



Tasting Vietnamese-Tapas

The 7 best Vietnamese dishes

15,50€/pers (for 2 pers or more)

NEM 8

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

NEM CUỐN 1 8 7 9 10

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

GF With vietnamese sauce

✓ Without shrimps, with seaweed

GÀ BÁNH XÉP 8 5 8 9 10

Chicken and ginger steamed wonton. With tempura sauce.

BÁNH XÉP 8 5 8 9 10

Steamed dumplings of pork and vegetables.

BÁNH TÔM VỎ'I MÈ 8 7 8 9

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

BÁNH CUỐN 8 8

Rice noodle roll with pork, vegetables and fried shallots.

GF Without fried shallots

PHỞ' XÀO CÀ RI 7 8 10

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"

18,50€/pers

min. 2 pers

Menú 2 pers.

All dishes to share between 2 pers

13,50€/pers

NEM 8

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

BÁNH XÉP 8 5 8 9 10

Steamed dumplings of pork and vegetables.

THỊT VIÊN 8 8 10

Fried beef-balls with sticky and crispy rice.

GF With vietnamese sauce

CO'M VIỆT 5 7 10

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

13,50€/pers

NEM 8

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

BÁNH XÉP 8 5 8 9 10

Steamed dumplings of pork and vegetables.

TEMPURA RAU CỦ 8 8 10

✓ Vegetable Tempura (zuccinni, onion and carrot).

XÀ LÁCH TÔM 8 7 8 10

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

GF Without fried shallots, with peanuts

CO'M VIỆT 5 7 10

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

THỊT BÒ XÀO MÈ 8 4 8 9 10

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.

Group Menu

All dishes to share

13,50€/pers (for 4 pers or more)

NEM 8

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

BÁNH XÉP 8 5 8 9 10

Steamed dumplings of pork and vegetables.

XÀ LÁCH TÔM 8 7 8 10

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

GF Without fried shallots, with peanuts

TEMPURA RAU CŨ 8 8 10

Vietnamese vegetable tempura (zucchini, onion and carrot).

BÁNH CUỐN 8 8

Rice noodle roll with pork, vegetables and fried shallots.

GF Without fried shallots, with peanuts

PHỞ' XÀO CÀ RI 7 8 10

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

CO'M VIỆT 5 7 10

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 8 4 8 9 10

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

GF Without soya sauce

Menu 1 pers.

Choose 1 starter and 1 main

14,50€/pers

Starters

NEM 8

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

PHỞ' BÒ | PHỞ' GÀ 8 10

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

TEMPURA RAU CŨ 8 8 10

Vietnamese vegetable tempura (zucchini, onion and carrot).

v With soya sauce

BÚN THỊT XÁ XÍU 1 8 9 10

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

v Without pork

Main dishes

GÀ HẤP MỠ' HÀNH**

Steaks steamed chicken with natural ginger sauce and oriental chive.

THỊT BÒ XÀO MÈ** 8 4 8 9 10

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

GF Without soya sauce

MỤ'C XÀO Ó'T CHUÔNG** 8 10

Stir-fried cuttlefish with fresh garlic and broccoli.

GF Without soya sauce

BÚN BÒ XÀO 1 8 8 10

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

v No meat, with shitake

For the marked dishes ** are coming with Cơm 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

v IT'S POSSIBLE TO PREPARE VEGAN