



Dear Guests,

We warmly welcome you to our restaurant Saigon, where we serve traditional Vietnamese dishes since 1988. Here, the Mai family will personally prepare your meals.

We are excited to introduce you to authentic South Vietnamese cuisine from our hometown of Saigon.

As we are committed to conscious and healthy eating, all our dishes are freshly prepared and require careful preparation. For this reason, we kindly ask for your patience.

We also refrain from using artificial flavor enhancers but using fresh herbs instead - during summer, even from our homegrown garden.

With that in mind, the Mai family wishes you

Bon appétit!

## Starters

- 4 **Chả giò** 6.50  
*2 crispy fried spring rolls<sup>1,2,4</sup> homemade (filled with vegetables and meat), served with lettuce leaves, fresh mint, and homemade nuoc mam-lime-dip<sup>3</sup>*
- 5 **Gỏi cuốn** 7.00  
*2 summer rolls wrapped in rice paper, filled with shrimp and fresh Vietnamese herbs, served with homemade nuoc mam-lime-dip<sup>3</sup>*
- 6 **Cuốn thập cẩm** 17.50  
*Saigon Platter: 2 summer rolls, 2 spring rolls<sup>1,2,4</sup> and 2 vegetarian spring rolls<sup>4</sup>, all homemade, served with homemade nuoc mam-lime-dip<sup>3</sup> and soy sauce-lime-dip (for 2 people)*

## Vegan Starters

- V4 **Chả giò chay** 6.50  
*2 crispy fried spring rolls<sup>4</sup> homemade filled with tofu, morels, glass noodles and vegetables, served with homemade soy sauce-lime-dip*
- V5 **Gỏi cuốn chay** 6.50  
*2 summer rolls wrapped in rice paper, filled with tofu and fresh Vietnamese herbs, served with homemade soy sauce-lime-dip*

## Main Dishes

- Phở Bò – eine traditionelle vietnamesische Nudelsuppe** 16.50  
*Our **Phở** is based on a broth simmered for 12 hours with roasted spices. We serve it with **Argentinian beef sirloin** and **tender braised beef (Tafelspitz)**. Combined with rice noodles, mung bean sprouts, and fresh herbs like Asian basil and Vietnamese cilantro, it creates a perfectly balanced, traditional soup.*
- Miến xào rau** 15.50  
*Gluten-free sweet potato glass noodles from the wok, stir-fried with sesame oil and a variety of vegetables, topped with crispy fried onions*
- with chicken fillet
  - or with tofu

## Main Dishes with Rice

C2	<b>Gà cà ri</b> <i>Cooked chicken fillet in curry sauce with fresh lemongrass, coconut milk, mushrooms, bamboo shoots, green beans, fresh chili, and peanuts, served with rice noodles (adjustable spice level)</i>	15.00
C6	<b>Tôm cà ri</b> <i>Shrimp in curry sauce with fresh lemongrass, coconut milk, mushrooms, carrots, bamboo shoots, green beans, onions, fresh chili, and peanuts (adjustable spice level)</i>	16.50
K2	<b>Gà xào ngò</b> <i>Wok-fried chicken fillet with assorted vegetables and fresh cilantro (adjustable spice level)</i>	15.00
K3	<b>Bò xào ngò</b> <i>Thin slices of Argentine beef sirloin wok-fried with assorted vegetables and fresh cilantro (adjustable spice level)</i>	16.50
K5	<b>Gà lúc lắ</b> <i>Wok-fried chicken fillet with garlic, cashews, mushrooms, onions, Vietnamese cilantro, and Asian basil</i> <i>*Vietnamese cilantro is a herb commonly used in Southeast Asian cuisine, particularly in Vietnamese dishes. It has a distinct, peppery flavor and is different from regular cilantro.</i>	15.50
K6	<b>Bò lúc lắ</b> <i>Thin slices of Argentine beef sirloin sautéed with garlic, cashews, mushrooms, onions, Vietnamese cilantro, and Asian basil</i>	17.50

## Vegan main dishes with rice

V6	<b>Đậu hủ cà ri</b> <i>Tofu in curry sauce with fresh lemongrass, coconut milk, mushrooms, carrots, bamboo shoots, green beans, fresh chili, and peanuts (adjustable spice level)</i>	14.50
V8	<b>Đậu hủ xào ngò</b> <i>Tofu with assorted vegetables and fresh cilantro (adjustable spice level)</i>	14.50
V9	<b>Đậu hủ xào tỏi</b> <i>Tofu with garlic, cashews, mushrooms, onions, Vietnamese cilantro, and Asian basil (adjustable spice level)</i>	14.50
V10	<b>Chả chiên chay</b> <i>Homemade crispy tofu-seitan-cubes<sup>14</sup> with okra, tomatoes, garlic, mung bean sprouts, cilantro and fresh chili (adjustable spice level)</i>	15.50

## South Vietnamese Rice Noodle Bowls

Rice noodle bowls are a typical South Vietnamese dish, combining a mix of salad, rice noodles, and a sautéed topping, making it a refreshing and easily digestible meal, especially on warm summer days.

The base consists of **crisp salad, fresh Vietnamese herbs** (in summer, even from our homegrown garden!), and **rice noodles**.

The bowls are garnished with **peanuts** and **fried onions**.

As topping, we offer the following options:

N1	<b>Bún chả giò</b> <i>Homemade spring rolls<sup>1,2,4</sup>, Dressing: nước mắm-lime<sup>3</sup></i>	14.50
N2	<b>Bún gà xào xả ớt</b> <i>Chicken fillet sautéed with lemongrass and onions, Dressing: nước mắm-lime<sup>3</sup></i>	14.50
N3	<b>Bún tôm thịt xào xả ớt</b> <i>Chicken fillet and shrimp sautéed with lemongrass and onions Dressing: nước mắm-lime<sup>3</sup></i>	15.50
N4	<b>Bún bò lá lốt</b> <i>Organic ground beef wrapped in lá lốt, sautéed with mushrooms and onions Dressing: nước mắm-lime<sup>3</sup></i>	15.50
N5	<b>Bún bò xào xả ớt</b> <i>Thin slices of Argentine beef sirloin sautéed with onions Dressing: nước mắm-lime<sup>3</sup></i>	15.50

### Vegan Toppings:

V11	<b>Bún chả giò chay</b> <i>Vegetarian spring rolls<sup>4</sup> homemade, Dressing: Lime-soy sauce</i>	14.50
V12	<b>Bún mì căn lá lốt</b> <i>Seitan (contains gluten) wrapped in lá lốt, mushrooms, onions, Dressing: Lime-soy sauce</i>	15.00
V13	<b>Bún đậu hủ xả ớt</b> <i>Tofu sautéed with lemongrass, mushrooms, and onions, Dressing: Lime-soy sauce</i>	14.50

## Desserts

- D2 **Kem dừa** 5.50  
*Coconut ice cream served in a coconut shell (contains lactose)*
- D3 **Bánh chuối nước dừa** 5.50  
*Steamed baby banana wrapped in sticky rice, served on banana leaves with coconut sauce and chopped peanuts (vegan)*

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## INGREDIENT LIST

<sup>1</sup>contains pork

<sup>2</sup>contains beef

<sup>3</sup>contains fish sauce

<sup>4</sup>contains gluten