

# MINH MAT

## Thực Đơn Bữa Tối À LA CARTE

FOR ONE PERSON 3-4 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 SHARED FINGER FOOD 3-4 DISHES PER PERSON OR AS APPETIZER

#### HÀU NƯỚNG PHÔ MAI | GRILLED OYSTER

LA VACHE QUI RIT (LAUGHING COW CHEESE), SPRING ONION OIL WITH MANGALICA PORK LARD, FERMENTED LIME, GREEN NƯỚC CHẤM ..... 55/PC

#### ẾCH CHIÊN | FROG LEGS

EAST ASIAN OX FROG FRIED WITH LEMONGRASS, FISH SAUCE AND CHILI, SWEET POTATO FRIES, GARLIC MAYO ..... 145

#### BÁNH KHỌT | MINI PANCAKES WITH SCALLOPS

HOKKAIDO SCALLOPS (MSC), QUAIL EGG, SPRING ONION OIL, GALANGAL, VIETNAMESE PERILLA, CORIANDER, BASIL, GREEN NƯỚC CHẤM ..... 145

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

PUFFED GREEN RICE, TAMARIND SAUCE WITH BLACK BEANS, CASHEWS, GLASS NOODLES ..... 150

#### BÒ TÁI CHANH | VIETNAMESE BEEF TARTARE

SWEDISH TOP ROUND, FISH SAUCE, LIME, ROASTED GARLIC, ROASTED PEANUTS, RAU RẪM ..... 155

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

SWEDISH FREE GRAZE LAMB, GALANGAL, UNRIPE MANGO, CASHEWS, CHILI, MINT ..... 145

#### GỎI ĐU ĐỦ | GREEN PAPAYA SALAD

GREEN PAPAYA, YUBA, DAYLILY, UNRIPE MANGO, PEANUTS, FRIED RICE PAPER WITH SESAME SEEDS ..... 140

#### GỎI CUỐN MÙA THU | AUTUMN ROLLS

FRESH RICE PAPER ROLLS WITH TOFU, UNRIPE MANGO, DAYLILY, SWEET POTATO, SESAME, FERMENTED SOYBEAN SAUCE ..... 125

#### CHẢ GIÒ CHAY | SPRINGROLLS

DEEP-FRIED ROLLS WITH TOFU, OYSTER MUSHROOMS AND FOREST EAR MUSHROOM, PICKLES, SOY SAUCE WITH GINGER ..... 120

### MID-SIZE

AS A SMALLER MAIN COURSE | ADD TWO SMALLER DISHES

#### XÔI TRĂNG RẪM | FIVE MUSHROOMS

KING OYSTER MUSHROOM, SHIMEJI, SHIITAKE, ENOKI, FOREST EAR MUSHROOM, LOTUS ROOT, STICKY RICE, FRIED YUBA ..... 160

#### 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 ..... 155

#### TÔM NƯỚNG | GRILLED PRAWN SKEWERS

GRILLED JUMBO PRAWNS (ASC), FERMENTED LIME, OYSTER SAUCE, FISH SAUCE, CHILI, GLASS NOODLE SALAD ..... 160

#### CÁ TÁI CHANH | TAM KỶ CEVICHE

LIME MARINATED RAW WILD-CAUGHT SWEDISH PIKEPERCH (MSC), FERMENTED LIME, FISH SAUCE, CHILI, ROASTED RICE, SHALLOTS, SESAME OIL, GALANGAL, CITRUS, THAI BASIL ..... 165

### LARGE

MAIN COURSES | ADD SOMETHING SMALL FOR AN APPETIZER

#### VỊT TRỘN | DUCK BREAST & TURMERIC RICE NOODLES

ROASTED BARBARIE DUCK BREAST, YELLOW RICE NOODLES, UNRIPE MANGO, SNOW FUNGUS, DAY LILY, MUNG BEAN SPROUTS, GINGER, FISH SAUCE, HERBS, CHILI, ROASTED SESAME SEEDS ..... 265

#### BÚN CHẢ TRÂU | GRILLED WATER BUFFALO

GRILLED WATER BUFFALO PATTIES FROM ÖJA FARM IN SÖRMLAND, DEEP FRIED SPRING ROLL, RICE NOODLES, PICKLED CARROT AND DAIKON, FRESH HERBS, NƯỚC CHẤM ..... 260

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

PUFFED GREEN RICE, CASHEW NUTS, GLASS NOODLE SALAD, FERMENTED SOY BEAN SAUCE ..... 260

## 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

## 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!