Vietnam starters

326 Cha gio 9,70 €

Vietnamese spring rolls stuffed with pork, bean sprouts and morels, served with Hanoi dip

327 **Bo la lot** 9,70 €

Savory beef rolled in betel leaves, rice-noodle-salad and fresh herbs, served with a ginger-garlic dip

332" Quynh potpourri " for 2 people. 28,90 €

A potpourri of our most popular appetizers served on Kantok: Vietnamese spring rolls, baked butterfly shrimp, and Wonton with a hearty "Yam Wun Sen" salad; served with matching dipping-sauces

306 Goi cuon 9.90 € summer rolls

Rice paper rolls filled with prawn, egg, rice noodles and a herb salad, served with Hoisin sauce

Thailand starters

320 **Satay Gai** 9,50 €

chicken kebabs, marinated with lemon grass, served with peanut sauce

323 Tort Man Gung "Lover" 11,70 €

Fried Shrimp Patty in a panko coat served with cucumber-pepperoni dip

322 **Won Ton Tord** 9,30 €

5 crispy fried won tons filled with chicken and Asian herbs, served with a spicy-sweet-sour dip

Vietnam soups

342 **Canh ca** 7,70 €

Sweet-sour fish soup with tomatoes, pineapple, fresh cilantro, bean sprouts, dill, lemon juice and chili

343 **Mien Ga** 7,70 €

Mien glass noodles with chicken, bamboo sprouts and cilantro

344 Pho Bo "national soup Vietnam" Starter 7,70 € Super Bowl 14,90 €

Broad rice-noodles with beef and cilantro, boiled with anise, lemongrass and cinnamon, topped with spring onion and basil

Thailand soups

340 **Tom Kha Gai 7,90 €**

Coconut milk soup with mushrooms and chicken, refined with lemon grass and ginger

341 **Tom Yam Gung** 8,60 €

Prawn soup with galangal, lemon grass and lime leaves

Salads from Thailand

300 Yam Ped

10,80€

Exquisite salad of delicately roasted duck breast and mango slices, with tomatoe, spring onion, cilantro, shallots and lime

301 Lab Gai 10,70 €

Salad of finely chopped chicken breast with shallots and herbs

303 Yam Wun Sen 11,90 €

Spicy glass noodle salad with prawns, chopped chicken breast, shallots, chilies and elephant ear mushrooms

304 Som Tam Talay



Crunchy julienne of green papaya with shrimp and squid, tomato, green beans and chopped peanuts in a slightly spicy lime sauce

Chicken main courses

Chicken Vietnam

503 Thit Ga Xao Mien - 17.70 €

Stir-fried chicken with glass noodles, morels and spring onion, deliciously flavored with soy-, oyster- and fish sauce

514 Thit Gà Xào Xa-Chanh 18.90 €

Thin strips of wok fried chicken, vividly flavored with lime leaves, lemon grass and oyster-, fish and soy sauce

Chicken Thailand

410 Gai Pat Met Ma Muang 18,90 €

Stir-fried chicken with elephant ear mushrooms, peppers, cashews, spring onion and mushrooms in a light oyster- soy sauce

411 Gai Preow Wan 18.90 €

Stir-fried chicken breast glazed with a sweet & sour sauce with pineapple, tomato and cucumber

18,90€ Massaman Gai

Massaman curry with chicken, onions, potato and coconut milk

413 Gaeng Kiau Wan Gai 18.90€

Green chicken curry with bamboo and Thai aubergine

415 **Chu Chi Gai** 18,90 € Red chicken curry with peppers, zucchini and lime leaves

417 **Kao Soi** 18,90€

Traditional rice noodles in a yellow coconut milk curry topped by chicken breast and peanuts, crispy noodles, chopped onion and cucumber

Beef Vietnam

504 Pho xao thit Bo 18,90€

Fried rice noodles with chopped beef and vegetables, spring onion, fresh, cilantro

515 -Thit Bo Dau Den "Grandios" 20,50€ Beef strips with Hoi Sin Sauce, pea pods, paprika and chili, corn on the cob and cashew nuts

506 Thit Bo xao Rau Muong 20,50€ Vietnamese water-spinach with beef, oyster- and black soy sauce, pepperoni and garlic

Beef Thailand

420 Nua Pat Prik Thai Onn / 20,70 €

Thinly sliced beef rump, stir-fried with fresh red Inai curry and green peppercorns

421 Nua Kratiem Prik Thai 20,70€

Wok fried beef on vegetables, spiced with plenty of garlic and oyster sauce

Penang Nua 20,70€

Creamy beef curry with beans, peppers, carrots and chillies, lime leaves lend freshness

Duck Vietnam

507 Vit chien - Rau xao 22.90 €

Roast duck breast on mixed vegetable with plenty of cilantro

508 Vit Xao Mang Ot 22,90 €

Roasted duck with glass noodles and young bamboo, mushrooms, pepperoni, green onions, Rounded off with soy-, oyster and fish sauce

Thailand

400 Bamee Pad Pet Yang 22,90€

Fried egg noodles with half a crispy duck breast and fresh vegetables

401 Geang Koa Ped Krob 23,60 €

Pieces of roasted duck, cooked with red Thai curry, lychee and bamboo

402 Ped Grob Pat Sot Thua !!! Brillant!!! 23,90 €

Fragrant wok fried vegetables with homemade peanut sauce, topped with half a crispy duck

Specialities

470 Curry Sampler for 2 Pers. p. P.24,30 € for 1 Pers. 25.90 €

Three elaborate Thai curries: beef, fish and vegetable

478 Nua Phat Phet / "Palate fireworks " 22,90 €

Wok-fried beef, Thai pearl eggplant, green peppers, Kacchai roots. Flavored with lemongrass, lime leaves and original curry heat and baked sweet potatoes

476 Penang Uthai Party on a plate! 23,80 €

Trio of shrimp, chicken and beef in a delicate ISAN curry sauce, refined with lime leaves, served with a mix of zucchini, corn on the cob, mushrooms, broccoli, peppers and MuErr mushrooms

Fish / Seafood

Vietnam

509 CÀ Tom Muc Xao Rau 20,90€

Filet of Pangasius fish with prawns and sepia, served with mixed vegetables and plenty of ginger and garlic

> 511 **Tom Xao Cai Dau Hao** 20,90 €

Fine Pacific-fried prawns, fried in the wok with pak choi, cilantro, soy- and oyster sauce

Thailand

Sen Lek Pat Thai 19,90€

Fried rice noodles with king prawns, bean sprouts, peanuts, tofu and egg

443 Gaeng Gung Zapparod / 21,90 €

Spicy red prawn curry with pineapple, chillies and peppers, lime leaves and basil pepp it up

461 Lachs Yarng Geang Kiauw Pak

Crisp vegetables served in a green curry, topped by a tender salmon steak

452 Pla Lard Prik

23.80 €

A whole roasted Dorade with a sweet-spicy glaze, crisp vegetables and kafir limes leaves

453 Pla Yarng King 20,90€

Grilled Zander filet with chili fresh ginger, sour tamarind sauce and fresh wok vegetables

463 Ho Mok Pla !!Fireworks!! **20,50 €**

Steamed fish filet with red coconut curry, cabbage, pepers and egg, rounded off with fresh Thai basil

All our dishes are freshly prepared. You can choose if you like it mild, medium or hot.

Vegetarian

Starter

609 Poh Pia Pak Tord 8.90 €

crispy spring rolls filled with glass noodles and vegetables, served with plum dip and a little salad

611 Pak Tord Krob

Crispy baked vegetable served with a creamy peanut - sauce.

616 **Som Tam**

/10,70€

8,90€

Thinly sliced green papaya with chili, garlic and peanuts in a spicy lime sauce

620 Tom Kha Pak Hed 7,90 €

Coconut milk soup with mushrooms and crispy vegetables, refined with lemon grass and ginger

Entrée

4420 Sen Lek Pad Thai 17,40 €

Original Thai rice noodles fried in a wok with vegetables and tofu, finely seasoned with tamarind

625 Gaeng Kiau Wan Pak

18,50 €

Mild-spicy green curry from young vegetables, boiled in coconut milk

633 **Bamee Pat Phak** 16,90 €

Fried egg noodles with crispy vegetables, seasoned with soy sauce (Can also be prepared with rice- or glass noodles)

627 Pat Pak Ruam Mit Het 17,20 €

Stir-fried root and leafy vegetables, glazed lightly with oyster sauce

630 Rau Muong Xao Toi "Morning Glory" 17,90 €

Vietnamese water - spinach with oyster- and black soy sauce, chillies and garlic

631 Dau Phu Chua Ngot 16,20 €

Baked tofu in sweet and sour sauce, sweet pineapple, cucumber and tomatoes, refined with coriander and spring onion

632 Geang Kari Phak 18,50 €

Mild yellow coconut curry with vegetables, pineapple, tomatoes and potato

Dessert:

600 Gluei Tod oder Zapparot Tod 7,60 €

Baked banana or pineapple with vanilla ice-cream

601 Thailändische Kokosnuss – Bällchen gebacken 8,80 €

Deep fried coconut balls

602 Melting heart 10,90 €

Baked chocolate tart with a soft center, with Cointreau bananas

605 Kao Nieu Ma Muang" 10,90 €

Steamed sticky coconut rice with freshly sliced mango

603 Espresso Kèm 4,80 €

Espresso with vanilla ice cream

608 Mochi Mango 8,20 €

This desert is made of glutinous rice with a filling of mango ice cream and coconut milk

607 Roti "Phumisak ."Thai Palatschinken" 8,20 €

Straight from the Giant Wok: Sweet, homemade roti, fried in egg, with a tempting palm sugar sauce
+ 1 Scoop of milk caramel ice cream. . . 2,00

A meal is not purely intake of food, it is a life art

All main dishes will be served with rice.

Subject to alteration of prices.