



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 RẼM ..... 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 RẼM, MẮC KHẾN AND LONG PEPPER FROM TÂY BẮC, VIETNAM ..... 185

#### TIM VỊT NƯỚNG CHẤM CHÉO | GRILLED DUCK HEARTS

DUCK HEARTS SKEWER (VIKINGFÄGEL, MUNKA-LJUNGBY), OYSTER SAUCE, SPRING ONION OIL, CHẤM CHÉO WITH MẮC KHẾN AND HẠT DỐI ..... 160

#### 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 RẼM, SESAME SEEDS, FERMENTED ORIENTAL MUSTARD, STICKY RICE ..... 215

#### GỎI TRÂU TÂY BẮC | WATER BUFFALO SALAD W/ MẮC KHẾN

WATER BUFFALO MEAT FROM OJA FARM IN SÖRMLAND WITH LEMONGRASS, GINGER, MẮC KHẾN AND LONG PEPPER, CHERRY TOMATOES, RAU RẼM, MINT, CHILI, LIME, ROASTED GARLIC, PEANUTS, FRIED RICE PAPER ..... 230

#### 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 ..... 220

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

SKEWERS OF CHICKEN FROM ROSA SKATTLÄDAN 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

#### BÚN CHẢ HÀ NỘI | GRILLED PORK WITH RICE VERMICELLI

GRILLED MANGALICA PORK PATTIES (ROSA SKATTLÄDAN) AND PORK BELLY (NIBBLE GÅRDSGRIS), SPRING ROLLS WITH NORWEGIAN BROWN CRAB, RICE VERMICELLI, PICKLED CARROTS AND GREEN PAPAYA, GEM SALAD, FRESH HERBS, FISH SAUCE, GARLIC, CHILI ..... 340

#### 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