

MINH MAT

Thực Đơn Bữa Tối À LA CARTE

FOR ONE PERSON 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 50/PC

ẾCH CHIÊN | FROG LEGS

EAST ASIAN OX FROG FRIED WITH LEMONGRASS, FISH SAUCE AND CHILLI, 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 135

TÔM CHIÊN CỐM | DEEP FRIED SHRIMP (ASC)

PUFFED GREEN RICE, TAMARIND SAUCE WITH BLACK BEANS, CASHEWS, GLASS NOODLES 140

BÒ TÁI CHANH | VIETNAMESE BEEF TARTARE

SWEDISH TOP ROUND, FISH SAUCE, LIME, ROASTED GARLIC, ROASTED PEANUTS, RAU RẪM 145

CỪ LÁ LỐT | GRILLED LAMB IN WILD BETEL LEAVES

SWEDISH FREE GRAZE LAMB, GALANGAL, UNRIPE MANGO, CASHEWS, CHILI, MINT 140

GỎI ĐU ĐỦ | GREEN PAPAYA SALAD

GREEN PAPAYA, YUBA, DAYLILY, UNRIPE MANGO, PEANUTS, FRIED RICE PAPER WITH SESAME SEEDS 135

GỎI CUỐN MÙA THU | AUTUMN ROLLS

FRESH RICE PAPER ROLLS WITH TOFU, UNRIPE MANGO, DAYLILY, SWEET POTATO, SESAME, FERMENTED SOYBEAN SAUCE 115

CHẢ GIÒ CHAY | SPRINGROLLS

DEEP-FRIED ROLLS WITH TOFU, OYSTER MUSHROOMS AND FOREST EAR MUSHROOM, PICKLES, SOY SAUCE WITH GINGER 110

MID-SIZE

AS A SMALLER MAIN COURSE | ADD TWO SMALLER DISHES

XÔI TRẮNG RẪM | FIVE MUSHROOMS

KING OYSTER MUSHROOM, SHIMEJI, SHIITAKE, ENOKI, FOREST EAR MUSHROOM, LOTUS ROOT, STICKY RICE, FRIED YUBA 150

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 150

TÔM NƯỚNG | GRILLED PRAWN SKEWERS

GRILLED JUMBO PRAWNS (ASC), FERMENTED LIME, OYSTER SAUCE, FISH SAUCE, CHILI, GLASS NOODLE SALAD 150

BÁNH TRÁNG NƯỚNG | GRILLED RICE PAPER

TOPPING: TOP ROUND FROM SWEDISH COW, LA VACHE QUI RIT (LAUGHING COW CHEESE), SHRIMP PASTE, ROASTED RICE, EGG, FERMENTED ASIAN MUSTARD LEAVES, OYSTER MUSHROOMS, PERILLA, THAI BASIL 145

LARGE

MAIN COURSES | ADD SOMETHING SMALL FOR 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 255

PHỞ TRẦU | RICE NOODLE SOUP WITH WATER BUFFALO

GARLIC FRIED TOP ROUND AND PICKLED SHIN OF WATER BUFFALO FROM ÖJA FARM IN SÖRMLAND, MINH MAT'S HOMEMADE FRESH RICE NOODLES, WATER BUFFALO BROTH, FRESH HERBS, DEEP-FRIED QUAY BREAD 265

CHẢ VIÊN CHIÊN CỐM | DEEP FRIED TOFU BALLS

PUFFED GREEN RICE, CASHEW NUTS, GLASS NOODLE SALAD, FERMENTED SOY BEAN SAUCE 245

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!