

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

DÒI HUYẾT CHẤM CHÉO | BOUDIN NOIR WITH CHẤM CHÉO

BLOOD SAUSAGE SEASONED WITH LIME LEAVES AND MẮC KHẾN PEPPER, WITH CHẤM CHÉO ON HẠT DỐI, FERMENTED VIETNAMESE EGGPLANT 155

BÁNH KHỌT | MINI PANCAKES WITH SCALLOPS

HOKKAIDO SCALLOPS (MSC), QUAIL EGG, SPRING ONION OIL, GALANGAL, VIETNAMESE PERILLA, CORIANDER, BASIL, GREEN NƯỚC CHẤM 155

TÔM CHIÊN CỎM | DEEP FRIED SHRIMP (ASC)

PUFFED GREEN RICE, TAMARIND SAUCE WITH BLACK BEANS, CASHEWS, GLASS NOODLES 165

BÒ TÁI CHANH | VIETNAMESE BEEF TARTARE

SWEDISH TOP ROUND, FISH SAUCE, LIME, ROASTED GARLIC, ROASTED PEANUTS, RAU RẼM 165

CỪ LÁ LỐT | GRILLED LAMB IN WILD BETEL LEAVES

SWEDISH FREE GRAZE LAMB, GALANGAL, UNRIPE MANGO, CASHEWS, CHILI, MINT 165

GỎI ĐU ĐỦ | GREEN PAPAYA SALAD

GREEN PAPAYA, YUBA, DAYLILY, UNRIPE MANGO, PEANUTS, FRIED RICE PAPER WITH SESAME SEEDS 150

GỎI CUỐN MÙA THU | AUTUMN ROLLS

FRESH RICE PAPER ROLLS WITH TOFU, UNRIPE MANGO, DAYLILY, SWEET POTATO, SESAME, FERMENTED SOYBEAN SAUCE 145

CHẢ GIÒ CHAY | SPRINGROLLS

DEEP-FRIED ROLLS WITH TOFU, OYSTER MUSHROOMS AND FOREST EAR MUSHROOM, PICKLES, SOY SAUCE WITH GINGER 140

MID-SIZE

AS A SMALLER MAIN COURSE | ADD TWO SMALLER DISHES

XÔI TRĂNG RẼM | FIVE MUSHROOMS

KING OYSTER MUSHROOM, FOREST EAR MUSHROOM, SHIMEJI, SHIITAKE, ENOKI, LOTUS ROOT, STICKY RICE, FRIED YUBA 175

CÀ TÍM SỐT CHAO | ASIAN AUBERGINE IN CLAYPOT

FERMENTED SILKEN TOFU, SPRING ONION OIL, COCONUT MILK, YUBA, RAU RẼM, SESAME SEEDS, FERMENTED ORIENTAL MUSTARD, STICKY RICE 170

TÔM NƯỚNG | GRILLED PRAWN SKEWERS

GRILLED JUMBO PRAWNS (ASC), FERMENTED LIME, OYSTER SAUCE, FISH SAUCE, CHILI, GLASS NOODLE SALAD 175

GÀ H'MÔNG NƯỚNG | GUINEA FOWL W/ MẮC KHẾN PEPPER

SKEWERS WITH GUINEA FOWL (ROSA SKATTLÄDAN, VÄRSJÖ), MẮC KHẾN PEPPER (MAI CHÂU, VIETNAM), SESAME SEEDS, STICKY RICE GRILLED IN BANANA LEAVES, PICKLED DAIKON 210

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 285

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 VIETNAMESE EGGPLANT, HEART SALAD, FRESH HERBS, RICE 295

CHẢ VIÊN CHIÊN CỎM | DEEP FRIED TOFU BALLS

PUFFED GREEN RICE, CASHEW NUTS, GLASS NOODLE SALAD, FERMENTED SOY BEAN SAUCE 275

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



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!