



# MINH MAT

Thực Đơn Bữa Tối

## À LA CARTE

FOR ONE PERSON – 3 SMALL DISHES OR 1 MEDIUM PLUS 2 SMALL OR 1 LARGE PLUS SOMETHING SMALL  
IF YOU HAVE ANY ALLERGIES, YOU CAN ALWAYS ASK US ABOUT INGREDIENTS

### SMALL

AS APPETIZER OR SHARED AS TAPAS | THREE DISHES PER PERSON



#### HOA KHOAI LANG | DAIKON DUMPLINGS

SWEET POTATO, FERMENTED TOFU, WALNUTS, SOY PEARLS, SEAWEED ..... 90

#### ẾCH CHIÊN | FROG LEGS

EAST ASIAN BULL FROG FRIED WITH FERMENTED RICE, SWEET POTATO FRIES, GARLIC MAYO ..... 140



#### CÀ TÍM NƯỚNG | GRILLED ASIAN AUBERGINE

FERMENTED SILKEN TOFU, SPRING ONION OIL, COCONUT MILK, DEEP-FRIED YUBA, RAU RĂM, ROASTED SESAME SEEDS ..... 120

#### TÔM CHIÊN CỐM | DEEP FRIED SHRIMP (ASC)

PUFFED GREEN RICE, TAMARIND SAUCE WITH BLACK BEANS, CASHEWS, GLASS NOODLES ..... 130

#### BÒ TÁI CHANH | VIETNAMESE CARPACCIO

SWEDISH TOP ROUND, FERMENTED RICE, FISH SAUCE, LIME, ROASTED GARLIC, ROASTED PEANUTS, RAU RĂM ..... 140

#### CỪ LÁ LỐT | GRILLED LAMB IN WILD BETEL LEAVES

SWEDISH FREE GRAZE LAMB, GALANGAL, UNRIPE MANGO, CASHEWS, CHILI, MINT ..... 135



#### GỎI ĐU ĐỦ | GREEN PAPAYA SALAD

GREEN PAPAYA, YUBA, DAYLILY, UNRIPE MANGO, PEANUTS, FRIED RICE PAPER WITH SESAME SEEDS ..... 130

#### GỎI CUỐN SÒ ĐIẾP | SCALLOP SUMMERROLLS

JAPANESE HOKKAIDO SCALLOPS (MSC), GALANGAL, CUCUMBER, SESAME SEEDS, UNRIPE MANGO, CHRYSANTHEMUM LEAVES, LIME ..... 125



#### CHẢ GIÒ CHAY | SPRINGROLLS

DEEP-FRIED ROLLS WITH TOFU AND OYSTER MUSHROOMS, PICKLES, SOY SAUCE WITH LEMON GRASS ..... 100



## ĂN CHƠI

DO LIKE THE VIETNAMESE - SHARE TOGETHER!

In Vietnam, a distinction is made between eating to fill the belly (*ăn cơm*, literally "eat rice") and eating for pleasure (*ăn chơi*, literally "eating pleasure"). Ăn chơi is social eating - you share the dishes together family style.  
for 2 persons- 6-7 small dishes or 3-4 small plus a mid-size each


SHARING IS CARING

### MID-SIZE

AS A SMALLER MAIN COURSE | ADD TWO SMALLER DISHES

#### XÔI TRẮNG RẪM | FIVE MUSHROOMS

KING OYSTER MUSHROOM, SHIMEJI, SHIITAKE, ENOKI, FOREST EAR MUSHROOM, LOTUS ROOT, STICKY RICE, FRIED YUBA DUMPLING ..... 145



#### CHUỐI XANH RIM CHẢO | PLANTAIN IN CLAYPOT

GREEN BANANA, CHAYOTE, YUBA WITH FERMENTED SOYBEAN PASTE AND GALANGAL, FERMENTED ORIENTAL MUSTARD, STICKY RICE WITH SESAME .. 135

#### MỰC NƯỚNG GỪNG | GRILLED SQUID

FRESH GREEN PEPPER, GINGER NUOC CHAM, GLASS NOODLE SALAD WITH FRESH HERBS ..... 145

#### HEO NƯỚNG MẮC KHÉN | MANGALITZA PORK SKEWERS

SKEWERS WITH MANGALITZA PIG FROM THE BLEKSLÄTTEN FARM IN FRÄNDEFORS, MẮC KHÉN PEPPER FROM MAI CHÂU, VIETNAM, STICKY RICE GRILLED IN BANANA LEAVES, FERMENTED ASIAN MUSTARD BOWL, PICKLED CARROT AND DAIKON ..... 155

### LARGE

MAIN COURSES | ADD SOMETHING SMALL AS AN APPETIZER

#### BÚN GÀ NƯỚNG | GRILLED COCKEREL

FREE GRAZE ROWAN RANGER COCKEREL, LIME LEAVES, RICE NOODLES, FRESH HERBS, PICKLES, GREEN NƯỚC CHẤM ..... 240

#### MÌ QUẢNG TÔM | QUANG NOODLES WITH SHRIMPS

WHITELEG SHRIMPS (ASC), EGG, CHICKEN STOCK, BANANA BLOSSOM, NEN, LEMONGRASS, RICE PAPER WITH SESAME, PEANUTS, FRESH HERBS ..... 240

#### CHẢ VIÊN CHIÊN CỐM | DEEP FRIED TOFU BALLS

PUFFED GREEN RICE, CASHEW NUTS, GLASS NOODLE SALAD, FERMENTED SOY BEAN SAUCE ..... 215

*We of course only use Swedish meat from nature grazing animals that are bred without antibiotics in their food. All seafood is eco-labelled or greenlisted.*



vegan

No, we have no vegetarian options. The plantbased has instead a natural place on our menu. We therefore list meat and vegan dishes together. To help our vegan friends all vegan dishes is marked with a lotus flower.

*Remember – you do not need to be a vegetarian to eat vegetarian food. You do not need to be Vietnamese to eat Vietnamese either!*