



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

CÁ TÁI CHANH MÀNG TANG | PIKEPERCH FILLET CEVICHE

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

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 AND HONEY FROM ROSA SKATTLÅDAN, PICKLED DAIKON 175

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 RẼM 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 RẼM, MẮC KHÉN PEPPER FROM TÂY BẮC, VIETNAM 175

CỪ LÁ LỐT | GRILLED LAMB IN WILD BETEL LEAVES

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



GỎI ĐU ĐỦ | GREEN PAPAYA SALAD

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



GỎI CUỐN MÙA THU | AUTUMN ROLLS

FRESH RICE PAPER ROLLS WITH TOFU, UNRIPE 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

NẤM 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 RẼM, 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

CHIM CÚT NƯỚNG MẮC MẬT | QUAIL W/ MẮC MẬT SAUCE

GRILLED QUAIL AND FRIED QUAIL EGG FROM ROSA SKATTLÅDAN, SAUCE WITH MẮC MẬT BERRIES, DRIED LONGAN, BUTTER AND FERMENTED SILKEN TOFU, RICE NOODLE SALAD, UNRIPE MANGO, SWEET POTATO, FRESH HERBS 195

LARGER

MAIN COURSES | ADD SOMETHING SMALL FOR AN APPETIZER

VỊT TRỘN | DUCK BREAST & TURMERIC RICE NOODLES

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

CÁ NƯỚNG LÁ CHUỐI | GRILLED SKREI COD IN BANANA LEAF

SKREI (MSC), COCONUT MILK, LIME LEAVES, SHRIMP PASTE, FISH SAUCE, GALANGAL, CHILI, GARLIC, OYSTER SAUCE, SPRING ONION, FERMENTED WHITE EGGPLANT, HEART SALAD, FRESH HERBS, RICE 300

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!