



MINH MAT

Thực Đơn Bữa Tối À LA CARTE

FOR ONE PERSON ABOUT 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 60/PC

ẾCH CHIÊN | FROG LEGS

EAST ASIAN BULL FROG FRIED WITH LEMONGRASS, FISH SAUCE AND CHILI, SWEET POTATO SHOESTRING FRIES, GARLIC MAYO 160

MĂNG TÂY TRỨNG CÚT | ASPARAGUS WITH QUAIL EGGS

BUTTER-FRIED ASPARAGUS (LILLA LABÄCK), QUAIL EGGS (ROSA SKATTLÄDAN), ROASTED GARLIC AND NƯỚC CHẤM 170

TÔM CHIÊN CỎM | DEEP FRIED SHRIMP (ASC)

PUFFED GREEN RICE, TAMARIND SAUCE WITH BLACK BEANS, CASHEWS, GLASS NOODLES 170

BÒ TÁI MẮC KHÉN | BEEF TARTARE W/ MẮC KHÉN PEPPER

HAND-CUT SWEDISH TOP ROUND, FISH SAUCE, LIME, ROASTED GARLIC, ROASTED PEANUTS, RAU RẼM, MẮC KHÉN PEPPER 175

CỪ LÁ LỐT | GRILLED LAMB IN WILD BETEL LEAVES

SWEDISH FREE GRAZE LAMB, GALANGAL, UNRIPE MANGO, CASHEWS, CHILI, MINT 170



GỎI ĐU ĐỦ | GREEN PAPAYA SALAD

GREEN PAPAYA, YUBA, DAYLILY, UNRIPE MANGO, PEANUTS, FRIED RICE PAPER WITH SESAME SEEDS 155



GỎI CUỐN MÙA THU | AUTUMN ROLLS

FRESH RICE PAPER ROLLS WITH TOFU, UNRIPE MANGO, DAYLILY, SWEET POTATO, SESAME, FERMENTED SOYBEAN SAUCE 150



CHẢ GIÒ CHAY | SPRINGROLLS

DEEP-FRIED ROLLS WITH TOFU, OYSTER MUSHROOMS AND FOREST EAR MUSHROOM, PICKLES, SOY SAUCE WITH GINGER 145

MID-SIZE

AS A SMALLER MAIN COURSE | ADD TWO SMALLER DISHES

NẮM ĐÙI GÀ TRỘN | KING OYSTER MUSHROOM W/ NOODLES

KING OYSTER MUSHROOM, YELLOW RICE NOODLES, UNRIPE MANGO, SNOW FUNGUS, DEEP-FRIED ENOKI, DAY LILY, MUNG BEAN SPROUTS, GINGER, FISH SAUCE, HERBS, CHILI, ROASTED SESAME SEEDS 180

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 180

TÔM NƯỚNG | GRILLED PRAWN SKEWERS

GRILLED JUMBO PRAWNS (ASC), FERMENTED LIME, OYSTER SAUCE, FISH SAUCE, CHILI, GLASS NOODLE SALAD 180

GỎI TRÊU TÂY BẮC | WATER BUFFALO SALAD W/ MẮC KHÉN

FRIED ROAST BEEF OF WATER BUFFALO FROM ỒJA FARM IN SÖRMLAND WITH GINGER, LEMONGRASS AND MẮC KHÉN PEPPER, RAU RẼM, MINT, CHILI, LIME, ROASTED GARLIC, PEANUTS, FRIED RICE PAPER 215

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 295

BÁNH CUỐN HEO QUAY | CRISPY ROSTED PORK BELLY

FRESHLY STEAMED RICE NOODLE SHEETS STUFFED WITH GUINEA FOWL EGGS, FOREST EAR MUSHROOMS, ROASTED ASIAN SHALLOTS, MUNG BEAN SPROUTS, FRESH HERBS, NƯỚC CHẤM 310

CHẢ VIÊN CHIÊN CỎM | DEEP FRIED TOFU BALLS

PUFFED GREEN RICE, CASHEW NUTS, GLASS NOODLE SALAD, FERMENTED SOY BEAN SAUCE 285

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!