



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 55/PC

ẾCH CHIÊN | FROG LEGS

EAST ASIAN OX FROG FRIED WITH LEMONGRASS, FISH SAUCE AND CHILI, SWEET POTATO FRIES, GARLIC MAYO 150

BÁNH KHỌT | MINI PANCAKES WITH SCALLOPS

HOKKAIDO SCALLOPS (MSC), QUAIL EGG, SPRING ONION OIL, GALANGAL, VIETNAMESE PERILLA, CORIANDER, BASIL, GREEN NƯỚC CHẤM 150

TÔM CHIÊN CỐM | DEEP FRIED SHRIMP (ASC)

PUFFED GREEN RICE, TAMARIND SAUCE WITH BLACK BEANS, CASHEWS, GLASS NOODLES 155

BÒ TÁI CHANH | VIETNAMESE BEEF TARTARE

SWEDISH TOP ROUND, FISH SAUCE, LIME, ROASTED GARLIC, ROASTED PEANUTS, RAU RẪM 160

CỪ LÁ LỐT | GRILLED LAMB IN WILD BETEL LEAVES

SWEDISH FREE GRAZE LAMB, GALANGAL, UNRIPE MANGO, CASHEWS, CHILI, MINT 155



GỎI ĐU ĐỦ | GREEN PAPAYA SALAD

GREEN PAPAYA, YUBA, DAYLILY, UNRIPE MANGO, PEANUTS, FRIED RICE PAPER WITH SESAME SEEDS 145



GỎI CUỐN MÙA THU | AUTUMN ROLLS

FRESH RICE PAPER ROLLS WITH TOFU, UNRIPE MANGO, DAYLILY, SWEET POTATO, SESAME, FERMENTED SOYBEAN SAUCE 130



CHẢ GIÒ CHAY | SPRINGROLLS

DEEP-FRIED ROLLS WITH TOFU, OYSTER MUSHROOMS AND FOREST EAR MUSHROOM, PICKLES, SOY SAUCE WITH GINGER 125

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 165

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 160

TÔM NƯỚNG | GRILLED PRAWN SKEWERS

GRILLED JUMBO PRAWNS (ASC), FERMENTED LIME, OYSTER SAUCE, FISH SAUCE, CHILI, GLASS NOODLE SALAD 165

GỎI THỊT TRÂU | WATER BUFFALO SALAD

FRIED ROAST BEEF OF WATER BUFFALO FROM OJA FARM IN SÖRMLAND WITH GINGER, LEMONGRASS AND FERMENTED SILKEN TOFU, RAU RẪM, MINT, CHILI, LIME, ROASTED GARLIC, PEANUTS, DEEP-FRIED RICE PAPER 165

LARGE

MAIN COURSES | ADD SOMETHING SMALL FOR AN APPETIZER

VỊT TRỘN | DUCK BREAST & TURMERIC RICE NOODLES

ROASTED BARBARIE DUCK BREAST, YELLOW RICE NOODLES, UNRIPE MANGO, SNOW FUNGUS, DAY LILY, MUNG BEAN SPROUTS, GINGER, FISH SAUCE, HERBS, CHILI, ROASTED SESAME SEEDS 270

BÚN CHẢ TRÂU | GRILLED WATER BUFFALO

GRILLED WATER BUFFALO PATTIES FROM OJA FARM IN SÖRMLAND, DEEP FRIED SPRING ROLL, RICE NOODLES, PICKLED CARROT AND DAIKON, FRESH HERBS, NƯỚC CHẤM 265

CHẢ VIÊN CHIÊN CỐM | DEEP FRIED TOFU BALLS

PUFFED GREEN RICE, CASHEW NUTS, GLASS NOODLE SALAD, FERMENTED SOY BEAN SAUCE 265

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!