

# THÚY





# Tvårättersmeny

## Two-course menu



### MENY 1 - 415kr

#### GÀ CHIÊN CÀ RI

Torskrygg, curry, kokosmjölk, lotuschips, sparris, morot.

*Cod, curry, coconut milk, lotus chips, asparagus, carrot*

#### TÔM CHIÊN BƠ

Smörstekta räkor, wasabidressing, lime-, salt-och peppardipp. (M).

*Butter-fried prawns, wasabi dressing, lime-, salt and pepper dip. (M)*

### MENY 2 - 395kr

#### BÒ CUỐN NẴM

ENTRÉCÔTERULLADER, enoki, sparris, tamarind, fermenterad fisksås. (G)

*Ribeye roulade, enoki, asparagus, tamarind, fermented fish sauce. (G)*

#### CHẢ GIÒ

VÅRRULLAR, skaldjur, skogsöra, fisksås. Fyra stycken. (G)

*Spring rolls, shellfish, wood ear, fish sauce. (G)*





# 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. LŨỖI 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, högre, 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