

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

SMALL

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

HÀU NƯỚNG PHÔ MAI | GRILLED OYSTER

LA VACHE QUI RIT, SPRING ONION OIL WITH MANGALICA PORK LARD, FERMENTED LIME, GREEN NƯỚC CHẤM, CHILI SAUCE..... 65/PC



BẮP CẢI NƯỚNG | GRILLED POINTED CABBAGE CHẤM CHÉO

GRILLED POINTED CABBAGE FROM LILLA LABÄCK, CHẤM CHÉO, SHALLOT OIL, SOY, ROASTED CASHEWS 130

GỎI CUỐN TÔM | SUMMER ROLLS WITH PRAWNS

GRILLED VANNAMEI PRAWNS (ASC), GARLIC MAYO, RICE NOODLES, MANGO, CUCUMBER, FRESH HERBS. DIPPING SAUCE WITH MẮM NÊM (FERMENTED ANCHOVIES), GARLIC, CHILI, SHALLOTS, PEANUT BUTTER, HOISIN SAUCE, COCONUT MILK AND PINEAPPLE 155

VỊT TRỜI QUAY LÁ MẮC MẬT | MALLARD W/ MẮC MẬT

ROASTED MALLARD FROM SKÅNE WITH MẮC MẬT LEAVES, FIVE SPICES, STAR FRUIT, VIETNAMESE PERILLA, SPRING ONIONS, BLACK GARLIC SAUCE 185

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

HAND-CUT TOP ROUND FROM SWEDISH COWS, FISH SAUCE, LIME. ROASTED GARLIC, ROASTED PEANUTS, RAU RẪM, MẮC KHẾN AND LONG PEPPER FROM TÂY BẮC, VIETNAM 180

CỪ LÁ LỐT | GRILLED LAMB IN WILD BETEL LEAVES

SWEDISH FREE GRAZE LAMB, GALANGAL, GREEN MANGO, CASHEWS, CHILI, MINT 175



GỎI ĐU ĐỦ | GREEN PAPAYA SALAD

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



CANH CẢI BÓ CHAY | SAVOY CABBAGE ROLLS

SAVOY CABBAGE FROM LILLA LABÄCK FILLED WITH TARO, TOFU, KING OYSTER MUSHROOM AND ONIONS IN A VEGETABLE BROTH WITH SHIMEIJ 160

MID-SIZE

AS A SMALLER MAIN COURSE | ADD TWO SMALLER DISHES

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



BẮP XÀO TÔM BƠ | SAUTEED CORN W/ GRILLED PRAWNS

JUMBO PRAWNS (ASC), BUTTER SAUTÉED CORN, FERMENTED LIME, FISH SAUCE, OYSTER SAUCE, COCONUT MILK, CHILI, SPRING ONIONS, RAU RẪM 190

MỰC NƯỚNG CHẤM CHÉO | SQUID WITH CHẤM CHÉO

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

NAI ÁP CHẢO CHẤM CHÉO | VENISON W/ CHẤM CHÉO

VENISON FILLET, CHẤM CHÉO W/ MẮC KHẾN PEPPER AND HẠT DỐI (MAGNOLIA SEEDS) FROM TÂY BẮC, VIETNAM, BUTTER FRIED WAX CORN FROM LILLA LABÄCK, LETTUCE AND FRESH HERBS 230

VỊT SỐT MẮC MẬT MẶN | DUCK WITH MẮC MẬT SAUCE

PAN-SEARED WHITE PEKIN DUCK FROM VIKING FÅGEL IN MUNKA-LJUNGBY, GARLIC SAUTÉED WATER SPINACH, STICKY RICE, SAUCE OF MẮC MẬT BERRIES AND SWEDISH OPAL PLUMS WITH BUTTER, CHILI, GARLIC, SHALLOTS 245

LARGER

MAIN COURSES | ADD SOMETHING SMALL FOR AN APPETIZER

CHẢ CÁ HÀ NỘI | MONKFISH WITH DILL AND RICE NOODLES

BUTTER FRY MONKFISH, DILL, SPRING ONIONS, GALANGAL, SHRIMP PASTE, GARLIC, CHILI, FISH SAUCE, RICE NOODLES, LIME, PEANUTS, RICE PAPER WITH SESAME SEEDS 340

CHẢ VIÊN CHIÊN CỐM | DEEP FRIED TOFU BALLS

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



IF YOU HAVE ANY ALLERGIES, YOU CAN ALWAYS ASK US ABOUT INGREDIENTS

MICHELIN 2024