

APPETIZERS

10 Gỏi cuốn 95: -

FRESH VIETNAMESE SUMMER ROLLS with sustainably farmed prawns, organic bean sprouts, rice noodles, pork from free range pigs, mint and chinese chives. Two rolls cut into four pieces. Served with homemade pickles of carrot and mooli, chilli, homemade hoisinsauce and cashew.

11 Chả giò 95: -

FRIED, VIETNAMESE SPRING ROLLS with sustainably farmed shrimps, crab meat, yam root, taro, glass noodles, wood ear, mung beans and yellow onion. Served with homemade pickles of carrot and mooli and fish sauce.

12 Gỏi xoài 125: -

MANGO SALAD. Vietnamese sallad with shredded mango, sustainably farmed prawns, Granny Smith apples, mint, sweet basil, cilantro, tamarind, cashew and chilli. Served with crisps and fish sauce.

13 Sò điệp nướng 110: -

GRILLED SCALLOPS with tamarind sauce, garlic, pepper, soy sauce, finely chopped leaves of lemon and topped with roe. Three scallops.

14 Cháo tôm 95: -

FRIED; VIETNAMESE SHRIMP MINCE on brochette of sugar cane or lemongrass with garlic, pepper, fish sauce, honey and white of egg. Served with fish sauce. Two brochettes.

APPETIZERS (VEGAN)

20 Gỏi cuốn chay 95: -

FRESH VIETNAMESE SUMMER ROLLS with organic tofu, organic bean sprouts, rice noodles, mint and chinese chives. Two rolls cut into four pieces. Served with homemade pickles of carrot and mooli, chilli, homemade hoisinsauce and cashew.

21 Chả giò chay 95: -

FRIED, VIETNAMESE SPRING ROLLS with organic tofu, yam root, taro, glass noodles, wood ear, mung beans and yellow onion. Served with homemade pickles of carrot and mooli and fish sauce.

22 Gỏi xoài chay 125: -

MANGO SALAD. Vietnamese sallad with shreded mango, organic tofu, Granny Smith apples, mint, sweet basil, cilantro, tamarind, cashew and chilli. Served with vegan fish sauce.

MAIN COURSES

30 Bánh xèo 169: -

VIETNAMESE PANCAKE with prawns, pork mince, organic bean sprouts, coconut milk, turmeric, mung beans and chives. Served with homemade pickles of carrot and mooli and fish sauce.

31 Phở bò tái 179: -

VIETNAMESE RICE NOODLE SOUP with medium-cooked tenderloin, meatballs from beef and rice noodles in a slow cooked broth with five Vietnamese spices. Served with organic bean sprouts, sliced onion, chopped cilantro, sweet basil, oyster sauce and sriracha chilli sauce.

32 Bò lúc lắc 239: -

VIETNAMESE, CUBED TENDERLOIN (200g) in a homemade sauce of soy, onion and black pepper. Served with rice and soy sauce.

33 Bò lá lốt 189: -

GRILLED BEEF MINCE WITH CHAPLU LEAVES, organic beef mince marinated in organic lemongrass, onion, five vietnamese spices, honey, fish sauce and oyster sauce. Served with rice noodles, fried spring rolls filled with prawns and carrots, organic bean sprouts, sliced cucumber, cashew nuts and fish sauce.

34 Cá kho 179: -

CARAMELIZED SHARK CATFISH with mooli, garlic, chives, honey, oyster sauce and black pepper. Served with rice, shredded mango and soy sauce.

35 Cá lạt sốt me 179: -

SAUTEED FILLET OF SALMON with tamarind sauce, five Vietnamese spices, chives and black pepper. Served with rice, shredded mango and soy sauce.

36 Tôm rim mặn 185: -

CARAMELIZED PRAWNS with mooli, garlic, chives, honey, oyster sauce and pepper. Served with rice, shredded mango and soy sauce.

MAIN COURSES (VEGAN)

37 Đậu hũ xào chay 175: -

WOKED ORGANIC TOFU with shiitake mushrooms, bell pepper, organic bean sprouts, onion and carrot. Served with rice and soy sauce.

38 Rau muống xào 175: -

SAUTEED VIETNAMESE SPINACH with garlic and pepper. Served with rice and soy sauce.

DESSERT

40 *Bánh flan* 49: -

CRÉME BRÛLÉE of cream, milk and vanilla. Served with fruit.

41 *Chè ba màu* 85: -

TRICOLORED VIETNAMESE DESSERT with mung beans, red beans, black beans and coconut milk. Served with fruit and ice.

42 *Kem trà xanh* 75: -

MATCHA FLAVOURED ICE CREAM with exotic fruits.

DRINKS AND COFFEE

Beer (Vietnamese, Saigon Export 4.9%) 75: -

Beer (Oppigårds IPA 4.6%, Mølleruds organic 4.5%) 65: -

Light beer 35: -

Soft drink 35: -

Brewed coffee 29: -

Vietnamese jasmine tea 39: -

Green tea 39: -

Freshly made orange juice 49: -

Lemonade with freshly squeezed lemons, sparkling water, sugar and ice. 49: -

Passion fruit juice made from fresh passion fruit, sugar and ice. 49: -

Vietnamese hot coffee with condensed milk. 49: -

Vietnamese ice coffee with condensed milk and ice. 49: -

EXOTIC DRINKS

Thuy's gin and passion. 6cl gin, fresh passion fruit, syrup. Topped with ice 110: -

Mojito Saigon. 6cl cream, lime, mint, syrup, soda water. Topped with ice 95: -

Thuy's tropical drink. 4cl rum, 2.5cl Malibu, coconut water, lime, passion fruit, mint. Topped with ice 125: -

CHAMPAGNE

UPR Champagne Le Mesnil Grand Cru,

Bottle 1090: -

Blanc de Blancs Champagne, France Scent of toast bread, citrus and milk chocolate. Easy to medium-level very fresh taste of citrus, butter, toast bread, milk chocolate and a little sponge.

Long fresh finish.

Doyff Brut Cuvée Julien, 375ml

Bottle 225: -

Fruity, very fresh taste with pears, green apples, biscuits and citrus. Served at 8-10 ° C as aperitif, or for lighter dishes of seafood.

COGNAC

Remy Martin VSOP 12 years, 4cl 140: -

WHISKEY

The Deveron 12 years 4cl 84: -

The Balvenie 12 years, 4cl 100: -

WINE

RED WINE

The house red

Glass 79: - Bottle 280: -

Chateau Pesquie, Le Paradou Grenache 2013

Glass 95: - Bottle 330: -

Cotes du Ventoux France

A tasty yet soft wine that delivers a lot of pure, nice fruit of mainly cherry, plum and blackcurrant. Here is a nice tannin structure that is balanced by a spicy acid. Long warm and light aftertaste in a nice spicy style.

Backhouse Wine, Pinot Noir 2015

Bottle 408: -

California USA

Freshly spicy pinot noir-scent with elements of red berries and some oak. The flavor is light and juicy with tones of red berries, some cola herbs. Soft and generous in an audience style.

Avalon, Cabernet Sauvignon 2013

Bottle 480: -

California USA

The flavor goes against the crowded pitch and offers sunshine fruit in the form of dark berries like black currants, but also strawberries and raspberries all in a spicy style. The wine has a balance between acid, fat and fruit.

Majella, The Musician 2013

Bottle 550: -

Coonawarra Australia

The wine is well balanced in a mellow style with scent of mature dark berries, plums, chocolates, sweet spices, herbs and vanilla tones from the fat. Filled, dense taste with a long and fruit-driven aftertaste. Fits well with some stronger meat dishes.

Tenuta Michele Reverdito, Barolo La Morra 2013

Bottle 750: -

Piemonte Italy

The scent is large and fruity with elements of red berries, roses, cherries, plums, raspberries and dried fruits. The flavor is rich and bright with clear tannins, fresh fruit acid and an impressive length.

WHITE WINE

The house white

Glass 79: - Bottle 280: -

Bouchard Pere et Fils, Monopole 2015

Glass 149: - Bottle 450: -

Burgundy France

Fresh and fruity scent with elements of yellow apples, peach, citrus and mineral. The taste is dry, fresh and medium with tones of apples, peach, pears and a fresh citric acid. Long and fresh finish.

Eschbach-Dornstetter, Riesling Reserve 2015

Bottle 462: -

Alsace France

Young and fruity scent with pears of pears, honey melon, peach and lemon. Very fresh and delicious taste with youthful fruity and a little floral aftertaste.

Sauvignon Blanc EQ Coastal 2015

Bottle 507: -

Chile, Casablanca Valley

Large and harmonious scent with tones of citrus, lime, fresh herbs, hazelnuts, mineral and exotic fruit. Growing ecologically.

Dr. Burkling Wolf, Riesling 2015

Bottle 530: -

Palatinate Germany

Freshly sourced and grape flavor of citrus, peach, mineral, pears, apples and white flowers. The taste is dry with a refreshing acid and a long and refreshing finish.

Chablis La Pierrelee 2014

Bottle 600: -

Chablis, France

Fresh and fruity scent with tones of green apples, stone fruit, lemon and mineral. The taste is dry and fresh with elegant shades and refreshing finish.