
MENU

T H E V I E T N A M E S E -
F E A S T T A S T I N G

5 4 5 D K K P R . P E R S O N

Amuse

Grilled Scallop – Butter – Peanuts –
Spring Onions – Green Chili Salsa

3 klassiske snacks

Crispy Spring Rolls Crab – Mixed
Vegetables – Mushroom

Rice Paper Rolls – Grilled pork sausage –
Herbs – Mango – Dip Sauce

Grilled Lemongrass Beef Wrapped in
Betel Leaf Rice Noodles – Herbs – Fish
Sauce Dipping Sauce

P H O " P O T A U F E U "

Beef Bone Broth Soup with Truffles
Mixed Mushroom Noodles – Onion –
Coriander – Truffles

C H E F ' S S I G N A T U R E
D I S H E S

Braised Rabbit Legs in Creamy
Coconut Curry Sauce with Fresh Herbs
and Lemongrass

Chef's Fried Rice with garlic Jasmine
Rice – garlic – Spring Onions

T H E T A S T E O F
P A R A D I S E

Mekong Delta Coconut Jackfruit Panna
Cotta – Coconut Cream Foam

T H E V I E T N A M E S E T A P A S

2 9 5 D K K P R . P E R S O N

Enter

Sài Gòn Steamed Bao Buns with BBQ
Charsiu Pork

3 Klassiske Snacks

Crispy Spring Rolls – Chicken Filling –
Mixed Vegetables

Rice Paper Rolls – Grilled pork sausage
– Herbs – Mango – Dip Sauce

Grilled Lemongrass Pork Sticks with
Onion

N O O D L E S A L A D

Mixed Rice Noodle Salad – Herbs – Fish
Sauce Dressing

WOK - BEEF STIR-FRY

Beef Stir-Fry flavored with Cocos Curry,
Lemongrass, herbs and spices

A L A C A R T E

Små retter

Grilled Oyster

Oysters with Salted Egg Creamy Cheese,
Spring Onions - *75 DKK*

Crispy Fried Spring Rolls (4 stk.)

Chicken filling - mixed vegetables -
mushrooms - *75 DKK*

Fresh Rice Paper Rolls (2 stk.)

Dried shrimps - herbs - carrot - glass
cabbage - *75 DKK*

Bao: Sàì Gòn Steamed Buns

BBQ Charsiu pork - kimchi - sesame
dressing - *75 DKK*

N O O D L E S O U P

Beef Phở: "Saigoneer" style

Pho Beef broth with star anis, ginger -
beef confit - meatballs

175 DKK

Chicken Phở: "Hà Nội" style

Chicken broth with onion, ginger -
chicken breast confit

175 DKK

H O V E D R E T T E R

Chef's Day Special (ask our staff)

175 DKK

Chicken Coco Curry

Chicken with coconut curry - rice noodle

175 DKK

Beef "Osso Buco" Stew Lemongrass

vietnamese spice

175 DKK

Tofu Coco Curry Noodle Soup

Chicken with coconut curry - rice noodle

175 DKK

Noodle Salad Bowl

Grilled lemongrass pork stick with rice
noodle - salad - herbs

175 DKK

Baked Fish in Banana Leaf

Day's fish with homemade curry served
with rice

185 DKK

Pork Chop Garlic Marinade

Grilled pork marinated garlic with rice -
fish sauce

175 DKK

Beef Steak Lemongrass Marinade

T-Bone Steak marinated lemongrass
served with rice

295 DKK

A G O O D S T A R T

Champagne

Michel Gonet, Les 3 Terroirs mv Nicolas
Feuillatte, Reserve Exclusive, Frankrig

Glas 110 DKK Flaske 410 DKK

Rosé Cava

Dibon Cava, Bodegas Pinord, Spanien

Glas 85 DKK Flaske 375 DKK

Gin & Tonic

Gin – Indian Tonic – Lime

110 DKK

Em Oi Sparkle

Prosecco – Vodka – Hyldeblomst – Lime

110 DKK

C O C K T A I L S

The Vietnamese

Rom – Kokosnød – Limejuice – Chili –
Kaffirlime – Citrongræs – Danskvand
115 DKK

17 Again

Gin – Velvet Fallerum – Vandmelon –
Limejuice – Prosecco
115 DKK

Em Oi Sparkle

Vodka – Hyldeblomst – Limejuice –
Prosecco
115 DKK

Dalat Negroni

Gin – Rosato Martini – Golden Fallerum –
Prosecco
115 DKK

Vietjito

Mørk Rom – Sukker – Mint – Frisk Lime –
Passionsfrugt – Danskvand
115 DKK

Asian Horses Neck

Whiskey – Ginger Ale – Litchi – Citron Skal
115 DKK

Passion Attraction

Rom – Passionsfrugt – Citron
100 DKK

The Vietnamese Alco – Lemonade

Vodka – Limejuice – Sirup – Chili –
Citrongræs – Kaffirlime – Danskvand
100 DKK

Gin + Tonic

Gin – Grape/Indian/Nordic Tonic

115 DKK

Passionate Grape Delight Mocktail

Passionsfrugtsirup – Sirup – Lime Juice –
Mint – Grapetonic

75 DKK

The Vietnamese Mocktail

Limejuice – Kokosnød Sirup – Citrongræs
– Chili – Kaffirlime

75 DKK