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

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 RĂM 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

SÒ ĐIỆP MẮM XANH | QUEEN SCALLOPS

WITH BROWNED BUTTER, SPRING ONION OIL, MẮM XANH, DEEP FRIED BUCKWHEAT 195

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 KHÉN | BEEF TARTARE WITH MẮC KHÉN PEPPER

HAND-CUT TOP ROUND (SWEDISH COWS), FISH SAUCE, LIME. ROASTED GARLIC, ROASTED PEANUTS, RAU RĂM, MẮC KHÉN AND LONG PEPPER 185

TIM VỊT NƯỚNG CHẤM CHÉO | GRILLED DUCK HEARTS

DUCK HEARTS SKEWER (VIKINGFÅGEL, MUNKA-LJUNGBY), OYSTER SAUCE, SPRING ONION OIL, CHẤM CHÉO WITH MẮC KHÉN AND HẠT DỔI 165

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

BÍ CHIÊN CỐM | PUMPKIN CROQUETTE

BREADED WITH GREEN RICE, CASHEWS, LETTUCE, FRESH HERBS, TAMARIND SAUCE, COCONUT MILK, LONGAN, CHILI, SHALLOTS 175

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 175

MID-SIZE

AS A SMALLER MAIN COURSE | ADD TWO SMALLER DISHES

CÀ CHUA NHỒI | TOMATES FARCIES

TOMATOES FILLED WITH CHẤM CHÉO, ASIAN EGGPLANT, RED BELL PEPPER, ZUCCHINI, VIETNAMESE DUXELLES, SHALLOTS, SOY, DEEP-FRIED YUBA, VIETNAMESE SHISO, RED STICKY RICE 230

GỎI TÔM NƯỚNG | GRILLED SHRIMPS WITH LOTUS SALAD

VANNAMEI SHRIMPS (ASC), LOTUS STALKS, GREEN MANGO, CARROTS, FRESH HERBS, CHILI, FISH SAUCE, GARLIC, RED ONION, ROASTED SHALLOTS 215

BÁNH PATÊ SÔ | MALLARD IN PUFF PASTRY

PUFF PASTRY FROM DÅNDIMPEN FILLED WITH MALLARD BREAST, CHICKEN PÂTÉ, SHIITAKE, WATER CHESTNUTS, SPRING ONION, THAI BASIL AND RAU RĂM. GEM SALAD, TOMATOES, FRESH HERBS, RED ONION AND NƯỚC CHẤM 245

DỒI HEO CHẤM CHÉO | PORK SAUSAGE WITH CHẤM CHÉO

MANGALICA PORK MINCE FROM ROSA SKATTLÅDAN, LEMONGRASS, LIME LEAVES, SAWTOOTH CORIANDER, PICKLED CUCUMBER WITH SESAME 210

LARGER

MAIN COURSES | ADD SOMETHING SMALL AS AN APPETIZER

PHỞ TRÂU | RICE NOODLE SOUP WITH WATER BUFFALO

WOK TOSSED GARLIC WATER BUFFALO LEGS AND PICKLED WATER BUFFALO LEGS (ÖJA GÅRD), HOUSE MADE FRESH RICE NOODLES, WATER BUFFALO BROTH, FRESH HERBS, DEEP-FRIED QUAY BREAD 345

BÁNH XÈO CHAY | VIETNAMESE CRÊPES

TOFU, CHAYOTE, OYSTER MUSHROOMS, MUNG BEAN SPROUTS, SPRING ONIONS, FRESH HERBS, CHILI, SOY SAUCE 295

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 Miệng

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 | FIVE SPICE ICE CREAM & CHERRIES

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