



MINH MAT

Thực Đơn Bữa Tối À LA CARTE

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 50/PC

ẾCH CHIÊN | FROG LEGS

EAST ASIAN BULL FROG FRIED, LEMONGRASS, CHILI, FISH SAUCE, SWEET POTATO FRIES, GARLIC MAYO 140

BÁNH KHỌT | MINI PANCAKES WITH SCALLOPS

HOKKAIDO SCALLOPS (MSC), QUAIL EGG, SPRING ONION OIL, GALANGAL, VIETNAMESE PERILLA, CORIANDER, BASIL, GREEN NƯỚC CHẤM 130

TÔM CHIÊN CỐM | DEEP FRIED SHRIMP (ASC)

PUFFED GREEN RICE, TAMARIND SAUCE WITH BLACK BEANS, CASHEWS, GLASS NOODLES 135

BÒ TÁI CHANH | VIETNAMESE CARPACCIO

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

CỪ LÁ LỘT | 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 MÙA THU | AUTUMN ROLLS

FRESH RICE PAPER ROLLS WITH TOFU, UNRIPE MANGO, DAYLILY, SWEET POTATO, SESAME, FERMENTED SOYBEAN SAUCE 100

CHẢ GIÒ CHAY | SPRINGROLLS

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

MID-SIZE

AS A SMALLER MAIN COURSE | ADD TWO SMALLER DISHES

XÔI TRĂNG RẪM | FIVE MUSHROOMS

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

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 135

CÁ TÁI CHANH | TAM KỶ CEVICHE

LIME MARINATED RAW WILD-CAUGHT SWEDISH PIKEPERCH (MSC), FERMENTED LIME, FISH SAUCE, CHILI, ROASTED RICE, SHALLOTS, SESAME OIL, GALANGAL, CITRUS, THAI BASIL 150

HEO NƯỚNG MẮC KHÉN | MANGALICA PORK SKEWERS

GRILLED MANGALICA PIG FROM ROSA SKATTLÄDAN IN VÄRSJÖ, MẮC KHÉN PEPPER FROM MAI CHÂU, VIETNAM, STICKY RICE GRILLED IN BANANA LEAVES, UNRIPE MANGO, PICKLED CARROT AND DAIKON 155

LARGE

MAIN COURSES | ADD SOMETHING SMALL AS AN APPETIZER

VỊT TRỘN BÁNH ĐA CUA | DUCK BREAST & RED NOODLES

ROASTED BARBARIE DUCK BREAST, RED RICE NOODLES, UNRIPE MANGO, SNOW FUNGUS, DAY LILY, MUNG BEAN SPROUTS, GINGER, FISH SAUCE, HERBS, CHILI, SOY SAUCE, ROASTED SESAME SEEDS 250

CÁ NƯỚNG LÁ CHUỐI | GRILLED SKREI 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 245

CHẢ VIÊN CHIÊN CỐM | DEEP FRIED TOFU BALLS

PUFFED GREEN RICE, CASHEW NUTS, GLASS NOODLE SALAD, FERMENTED SOY BEAN SAUCE 235

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!