



LUNCH MENU

Tue. - Fr.: 11:30 am - 2:30 pm (except saturday, sunday & public holidays)

	Starter	€
	Peking soup (a, c, f) or vegetarian spring rolls (a, c)	2.20
	Main dishes	
M1	Chicken breast fried, with vegetables in red curry (g, d) 🌶️🌶️	6.50
M2	Chicken breast fried, with vegetables in yellow curry (g, d) 🌶️	6.50
M3	Baked chicken breast, with vegetables in sweet and sour sauce (a, 3)	6.50
M4	Chicken breast fried, with vegetables in peanut sauce (a, e, l)	6.50
M5	Crispy chicken thighs fried, vegetables, cashew, hoisin sauce (a, h)	7.90
M6	Crispy chicken thighs fried, with vegetables, in red curry (d, g) 🌶️🌶️	7.90
M7	Beef roasted with vegetables in oyster sauce (a, f, o)	6.90
M8	Beef roasted with basil and hot peppers (d) 🌶️🌶️	6.90
M9	Crispy duck with vegetables in red curry (a, g, d) 🌶️🌶️	8.00
M10	Crispy duck with vegetables in sweet and sour sauce (a, 3)	8.00
M11	Crispy duck with vegetables in peanut sauce (a, e, l)	8.00
M12	Tofu fried with vegetables in red curry (g, d, f) 🌶️🌶️	6.00
M13	Seasonal vegetables fried with oyster sauce (o, a, f)	6.00
M14	Salmon fillet with seasonal vegetables in oyster sauce (o, a, f)	7.90
M15	Salmon fillet with vegetables in red Thai curry (a, g, d) 🌶️🌶️	7.90
	Wok:	
M16	Fried egg noodles with eggs and vegetables (a, c)	5.90
M17	Fried rice with eggs and vegetables (a, c)	5.90
M18	Fried egg noodles with duck (a, c, f)	7.50
M19	Fried rice with duck (a, c, f)	7.50
M20	Fried egg noodles with eggs and chicken breast (a, c)	6.90
M21	Fried rice with eggs and chicken breast (a, c)	6.90
	Rice noodle bowl with fresh herbs, peanuts, roasted onions, served with fish sauce:	
M22	Bun Bo - roasted beef, lemongrass, onions (d, e, f)	7.90
M23	Bun Bo La Lot - beef wrapped in betel leaves & grilled (d, e, f)	7.90
M24	Bun Tofu (d, e, f)	7.50
	Rice noodle soup (specialty of the house):	
M25	Pho Bo (d, e, f) with beef	8.00
M26	Pho Tofu (d, e, f)	7.50
M27	Recommendation lunch menu (main dishes price + 3.50€) <ul style="list-style-type: none">- Starter: mini spring rolls (a, c) or peking soup (a, c, f)- Main dishes: <u>optionally</u> from the lunch menu- Drink: 0.4l water or 0.3l alcohol free drink	

a little bit spicy 🌶️ spicy 🌶️🌶️

All main dishes are served with rice.



Extra side dishes

Fried noodles	3.00€
Fried rice	3.00€
Cooked rice	1.50€


Soups

1	Vegetable soup with tofu ^(d, f)	3.90€
2	Wan Tan soup ^(b, d, l) <i>Asian ravioli stuffed with chicken, shrimp and vegetables</i>	4.50€
3	Peking soup ^(a, c, f) 🍲	3.90€
4	Tom Yam Gung ^(1, b, d, i) 🍲 <i>Lemongrass soup with shrimps and mushrooms</i>	4.90€
5	Tom Kha Gai ^{(d, i)*} <i>Chicken in spicy coconut milk soup, lemon grass, lemon leaves, coriander</i>	4.50€
6	Pho Bo ^(d) <i>spicy beef soup with rice noodles, beef and fresh herbs</i>	5.90€
7	Mien Ga ^(d) <i>Glass noodle soup with chicken, vegetables and morels</i>	4.50€

Salad

8	Nom Du Du ^(d, e, f) 🍲🍲 <i>Green papaya salad with shrimp, basil, fried onions, chili, crab chips, peanuts</i>	6.90€
9	Salat Bo ^(d, i) 🍲🍲 <i>Beef with onions, celery, cucumber, hot peppers, roasted ground rice, fresh herbs, peanuts</i>	6.50€
10	Salad Vit ^(a, d, e) 🍲🍲 <i>Duck with fresh mango strips, hot peppers, onions, peanuts and homemade dressing</i>	6.90€
11	Seaweed salad with sesame seeds ^(l)	4.90€
12	Mixed salad ^(d, e) <i>Salad with tomatoes, peanuts, roasted onions and homemade dressing</i>	4.90€

Starters

- 13** Summer roles (2 pieces) ^(b, d, e) Thin rice paper rolls filled with salad, Asian herbs and rice noodles. Served with a homemade peanut hoisin sauce.
(Optional):
- | | |
|--------------------------|-------|
| 1. Chicken | 4.50€ |
| 2. Beef | 4.50€ |
| 3. Shrimp ^(b) | 4.90€ |
| 4. Tofu ^(f) | 4.00€ |
- 
- 14** Rice Chip ^(b, e, l) *with black sesame served with sweet peanut and chili sauce* 3.50€
- 15** Homemade spring rolls (2 pieces) ^(d, c, b) *crispy rice paper rolls filled with pork, shrimp, glass noodles, morels, leeks. Served with chili sauce sweet and sour dip (family recipe)* 4.90€
- 16** Vegetarian spring rolls (6 small) ^(c) 3.50€
- 17** Edamame - steamed soybeans with sea salt ^(f) 4.50€
- 18** Baked Wan Tan (4 pieces) ^(b, d) *with shrimp and chicken, served with sweet chilli sauce* 5.50€
- 19** Dim Sum (4 pieces) ^(b, f) *steamed dumplings with shrimp and crabmeat* 5.90€
- 20** Bo La Lot ^(d, i) *wrapped beef in betel leaves, served with rice noodles, salad and herbs* 5.50€
- 21** Chicken skewers (3 pieces) ^(e) *grilled* 5.50€
- 22** Shrimp skewers (3 pieces) ^(b, e) *grilled and served with Peanut sauce* 6.90€
- 23** Tempura Ebi (4 pieces) *prawns baked in pastry* ^(b) 4.50€
- 24** Gyoza (4 pieces) *Fried dumplings with chicken* ^(a) 4, 50€
- 25** Starter plate (per person) ^(e, d, b, l) 12.50€
- summer rolls with shrimps
 - baked Wan Tan
 - Gyoza
 - Beef in betel leaves
 - seaweed salad
 - chicken satay skewers
 - shrimp satay skewers
 - served with different dips.

Vegetarian dishes

30	Tofu in red curry ^(f, g, d) 🌶️🌶️ <i>fried with sugar peas and vegetables</i>	11.00€
31	Tofu lemongrass ^(f, d) 🌶️🌶️ <i>fried in wok with hot peppers, peas, vegetables and lemongrass</i>	10.50€
32	Tofu in coconut milk ^(f) - <i>fried with different vegetables, and strips of coconut meat</i>	11.00€
33	Rau xao thap cam ^(o, f) - <i>fresh vegetables fried with oyster sauce</i>	10.50€

Chicken breast

40	Chicken breast <i>fried with vegetables in red curry</i> ^(g, d) 🌶️🌶️	11.90€
440	Chicken breast <i>fried with vegetables in curry peanut sauce</i> ^(g, d, e) 🌶️	11.90€
41	Chicken breast <i>fried with vegetables in yellow curry</i> ^(g, d) 🌶️	11.90€
42	Chicken breast <i>fried with vegetables in peanut sauce</i> ^(g, d, e)	11.90€
43	Baked chicken breast <i>on roasted vegetables in sweet and sour sauce</i> ^(3, a)	11.90€
45	Fried chicken breast <i>with hot peppers, lemon grass, Thai basil and vegetables</i> ^(a) 🌶️🌶️	11.90€
46	Chicken breast <i>with cashew, vegetables in Hoisin sauce</i> ^(a, h) 🌶️🌶️	11.90€

Chicken Thighs (Boneless)

47	Crunchy chicken thighs <i>on roasted vegetables in red curry</i> ^(a, g, d) 🌶️🌶️	12.90€
447	Crunchy chicken thighs <i>on roasted vegetables in red curry peanut sauce</i> ^(a, g, d) 🌶️	12.90€
48	Crunchy chicken thighs <i>with cashew, vegetables in Hoisin sauce</i> ^(a, h)	12.90€
49	Crispy chicken thighs <i>with pak choi, soy bean sprouts, mushroom and sesame</i> ^(f, l, a, d)	12.90€

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All main courses are served with rice.

Duck

50	Crispy duck <i>with fresh vegetables in red curry</i> (a, d, g) 🌶️ 🌶️	13.50€
51	Crispy duck <i>with fresh vegetables in yellow curry</i> (a, d, g) 🌶️	13.50€
52	Crispy duck <i>with fresh vegetables in peanut sauce</i> (a, d, e)	13.50€
53	Crispy duck <i>with pineapple, vegetables and homemade sweet and sour sauce</i> (3, a)	13.50€
55	Crispy duck <i>with coconut strips, vegetables in coconut milk</i> (a, d)	13.50€
56	Crispy duck <i>with pak choi, vegetables, sesame in oyster sauce</i> (a, d, f, o)	13.50€

Beef

60	Bo Curry (g, d) 🌶️ 🌶️ <i>Beef with vegetables in red curry</i>	12.90€
63	Beef pepperoni (d) 🌶️ 🌶️ <i>in wok fried with hot peppers, basil, and vegetables</i>	12.90€
66	Bo Tieu 🌶️ <i>Beef roasted in wok with green pepper, spring onions, vegetables and homemade pepper sauce</i>	12.90€

Fish and Seafood

70	King prawns <i>with various vegetables in red curry</i> (g, d) 🌶️ 🌶️	17.50€
71	Tom Xao Sa Ot (o, f, d) 🌶️ <i>King prawns with hot peppers, vegetables, lemongrass in oyster sauce</i>	16.90€
73	Salmon fillet <i>with various vegetables in red curry</i> (g, d) 🌶️ 🌶️	16.90€
74	Salmon fillet <i>with vegetables in oyster sauce</i> (a, o, d)	16.50€
75	Seafood special (10, b, i, d) 🌶️ 🌶️ <i>King prawns, squid fried with pineapple, peas, celery, tomatoes, spring onions in oyster sauce</i>	16.50€
76	Special plate Anh-Tien (a, e, o, d) <i>Crispy chicken thighs, beef, shrimp, scallops and various vegetables in Hoisin sauce</i>	16.90€

Fried rice with fresh vegetables (a, c, f, o)

80	Chicken	10.90€
81	Beef	11.90€
82	Duck	13.90€
83	Shrimp	15.90€
84	Chicken, beef and shrimp	14.90€

Fried egg noodles with fresh vegetables (a, c, f, o)

85	Chicken	10.90€
86	Beef	11.90€
87	Duck	13.90€
88	Shrimp	15.90€
89	Chicken, beef and shrimp	14.90€

Fried rice noodles with celery and pak choi (i, f, d, e)

90	Chicken	12.50€
91	Beef	12.90€
92	Chicken and beef	14.90€

Udon noodles fried with oyster sauce (l, d, o)

93	Chicken	11.90€
94	Beef	12.90€
95	Shrimp	15.90€
96	Chicken, beef and shrimp	14.90€

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All main courses are served with rice.

speciality of the house „Goi Cuon“

*"Roll it yourself" in this traditional dish you can roll the summer roles yourself.
Served with rice noodles, rice paper, lettuce, cucumber, various herbs,
peanuts, roasted onions and house dressing.*

SP1	grilled chicken breast fillet with lemongrass (d, e)	14.90€
SP2	Steamed shrimp and grilled chicken breast fillet with lemongrass (d, e)	14.90€
SP22	Roasted king prawns (Black Tiger) (d, e)	15.90€
SP3	Beef in lemon grass, wrapped in betel leaves and grilled (d, e)	14.90€
SP4	Beef fillet wrapped around lemongrass sticks and grilled (d, e)	15.50€
SP5	With crispy duck meat (a, d, e)	15.90€
SP6	Fried tofu (e, f)	12.90€



Crispy/ Egg noodles / rice

SP7	Crispy egg noodles special (a, b, d, f, i) <i>with shrimp, octopus, beef tenderloin, chicken breast, sugar peas, celery, chives, and pak choi</i>	18.00€
SP8	Crispy rice special (a, b, f) <i>Crispy rice in a clay pot with fresh sugar peas, spring onions, fresh vegetables and onions, as well as scallops roasted in garlic and spicy oyster sauce, king prawns, chicken and beef.</i>	18.00€

Rice noodles bowl

Rice noodles with various fresh herbs, lettuce, peanuts, and fried onions.
Served with homemade, Vietnamese dressing.

SP9	Bun Ga Nuong ^(a, e, d) <i>grilled chicken breast and spring rolls</i>	12.90€
SP10	Bun Bo Xa ^(a, e, d) <i>with roast beef, lemon grass, spring rolls</i>	12.90€
SP11	Bun Bo Nuong Xa ^(a, e, d) <i>Beef fillet wrapped around lemongrass sticks and grilled</i>	13.90€
SP12	Bun Bo La Lot ^(a, e, d) <i>Beef grilled with betel leaves</i>	12.90€
SP14	Bun Vit ^(a, e, f) <i>with crispy duck, served with soy sauce</i>	13.90€
SP15	Bun Rau Dau ^(a, e, f) <i>with tofu, served with soy sauce</i>	10.90€
SP16	Bun Nem (3 pieces) ^(a, b, e, f, d) <i>Crispy fried spring rolls (homemade)</i>	12.90€
SP17	Bun Cha Ca ^(a, e, d) <i>Marinated monkfish with dill and onions, served in a clay pot with two different dressings (* very popular in Hanoi!)</i>	18.00€



speciality of the House

106	Pho Bo ^(d, f) <i>Aromatic braised beef with rice noodle and spicy broth (a traditional Vietnamese soup made with tender-boiled beef, broth, rice noodle, bean sprouts, coriander and finely chopped green onions.)</i>	12.90€
107	Pho Tofu ^(d, f)	11.00€
108	Fish noodle soup ^(d, o) <i>Sweet and sour rice noodle soup with homemade fish balls, pineapple, tomatoes</i>	11.90€
109	Wan Tan noodle soup ^(l, d, b) <i>Noodle soup with ravioli, stuffed with shrimp, chicken with pak choi, refined with sesame oil</i>	11.90€

Menu

1. Menu of the house

*Dear guests, we put together a special menu for you.
This menu includes:*

- Aperitif: plum wine
- Appetizer of your choice (half portion)
- Main course of your choice
- Dessert (half portion) or coffee
 - At a price of main course price + 8 €

2. Menu for 2 Person

- Aperitif: plum wine 35.90€
- Beijing soup or mini spring rolls
- Crispy duck and crunchy chicken thighs Roasted beef and shrimps with various vegetables in Hoisin sauce ^(a, d)
- Dessert: Baked banana or coffee

3. Menu for 2 Person

- Aperitif: 0.1 glass of red wine or white wine 42.00€
- Tom Kha Gai (2 small appetizer)
- Dim Sum (4 pieces)
- Crispy chicken thighs
- Fried black tiger, octopus with fresh pineapple and vegetables
- Baked vanilla ice cream



Dessert

- | | | |
|-----------|---|-------|
| D1 | Baked banana with vanilla ice cream | 5.50€ |
| D2 | Baked vanilla ice cream in coconut sand cake coat | 6.00€ |
| D3 | Japanese rice cake ice cream - Mochi with various ice cream filling | 5.50€ |

Soft drinks

S. Pellegrino	0,25l	3.00€
	0,75l	5.50€
Acqua Panna	0,25l	3.00€
	0,75l	5.50€
bottled water	0,4l	3.00€
Cola ^(1, 9) , Spezi ^(1, 2) , Cola Zero ^(9, 11, 12) (bottle)	0,33l	3.40€
Cola ^(1, 9) , Spezi ^(1, 2) , Cola Zero ^(9, 11, 12) , Fanta ⁽¹⁾ , Sprite ⁽³⁾ (glas)	0,4l	3.20€
Tonic Water	0,2l	2.40€
Fruit juice ⁽³⁾		
(Apple, orange, currant, passion fruit, lychee, guava, pineapple, mango, rhubarb)	0,2l	2.20€
	0,4l	3.20€
Fruit juice ⁽³⁾	0,2l	2.60€
	0,4l	3.60€

Homemade Specials

Homemade Iced Tea (Optional):

- peppermint
- ginger
- pomegranate
- peach

(fresh mint, green tea, syrup, sugar)



4.50€

Cocktails

Peppermint Tonic ⁽¹⁾ - <i>Lemon juice, peppermint syrup, tonic water</i>	4.50€
Tequila Sunrise - <i>Tequila, O-juice, Grenadine syrup</i> ⁽¹⁾	5.50€
Sweet Kiss - <i>Aperol, O-, Lemon juice, caramel, lime syrup</i>	5.50€
Exotic - <i>Mango, Lemon, lime juice, pineapple juice & grenadine</i> ⁽¹⁾	5.90€
Fresh Garden - <i>Passion fruit, orange, lychee, pineapple juice, ginger, mint, lime</i>	5.90€
Virgin Mule - <i>Limes, raw sugar, ginger, ginger ale</i>	5.90€
Maitai - <i>Rum, limes, almond liqueur, pineapple juice</i>	6.90€
Caipirinha - <i>Pitu, limes, raw sugar, bitter lemon</i>	6.90€
Ginger (or classic) Mojito - <i>Rum, Mint, ginger, sugar</i>	6.90€

Beer

	0,33l	0,50l
Saigon Beer (Vietnam)	3.60€	
Singha Beer (Thailand)	3.60€	
Becks Pils	3.00€	
Becks Pils non-alcoholic	3.00€	
Tergernseer Hell		3.60€
Schneider wheat beer Hell		3.60€
Schneider wheat beer Dunkel		3.60€
Schneider wheat beer non-alcoholic		3.60€
Radler beer		3.30€
Russen		3.30€

Aperitifs

Plum wine (an appetizer-inspiring figure)	5cl	3.00€
Aperol Spritz (Aperol, Prosecco, Orange) ^(1, 10, 5)	2cl	5.50€
Hugo (Elderberry syrup, prosecco, lime, mint) ^(10, 5)	2cl	5.50€

Liquor

Mei Kwei Lu (Rose Petal) > 50%, warms the senses & stomach	2cl	3.20€
Kao Liang (Rice Liquor) >50%,	2cl	3.20€
Nep Moi (Rice Liquor) 40%, very fine and fragrant	2cl	3.20€

Coffee and Tea

Coffee ⁽⁹⁾

Espresso ⁽⁹⁾	2.20€
Espresso Machiatto ^(9, 8)	2.50€
Double espresso ⁽⁹⁾	3.80€
Cappuccino ^(9, 8)	2.80€
Coffe ⁽⁹⁾	2.50€
Latte Machiatto ^(9, 8)	3.00€
Vietnamese Coffee ⁽⁹⁾	3.50€

Tee

Green tea, jasmine tea, ginger tea, camomile tea or peppermint tea	3.20€
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Wine by the glass

White wine

	0,1l	0,2l
Anselmi Giuseppe e Luigi Pinot Grigio IGP Magnum - Italy ^(m)	3.60€	6.00€
Zenato Lugana Lago DOC Magnum - Italy ^(m)	3.80€	6.90€
Grüner Veltliner-Austria ^(m)	3.00€	5.50€
Spritzer ^(m)		4.90€

Red wine

	0,1l	0,2l
Anselmi Giuseppe e Luigi Merlot IGP - Italy ^(m)	3.00€	5.50€
Vite Colte Barbera dAsti San Nicolao DOCG - Italy ^(m)	3.50€	5.90€
Sankt Laurent - Austria ^(m)	3.50€	5.90€

Rosé

	0,1l	0,2l
Chiaretto Bardolino - Italy ^(m)	3.00€	5.50€

*"We do not sell a bottle of wine,
but a bottle of history!"*

Bernhard Weigenthaler



White wine bottle (dry)

Bulgarini Lugana DOC ^(m)

Italy

0,75l
29.00€

Taste: Fine spicy, fresh, aromatic, mineral

Smell: peaches, apricots, citrus fruits

Color: Intense straw yellow with greenish reflections

Goes well with: Vegetables / Vegetarian, Fish, Poultry

**Klaus Lentsch Gewürztraminer
Fuchslahn- DOC** ^(m)

South-
Tirol Italy

0,75l
39.00€

Taste: Spicy, fresh, mineral, powerful, complex

Smell: berries, roses, spices

Color: Light straw yellow with greenish reflections

Goes well with: fish, seafood

**Klaus Lentsch Grüner Veltliner
Eichberg DOC** ^(m)

South-
Tirol Italy

0,75l
34.90€

Taste: Spicy, fruity, fresh, mineral

Smell: white pepper, exotic fruits

Color: Light straw yellow with greenish reflections

Goes well with: fish, seafood

Rose Wine Bottle (Dry)

Ottella RosesRoses IGT ^(m)

Veneto
Italy

0,75l
24.00€

Taste: Fruity, fresh, juicy, elegant

Smell: strawberries, peaches, passion fruit, lychees, guava

Color: Brilliant pink

Goes well with: Appetizers, fish, seafood

Red wine bottle (dry)

**Zenato Santa Cristina Cabernet
Sauvignon - DOC** ^(m)

Veneto Garda
Italy

0,75l
39.90€

Taste: Fruity, fine spicy, elegant, velvety tannins
Smell: Cherries, plums, gingerbread, chocolate, sage
Color: intense ruby red with violet reflections
Goes with: Beef

**Casal Thaulero Montepulciano
d'Abruzzo DOP** ^(m)

Italy

0,75l
25.90€

Taste: Spicy, fruity, structured, velvety, elegant
Smell: Sour cherries, exotic fruits, floral scents
Color: dark ruby red with violet reflections
Goes with: Beef, pork

Klaus Lentsch Lagrein Riserva DOC ^(m)

South
Tirol Italy

0,75l
39.90€

Taste: Spicy, earthy, intense, elegant
Smell: leather, cocoa, flower scents
Color: Intense cherry red with violet reflections
Goes with: Beef, pork

Conte d'Attimis Maniago Merlot DOC ^(m) Friuli Italy

0,75l
34.00€

Taste: Fruity, pronounced tannins, harmonious
Smell: Red berries, cherries, plums, blackberries
Color: intense ruby red with violet reflections
Goes with: Beef, pork

Allergy sign explanation

Additives

- 1 = with dyes,
- 3 = with antioxidant,
- 4 = with flavor enhancers,
- 5 = sulphurized,
- 6 = blackened,
- 7 = with phosphate,
- 8 = with milk protein,
- 9 = caffeinated,
- 10 = containing quinine,
- 11 = with sweetener,
- 12 = contains a phenylalanine source,
- 13 = waxed,
- 14 = with nitrite tartar salt,
- 15 = taurine,
- 16 = tartrazine (may affect the activity and attention of children)

Allergens

- a = cereals containing gluten (specify the type of cereal),
- b = crustaceans and derived products,
- c = eggs and egg products,
- d = fish and fish products,
- e = peanuts and peanut products,
- f = soybeans and soybean products,
- g = milk and milk products,
- h = nuts and hazelnuts (almonds, hazelnuts, cashews, walnuts, pecans, Brazil nuts, pistachios, macadamia and Queensland nuts),
- i = celeriac and celery products,
- k = mustard and mustard products,
- l = sesame seeds and sesame products,
- m = sulfur dioxide and sulphite,
- n = lupine and lupine products,
- o = molluscs and mollusc products