

## DEAR GUESTS,

it is our pleasure to welcome you in our family-run restaurant. Since 1988, we offer you typical southvietnamese cuisine from our home town Sài Gòn.

Healthy nutrition is very important to us. For this reason, all our dishes are freshly prepared and we thank you for your understanding if, in a few cases, the preparation requires some time.

Besides, we do not use any flavour enhancers in our meals.

With this in mind, we hope you enjoy your meal!

Family Mai

# LUNCH MENU

(TUESDAYS - FRIDAYS, 12:00-14:30, EXCEPT FOR HOLIDAYS)

## Canh gà

Big bowl of chicken soup with vegetables, glass noodles and fresh coriander 4.00

Small bowl of chicken soup with vegetables, glass noodles and fresh coriander 2.50

## Chả giò

Two homemade spring rolls<sup>1,2,4</sup> (filled with vegetables and minced meat), served with salad leaves, fresh mint and nước mắm-lime dip<sup>3</sup>

(on request: vegetarian spring rolls filled with tofu, served with soya sauce)

2.50

### Tuesdays & Thursdays:

M2 Gà cà ri 6.50

Chicken fillet in coconut milk curry with fresh lemon grass and vegetables, garnished with chopped peanuts, served with rice (spiciness at will)

M3 Gà xào ngò 6.50

Wok stir-fried chicken fillet (alternatively: tofu) with seasonal vegetables and fresh coriander, served with rice (spiciness at will)

M4 Gà xào gừng 7.50

Wok stir-fried chicken fillet in a ginger sauce and bamboo shoots, pineapple chunks and leek, served with rice (spiciness at will)

M6 Đậu hũ cà ri 6.00

Tofu in coconut milk curry with fresh lemon grass and vegetables, garnished with chopped peanuts, served with rice (spiciness at will)

### Wednesdays & Fridays:

M1 Bún gà xào xả ớt 7.50

Rice vermicelli with lemon grass chicken fillet on top of salad, mung bean sprouts and vietnamese herbs with nước mắm-lime-dressing<sup>3</sup>, garnished with chopped peanuts and fried onions (spiciness at will)

M2 Gà cà ri 6.50

Chicken fillet in coconut milk curry with fresh lemon grass and vegetables, garnished with chopped peanuts, served with rice (spiciness at will)

M3 Gà xào ngò 6.50

Wok stir-fried chicken fillet (alternatively: tofu) with seasonal vegetables and fresh coriander, served with rice (spiciness at will)

M4 Gà xào gừng 7.50

Wok stir-fried chicken fillet in a ginger sauce with bamboo shoots, pineapple chunks and leek, served with rice (spiciness at will)

M5 Bún đậu hũ xào xả ớt 7.50

Rice vermicelli with lemon grass tofu on top of salad, mung bean sprouts and vietnamese herbs with soya sauce-dressing, garnished with chopped peanuts and fried onions (spiciness at will)

M6 Đậu hũ cà ri 6.00

Tofu in coconut milk curry with fresh lemon grass and vegetables, garnished with chopped peanuts, served with rice (spiciness at will)

Water, Apple Spritzer, Fanta, Coke, Sprite 2.00

# STARTERS

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|--|-------|
| <b>1 Canh chua</b>   | 5.00  |
| <i>Saigon soup with prawns, tomatoes, pineapple chunks, okra, mung bean sprouts and vietnamese coriander (spiciness at will)</i>   |       |
| <i>This soup is very typical for our southvietnamese cuisine of Mekong Delta. Due to the tamarind, it has a special sweet and sour flavour giving the soup a particularly refreshing taste.</i>                    |       |
| <b>2 Canh gà</b>   | 4.00  |
| <i>Chicken soup with vegetables, glass noodles and fresh coriander</i>   |       |
| <b>3 Canh hoành thánh</b>  | 4.00  |
| <i>Soup with vegetables, homemade wantan<sup>4</sup> (filled with pork) and fresh coriander</i>  |       |
| <b>4 Chả giò</b>   | 4.50  |
| <i>3 homemade crispy spring rolls<sup>1,2,4</sup> (filled with vegetables and meat), served with salad leaves, fresh mint and nước mắm-lime dip<sup>3</sup></i>  |       |
| <b>5 Gỏi cuốn</b>  | 4.50  |
| <i>2 fresh summer rolls filled with prawns and seasonal vietnamese herbs, served with nước mắm-lime dip<sup>3</sup></i>  |       |
| <b>6 Cuốn thập cẩm</b>   | 12.50 |
| <i>Saigon platter: 2 summer rolls, 2 spring rolls<sup>1,2,4</sup> and 2 vegetarian spring rolls<sup>4</sup>, served with salad leaves, fresh mint, nước mắm-lime dip<sup>3</sup> and soya sauce (for 2 people)</i> |       |
| <b>7 Chạo tôm</b>  | 5.00  |
| <i>Shrimp pâté wrapped around sugar cane, served with fresh mint and homemade nước mắm-lime dip<sup>3</sup></i>  |       |
| <b>8 Gỏi gà</b>  | 5.00  |
| <i>Homemade chicken salad with vietnamese herbs and nước mắm-lime dressing<sup>3</sup>, garnished with chopped peanuts (spiciness at will)</i>   |       |

## SPECIALTIES

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|----|--|-------|
| S7 | <b>Gà xào xả ớt</b><br><i>Prawns and chicken fillet with fresh lemon grass and vegetables, served with rice (spiciness at will)</i>                      | 13.50 |
| S8 | <b>Tôm xào rau và tỏi</b><br><i>Prawns stir-fried in a wok with various vegetables, garlic and fresh coriander, served with rice (spiciness at will)</i> | 15.50 |

## CLAY POT DISHES

*...for cold days*

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|----|--|-------|
| T1 | <b>Gà kho xả ớt</b><br><i>Chicken fillet simmered in a clay pot with fresh lemon grass, bamboo shoots, pineapple, leeks and fresh chili, served with rice (spiciness at will)</i>  | 11.50 |
| T2 | <b>Bún gà cà ri xả ớt</b><br><i>Chicken fillet simmered in a clay pot with coconut milk curry, mushrooms, bamboo shoots, green beans, fresh chili and chopped peanuts, served with rice vermicelli (spiciness at will)</i> | 12.50 |
| T3 | <b>Gà kho gừng</b><br><i>Chicken fillet simmered in a clay pot with ginger, bamboo shoots, pineapple, leeks and fresh chili, served with rice (spiciness at will)</i>  | 11.50 |
| T4 | <b>Cá bông lau kho gừng</b><br><i>Vietnamese fish caramelised in a clay pot with pineapple, bamboo shoots, ginger and fresh chili, served with rice (spiciness at will)</i>  | 12.50 |

## SPECIALTIES TO ROLL YOUR OWN SUMMER ROLLS

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|----|--|-------|
| S1 | <b>Mì căn lá lốt</b><br><i>Homemade seitan* (contains gluten) wrapped in lá lốt, served with rice paper, salad leaves, cucumber, mung bean sprouts, fresh seasonal vietnamese herbs, rice vermicelli and homemade soya sauce (vegetarian)</i>          | 13.50 |
| S2 | <b>Gà ướp xả</b><br><i>Grilled chicken fillet with lemon grass, served with rice paper, salad leaves, cucumber, mung bean sprouts, fresh seasonal herbs, rice vermicelli and homemade nước mắm-lime dip<sup>3</sup></i>                                | 14.50 |
| S3 | <b>Tôm ướp tỏi</b><br><i>Stir-fried prawns with garlic and coriander, served with rice paper, salad leaves, cucumber, mung bean sprouts, fresh seasonal herbs, rice vermicelli and homemade nước mắm-lime dip<sup>3</sup></i>                          | 16.00 |
| S4 | <b>Bò cuốn lá lốt</b><br><i>Organic beef mince with chopped water chestnuts wrapped in lá lốt, served with rice paper, salad leaves, cucumber, mung bean sprouts, fresh seasonal herbs, rice vermicelli and homemade nước mắm-lime dip<sup>3</sup></i> | 14.50 |

### **\*Seitan:**

Seitan is a vegetarian side dish developed by buddhist monks hundreds of years ago and recently becoming more and more popular in Western countries. It contains wheat protein, more specifically gluten, and provides an excellent source of protein, in order to supplement a balanced vegetarian diet.

If seasoned and produced in the right way, seitan has a meat-like consistency and presents an exceptional alternative to actual meat.

# SOUTHVIETNAMESE RICE VERMICELLI

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|---|-------|
| <b>N1 Bún chả giò</b>   | 10.50 |
| <i>Rice vermicelli and homemade spring rolls<sup>1,2,4</sup> (filled with vegetables and meat) on top of salad and seasonal vietnamese herbs with nước mắm-lime dressing<sup>3</sup>, garnished with chopped peanuts and fried onions (spiciness at will)</i> |       |
| <b>N2 Bún gà xào xả ớt</b>  | 11.00 |
| <i>Rice vermicelli with stir-fried chicken fillet and lemon grass, on top of salad and seasonal vietnamese herbs with nước mắm-lime dressing<sup>3</sup>, garnished with chopped peanuts and fried onions (spiciness at will)</i>                             |       |
| <b>N3 Bún tôm thịt xào xả ớt</b>  | 12.50 |
| <i>Rice vermicelli with stir-fried prawns, chicken fillet and lemon grass, on top of salad and seasonal vietnamese herbs with nước mắm-lime dressing<sup>3</sup>, garnished with chopped peanuts and fried onions (spiciness at will)</i>                     |       |
| <b>N4 Bún bò lá lốt</b>   | 12.50 |
| <i>Rice vermicelli with organic beef mince wrapped in lá lốt, on top of salad and seasonal vietnamese herbs with nước mắm-lime dressing<sup>3</sup>, garnished with chopped peanuts and fried onions (spiciness at will)</i>                                  |       |
| <b>N5 Bún bò xào xả ớt</b>  | 12.50 |
| <i>Rice vermicelli with stir fried slices of Argentinian steak and lemon grass on top of salad and seasonal vietnamese herbs with nước mắm-lime dressing<sup>3</sup>, garnished with chopped peanuts and fried onions (spiciness at will)</i>                 |       |

*Please note that our southvietnamese vermicelli dishes are not hot steaming meals but as described above, served on top of salad and herbs. The hot topping mixed with the salad underneath turns it into a lukewarm, refreshing and easily digestible dish.*

## CURRY WITH RICE

- C2 Gà cà ri** 11.00  
*Chicken fillet in coconut milk curry with fresh lemon grass, mushrooms, carrots, bamboo shoots, green beans and fresh chili, garnished with chopped peanuts (spiciness at will)*
- C3 Bò cà ri** 13.50  
*Slices of Argentinian steak in coconut milk curry with fresh lemon grass, mushrooms, carrots, bamboo shoots, green beans and fresh chili, garnished with chopped peanuts (spiciness at will)*
- C4 Vịt cà ri** 15.50  
*Roasted duck<sup>4</sup> in coconut milk curry with fresh lemon grass, mushrooms, carrots, bamboo shoots, green beans and fresh chili (spiciness at will)*
- C6 Tôm cà ri** 15.50  
*Prawns in coconut milk curry with fresh lemon grass, mushrooms, carrots, bamboo shoots, green beans and fresh chili, garnished with chopped peanuts (spiciness at will)*

## CORIANDER DISHES WITH RICE

- K2 Gà xào ngò** 11.50  
*Chicken fillet stir-fried in a wok with seasonal vegetables and fresh coriander (spiciness at will)*
- K3 Bò xào ngò** 13.00  
*Slices of Argentinian steak stir-fried in a wok with seasonal vegetables and fresh coriander (spiciness at will)*

## GARLIC DISHES WITH RICE

- K5 Gà lúc lắc** 12.50  
*Chicken fillet stir-fried in a wok with garlic, mushrooms, onions, vietnamese coriander, asian basil and cashew kernels (spiciness at will)*
- K6 Bò lúc lắc** 14.50  
*Slices of Argentinian steak stir-fried in a wok with garlic, mushrooms, onions, vietnamese coriander, asian basil and cashew kernels (spiciness at will)*

# VEGETARIAN MEALS

All our vegetarian meals are also vegan

## VEGETARIAN STARTERS

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|----|--|------|
| V1 | <b>Canh chua chay</b><br><i>Saigon soup with tofu, tomatoes, pineapple chunks, okra, mung bean sprouts and vietnamese coriander (spiciness at will)</i><br><br><i>This soup is very typical for our southvietnamese cuisine of Mekong Delta. Due to the tamarind, it has a special sweet and sour flavour giving the soup a particularly refreshing taste.</i> | 4.50 |
| V2 | <b>Canh rau</b><br><i>Soup with vegetables, tofu, glass noodles and fresh coriander</i>  | 3.50 |
| V3 | <b>Canh hoành thánh</b><br><i>Soup with vegetables, homemade vegetarian wantan<sup>4</sup> and fresh coriander</i>   | 4.00 |
| V4 | <b>Chả giò chay</b><br><i>2 homemade crispy spring rolls filled with tofu, morels, glass noodles and vegetables, served with salad leaves, fresh mint and homemade soya sauce</i>  | 4.00 |
| V5 | <b>Gỏi cuốn chay</b><br><i>2 fresh summer rolls filled with tofu and seasonal vietnamese herbs, served with homemade soya sauce</i>  | 4.00 |



## VEGETARIAN MAIN DISHES WITH RICE

V6	<b>Đậu hủ cà ri</b> <i>Tofu in coconut milk curry with fresh lemon grass, mushrooms, carrots, bamboo shoots, green beans and fresh chili, garnished with chopped peanuts (spiciness at will)</i>	10.50
V7	<b>Mì căn xả ớt</b> <i>Crispy-fried homemade seitan (contains gluten) with seasonal vegetables and garlic (spiciness at will)</i>	12.50
V8	<b>Đậu hủ xào ngò</b> <i>Tofu stir-fried in a wok with seasonal vegetables and fresh coriander (spiciness at will)</i>	10.50
V9	<b>Đậu hủ xào tỏi</b> <i>Tofu stir-fried in a wok with garlic, mushrooms, onions, vietnamese coriander, asian basil and cashew kernels (spiciness at will)</i>	12.50
V10	<b>Đậu hủ kho gừng</b> <i>Tofu simmered in a clay pot with ginger, bamboo shoots, pineapple, leeks and fresh chili (spiciness at will)</i>	11.00
V14	<b>Chả chiên chay</b> <i>Homemade tofu-seitan cubes<sup>4</sup> on top of okra, tomatoes, garlic, mung bean sprouts, coriander and fresh chili (spiciness at will)</i>	12.50

## VEGETARIAN RICE VERMICELLI

V11	<b>Bún chả giò chay</b> <i>Rice vermicelli and homemade spring rolls<sup>4</sup> on top of salad and seasonal vietnamese herbs with soya sauce dressing, garnished with chopped peanuts and fried onions (spiciness at will)</i>	10.50
V12	<b>Bún mì căn lá lốt</b> <i>Rice vermicelli with seitan (contains gluten) wrapped in lá lốt on top of salad and seasonal vietnamese herbs with soya sauce dressing, garnished with chopped peanuts and fried onions (spiciness at will)</i>	12.00
V13	<b>Bún đậu hủ xả ớt</b> <i>Rice vermicelli with stir-fried tofu and lemon grass on top of salad and seasonal vietnamese herbs with soya sauce dressing, garnished with chopped peanuts and fried onions (spiciness at will)</i>	12.00

*Please note that our southvietnamese vermicelli dishes are not hot steaming meals but as described above, served on top of salad and herbs. The hot topping mixed with the salad underneath turns it into a lukewarm, refreshing and easily digestible dish.*

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**There is another vegetarian dish in: 'Specialties to roll your own Summer Rolls'**

## DESSERTS

D1	<b>Trái vải</b> <i>Lychee plate</i>	3.50
D2	<b>Kem dừa</b> <i>Coconut ice cream in a coconut shell (contains lactose)</i>	4.00
D3	<b>Bánh chuối nước dừa</b> <i>Steamed baby banana wrapped in sticky rice on top of banana leaves, served with coconut sauce and chopped peanuts (vegan)</i>	4.00

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## LIST OF INGREDIENTS

- <sup>1</sup>contains pork
- <sup>2</sup>contains beef
- <sup>3</sup>contains fish sauce
- <sup>4</sup>contains gluten

# DRINKS

## Aperitif

Plum wine	(5 cl)	3.00
Lychee wine	(5 cl)	3.00
Sake	½ pot	3.50
Martini Rosso	(5 cl)	3.00

## Spirits

Rose schnapps	(2 cl)	3.00
Rice schnapps	(2 cl)	3.00
Bamboo schnapps	(2 cl)	3.00

## Beer

Bitburger Pils	(0.33 l)	3.00
Gaffel Kölsch	(0.33 l)	3.00
Paulaner Weizen (naturally cloudy)	(0.50 l)	4.00
Paulaner Weizen (dark)	(0.50 l)	4.00
Saigon beer	(0.33 l)	3.50
Radler (beer mixed with sprite)	(0.40 l)	4.00

## Juices

Orange	(0.25 l)	2.50
Pineapple	(0.25 l)	2.50
Guava	(0.25 l)	3.00
Lychee	(0.25 l)	3.00
Mango	(0.25 l)	3.00
Coconut	(0.25 l)	3.00

## Hot Drinks

Cà phê sữa – vietnamese coffee	cup	3.00
Jasmine tea	small pot	3.00
Green tea	small pot	3.00
Fresh organic ginger tea	small pot	3.00
Fresh mint tea	small pot	3.00
Fresh lemon grass tea	small pot	3.00
Organic pomegranate-mint tea	small pot	3.00
Organic pineapple-passion fruit tea	small pot	3.00
Organic hibiscus flower tea	small pot	3.00

## Non-alcoholic Drinks

Water (with gas or still)	(0.25 l)	2.50
Water bottle (with gas)	(0.75 l)	5.00
Water bottle (still)	(0.75 l)	5.00
Bitburger 0,0%	(0.33 l)	3.00
Paulaner Weizen alcohol-free	(0.50 l)	4.00
Malt beer	(0.33 l)	3.00
Coke (caffeinated)	(0.25 l)	2.50
Coke Zero (caffeinated)	(0.25 l)	2.50
Fanta	(0.25 l)	2.50
Sprite	(0.25 l)	2.50
Lemonade and cola	(0.25 l)	2.50
Apple spritzer	(0.25 l)	2.50
Bitter Lemon	(0.20 l)	2.50

## Open Wines

white	Chardonnay	carafe (0.25 l)	4.00
red	Merlot	carafe (0.25 l)	4.50