

MINH MAT

Thực Đơn Bữa Tối

À LA CARTE

FOR ONE PERSON – 3 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 APPETIZER OR SHARED AS TAPAS | THREE DISHES PER PERSON



HOA KHOAI LANG | DAIKON DUMPLINGS

SWEET POTATO, FERMENTED TOFU, WALNUTS, SOY PEARLS, SEAWEED 90

ẾCH CHIÊN | FROG LEGS

EAST ASIAN BULL FROG FRIED WITH FERMENTED RICE, SWEET POTATO FRIES, GARLIC MAYO 140



CÀ TÍM NƯỚNG | GRILLED ASIAN AUBERGINE

FERMENTED SILKEN TOFU, SPRING ONION OIL, COCONUT MILK, DEEP-FRIED YUBA, RAU RĂM, ROASTED SESAME SEEDS 120

TÔM CHIÊN CỐM | DEEP FRIED SHRIMP (ASC)

PUFFED GREEN RICE, TAMARIND SAUCE WITH BLACK BEANS, CASHEWS, GLASS NOODLES 130

BÒ TÁI CHANH | VIETNAMESE CARPACCIO

SWEDISH TOP ROUND, FISH SAUCE, LIME. ROASTED GARLIC, ROASTED PEANUTS, RAU RĂM 140

CỪ LÁ LỐT | GRILLED LAMB IN WILD BETEL LEAVES

SWEDISH FREE GRAZE LAMB, GALANGAL, UNRIPE MANGO, CASHEWS, CHILI, MINT 135



GỎI ĐU ĐỦ | GREEN PAPAYA SALAD

GREEN PAPAYA, YUBA, DAYLILY, UNRIPE MANGO, PEANUTS, FRIED RICE PAPER WITH SESAME SEEDS 130

GỎI CUỐN SÒ ĐIẾP | SCALLOP SUMMERROLLS

JAPANESE HOKKAIDO SCALLOPS (MSC), GALANGAL, CUCUMBER, SESAME SEEDS, UNRIPE MANGO, CHRYSANTHEMUM LEAVES, LIME 125



CHẢ GIÒ CHAY | SPRINGROLLS

DEEP-FRIED ROLLS WITH TOFU AND OYSTER MUSHROOMS, PICKLES, SOY SAUCE WITH LEMON GRASS 100



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

MID-SIZE

AS A SMALLER MAIN COURSE | ADD TWO SMALLER DISHES

XÔI TRẮNG RĂM | FIVE MUSHROOMS

KING OYSTER MUSHROOM, SHIMEJI, SHIITAKE, ENOKI, FOREST EAR MUSHROOM, LOTUS ROOT, STICKY RICE, FRIED YUBA DUMPLING 145

CHUỐI XANH RIM CHẢO | PLANTAIN IN CLAYPOT

GREEN BANANA, CHAYOTE, YUBA WITH FERMENTED SOYBEAN PASTE AND GALANGAL, FERMENTED ORIENTAL MUSTARD, STICKY RICE WITH SESAME .. 135

GỎI CHẢ CÁ | FISH CAKE SALAD

FRIED BRONZE FEATHERBACK FISH CAKES, LIME, FISH SAUCE, CHILI, SHALLOTS, RAU RĂM, SPRING ONION, RED ONION, ROASTED GARLIC 140

HEO NƯỚNG MẮC KHÉN | LINDERÖD PORK SKEWERS

SKEWERS WITH LINDERÖD PIG FROM ROSA SKATTLÅDAN IN VÄRSJÖ, MẮC KHÉN PEPPER FROM MAI CHÂU, VIETNAM, STICKY RICE GRILLED IN BANANA LEAVES, FERMENTED ASIAN MUSTARD LEAVES, PICKLED CARROT AND DAIKON 155

LARGE

MAIN COURSES | ADD SOMETHING SMALL AS AN APPETIZER

PHỞ TRỘN VỊT | ROASTED DUCK BREAST & RED NOODLES

ROASTED BARBARIE DUCK BREAST, RED RICE NOODLE SALAD WITH UNRIPE MANGO, SNOW FUNGUS, DAY LILY, MUNG BEAN SPROUTS, BANANA FLOWER, GINGER, FISH SAUCE, HERBS, CHILI, SOY SAUCE, ROASTED SESAME SEEDS .. 240

MÌ QUẢNG TÔM | QUANG NOODLES WITH SHRIMPS

WHITELEG SHRIMPS (ASC), EGG, CHICKEN STOCK, BANANA BLOSSOM, NEN, LEMONGRASS, RICE PAPER WITH SESAME, PEANUTS, FRESH HERBS 240

CHẢ VIÊN CHIÊN CỐM | DEEP FRIED TOFU BALLS

PUFFED GREEN RICE, CASHEW NUTS, GLASS NOODLE SALAD, FERMENTED SOY BEAN SAUCE 215

We of course only use Swedish meat from nature grazing animals that are bred without antibiotics in their food (except the duck which is French). All seafood is eco-labelled or greenlisted.



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!