



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

HOA BÍ NHỒI CHIÊN | DEEP-FRIED ZUCCHINI FLOWER

ZUCCHINI FLOWER FROM LILLA LABÄCK WITH TARO, OYSTER MUSHROOMS, SPRING ONION, CALAMANSI, BLACK PEPPER, SEA SALT 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

SÒ ĐIẾP MẮM XANH | QUEEN SCALLOPS

WITH BROWNED BUTTER, SPRING ONION OIL, MẮM XANH, DEEP FRIED BUCKWHEAT 185

CÁ TÁI CHANH MÀNG TANG | PIKEPERCH CEVICHE

MÀNG TANG SEEDS, GALANGAL, GRAPES FROM WRETA KLOSTER, 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 RĂM, MẮC KHẾN AND LONG PEPPER FROM TÂY BẮC, VIETNAM 185

TIM VỊT NƯỚNG CHẤM CHÉO | GRILLED DUCK HEARTS

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

BÍ CHIÊN CỎM | 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 RĂM, SESAME SEEDS, FERMENTED ORIENTAL MUSTARD, STICKY RICE 215

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

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

PA PÌNH TỘP | CHAR "PA PÌNH 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



Tráng Miếng DESSERT

BÁNH FLAN | VIETNAMESE CRÈME CARAMEL

FLAVORED WITH VIETNAMESE COFFEE AND LIME, AND TOPPED WITH PASSION FRUIT, COCONUT AND MINT110

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 RAU NGỔ | RICE PADDY HERB ICE CREAM

LIME AND MINT MARINATED STRAWBERRIES WITH PHÚ QUỐC PEPPER, DRIED KUMQUAT110