



MINH MAT

Thực Đơn Bữa Tối

À LA CARTE

FOR ONE PERSON ABOUT 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, CHILI SAUCE..... 65/PC

CÁ TÁI CHANH MÀNG TANG | PIKEPERCH FILLET CEVICHE

MÀNG TANG PEPPER, GALANGAL, ROASTED RICE, LIME, FISH SAUCE, CHILI, SPRING ONION, FRESH HERBS 170

BẮP XÀO TÔM BƠ | SAUTEED CORN W/ GRILLED SHRIMP

GRILLED JUMBO PRAWNS (ASC), BUTTER SAUTÉED CORN, FERMENTED LIME, OYSTER SAUCE, FISH SAUCE, BUTTER, COCONUT MILK, CHILI, SHALLOTS, SPRING ONIONS AND RAU RẪM 165

BÒ TÁI MẮC KHÉN | BEEF TARTARE W/ MẮC KHÉN PEPPER

HAND-CUT TOP ROUND FROM SWEDISH COWS, FISH SAUCE, LIME. ROASTED GARLIC, ROASTED PEANUTS, RAU RẪM, MẮC KHÉN PEPPER FROM TÂY BẮC, VIETNAM 175

CỪ LÁ LỐT | GRILLED LAMB IN WILD BETEL LEAVES

SWEDISH FREE GRAZE LAMB, GALANGAL, GREEN MANGO, CASHEWS, CHILI, MINT 170

GỎI ĐU ĐỦ | GREEN PAPAYA SALAD

GREEN PAPAYA, YUBA, DAYLILY, GREEN MANGO, PEANUTS, FRIED RICE PAPER WITH SESAME SEEDS..... 155

GỎI CUỐN MÙA THU | AUTUMN ROLLS

FRESH RICE PAPER ROLLS WITH TOFU, GREEN MANGO, DAYLILY, SWEET POTATO, SESAME, FERMENTED SOYBEAN SAUCE 150

CHẢ GIÒ CHAY | SPRINGROLLS

DEEP-FRIED ROLLS WITH TOFU, OYSTER MUSHROOMS AND FOREST EAR MUSHROOM, PICKLES, SOY SAUCE WITH GINGER..... 145

MID-SIZE

AS A SMALLER MAIN COURSE | ADD TWO SMALLER DISHES

NĂM ĐÙI GÀ TRỘN | KING OYSTER MUSHROOM W/ NOODLES

KING OYSTER MUSHROOM, YELLOW RICE NOODLES, UNRIPE MANGO, SNOW FUNGUS, DEEP-FRIED ENOKI, DAY LILY, MUNG BEAN SPROUTS, GINGER, SOY SAUCE, HERBS, CHILI, ROASTED SESAME SEEDS 180

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 180

MỰC NƯỚNG CHẤM CHÉO | SQUID WITH CHẤM CHÉO

GRILLED SQUID, SPRING ONION OIL, CHẤM CHÉO, GLASS NOODLE SALAD, GREEN MANGO, FRESH HERBS, SOY SAUCE, RED ONION, OYSTER SAUCE 185

HEO NƯỚNG LÁ MẮC MẬT | MANGALICA SKEWERS MẮC MẬT

SKEWERS OF MANGALICA PORK FROM ROSA SKATTLÅDAN WITH MẮC MẬT LEAVES, MẮC KHÉN PEPPER, LEMONGRASS, GALANGAL, HONEY FROM ROSA SKATTLÅDAN, FISH SAUCE PICKLED DAIKON, SESAME SEEDS, STICKY RICE GRILLED IN BANANA LEAVES 195

LARGER

MAIN COURSES | ADD SOMETHING SMALL FOR AN APPETIZER

VỊT TRỘN | DUCK BREAST & TURMERIC RICE NOODLES

BARBARIE DUCK BREAST, RICE NOODLES, GREEN MANGO, SNOW FUNGUS, DAY LILY, MUNG BEAN SPROUTS, FISH SAUCE, CHILI, ROASTED SESAME SEEDS... 295

MÌ QUẢNG TÔM | QUANG NOODLES WITH SHRIMPS

WHITELEG SHRIMPS (ASC), EGG, CHICKEN STOCK, BANANA BLOSSOM, NEN, LEMONGRASS, RICE PAPER WITH SESAME, PEANUTS, FRESH HERBS..... 295

CHẢ VIÊN CHIÊN CỐM | DEEP FRIED TOFU BALLS

PUFFED GREEN RICE, CASHEW NUTS, GLASS NOODLE SALAD, FERMENTED SOY BEAN SAUCE 285

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!