



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 150

BÁNH KHỌT | MINI PANCAKES WITH SCALLOPS

HOKKAIDO SCALLOPS (MSC), QUAIL EGG, SPRING ONION OIL, GALANGAL, VIETNAMESE PERILLA, CORIANDER, BASIL, GREEN NƯỚC CHẤM 155

TÔM CHIÊN CỐM | DEEP FRIED SHRIMP (ASC)

PUFFED GREEN RICE, TAMARIND SAUCE WITH BLACK BEANS, CASHEWS, GLASS NOODLES 160

BÒ TÁI CHANH | VIETNAMESE BEEF TARTARE

SWEDISH TOP ROUND, FISH SAUCE, LIME, ROASTED GARLIC, ROASTED PEANUTS, RAU RẪM 165

CỪ LÁ LỐT | GRILLED LAMB IN WILD BETEL LEAVES

SWEDISH FREE GRAZE LAMB, GALANGAL, UNRIPE MANGO, CASHEWS, CHILI, MINT 160



GỎI ĐU ĐỦ | GREEN PAPAYA SALAD

GREEN PAPAYA, YUBA, DAYLILY, UNRIPE MANGO, PEANUTS, FRIED RICE PAPER WITH SESAME SEEDS 145



GỎI CUỐN MÙA THU | AUTUMN ROLLS

FRESH RICE PAPER ROLLS WITH TOFU, UNRIPE MANGO, DAYLILY, SWEET POTATO, SESAME, FERMENTED SOYBEAN SAUCE 135



CHẢ GIÒ CHAY | SPRINGROLLS

DEEP-FRIED ROLLS WITH TOFU, OYSTER MUSHROOMS AND FOREST EAR MUSHROOM, PICKLES, SOY SAUCE WITH GINGER 130

MID-SIZE

AS A SMALLER MAIN COURSE | ADD TWO SMALLER DISHES

XÔI TRĂNG RẪM | FIVE MUSHROOMS

KING OYSTER MUSHROOM, FOREST EAR MUSHROOM, SHIMEJI, SHIITAKE, ENOKI, LOTUS ROOT, STICKY RICE, FRIED YUBA 170

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 165

TÔM NƯỚNG | GRILLED PRAWN SKEWERS

GRILLED JUMBO PRAWNS (ASC), FERMENTED LIME, OYSTER SAUCE, FISH SAUCE, CHILI, GLASS NOODLE SALAD 170

GÀ ĐEN H'MÔNG NƯỚNG | BLACK CHICKEN SKEWERS

SKEWERS ON AYAM CEMANI CHICKEN (ROSA SKATTLÅDAN, VÄRSJÖ), MẮC KHÉN PEPPER (MAI CHÂU, VIETNAM), SESAME SEEDS, STICKY RICE GRILLED IN BANANA LEAVES, PICKLED RED DAIKON (KRÄV, LILLA LABÄCK I NORRA HÄRENE) 210

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 285

MIẾN GÀ | SHREDDED CHICKEN WITH GLASS NOODLES

BOILED SHREDDED CHICKEN (BJÄRE), GLASS NOODLES, MUNG BEAN SPROUTS, SHIITAKE, GINGER, FISH SAUCE, VIETNAMESE CILANTRO, CORIANDER, ROASTED ONION, CHICKEN BROTH 280

CHẢ VIÊN CHIÊN CỐM | DEEP FRIED TOFU BALLS

PUFFED GREEN RICE, CASHEW NUTS, GLASS NOODLE SALAD, FERMENTED SOY BEAN SAUCE 275

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!