

# 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, LEMONGRASS, CHILI, FISH SAUCE, SWEET POTATO FRIES, GARLIC MAYO..... 140

#### BÁNH KHỌT | MINI PANCAKES WITH SCALLOPS

HOKKAIDO SCALLOPS (MSC), QUAIL EGG, SPRING ONION OIL, GALANGAL, VIETNAMESE PERILLA, CORIANDER, BASIL, GREEN NƯỚC CHẤM..... 125

#### 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, FISH SAUCE, LIME, ROASTED GARLIC, ROASTED PEANUTS, RAU RẪM..... 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 MÙA THU | AUTUMN ROLLS

FRESH RICE PAPER ROLLS WITH TOFU, UNRIPE MANGO, DAYLILY, SWEET POTATO, SESAME, FERMENTED SOYBEAN SAUCE ..... 100



#### 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

#### CÀ TÍM SỐT CHAO | ASIAN AUBERGINE IN CLAYPOT

FERMENTED SILKEN TOFU, SPRING ONION OIL, COCONUT MILK, YUBA, RAU RẪM, SESAME SEEDS, FERMENTED ORIENTAL MUSTARD, STICKY RICE..... 135

#### GỎI CHẢ CÁ | FISH CAKE SALAD

FRIED BRONZE FEATHERBACK FISH CAKES, LIME, FISH SAUCE, CHILI, SHALLOTS, RAU RẪM, SPRING ONION, RED ONION, ROASTED GARLIC..... 140

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

SKEWERS WITH LINDERÖD PIG FROM ROSA SKATTLÅDAN IN VÄRSJÖ, MẮC KHÉN PEPPER FROM MAI CHÂU, VIETNAM, STICKY RICE GRILLED IN BANANA LEAVES, FERMENTED ASIAN MUSTARD LEAVES, PICKLED CARROT AND DAIKON ..... 155

### LARGE

MAIN COURSES | ADD SOMETHING SMALL AS AN APPETIZER

#### VỊT TRỘN BÁNH ĐA CUA | DUCK BREAST & RED NOODLES

ROASTED BARBARIE DUCK BREAST, RED RICE NOODLES, UNRIPE MANGO, SNOW FUNGUS, DAY LILY, MUNG BEAN SPROUTS, BANANA FLOWER, GINGER, FISH SAUCE, HERBS, CHILI, SOY SAUCE, ROASTED SESAME SEEDS..... 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 (except the duck which is French). All seafood is eco-labelled or greenlisted.*



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!*