



## 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

## SMALLER

AS SHARED FINGER FOOD 3-4 DISHES PER PERSON OR AS APPETIZER

### HÀU SỐNG | RAW OYSTERS \*

LIME, FISH SAUCE. CHILI, SHALLOTS, RED ONION, RAU RẪM ..... 55/PC

### HÀU NƯỚNG PHÔ MAI | GRILLED OYSTER

LA VACHE QUI RIT, SPRING ONION OIL WITH MANGALICA PORK LARD, FERMENTED LIME, GREEN NƯỚC CHẤM, CHILI SAUCE ..... 70/PC

### CHẢ GIÒ PÂ-TÉ | DEEP-FRIED SPRINGROLL WITH PÂTÉ

TOFU, OYSTER MUSHROOM, WOOD EAR MUSHROOM, PÂTÉ (COCKEREL OR MUSHROOM [VEG]), PINEAPPLE AND GINGER MARMALADE ..... 180

### MĂNG TÂY TRỨNG CÚT | ASPARAGUS WITH QUAIL EGGS

BUTTER-FRIED SWEDISH GREEN ASPARAGUS, QUAIL EGGS, ROASTED GARLIC AND NƯỚC CHẤM ..... 180

### CÁ TÁI CHANH MÀNG TANG | PIKEPERCH CEVICHE

MÀNG TANG SEEDS, GALANGAL, POMELO, PICKLED CORIANDER SEEDS FROM LILLA LABÄCK, ROASTED GROUND RICE, LIME, FISH SAUCE, CHILI, SPRING ONION, FRESH HERBS ..... 195

### BÒ TÁI MẮC KHẾN | BEEF TARTARE WITH MẮC KHẾN PEPPER

HAND-CUT TOP ROUND FROM SWEDISH COWS, FISH SAUCE, LIME. ROASTED GARLIC, ROASTED PEANUTS, RAU RẪM, MẮC KHẾN AND LONG PEPPER FROM TÂY BẮC, VIETNAM ..... 185

### CỪ LÁ LỐT | GRILLED LAMB IN WILD BETEL LEAVES

SWEDISH FREE GRAZE LAMB, GALANGAL, GREEN MANGO, CASHEWS, CHILI, MINT ..... 185

### BÍ CHIÊN CỐM | PUMPKIN CROQUETTE

BREADED WITH GREEN RICE, CASHEWS, LETTUCE, FRESH HERBS, TAMARIND SAUCE, COCONUT MILK, LONGAN, CHILI, SHALLOTS ..... 165

### GỎI ĐU ĐỦ | GREEN PAPAYA SALAD

GREEN PAPAYA, YUBA, DAYLILY, GREEN MANGO, CARROTS, RED ONION, PEANUTS, LONG PEPPER, DEEP FRIED RICE PAPER WITH SESAME SEEDS ..... 165

## MID-SIZE

AS A SMALLER MAIN COURSE | ADD TWO SMALLER DISHES

### 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 ..... 215

### NAI ÁP CHẢO | VENISON WITH BLACK GARLIC

LOIN OF FALLOW DEER, BLACK GARLIC AND BROWN BUTTER SAUCE, SHALLOTS AND CHILI, SWEET POTATO PURÉE WITH COCONUT MILK, ORANGES ..... 240

### PA PỈNH TỘP | CHAR "PA PỈNH TỘP" WITH CHẤM CHÉO

BUTTER-FRIED CHAR (ASC), CHẤM CHÉO WITH MẮC KHẾN PEPPERS AND HẠT DỐI (MAGNOLIA SEEDS) FROM TÂY BẮC, VIETNAM, TOMATO, HEART LETTUCE, FRESH HERBS, RED ONION, SHALLOT OIL, NƯỚC CHẤM ..... 200

### GÀ NƯỚNG TÂY BẮC | CHICKEN SKEWERS TÂY BẮC

SKEWERS OF CHICKEN FROM ROSA SKATTLÅDAN W/ MẮC MẬT LEAVES, MẮC KHẾN PEPPER, LEMONGRASS, GALANGAL, HONEY, FISH SAUCE PICKLED DAIKON, SESAME SEEDS, STICKY RICE GRILLED IN BANANA LEAVES ..... 215

## LARGER

MAIN COURSES | ADD SOMETHING SMALL AS AN APPETIZER

### PHỞ TRẦU | RICE NOODLE SOUP WITH WATER BUFFALO

WOK TOSSED GARLIC WATER BUFFALO LEGS (ÖJA GÅRD) AND PICKLED BEEF LEGS, HOUSE MADE FRESH RICE NOODLES, WATER BUFFALO BROTH, FRESH HERBS, DEEP-FRIED QUAY BREAD ..... 320

### MÌ QUẢNG | QUANG NAM NOODLES

RICE NOODLES, VANNAMEI SHRIMP (ASC), CHICKEN (ROSA SKATTLÅDAN), EGG, NÉN, BANANA BLOSSOM CHICKEN BROTH, LEMONGRASS, RICE PAPER WITH SESAME SEEDS, PEANUTS, FRESH HERBS ..... 320

### BÁNH XÈO CHAY | VIETNAMESE CRÊPES

TOFU, CHAYOTE, OYSTER MUSHROOMS, MUNG BEAN SPROUTS, SPRING ONIONS, FRESH HERBS, CHILI, SOY SAUCE ..... 285

IF YOU HAVE ANY ALLERGIES, YOU CAN ALWAYS ASK US ABOUT INGREDIENTS

\*RAW OYSTERS ARE A SENSITIVE FOOD THAT IS EATEN AT YOUR OWN RISK

MICHELIN 2025



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## Tráng Miếng

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## DESSERT

### **BÁNH FLAN | VIETNAMESE CRÈME CARAMEL**

FLAVORED WITH VIETNAMESE COFFEE AND LIME, AND TOPPED WITH PASSION FRUIT, COCONUT AND MINT .....110

### **CHẢ GIÒ CHUỐI | DEEP FRIED BANANA SPRINGROLL**

WOLF BERRIES, WOLFBERRY SYRUP, ROASTED PEANUTS AND ICE CREAM (VEGAN ICE CREAM IS ALWAYS AVAILABLE AS AN OPTION) .....115

### **KEM NGŨ VỊ HƯƠNG | 5-SPICE ICE CREAM & CHERRIES**

FIVE SPICE ICE CREAM, SIMMERED CHERRIES WITH MINT AND LEMON CURD, CHILI MERINGUE. CARAMELIZED FISH SAUCE .....110