

SÀIGÒN

MỘT

- * Bánh cuốn, semi-dry beetroot, chili glace, crispy onion, herbs
- * Variation of mushrooms, sweet onion, peanuts, coriander

HAI

- * Crispy tofu, chili marmalade, spring onion, rice powder, mint
- * Charcoal grill blue congo with ginger

BA

- * Spring roll, celeriac and vermicelli
- * Cale sauté with garlic
- * Wheat noodles with fermented soy
- * Pickled greens

BỐN

- * Litchi sorbet and shiso
- * Pumpkin, lotus and tamarind
- * Vietnamese coffee and toffee

425 kr per person

Vinmeny: 395 kr per person

Ölmeny: 250 kr per person

HÀ NỘI

For an optimal experience

MỘT

- * Bánh cuốn, semi-dry beetroot, chili glace, crispy onion, herbs
- * Variation of mushrooms, sweet onion, peanuts, coriander

HAI

- * Crispy tofu, chili marmalade, spring onion, rice powder, mint
- * Charcoal grill “catch of the day” with ginger

BA

- * Bánh mì, striploin, cucumber and coriander
(Japanese Wagyu + 170kr)
- * Tempura fried Softshell crab, fennel, dill and lemon emulsion

BỐN

- * Crispy duck breast with Five spice
- * Cale sauté with garlic
- * Wheat noodles with fermented soy
- * Pickled greens

NĂM

- * Litchi sorbet and shiso
- * Pumpkin, lotus and tamarind
- * Vietnamese coffee and toffee
- * Sablé, mango and lime

675 kr per person

Vinmeny: 475 kr per person

Ölmeny: 295 kr per person