

Hồ Gươm xin kính chào quý khách

... be welcomed, honored guest!!



The „**Hồ Gươm**“ Restaurant always want to serve you in all cases with wonderful ambience and excellent, original Vietnamese and Thai cuisine.

Therefore it's obvious that we respond to your wishes.

We will be pleased, if your visit at the " **Hồ Gươm** " is a great and unique experience for you.

Enjoy your visit at „Hồ Gươm“!

Apéritifs

Campari Soda // Orange²	33 cl	5,20 €
Prosecco with Campari²	10 cl	5,20 €
Prosecco with Lychee // juice of your choice	10 cl	5,20 €
Sake – warm rice wine	10 cl	5,20 €
Plum wine (warm or cold)	10 cl	5,20 €
Aperol Spritz²	33 cl	5,20 €
Hugo	33 cl	5,20 €

** Information about ingredients in our foods that may trigger allergies or intolerances you will receive on request from our service.

Lunch Offer

Monday 'til Friday from 11.30 a.m 'til 14.30 p.m

Each menu comes with a starter: Finger food, soup or salad

M1	Fried egg rice with vegetables or chicken	6,50 €
M2	Fried egg noodles with vegetables or chicken	6,50 €
M3	Fried vegetales in oyster sauce	6,50 €
M4	Fried Tofu with vegetables, hot peppers, lemon grass (hot)	6,90 €
M5	Fried Tofu with vegetables in Thai-Red-Curry (hot)	6,90 €
M6	Chicken Palak with chicken, spinach in curry sauce (slightly hot)	6,90 €
M7	Fried chicken with vegetables, hot peppers, lemon grass (hot)	6,90 €
M8	Fried chicken with vegetables in Hoi-Sin sauce (slightly hot)	6,90 €
M9	Fried chicken with vegetables, thaibasil in oyster sauce (slightly hot)	6,90 €
M10	Fried chicken with vegetables in peanut sauce	6,90 €
M11	Fried chicken with vegetables in Thai-Red-Curry (hot)	6,90 €
M12	Fried chicken with vegetables in sweet-sour sauce	6,90 €
M13	Breaded chicken with vegetables, garlic in Babibangang sauce (slightly hot)	6,90 €
M14	Roasted beef with vegetables, hot peppers, lemon grass (hot)	7,20 €
M15	Roasted beef with vegetables in Hoi-Sin sauce (slightly hot)	7,20 €
M16	Roasted beef with vegetables, thaibasil in oyster sauce (slightly hot)	7,20 €
M17	Roasted beef with vegetables in Thai-Red-Curry (hot)	7,20 €
M18	Crispy duck with vegetables in Hoi-Sin sauce (slightly hot)	7,90 €
M19	Crispy duck with vegetables, thaibasil in oyster sauce (slightly hot)	7,90 €
M20	Crispy duck with vegetables in sweet-sour sauce	7,90 €
M21	Crispy duck with vegetables, garlic in Babibangang sauce (slightly hot)	7,90 €
M22	Crispy duck with vegetables in Thai-Red-Curry (hot)	7,90 €
M23	Crispy duck with vegetables in peanut sauce	7,90 €
M24	Crispy duck with vegetables in China-Yellow-Curry (slightly hot)	7,90 €
M25	Breaded Fish fillet with vegetables, garlic in Babibangang sauce (slightly hot)	7,50 €
M26	Breaded Fish fillet with vegetables in Thai-Red-Curry (hot)	7,50 €
M27	Prawns with vegetables in Thai-Red-Curry (hot)	7,90 €
M28	Prawns with vegetables, thaibasil in oyster sauce (slightly hot)	7,90 €
M29	Squid with vegetables in Thai-Red-Curry (hot)	7,50 €
M30	Squid with vegetables in ginger sauce (slightly hot)	7,50 €

Gerne You are also welcome to order all dishes from the lunch menu in the evening but the prices will be diffeent – just ask our waiters!

HỒ GƯƠNG'S Specials

(Monday 'til Friday from 11.30 a.m 'til 14.30 p.m)

Salat Vịt	7,90 €
Green salad with cucumber, crispy duck, herbs, fish sauce	
Bún nem	7,90 €
Rice noodles with homemade springrolls, herbs, fish sauce	
Bún bò nam bộ	7,90 €
Rice noodles with grilled beef, herbs, fish sauce	
Bún đặc biệt – Grillteller	8,50 €
Rice noodles with grilled beef, chicken, shrimps, herbs, fish sauce	
Phở xào	7,90 €
Fried rice ribbon noodles with beef and vegetables	
Miến xào tôm	8,90 €
Fried glass noodles with king prawns and vegetables	
Rau xào Việt Nam	7,50 €
Pak-Choi and vegetables in oyster sauce	
Tom Kha Gai	7,50 €
Chicken soup with coconutmilk and rice (slightly hot)	
Phở Hà Nội	7,90 €
Rice ribbon noodle soup with beef, herbs	
Bún bò Huế	7,90 €
Rice noodle soup with beef, herbs (slightly hot)	
Mì Vịt	8,50 €
Egg noodle soup with crispy duck, Pak-Choi, herbs	
Mì Gà	7,50 €
Egg noodle soup with chicken, Pak-Choi, herbs (slightly hot)	

You can also order a extra starter at noon for the specials above. It will cost **1,50 €**.

Soups

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| 1 | Súp chua cay | 3,50 € |
| | Spicy-sour-soup with chicken, vegetables and spring onions | |
| 2 | Súp miến gà | 3,90 € |
| | Glass noodles with chicken, spring onions, soybean sprouts, morels and coriander | |
| 3 | Súp hoành thánh | 3,90 € |
| | Chicken bouillon with wontons filled with mince meat and chopped shrimps | |
| 4 | Tom Kha Gai (Thai Style) | 4,20 € |
| | Chicken with coconutmilk, mushrooms, tomatoes and coriander (slightly hot) | |
| 5 | Tom Yam Gai (Thai Style) | 4,20 € |
| | Chicken, mushrooms, tomatoes and coriander (slightly hot) | |
| 6 | Tom Kha Gung (Thai Style) | 4,90 € |
| | Shrimps with coconutmilk, mushrooms, tomatoes and coriander (slightly hot) | |
| 7 | Tom Yam Gung (Thai Style) | 4,90 € |
| | Shrimps, mushrooms, tomatoes and coriander (slightly hot) | |
| 8 | Tom Kha Tofu (Thai Style) | 4,20 € |
| | Tofu with coconutmilk, mushrooms, tomatoes and coriander (slightly hot) | |
| 9 | Canh chua cá (Viet Nam Art) | 4,90 € |
| | Fish with tomatoes, pineapple, vietnamese vegetables and coriander | |
| 10 | Canh chua tôm (Viet Nam Art) | 4,90 € |
| | Shrimps with tomatoes, pineapple, vietnamese vegetables and coriander | |

Salad

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|----|--|--------|
| 20 | Nộm xoài | 5,50 € |
| | Mango salad with onions, fish sauce and coriander (slightly hot) | |
| 21 | Nộm đu đủ | 7,90 € |
| | Papaya salad with onions, fish sauce and coriander (slightly hot) | |
| 22 | Sà lách gà (Viet Nam Style) | 5,90 € |
| | Grilled chicken salad with onions, cucumber, fish sauce and coriander (slightly hot) | |
| 23 | Sà lách bò (Viet Nam Style) | 6,50 € |
| | Grilled beef salad with onions, cucumber, fish sauce and coriander (slightly hot) | |
| 24 | Nộm xoài vịt (Viet Nam Style) | 7,90 € |
| | Mango salad with duck, onions, fish sauce, sesame and coriander (slightly hot) | |
| 25 | Sà lách miến tôm (Thai Style) | 7,90 € |
| | Glass noodle salad with shrimps, onions, cucumber and coriander (slightly hot) | |
| 26 | Sà lách miến hải sản – Meeresfrüchtesalat (Thai Style) | 7,90 € |
| | Glass noodle salad with shrimps, squids, onions, cucumber and coriander (slightly hot) | |
| 27 | Laab Ped (Thai Style) | 7,90 € |
| | Duck salad, onions, thaibasil, chili (very hot!) | |

Starters

10a	Bánh phồng tôm	3,00 €
	Prawn crackers with sweet-sour sauce	
11	Chả giò chay (6 St.)	3,00 €
	Crispy vegetarian spring rolls	
12	Gỏi cuốn – Summerrolls (2 St.)	6,50 €
	Rice noodles with chicken, shrimps, eggs and herbs rolled in rice paper and fish sauce	
13	Chả giò Việt Nam (2 St.)	5,90 €
	Crispy homemade vietnamese spring rolls with minced pork and vegetables and fish sauce	
14	Hoành thánh chiên (5 St.)	5,50 €
	Crispy wontons with minced chicken-shrimps filling and sweet-sour sauce	
15	Tôm chiên (3 St.)	7,50 €
	Breaded king prawns and sweet-sour sauce	
16	Gà nướng Saté¹	6,50 €
	Grilled chicken skewers with homemade peanut sauce	
17	Hồ Gươm Teller (für 2 Personen)¹	16,00 €
	Starter plate: 2 chicken skewers, 4 wontons, 2 breaded king prawns, 6 vegetarian spring rolls, prawn crackers, coleslaw	
18	Việt Nam Teller (für 2 Personen)	18,00 €
	Starter plate: 2 crispy vietnamese spring rolls, 5 pieces beef rolled in betel leaf, 2 breaded king prawns, 6 vegetarian spring rolls, prawn crackers, coleslaw	
19	Há cảo & xíu mại – Dim Sum (8 St.)	8,50 €
	8 steamed dumplings with minced shrimps (2 different kind of dumplings)	

Extras

All our main dishes (except noodle soups / fried rice / fried noodles) are served with steamed rice or rice noodles. However, you can order extra side dishes for an additional charge of **4,00 Euro**.

Unfortunately, due to the new packaging law for a better environment, we have to charge you for the Packing of food leftovers per **0,50 €**.

Specials of Vietnam

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| Sp.1 | Phở bò Hà Nội
24 hours boiled beef soup according to Hanoi style thinly Entrecôte sliced beef with rice ribbon noodles with soybean sprouts, herbs and coriander | 11,90 € |
| Sp.2 | Phở xào bò
Fried rice ribbon noodles with beef, vegetables and coriander | 11,90 € |
| Sp.3 | Bún cá và tôm
Rice noodle sour soup with fish fillet, shrimps, vegetables, herbs and coriander (slightly hot) | 12,90 € |
| Sp.4 | Bún chả cá Hà Nội (served on a hot plate)
Traditional tasty grilled fish fillet with different asian herbs served with rice noodles, salad, cucumber and homemade fish sauce | 13,90 € |
| Sp.5 | Bún chả
Rice noodles with grilled pork, asian herbs salad, cucumber served with homemade fish sauce | 12,90 € |
| Sp.6 | Bún bò lá lốt
Rice noodles with grilled beef rolled in betel leaf, asian herbs salad, cucumber served with homemade fish sauce | 12,90 € |
| Sp.7 | Bún bò Nam bộ
Rice noodles with grilled beef, asian herbs salad, cucumber served with homemade fish sauce | 12,90 € |
| Sp.8 | Bún nem Việt Nam
Rice noodles with homemade vietnamese spring rolls, asian herbs, salad, cucumber served with homemade fish sauce | 12,90 € |
| Sp.9 | Bún bò Huế
Rice noodle soup with thinly Entrecôte sliced beef, herbs in spicy soup (hot) | 11,90 € |
| Sp.10 | Miến xào tôm
Fried glass noodles with king prawns, vegetables and coriander | 13,90 € |
| Sp.11 | Miến xào gà
Fried glass noodles with chicken, vegetables and coriander | 11,90 € |
| Sp.12 | Mì hoành thánh
Egg noodle soup with wontons, grilled pork, shrimps, pak-choi and coriander | 12,90 € |
| Sp.13 | Heo xá xíu
Grilled pork with sprouts, carrot, bamboo, leek, onions in Hoi-Sin sauce (slightly hot) | 12,90 € |
| Sp.14 | Hồ gươm Top
Chicken, beef, shrimps, duck, carrot, zucchini, bamboo, mushrooms, peppers, morels, leek, onions in ginger sauce | 14,90 € |
| Sp.15 | Xào thập cẩm¹
Chicken, beef, shrimps, duck, carrot, beans, zucchini, bamboo, mushrooms, peppers, morels, leek, onions in ginger sauce | 14,90 € |

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| Sp.16 Heo om riêng mẻ | 12,90 € |
| Pork cooked in 2 phases (First step: grilled, second step: boiled)
with leeks, onions, carrots, fresh thai-basil in galangal sauce (slightly hot) | |
| Sp.17 Cá hấp sốt cà chua³ | 17,90 € |
| A whole steamed gilt-head bream with fresh tomatoes,
spring onions, dill, coriander, garlic (sweet-sour) | |
| Sp.18 Cá hấp sốt gừng | 17,90 € |
| A whole steamed gilt-head bream with vegetables,,
spring onions, dill, coriander, garlic in ginger sauce | |

Chicken

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| 30 Gà chua ngọt³ | 11,90 € |
| Breaded chicken with vegetables in sweet-sour sauce | |
| 31 Gà sả ớt | 11,90 € |
| Chicken with vegetables, onions and lemon grass (hot) | |
| 32 Gà Peperoni¹ | 11,90 € |
| Chicken with vegetables, hot peppers and thaibasil (slightly hot) | |
| 33 Gà xào hạt điều¹ | 11,90 € |
| Chicken with vegetables and cashew in Hoi-Sin sauce (slightly hot) | |
| 34 Gà om nấm¹ | 11,90 € |
| Chicken with oyster mushrooms, mushrooms, morels, spring onions,
leek, onions, carrot in oyster sauce and coriander | |
| 35 Đùi gà chiên giòn sả ớt | 12,50 € |
| Crispy chicken thighs with vegetables, onions and lemon grass (hot) | |
| 36 Đùi gà chiên giòn curry | 12,50 € |
| Crispy chicken thighs with vegetables and coriander in vietnamese curry sauce (slightly hot) | |

Beef

- 40 **Bò sả ớt** 12,90 €
Beef with vegetables, onions and lemon grass (hot)
- 41 **Bò Peperoni**¹ 12,90 €
Beef with vegetables, hot peppers and thaibasil (slightly hot)
- 42 **Bò xào hành (auf Heißplatte serviert)** 12,90 €
Beef with onions, carrots, leek peppers in Hoi-Sin sauce (slightly hot)
- 43 **Bò xào rau Việt Nam**¹ 12,90 €
Beef with vegetables, pak-choi, garlic and coriander in oyster sauce
- 44 **Bò xào dứa** 12,90 €
Beef with fresh pineapple, tomatoes, onions, leek, spring onions (sweet-sour)
- 45 **Bò xào cay**¹ 12,90 €
Beef with carrots, bamboo, leek, onions, broccoli, peppers, garlic in Chili sauce (hot)
- 46 **Bò xào hành nấm**^{1,6} 12,90 €
Beef with oyster mushrooms, mushrooms, morels, spring onions, leek, onions, carrot in oyster sauce and coriander

Duck

- 50 **Vịt chiên rau Việt Nam**¹ 13,90 €
Crispy duck with vegetables, pak-choi, garlic and coriander in oyster sauce
- 51 **Vịt cam**^{1,3} 13,90 €
Crispy duck with bamboo, carrot, pineapples, peppers, sprouts, leek, onions in Orange sauce (sweet sour)
- 52 **Vịt xoài**³ 13,90 €
Crispy duck with bamboo, carrot, mango, garlic peppers, sprouts, leek, onions in Mango Chili sauce (sweet sour, slightly hot)
- 53 **Vịt curry Việt Nam** 13,90 €
Crispy duck with carrots, potatoes, beans, leek, onions, mushrooms, peppers and coriander in vietnamese curry sauce (slightly hot)
- 54 **Vịt Peperoni**¹ 13,90 €
Crispy duck with vegetables, hot peppers and thaibasil (slightly hot)

Fish and seafood

- 60 **Cá chiên xù sả ớt** 12,90 €
Breaded fish fillet with carrots, leek, onions, peppers, bamboo, beans, sprouts, hot peppers, lemon grass (hot)
- 61 **Cá chiên xù sốt gừng** 12,90 €
Breaded fish fillet with carrots, leek, onions, peppers, bamboo, beans, sprouts and coriander in ginger sauce
- 62 **Cá xào hành nấm**¹ 12,90 €
Fish fillet with oyster mushrooms, mushrooms, morels, spring onions, leek, onions, carrot in oyster sauce and coriander
- 63 **Cá xào cần tỏi**⁶ 12,90 €
Fish fillet with celery, carrots, fresh tomatoes, leek, onions, garlic and coriander
- 64 **Tôm xào cay** 13,90 €
King prawns with carrot slices, bamboo slices, leek, onions, broccoli, peppers, garlic in Chili sauce (hot)
- 65 **Tôm xào chua ngọt**³ 13,90 €
King prawns with carrot, peppers, leek, onions, garlic, chili in sweet-sour sauce (slightly hot)
- 66 **Tôm curry** 13,90 €
King prawns with carrots, beans, leek, onions, mushrooms, peppers and coriander in vietnamese curry sauce (slightly hot)
- 67 **Mực xào cần tỏi** 12,90 €
Squid with celery, carrots, fresh tomatoes, leek, onions, garlic and coriander
- 68 **Mực chiên giòn sốt cay** 12,90 €
Crispy breaded squid with carrots, bamboo slices, leek, onions, broccoli, peppers, garlic and coriander in Chili sauce (hot)
- 69 **Hải sản xào thập cẩm** 14,90 €
Fish fillet, squid, shrimps, celery, fresh tomatoes, beans, peppers, leek, onions, spring onions and coriander

Rice

70	Cơm rang rau Fried egg rice with vegetables	11,50 €
71	Cơm rang gà Fried egg rice with chicken and vegetables	11,50 €
72	Cơm rang tép Fried egg rice with shrimps and vegetables	12,50 €
73	Cơm rang thập cẩm Fried egg rice with chicken, beef, shrimps and vegetables	12,90 €
74	Cơm rang vịt Fried egg rice with crispy duck and vegetables	13,90 €

Noodles

80	Mì xào rau Fried egg noodles with vegetables	11,50 €
81	Mì xào gà Fried egg noodles with chicken and vegetables	11,50 €
82	Mì xào tép Fried egg noodles with shrimps and vegetables	12,50 €
83	Mì xào thập cẩm Fried egg noodles with chicken, beef, shrimps and vegetables	12,90 €
84	Mì xào vịt Fried egg noodles with crispy duck and vegetables	13,90 €

Vegetarian

90	Rau xào Việt Nam ¹ Pak-choi with vegetables, garlic and coriander in oyster sauce	11,90 €
91	Đậu phụ sả ớt Tofu with vegetables, onions and lemon grass (hot)	11,90 €
92	Đậu phụ chua ngọt ³ Tofu with carrot, peppers, leek, onions, garlic in sweet-sour sauce	11,90 €

Specials of Thailand

- Sp.20 Gaeng Kua Gai** 12,50 €
Chicken with pineapple, bamboo, peppers, carrots, mushrooms, zucchini
broccoli, cauliflower, coconutmilk, cream in Thai-Red Curry sauce (hot)
- Sp.21 Gaeng Ga Rhie Gai** 12,50 €
Chicken with potatoes, peppers, mushrooms, zucchini,
leek, coconutmilk, cream, onions in yellow curry sauce (slightly hot)
- Sp.22 Gai Sate** 12,50 €
Chicken with vegetables in peanut sauce
- Sp.23 Gaeng Kua Nua** 12,90 €
Beef with pineapple, bamboo, peppers, carrots, mushrooms, zucchini
broccoli, cauliflower, coconutmilk, cream in Thai-Red Curry sauce (hot)
- Sp.24 Gaeng Ga Rhie Nua** 12,90 €
Beef with potatoes, peppers, mushrooms, zucchini,
leek, coconutmilk, cream, onions in yellow curry sauce (slightly hot))
- Sp.25 Gaeng Phed Ped Yang** 13,90 €
Duck with pineapple, bamboo, mango, lychee, grapes
fresh tomatoes, coconutmilk, cream and thaibasil in Thai-Red Curry sauce (hot)
- Sp.26 Gaeng Kua Ped** 13,90 €
Crispy duck with pineapple, bamboo, peppers, carrots, mushrooms, zucchini
broccoli, cauliflower, coconutmilk, cream in Thai-Red Curry sauce (hot)
- Sp.27 Ped Pad Prik** 13,90 €
Duck with hot peppers, bamboo, peppers, beans,
leek, onions, thaibasil and curry powder (hot)
- Sp.28 Gaeng Kua Gung** 13,90 €
King prawns with pineapple, bamboo, peppers, carrots, mushrooms, zucchini
broccoli, cauliflower, coconutmilk, cream in Thai-Red Curry sauce (hot)
- Sp.29 Gung Pad Prik** 13,90 €
King prawns with hot peppers, bamboo, peppers, beans,
leek, onions, thaibasil and curry powder (hot)
- Sp.30 Gaeng Kua Muk** 13,50 €
Squid with pineapple, bamboo, peppers, carrots, mushrooms, zucchini
broccoli, cauliflower, coconutmilk, cream in Thai-Red Curry sauce (hot)
- Sp.31 Muk Pad Prik** 13,50 €
Squid with hot peppers, bamboo, peppers, beans,
leek, onions, thaibasil and curry powder (hot)
- Sp.32 Gaeng Kua Thale** 14,90 €
Fish fillet, shrimps, squid with pineapple, bamboo, peppers, carrots, mushrooms, zucchini
broccoli, cauliflower, coconutmilk, cream in Thai-Red Curry sauce (hot)
- Sp.33 Gaeng Kua Tofu** 12,50 €
Tofu with pineapple, bamboo, peppers, carrots, mushrooms, zucchini
broccoli, cauliflower, coconutmilk, cream in Thai-Red Curry sauce (hot)

Fresh selfmade rolls – Summer rolls

(Please book at least 1 day before)

Bánh đa cuốn + Apéritif (for 2 - 4 persons) per person **26,90 €**

Summer rolls are not fried spring rolls with already cooked / ready to eat ingredients.
We prepare a wide range of different typical traditional ingredients, so you can wrap your own summer rolls.
The ingredients for this dish include the following ingredients:

Grilled beef, special vietnamese sausage, shrimp, thin strips omelet, rice noodles, various herbs and salads, besides these, there will be matching homemade fish sauce or Hoi-Sin sauce

Hot Pot

(Please book at least 1 day before)

A pot with cooking soup will be placed in the middle of the table,
while the hot pot is keeping cooking, ingredients are added.

Lẩu thập cẩm + Apéritif (for 2 - 4 persons) pro oerson **26,90€**

A traditional vietnamese hot pot
with sweet-sour-spicy soup served with:

king prawns, fresh squid, fresh thinly beef slices,
fried beef balls, meat balls, seafood balls, fried tofu,
fresh vietnamese vegetables, soybean sprouts, spring onions,
different vietnamese herbs, rice ribbon noodles and homemade suitably sauces

Menu for 2 persons (Việt Nam style)

- 1. Apéritif** Plumwine (warm or cold)
- 2. Starters** Súp miến gà (2) or Chả giò Việt Nam (13)
- 3. Main course** Gà sả ớt (31) and Vịt xoài (52)
- 4. Dessert** Breaded banana or pineapple or apple

42,00 €

Menu für 2 persons (Thai style)

- 1. Apéritif** Plumwine (warm or cold)
- 2. Starters** Tom kha gai (4) or Chả giò chay (11)
- 3. Main course** Gai Sate (Sp.22) and Gaeng Kua Ped (Sp.26)
- 4. Dessert** Breaded banana or pineapple or apple

42,00 €

Dessert

140	Chuối chiên – breaded banana / with ice-cream	3,90 € / 4,90 €
142	Dứa chiên – breaded pineapple / with ice-cream	3,90 € / 4,90 €
144	Táo chiên – breaded apple / with ice-cream	3,90 € / 4,90 €
146	Kem các loại – mixed ice-cream	4,90 €
147	Kem chiên – fried ice-cream	5,50 €
148	Chè – vietnames sweets (daily recommendation)	5,90 €
149	Hoa quả tươi với kem – mixed fruit salad with ice-cream	6,50 €

Softdrinks

	0,20 l	0,40 l
Cola ^{2,5} , Fanta ² , Spezi ^{2,5} , Sprite, Ictea	2,10 €	2,90 €
Mineral water (glass) sparkling / still	2,10 €	2,90 €
Mineral water (bottle) sparkling / still	2,70 €	5,90 €
Schweppes Tonic ⁴ , Bitter Lemon ⁴ , Ginger Ale ⁴ (bottle)	3,20 €	–
Nước sả tươi – Homemade lemon grass drink (cold)	–	4,90 €
Nước chanh tươi – Homemade lime juice drink (cold)	–	4,90 €
Nước quất tươi – Homemade kumquat drink (cold)	–	4,90 €
Trà đá – vietnamese green tea (cold)	–	4,90 €
Munich tap water	–	1,00 €

Juices

	0,20 l	0,40 l
Apple, pineapple, cherry, orange,	2,90 €	4,20 €
Passionfruit, black currant, pie plant,	2,90 €	4,20 €
Mango, Lychee, Guava	2,90 €	4,20 €
Spritzer of your choice	2,70 €	3,90 €

Tea and coffee

Cup of tea (black ⁵, peppermint, camomile,..)	2,70 €
Trà nhài – jug of jasmin tea ⁵	3,20 €
Trà gừng nóng – cup of ginger tea	3,20 €
Tea with fresh ginger – very soothing digestion and especially good for cold	
Trà Xanh Thái Nguyên – Original Vietnamesischer Grüner Tee ⁵	3,20 €
This tea come from Thái Nguyên, the vietnamese highland, a traditional growing area of tea and coffee	
Trá sả nóng – Homemade lemon gras with mint	3,70 €
Tea with fresh lemongrass and mint leafs – very soothing digestion	
Espresso ⁵	2,10 €
Espresso doppio ⁵	3,20 €
Coffee ⁵	2,70 €
Cappuccino ⁵	3,20 €
Latte Macchiato ⁵	3,50 €
Cà phê Thái Nguyên – Vietnam. coffee with sweetened condensed milk ⁵	4,20 €
Cà phê sữa đá – Vietnam. coffee with sweetened condensed milk (cold) ⁵	4,70 €

Beer

Fürstenberg Pils	0,33 l	2,80 €
Paulaner Kleines Helles Bier vom Fass (draft lager beer)	0,25 l	2,10 €
Paulaner Helles Bier vom Fass (draft lager beer)	0,50 l	3,20 €
Paulaner Hefe Weißbier (wheat beer)	0,50 l	3,50 €
Paulaner Dunkles Hefe Weißbier (dark wheat beer)	0,50 l	3,50 €
Paulaner leichtes Hefe Weißbier (light wheat beer)	0,50 l	3,50 €
Paulaner Dunkles Bier (dark lager beer)	0,50 l	3,20 €
Paulaner Alkoholfreies Bier (non-alcoholic lager beer)	0,50 l	3,20 €
Paulaner Alkoholfrei Weißbier (non-alcoholic wheat beer)	0,50 l	3,50 €
Radler (lager beer + lemonade)	0,50 l	3,20 €
Russ (wheat beer + lemonade)	0,50 l	3,50 €
Augustiner Bier (local lager beer)	0,50 l	3,20 €
Bia Sai gon (Vietnam)	0,33 l	4,10 €
Singha (Thailand)	0,33 l	4,10 €

Wine

Which wine fits to diverse vietnamese and thai cuisine?

Especially the unique fruity and full-bodied wines

which is a perfectly excellent touch with Asian herbs and spices.

Together with wine experts, we carefully select for you in several samples the perfect wine.

White wine (bottle)

Bianco Di Custoza (Italien) Subtle almond, citrus, light, fine flavor, fresh	0,75 l	19,50 €
Sauvignon Touraine (Frankreich) Flavors of black currant and Elder, elegant fruit, delicate, subtle nutmeg. Apellation Controllee, Chateau de la Presle	0,75 l	23,00 €
Riesling vom Schiefer (Mosel) Aromas of bright fruit and flint, mineral, dry, very characterful wine. Quality wine, Eva Clüsserath Stellenbosch	0,75 l	26,00 €
Chenin blanc (Südafrika) Fermented in small oak barrels and 7 months matured on the lees. Creamy, citrus, soft and fruity. Wine of Origin, Jordan Winery	0,75 l	24,00 €

Our house wine

fruity, fresh, tasty and digestible

Chardonnay del Veneto (Italy)	0,2 l	5,20 €
Bianca della Casa – White Wine (Italy)	0,2 l	5,20 €
Rosato della Casa – Rosé (Italy)	0,2 l	5,20 €
Casa Solar Tinto – Red Wine (Spain)	0,2 l	5,20 €
Merlot du Bouches-du-Rhone – Red Wine (France)	0,2 l	5,20 €
Spritzer of white or red wine	0,25 l	4,90 €

Red wine

Zweigelt (Austria) Fruity, simple, tasty, mild spice	0,75 l	26,00€
Montepulciano d'Abruzzo (Italy) Fragrance of dark berries, very juicy, concentrated red wine, Madrona Vineyards	0,75 l	24,00€
Rioja Crianza (Spain) Soft, fruity, delicate	0,75 l	25,00€

Sparkling wine and Prosecco

Cremant d Alsace (France) Taut and lean, fine membered mousse	0,75 l	29,50 €
Prosecco Spumante (Italy) Fresh fruit, lean, fresh	0,75 l	20,00 €

Spirits

Averna 29 %	4 cl	4,50 €
Ramazotti 30 %	4 cl	4,50 €
Hennessy Cognac 40 %	4 cl	5,20 €
Fernet Branca 42 %	4 cl	4,50 €
Jägermeister 35 %	4 cl	4,50 €
Chivas 12 Years 40 %	4 cl	5,20 €

Asian spirits

Nếp Mới 44 % Vietnamese sticky rice liquor, like vodka, nutty	2 cl	3,50 €
Kao Liang 62 % Strong rice liquor, which is arousing in small quantities your living spirit	2 cl	3,50 €
Bamboo spirit 45 %	2 cl	3,50 €

- 1 = with preservatives
- 2 = with dye
- 3 = with sweetener cyclamate
- 4 = quinine
- 5 = caffeinated
- 6 = with flavor enhancer

Contains the following allergens:

A = cereals containing gluten (wheat, rye, barley, oats, spelled, kamut, hybrid strains)

B = crustaceans

C = eggs

D = peanuts

E = soy

F = milk and milk products (including lactose)

G = nuts (almond, hazelnut, walnut, cashew, pecan, Brazil nut, pistachio, macadamia nut and Queensland nut)

H = celery

I = mustard

J = sesame seeds

K = sulfur dioxide and sulphites in a concentration of more than 10mg / kg or 10mg / l

L = lupins

M = molluscs