



# Tasting Vietnamese-Tapas

The 7 best Vietnamese dishes

15,50€/pers (for 2 pers or more)

## NEM 5

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

## NEM CUỐN 1 5 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 3 5 8 10

Chicken and ginger steamed wonton. With tempura sauce.

## BÁNH XÉP 3 5 8 9 10

Steamed dumplings of pork and vegetables.

## BÁNH TÔM VỎI MÈ 3 7 8 9

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

## BÁNH CUỐN 3 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

14€/pers

### NEM 5

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

### BÁNH XÉP 3 5 8 9 10

Steamed dumplings of pork and vegetables.

### THỊT VIÊN 3 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

14€/pers

### NEM 5

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

### BÁNH XÉP 3 5 8 9 10

Steamed dumplings of pork and vegetables.

### TEMPURA RAU CỦ 3 8 10

✓ Vegetable Tempura (zuccinni, onion and carrot).

### XÀ LÁCH TÔM 3 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 3 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

14€/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

15€/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