

# MENU



# APPETIZERS

V1. SUP NAM (vegan) Savory broth with lemongrass, fresh mushrooms and coconut milk.	6.90
V2. SUP WAN TAN Rich broth with pak choi, coriander, green onions and dumplings filled with minced meat and shrimp.	7.90
V3. CHA GIO / CHA GIO CHAY (vegan) (2 PCS.)  Homemade deep-fried spring rolls with mixed meat OR tofu, glass noodles and vegetables.  Served with lettuce, mint and a peanut tamarind dip.	7.20 / 6.50
<b>V4. GOI CUON / GOI COUN CHAY</b> (vegan) <b>(2 PCS.)</b> Fresh rolls filled with shrimps and pork roast OR tofu, rice noodles, lettuce, herbs served with peanut tamarind dip.	7.20 / 6.50
V5. SAIGON SALAD Glass noodle salad with Vietnamese herbs, fried onions, coriander peanuts and lime dressing. Optional with:	7.90
Green papaya (vegan)	+ 2.50
Mango stripes (vegan)	+ 2.50
• Tofu (vegan)	+ 3.50
Chicken breast fillet	+ 4.50
• Shrimps	+ 6.00



### SOUPS

<b>S1. PHO BO</b> Vietnam's most famous soup with rice noodles, tender beefsteak stripes and homemade meatballs in a savory beef broth.	16.90
<b>S2. PHO CHAY</b> (vegan)  The vegan version of Pho Bo. A savory vegetable broth with rice noodles, mixed vegetables, to and homemade seitan.	<b>15.90</b> ofu
S3. PHO GA Rice noodle soup with tender chicken breast fillet in an aromatic chicken broth.	15.90
<b>S4. BUN BO HUE</b> The popular soup of the old city Hue. A spicy broth with beef, pork roast, shrimps with rice noodles.	17.50
S5. BANH CANH CUA TOM  An aromatic broth with udon noodles, crabmeat, shrimps, mushrooms and pak choi.	17.50

Served with a plate of fresh vietnamese herbs.



<b>B1. BUN CHA GIO</b> Chopped spring rolls filled with mixed meat along with rice noodles, lettuce, homemade pickled radish and carrot salad, fresh herbs and a mixed of peanut tamarind and lime sauce.	15.90
<b>B2. BUN CHA GIO CHAY</b> (vegan) Chopped spring rolls filled with tofu along with rice noodles, lettuce, homemade pickled radish and carrot salad, fresh herbs and lime sauce.	15.50
<b>B3. BUN BO NAM BO</b> Tender marinated lemongrass beefsteak stipes with onions and soybean sprouts with rice noodles, lettuce, homemade pickled radish and carrot salad, fresh herbs and lime sauce.	16.50
<b>B4. BUN CHAY</b> (vegan)  Tofu, lemongrass and homemade seitan with rice noodles, lettuce, homemade pickled radish and carrot salad, fresh herbs and lime sauce.	14.90
<b>B5. BUN LA LOT</b> Minced beef, lemongrass and garlic rolled into betel leaves with rice noodles, lettuce, homemade pickled radish and carrot salad, fresh herbs and lime sauce.	16.50

All bowls garnished with peanuts, fresh mint leaves and fried onions.



#### SPECIALS

N1. SAIGON CA RI GA / SAIGON CA RI CHAY (vegan) Roasted chicken breast fillet or tofu with seasonal vegetables with crunchy peanuts and a coconut curry sauce, served with jasmin rice.	15.90 / 14.90
N2. SATE GA  Grilled and marinated chicken filets with seasonal vegetables and a coconut peanut sauce	16.50
Grilled and marinated chicken filets with seasonal vegetables and a coconut peanut sauce, served with jasmin rice.  N3. BO XAO ME  Tender beefsteak strips with seasonal vegetables, sesame seeds and deep fried onions in hearty yakisauce, served with jasmin rice.	17.90
N4. VIT SOT XOAI  Crispy duck with seasonal vegetables in a mango coconut sauce, served with jasmin rice.	18.50
<b>N5. UDON CHAY</b> $(vegan)$ Tofu and homemade seitan stir fried with udon noodles and fresh vegetables in a light spicy sauce.	15.50

You can also order rice noodle (+1€) or udon noddles (+2€) instead of jasmin rice.



# DESSERTS

<b>D1. CHE CHUOI</b> $(vegan)$ Tapioca pearls with a coconut pandan cream served with bananas and peanuts	5.90
D2. CHOCOLATE SOUFFLEE  A warm chocolate cake served with bourbon vanilla ice cream and crunchy peanuts on top.	6.90
D3. BANH CHUOI  Fried sticky rice filled with banana and a coconut pandan cream, sesame and peanuts on top.	7.90



## BEVERAGES

SOFTDRINKS		
Water or sparkling water Cola <sub>2,8</sub> / Cola Zero <sub>2,4,5,6,8</sub> Kölsches Wasser Lemonade (Orange or Pink Grapefruit) Fassbrause Lemon Thomas Henry (Spicy Ginger or Tonic Water)	0,3 / 0,75 I 0.33 I 0.33 I 0.33 I 0.2 I	2.90 / 6.50 3.90 3.90 3.90 3.30
JUICE SPRITZERS		
Mango Maracuja Rhubarb Apple	0.3   / 0,2   0.3   / 0.2   0.3   / 0.2   0.3   / 0.2	3.70 / 3.00 3.70 / 3.00 3.70 / 3.00 3.70 / 3.00
HOMEMADE LEMONADES		
Da Chanh Lime lemonade with fresh limes, sparkling water and cane sugar on ice		4.80
<b>Tra Da Gung</b> Ginger lemonade with honey and limes on ice		4.80
<b>Nuoc Me Chanh</b> Tamarind lemonade with lime and cane sugar on ice		4.80
Matcha Ice Tea Cold Matcha Tea sweetened with elderberry syrup and fresh limes		5.30
<b>Chanh Va Ni</b> Passion fruit lemonade with vanilla and fresh lime		4.80



#### HOT BEVERAGES

Fresh ginger tea with honey	3.90
Fresh mint tea with honey	3.90
Fresh lemongrass tea with honey	3.90
Jasmin tea	3.30
Vietnamese green tea	3.30
Asian black tea with a light vanilla aroma	3.30
COFFEE	
Café Sua Traditional Vietnamese coffee with sweetened milk	4.00
Café Sua Da (cold) Ice coffee with sweetened milk	4.50
Espresso / Double espresso	2.80 / 3.30
Black coffee	3.90
Cappuccino	4.70
Latte macchiato	4.90

4.70

We serve organic milk or Oatly Barista oat milk (+0€ ©)

TEA

White coffee



BEER		
Reissdorf Kölsch (local beer)	0.21/0.31	2.40 / 3.40
Radler (local beer mixed with sprite)	0.21/0.31	2.40 / 3.40
Zappes Pils, Radler or alcohol free	0.33 l	4.00
Tiger Beer	0.33 l	4.80
Saigon Bia₃	0.33 l	4.80
Erdinger Hefeweizen	0.5	5.30
Erdinger Hefeweizen (alcohol free)	0.5 l	5.30
RED WINE		
Bordeaux	0.2 l	5.90
Merlot	0.2 l	5.90
WHITE WINE		
Riesling	0.2	5.50
Grauburgunder	0.2	5.50
ROSE WINE		
ROSE WINE Côtes de Provence	0.2	5.80
	0.2	5.80
Côtes de Provence	0.2 l 2 cl	5.80 3.00
Côtes de Provence  SPECIAL DRINKS		
Côtes de Provence  SPECIAL DRINKS Nep Moi		
Côtes de Provence  SPECIAL DRINKS  Nep Moi  Vietnamese roasted sticy rice liquor (30%)		3.00
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Côtes de Provence  SPECIAL DRINKS  Nep Moi  Vietnamese roasted sticy rice liquor (30%)  Can Tho-Nic  Bombay gin and Thomas Henry tonic <sub>3,7</sub> with star		3.00
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Prices in Euro including taxes. In Germany the tip is never included, but optional ②.

Please let us know if you have any food allergies or specific wishes or dislikes.