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Seafood & fish

Skaldjur & fisk

G - Gluten; N - Nötter

10. GỎI CUỐN -- 105kr

SOMMARRULLAR, räkor, örter, risnudlar, hoisinsås.
Två stycken rullar. (G,N)

[SUMMER ROLLS, prawns, herbs, rice noodles, hoisin sauce.
Two rolls. Can be vegan] [G,N]

13. CUA LỘT -- 155kr

FRITERAD MJUKSKALSKRABBA, mangosallad, sötsur sås. (G)

[FRIED SOFT SHELL CRAB, mango salad, sweet and sour sauce. [G]

11. CHẢ GIÒ -- 105kr

VÅRRULLAR, skaldjur, skogsöra, fisksås. Fyra stycken vårrullar.
Kan fås vegan. (G)

[SPRING ROLLS WITH SHELLFISH, cloud ear fungus, fish sauce.
Four rolls. Can be vegan] [G]

22. SÒ ĐIỆP NƯỚNG -- 155kr

PILGRIMSMUSSLOR, tamarindsås, citronblad, rom.

[SCALLOPS, tamarind sauce, lemon leaves, roe]



12. GỎI NẤM -- 145kr

FRITERAD SVAMP, enoki, shimeji, mangosallad, hoisinmajonnäs. (G)

[Fried enoki, shimeji, mango salad, hoisin mayonnaise] (G)



12

14. GỎI SEN -- 145kr

LOTUSSALLAD, lotusdelar, gurka, tomat, örter, fermenterad tofu.

[Lotus salad, root, stem, cucumber, tomato, herbs, fermented tofu]



14

23. BÁNH KHỌT -- 155/220kr

MINIPANKAKA, räkor, pilgrimsmusslor, mungbönor, kokosmjölk, fisksås. (G)

[MINI-PANCAKE, shrimp, scallop, mung beans, coconut milk, fish sauce] (G)



23

33. CÁ CHIÊN XỐT CHANH DÂY

-- 280kr

STEKT LAXFILÉ, passionsfruktssås, mango, salladslök, sojasås. (G)

[PAN FRIEDS SALMON, passion fruit sauce, mango, scallion, soy sauce] [G]



33

34. TÔM RIM MẶN -- 260kr

KARAMELLISERADE RÅKOR, mango, sojasås. (G)

[CARAMELIZED PRAWNS, mango, soy sauce] [G]



34

Meat & Poultry Kött & fågel

20. BÒ TÁI CHANH -- 165kr

BIFFSALLAD, citronmarinerad oxfilé, aromgälört, fermented räksås. (N)

[BEEF SALAD, lemon marinated beef tenderloin, rice paddy herb, fermented shrimp paste] [N]



20

21. LỬI VỊT CHIÊN GIÒN -- 110kr

FRITERAD ANKTUNGA, tamarind, schalottenlök.

[BUTTER-FRIED DUCK TONGUES, chips, tamarind sauce, fish sauce]



21

30. BÒ XÀO LÀ LỐP -- 265kr

TUNNSKIVAD ENTRÉCÔTE, betelblad, risnudlar, vårrullar, cashewnötter, fisksås. (G,N)

[THIN SLICED RIB EYE, betel leaves, rice noodles, spring rolls, cashews, fish sauce] (G,N)

32. BÒ LÚC LẮC – 220/395*kr

Vietnamesiskt "skakande" oxfilé, pepparsås, ris* (G)

[Vietnamese "shaking" beef, cubed tenderloin, pepper sauce] (G)

31. PHỞ BÒ -- 250kr

RISNUDELSOPPA, oxfilé, högrev, böngroddar, koriander, sötbasilika, hoisinsås, srirachasås. (G)

[RICE NOODLE SOUP, beef tenderloin, chuck, bean sprouts, coriander, sweet basil, hoisin sauce, sriracha sauce] (G)

36. BÒ CUỐN LÁ LỐP -- 290kr

Tallrik med två mindre rätter. Nötfärsdolmar lindade med betelblad, friterade räkor, ångkokta risnudlar, cashewnötter, fisksås. (G,N)

[Two small dishes. Stuffed betel leaves, fried prawn, steamed rice noodles, cashews, fish sauce] (G,N)



30



31



32



36

Vegetarisk / Vegetarian

Förrätter / Starter

Små / Small course

12. GỎI NẴM -- 145kr

FRITERAD SVAMP, enoki, shimeji, mangosallad, hoisinmajonnäs. (G)

[Fried enoki, shimeji, mango salad, hoisin mayonnaise] (G)



12

14. GỎI SEN -- 145kr

LOTUSSALLAD, lotusdelar, friterad tofu, gurka, tomat, örter, fermenterad tofu.

[Lotus salad, root, stem, tofu, cucumber, tomato, herbs, fermented tofu]



14

15. GỎI CUỐN NẴM -- 125kr

SOMMARRULLAR, tofu, enoki, shimeji, mango, fermenterad tofu.

[Summer rolls, tofu, enoki, shimeji, mango, fermented tofu]



15

Share food

Större / medium course

35. HỦ TIẾU XÀO CHAY -- 240kr

Sauterade grovrисnudlar, tofu, shiitake, pak choi, böngroddar, lök, koriander, cashewnötter, sojasås. (G,N)

[Sautéed rice noodles, tofu, shiitake, pak choi, bean sprouts, red onion, scallion, cashews, coriander, soy sauce] [G]

37. MÍT NON KHO -- 230kr

Bräserad jackfruit, kejsarhatt, tofu, tomat.

[Braised young jackfruit, king oyster, tofu, tomato]

38. CANH CHUA CHAY -- 230kr

Syrlig soppa, tofu, ockra, tomat, tarostjälk, örter.

[Sour soup, tofu, oca, tomato, taro stem, herbs]

39. CANH CHUA CHAY & MIT NON KHO -- 350kr



35



37

38

Desserts drinks & coffe

Efterrätt & drick

40. BÁNH FLAN -- 59kr

Crème Brûlée

41. CHÈ BA MÀU -- 85kr

Trefärgad efterrätt, mungbönor, röda bönor, svarta bönor, kokosmjölk, frukt.

[Tri-colored dessert, mung beans, red beans, black beans, coconut milk, fruit]

42. KEM GỪNG -- 85kr

Ingefäraglass, frukt

[Ginger flavored ice cream, fruit]

43. TRÁI CÂY TƯƠI -- 90kr

Fruktbricka, drakfrukt, rambutan, mango.

[Fruit platter, dragon fruit, rambutan, mango]

LÄSK -- 35kr

[Soda]

JASMINTÉ -- 49kr

[Jasmine tea]

GRÖNT TÉ -- 49kr

[Green tea]

FÄRSKPRESSAD APELSINJUICE -- 59kr

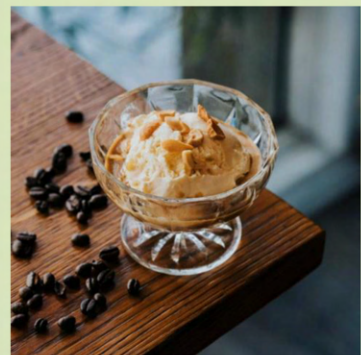
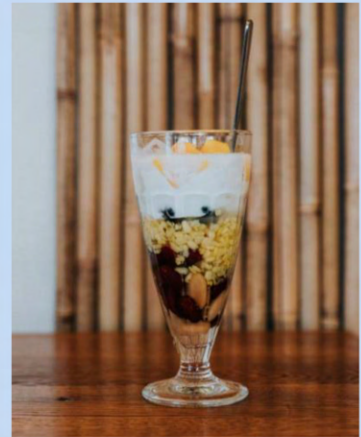
[Freshly pressed orange juice]

LEMONAD MED MINERALVATTEN -- 59kr

[Lemonade with mineral water]

PASSIONSFRUKTSDRYCK -- 59kr

[Passion fruit drink]



BRYGGKAFFE -- 29kr

[Brewed coffee]

VIETNAMESISKT KAFFE
MED KONDENSERAD MJÖLK -- 59kr



Tillbehör / Sides

RIS -- 25kr / 50kr

Beer & cocktails Öl & drinka

SAIGON 33cl 4.9% -- 80kr

WISBY PILS 33cl 5.0%, -- 65kr

OPPIGÅRDS IPA 33cl 4.6% -- 75kr

MELLERUDS PILSNER 33 cl 4.5%
-- 65kr

LÄTTÖL 33cl -- 45kr

MOJITO SÀIGÒN -- 115kr

6cl rum, lime, mint, sockerlag, is.

[6cl rum, lime, mint, syrup, ice]

THÚYS GIN OCH PASSION --
125kr

6cl gin, färsk passionsfrukt, sockerlag, is.

[6cl gin, fresh passion fruit, syrup, ice]

THÚYS TROPISKA DRINK --
140kr

4cl, rum, 2,5cl malibu, kokosvatten, lime, passionsfrukt, mynta,
is.

*[4cl, rum, 2.5cl malibu, coconut water, lime, passion fruit, mint,
ice]*

Wine & spirits
Vin & spritt

Vitt vin / White wine

RYDER ESTATE

[Chardonnay, Soledad, USA]

No4 RARES TERROIRES

[Sauvignon blanc, France]

FRITZ EKKEHARD HUFF

[Riesling, Rheinhessen, Germany]

MÜLLER

[Riesling, Kremstal, Austria]

CHABLIS PREMIER CRU

[Chardonnay, Chablis, France]

Mousserende /
Sparkling wine

WA PROSECCO

Italien, Flaska/Bottle, 20cl / 75cl

UPR CHAMPAGNE LE MESNIL

Chardonnay, champagne, France

Rött vin / Red wine

RYDER ESTATE

[Pinot Noir, Monterey, USA]

AN/2

[Callet, Mallorca, Spain]

TEDESCHI RIPASSO

[Valpolicella, Italy]

TENUTA MICHELE
REVERDITO BAROLO

[Nebbiolo, Piemonte, Italy]

Alkoholfritt /
Non alcoholic

RÖTT- VITT-VIN /
RED- WHITE-WINE

Flaska/Bottle 375ml

ÖL / BEER

Brooklyn/Varied