

## 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 6,70  
**GF** Fried vietnamese spring rolls of meat and vegetables. To wrap with lettuce and mint.
-  **GỎI CUỐN** 1 8 7 9 10 7,00  
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 vietnamese sauce.*  
**v-GF** *Vegan & Gluten-free option: Withou shrimps, with papaia and sweet-chilli*
-  **BÁNH CUỐN** 8 8 6,70  
Rice-noodle long dumpling of pork, vegetables and fried shallots (steamed).  
**GF** *Opció sense gluten: Sense cebeta fregida. Amb cacauets.*
-  **THỊT VIÊN** 8 8 10 6,70  
Fried beef-balls with crispy rice. With carrot, soybeans and tempura sauce.  
**GF** *Gluten-free option: Without tempura sauce. With vietnamese sauce.*
- TÔM CHIÊN** 8 4 5 7 9,70  
Panko fried shrimps with marie sweet-chilli sauce.
- BÁNH XÊP** 8 5 8 9 10 6,50  
Dumplings of pork and vegetables:  
Steamed / Grilled / Fried
- GÀ BÁNH XÊP** 8 5 8 10 6,50  
Chicken and ginger steamed wonton. With tempura sauce.
- TÔM CUỐN HẤP** 8 5 7 10 9,40  
Shrimps in wonton pastry (steamed).
- BÁNH TÔM VÓ'I MÈ** 8 7 8 9 9,15  
Fried crepe of shrimps and sesame. With sweet-chilli sauce.
- TEMPURA RAU CÚ** 8 8 10 6,50  
Vietnamese vegetable fried Tempura (zuccinni, onion and carrot).  
**v** *Vegan option: With soya sauce*

 **ASSORTMENT OF STARTERS:** 9€/pers (mln. 2 pers)

**GF** NEM: Vietnamese fried rolls of meat and vegetables 8

**v-GF** NEM CUỐN: Spring fresh rolls of shrimps and vegetables 1 8 7 9 10

GÀ BÁNH XÊP: Chicken and ginger steamed wonton 8 5 8 10



BÁNH TÔM VÓ'I MÈ: Fried crepe of shrimps and sesame 8 7 8 9

**v-GF** NỘM ĐU ĐÚ XANH: Green papaya salad 1 8 8 10


 The most AUTHENTIC and RECOMMENDED dishes

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## Bún's: Vermicelli Salads

-  **BÚN BÒ XÀO** 1 3 5 10 6,90  
Rice-vermicelli salad with stir-fried beef, onion, lettuce, soybean sprouts, mint, green papaya, peanuts and fried shallots. With vietnamese sauce nước chấm.  
\* With 2 fried rolls NEM +3€  
v Vegan option: With shitake mushrooms. With sweet-chilli and lime.  
GF Gluten-free option: Without fried shallots, without soya sauce.
-  **BÚN THỊT NU'Ố'NG** 1 3 5 10 7,50  
Rice-vermicelli salad with pork skewers, lettuce, soybean sprouts, mint, green papaya, peanuts and fried shallots. With vietnamese sauce nước chấm.  
\* With 2 fried rolls NEM +3€  
GF Gluten-free option: Without fried shallots.
- BÚN THỊT XÁ XÍU** 1 3 9 10 6,50  
Rice-vermicelli salad with pork, lettuce, soybean sprouts, mint, coriander and fried shallots.  
With peanuts and sesame sauce.  
v Vegan option: Without pork

## Soups

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

## Stir-fried Noodles & Vermicelli

-  **PHỞ' XÀO CÀ RI** 7 3 10 6,50  
v-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 6,50  
v 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 6,50  
v 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 v IT'S POSSIBLE TO PREPARE VEGAN



## Salads & Vegetables

-  **NỘM ĐU ĐỦ XANH** ① ③ ⑧ ⑩ 7,70  
Green papaya salad with soybean sprouts, dill, mint, coriander, fried shallots and peanuts. Soft-spicy  
V *Vegan option: Without nước chấm sauce. With sweet-chilli and lime*  
GF *Gluten-free option: Without fried shallots*
- XÀ LÁCH TẮO** ③ ⑨ ⑩ 6,50  
V *Fresh seaweed salad with carrot, soybean sprouts and sesame.*
- XÀ LÁCH TÔM** ③ ⑦ ⑧ ⑩ 6,70  
Shrimps salad with lettuce, soybean sprouts, mint, carrot, fried shallots. With Vietnamese sauce nước chấm.  
V *Vegan option: Without shrimps, with peanuts and sweet-chilli and lime*  
GF *Gluten-free option: Without fried shallots, with peanuts.*
- RAU XÀO** ③ ⑩ 7,70  
Stir-fried broccoli with shitake mushrooms.  
GF *Gluten-free option: Without soya sauce*

## Rice

- CO'M VIỆT** ⑤ ⑦ ⑩ 6,70  
GF *Fried rice with shrimps, xá xíu pork, omelette and vegetables. With vietnamese spicy.*
- CO'M XÀO RAU** ③ ⑤ ⑩ 6,50  
Fried rice with vegetables, soybean sprouts, red pepper, omelette and carrot. With soy sauce.  
V *Vegan option: Without omelette*  
GF *Gluten-free option: Without soya sauce*
- CO'M** 2,25  
GF *Steamed jasmine rice.*

## Seafood & Fish

- MỤ'C CHIÊN TIÊU** ⑥ 9,50  
GF *Fried cuttlefish and sauteed with blackpepper and ginger.*
- MỤ'C XÀO BÔNG CẢI** ③ ⑥ ⑩ 9,50  
Stir fried cuttlefish with fresh garlic and broccoli served on a hot iron.  
GF *Gluten-free option: Without soya sauce*
-  **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 10,70  
Shrimps with Saté sauce (peanuts and almonds)
- TÔM XÀO TÒI** ③ ⑦ ⑩ 10,70  
Stir fried shrimps with fresh garlic served on a hot iron.  
GF *Gluten-free option: Without soya sauce*

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# Poultry

- 👍 **VỊT QUAY** 1 3 9 10 21,50  
Lacquered duck to wrap with mint, soybean sprouts and onion. With peanut and sesame sauce.  
*Fried rice with vegetables included (Cơm Xào Rau)*
- 👍 **VỊT INDOCHINE** 3 8 10 9,70  
Duck leg with Indochina sauce (sweet and smoky sauce).
- 👍 **GÀ HẤP MỠ' HÀNH** 7,90  
GF Steaks steamed chicken with natural ginger sauce and oriental chive.
- GÀ NHỒI** 7 8 8,50  
GF Chicken stuffed with meat and seafood. With sweet-chilli sauce.
- GÀ CHIÊN HẠNH NHÂN** 2 3 8,20  
Almond crusted chicken. With sweet-chilli sauce.
- GÀ SỐT CHANH** 1 2 3 8,00  
Chicken with Saté sauce (peanuts and almonds and spicy)
- GÀ XÀO TIÊU** 3 7,70  
Fried chicken and sauteed with blackpepper and ginger.

# Meat

- 👍 **THỊT BÒ LÚC LẮC** 3 9 10 12,20  
Diced beef-steak sauteed with lemongrass, onion, broccoli and bamboo.
- 👍 **CÀ RI BÒ** 8 12,30  
GF Diced beef-steak with red curri and coconut milk with onion and bamboo. Served with steamed jazmine rice.
- THỊT BÒ XÀO MÈ** 3 4 8 9 10 7,70  
Stir-fried beef with white and black sesame and oriental chive, served on a hot iron.  
GF Gluten-free option: Without soya sauce
- 👍 **THỊT XIÊN NƯỚNG** 8 7,70  
GF Lemongrass and honey pork skewers. With sweet-chilli sauce.
- 👍 **THỊT HEO KHO TÀU** 3 7,70  
Vietnamese braised pork belly. Served with steamed jasmine rice.
- XÁ XÍU** 1 3 9 10 8,50  
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

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



# 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

v 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).

v 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

v 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

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