles with vegetables, soy sauce and:
GF Gluten-free option: Without soya sauce
BÒ (beef) / GÀ (chicken) / TÔM (shrimps) / NẤ'M (mushrooms)
- BÚN XÀO** 3 7 10 7,50
✓ Stir fried rice-vermicelli with vegetables, soy sauce and:
GF Gluten-free option: Without soya sauce
BÒ (beef) / GÀ (chicken) / TÔM (shrimps) / NẤ'M (mushrooms)

IMPORTANT ALLERGENS: NOTIFY TO THE WAITER SO WE CAN PREPARE YOUR DISHES CORRECTLY

1 PEANUTS

3 GLUTEN

5 EGGS

7 CRUSTACEANS

9 SESAME

2 NUTS

4 LACTOSE

6 MOLLUSCS


8 FISH

10 SOYA


GF IT'S POSSIBLE TO PREPARE GLUTEN-FREE

✓ IT'S POSSIBLE TO PREPARE VEGAN



Salads & Vegetables

-  **NỘM ĐU ĐỦ XANH** ① ③ ⑨ ⑩ 8,00
✓ Green papaya salad with soybean sprouts, dill, mint, coriander, fried shallots and peanuts. Soft-spicy
GF *Gluten-free option: Without fried shallots.*
- XÀ LÁCH TÁO** ③ ⑨ ⑩ 7,50
✓ Fresh seaweed salad with carrot, soybean sprouts and sesame.
- XÀ LÁCH TÔM** ③ ⑦ ⑩ 7,50
Shrimps salad with lettuce, soybean sprouts, mint, carrot, fried shallots. With sesame sauce.
✓ *Vegan option: Without shrimps, with peanuts.*
GF *Gluten-free option: Without fried shallots, with peanuts.*
- RAU XÀO** ③ ⑩ 8,50
Stir-fried broccoli with shitake mushrooms.
GF *Gluten-free option: Without soya sauce*
- ĐẬU PHỤ XÀO MÈ** ③ ⑤ ⑧ ⑩ 8,50
Stir-fried tofu with sesame, broccoli and oriental chive.
GF *Gluten-free option: Without soya sauce*

Rice

-  **CO'M VIỆT** ⑤ ⑦ ⑩ 7,50
GF Fried rice with shrimps, xá xíu pork, omelette and vegetables. With vietnamese spicy.
- CO'M XÀO RAU** ③ ⑤ ⑩ 7,50
Fried rice with vegetables, soybean sprouts, omelette and carrot. With soy sauce.
✓ *Vegan option: Without omelette*
GF *Gluten-free option: Without soya sauce*
- CO'M** 2,50
GF Steamed jasmine rice.

Seafood

- CÁ HỒI SA TÊ** ① ② ③ ④ ⑧ ⑨ 10,00
GF Salmon skewers with saté sauce (peanut and almond). Served with rice-vermicelli.
-  **TÔM CHIÊN TIÊU** ⑦ 12,00
GF Fried shrimps and sauteed with blackpepper and ginger.
-  **TÔM SA TÊ** ① ② ③ ④ ⑦ ⑧ ⑨ 12,00
Shrimps with Saté sauce (peanuts and almonds)
- TÔM XÀO TÒI** ③ ⑦ ⑩ 12,00
Stir fried shrimps with fresh oriental chive served on a hot iron.
GF *Gluten-free option: Without soya sauce*

 The most AUTHENTIC and RECOMMENDED dishes

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Poultry

- 👍 **VỊT QUAY** 1 3 9 10 22,50
Lacquered duck to wrap with mint, green papaya sprouts and onion.
With peanut and sesame sauce.
Fried rice with vegetables included (Cơm Xào Rau)
- 👍 **VỊT INDOCHINE** 3 8 10 10,00
Duck leg with Indochina sauce (sweet and smoky sauce).
- 👍 **GÀ HẤP MỠ' HÀNH** 8,20
GF Steaks steamed chicken with natural ginger sauce and oriental chive.
- GÀ CHIÊN HẠNH NHÂN** 2 3 9,50
Almond crusted chicken. With sweet-chilli sauce.
- GÀ SA TÊ** 1 2 3 4 8 9 8,50
Chicken with Saté sauce (peanuts and almonds)

Meat

- 👍 **THỊT BÒ LÚC LẮC** 3 9 10 13,00
Diced beef-steak sauteed with lemongrass, onion, broccoli and bamboo.
- 👍 **CÀ RI BÒ** 8 13,00
GF Diced beef-steak with red curri and coconut milk with onion, broccoli and bamboo. Served with steamed jazmine rice.
- THỊT BÒ XÀO MÈ** 3 4 8 9 10 8,50
Stir-fried beef with white and black sesame and oriental chive, served on a hot iron.
GF Gluten-free option: Without soya sauce
- 👍 **THỊT QUAY** 3 5 8 9 10 10,00
Fried and crispy pork-belly. With sweet-chilli sauce. Side dish: Salad with soybean sprouts, carrot and sesame dressing.
GF Gluten-free option: Without sesame dressing.
- 👍 **THỊT XIÊN NƯỚNG** 8 8,50
GF Lemongrass and honey pork skewers. With sweet-chilli sauce.
- 👍 **THỊT HEO KHO TÀU** 3 8,50
Vietnamese braised pork belly. Served with steamed jasmine rice.
- XÁ XÍU** 1 3 9 10 9,50
Steaks of vietnamese marinated pork with peanut and sesame sauce.

IMPORTANT ALLERGENS: NOTIFY TO THE WAITER SO WE CAN PREPARE YOUR DISHES CORRECTLY

1 PEANUTS

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GF IT'S POSSIBLE TO PREPARE GLUTEN-FREE

V IT'S POSSIBLE TO PREPARE VEGAN

Group Menu

All dishes to share

15€/pers (for 4 pers or more)

NEM ③

GF Fried rolls of pork and vegetables to wrap with lettuce and mint.

BÁNH XÉP ③⑤⑧⑨⑩

Steamed dumplings of pork and vegetables.

XÀ LÁCH TÔM ③⑦⑧⑩

Shrimps salad with lettuce, soybeans, mint, carrot, fried shallots.

GF Without fried shallots, with peanuts

TEMPURA RAU CÚ ③⑤⑩

Vietnamese vegetable tempura (zucchini, onion and carrot).

BÁNH CUỘN ③⑤

Rice noodle roll with pork, vegetables and fried shallots.

GF Without fried shallots, with peanuts

PHỞ' XÀO CÀ RI ⑦⑧⑩

GF Rice-noodles with coconut milk and curry, with vegetables and shrimps.

COM' VIỆT ⑤⑦⑩

GF Fried rice with shrimps, pork and vegetables. With vietnamese spicy.

GÀ HẤP MỠ' HÀNH

GF Steaks steamed chicken with natural ginger sauce and oriental chive.

THỊT BÒ XÀO MÈ ③④⑤⑧⑨⑩

Stir-fried beef with white and black sesame and oriental chive.

GF Without soya sauce

Menu 1 pers.

Choose 1 starter and 1 main

15,50€/pers

Starters

👍 **NEM ③**

GF Fried rolls of pork and vegetables to wrap with lettuce and mint.

👍 **PHỞ' BÒ | PHỞ' GÀ ③⑩**

GF Rice noodles soup with: BÒ (beef) o GÀ (chicken). With vegetables, coriander and chive.

TEMPURA RAU CÚ ③⑤⑩

Vietnamese vegetable tempura (zucchini, onion and carrot).

✓ With soya sauce

BÚN THỊT XÁ XÍU ①③④⑩

Rice-vermicelli with pork, soybeans sprouts, mint, coriander and fried shallots. With HoiSin and peanuts sauce.

✓ Without pork

Main dishes

GÀ HẤP MỠ' HÀNH**

Steaks steamed chicken with natural ginger sauce and oriental chive.

👍 **THỊT BÒ XÀO MÈ** ③④⑤⑧⑨⑩**

Stir-fried beef with white and black sesame and oriental chive.

GF Without soya sauce

CÀ HỒI SA TẾ ①②③④⑧⑨

Salmon skewers with saté sauce (almond and peanut sauce). Served with rice vermicelli.

👍 **BÚN BÒ XÀO ①③⑥⑩**

Rice-vermicelli with stir-fried beef, soybeans, mint, green papaya, peanuts and fried shallots. With vietnamese sauce (with 2 nem rolls).

GF No soya sauce, no fried shallots

✓ No meat, with shitake

For the marked dishes ** are coming with Com Việt (Fried rice with shrimps and meat - spicy)

Menu GROUP is served for the whole table. These menus don't include drinks and desserts

IMPORTANT ALLERGENS: NOTIFY TO THE WAITER SO WE CAN PREPARE YOUR DISHES CORRECTLY

① PEANUTS

③ GLUTEN

⑤ EGGS

⑦ CRUSTACEANS

⑨ SESAME

② NUTS

④ LACTOSE

⑥ MOLLUSCS

⑧ FISH

⑩ SOYA

GF IT'S POSSIBLE TO PREPARE GLUTEN-FREE

✓ IT'S POSSIBLE TO PREPARE VEGAN



Tasting Vietnamese-Tapas

The 7 best Vietnamese dishes

16€/pers (for 2 pers or more)

NEM ③

GF Fried rolls of pork and vegetables to wrap with lettuce and mint.

GỎI CUỐN ①③⑦⑨⑩

Fresh spring-rolls of shrimps, vermicelli, mint, lettuce. Peanut-sesame sauce.

GF With vietnamese sauce

✓ Without shrimps, with seaweed

GÀ BÁNH XẾP ③⑤⑧⑩

Chicken and ginger steamed wonton. With tempura sauce.

BÁNH XẾP ③⑤⑧⑨⑩

Steamed dumplings of pork and vegetables.

BÁNH TÔM VÓ'I MÈ ③⑦⑧⑨

Fried crepe of shrimps and sesame. With sweet-chilli sauce.

BÁNH CUỐN ③⑧

Rice noodle roll with pork, vegetables and fried shallots.

GF Without fried shallots

PHỞ' XÀO CÀ RI ⑦⑧⑩

GF Rice-noodles with coconut milk and curry, with shrimps (spicy).

✓ Without shrimps, with shitake

Tasting Vietnamese-Tapas

THỊT BÒ XÀO MÈ

"Stir-fried beef with white and black sesame and oriental chive"

19€/pers

min. 2 pers

Menú 2 pers.

All dishes to share between 2 pers

15€/pers

NEM ③

GF Fried rolls of pork and vegetables to wrap with lettuce and mint.

BÁNH XẾP ③⑤⑧⑨⑩

Steamed dumplings of pork and vegetables.

THỊT VIÊN ③⑤⑩

GF Fried beef balls with sticky and crispy rice. With sesame sauce.

CO'M VIỆT ⑤⑦⑩

GF Fried rice with shrimps, pork and vegetables. With vietnamese spicy.

GÀ HẤP MỠ' HÀNH

GF Steaks steamed chicken with ginger sauce and oriental chive.

Menú 3 pers.

All dishes to share between 3 pers

15€/pers

NEM ③

GF Fried rolls of pork and vegetables to wrap with lettuce and mint.

BÁNH XẾP ③⑤⑧⑨⑩

Steamed dumplings of pork and vegetables.

TEMPURA RAU CỦ ③⑧⑩

✓ Vegetable Tempura (zuccinni, onion and carrot).

XÀ LÁCH TÔM ③⑦⑧⑩

Shrimps salad with soybeans, mint, carrot, fried shallots.

GF Without fried shallots, with peanuts

CO'M VIỆT ⑤⑦⑩

GF Fried rice with shrimps, pork and vegetables. With vietnamese spicy.

THỊT BÒ XÀO MÈ ③④⑧⑨⑩

Stir-fried beef with white and black sesame and oriental chive.

GF Without soya sauce

GÀ HẤP MỠ' HÀNH

GF Steaks steamed chicken with ginger sauce and oriental chive.

These menus are served for whole table. Don't include drinks and desserts.