

## SÀIGÒN

*Vegetarian alt. Vegan*

### MỘT

- \* Salad with daikon, polka beets, roasted rice powder, chili chutney and peanuts
- \* Bánh bột lọc with tofu, mushroom, black bean

### HAI

- \* Noodle soup with blue Kongo, shimeji, pineapple and chili

### BA

- \* Panko fried asparagus, soya caviar, rice paper
- \* Bánh mì with mini eggplants, sweet red onion, chili emulsion and coriander

### BỐN

- \* Grilled Bella Verde, “black vinegar”
  - \* Garlic sauté cale
  - \* Pickled cabbage
  - \* Crispy rice cake

### NĂM

- \* Sorbet of yellow peas Vreta
  - \* Chè with Blue Kongo, lotus seeds
  - \* Tapioca cake with banana and toffefee
  - \* Pineapple, chocolate, and hazelnut
- \* \* \* \* \*

**555 kr per person**

(Weekday luxury **15 % discount** on the food, valid only Wednesday and Thursday)

**Wine menu: 495 kr per person**

**Beer menu: 345 kr per person**

## HÀ NỘI

### MỘT

- \* Salad with daikon, polka beets, roasted rice powder, chili chutney and peanuts
- \* Bánh bột lọc with tofu, mushroom, black bean

### HAI

- \* Noodle soup with hare, shimeji, pineapple and chili

### BA

- \* Panko fried gambas, sturgeon caviar, rice paper
  - \* Bánh mì with picahna, onion marmalade, chili emulsion and coriander
- Japansk Wagyu A5 + 160kr)**

### BỐN

- \* Crispy spring chicken “Black vinegar”
  - \* Garlic sauté cale
  - \* Pickled cabbage
  - \* Crispy rice cake

### NĂM

- \* Sorbet of yellow peas Vreta
  - \* Chè with Blue Kongo, lotus seeds
  - \* Tapioca cake with banana and toffefee
  - \* Pineapple, chocolate, and hazelnut
- \* \* \* \* \*

**695 kr per person**

(Weekday luxury **15 % discount** on the food, not add on Waygu, valid only Wednesday and Thursday )

**Wine menu: 495 kr per person**

**Beer menu: 345 kr per person**