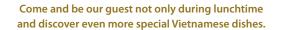


LUNCHTIME OFFERS



Monday to Friday: 11:30 a.m. - 3:00 p.m. / not on holidays

	Appetizer				
T1	Súp vằn thắn ^(1,2,4) Dumplings filled with prawns and pork in a tasty brothe	6,50€			
T2	Nem rán chay (6 pieces) ⁽¹⁾ Crispy vegan spring rolls	6,90€			
T 3	Nem rán Hà Nội (3 pieces) ^(2,4) Crispy spring rolls with pork, vegetables and glass noodles	7,90€			
T4	Nộm đu đủ xanh ^(4,5,11) Salad of green papaya with fresh herbs and peanuts	6,50€			
T 5	Nộm đu đủ xanh thịt gà ^(4,5,11) Salad of green papaya with chicken breast fillet, fresh herbs and peanuts	7,90€			
Phố Việt Special - Main Dishes					
T10	Bún bò Nam Bộ (served cold) ^(1,5,6) Large bowl of rice noodles with roasted beef, salad, fresh herbs, fried onions and peanuts, served with homemade sauce	12,90€			
T11	Miến trộn thịt gà (served cold) ^(1,5,11) Large bowl of glass noddles with chicken breast fillet, salad, fresh herbs, fried onions and peanuts, served with homemade sauce	12,90€			
T12	Miến trộn rau (served cold) ^(1,5,11) Large bowl of glass noddles with vegetables, fresh herbs, fried onions and peanuts, served with homemade sauce	10,50€			
T13	Bún nem rán ^(2,4,6) Crispy spring rolls (with pork belly, vegetables and glass noddles) with fresh Vietnamese herbs and salad, served with rice noodles with warm, homemade sauce Hanoi style	13,90€			
T14	Bún chả ^(4,6) Grilled pork belly with fresh Vietnamese herbs and salad, served with rice noodles with warm, homemade sauce Hanoi style	13,90€			
T15	Phở gà ^(4,6) Rice noodle soup with chicken breast fillet and fresh Vietnamese herbs and soybean seedlings	11,90€			
T16	Phở bò chín ^(4,6) Rice noodle soup with beef and fresh Vietnamese herbs and soybean seedlings	11,90€			
T17	Phở bò tái lăn ^(4,6) Rice noodle soup with pan-fried marinated beef, fresh Vietnamese herbs and soybean seedlings	11,90€			
T18	Phở xào thịt bò ^(1,4,6,9) Fried rice noodles with roasted beef and vegetables, served with fried onions	13,90€			
T19	Phổ xào thịt gà ^(1,4,6,9) Fried rice noodles with chicken breast fillet and vegetables, served with fried oni	12,90€ ons			
T20	Phổ xào rau ^(1,4,6,9) Fried rice noodles with vegetables, served with fried onions	11,90€			
T21	Phở xào đậu phụ ^(1, 2, 4, 6, 9)	12,90€			









Monday to Friday: 11:30 a.m. - 3:00 p.m. / not on holidays

Các món ăn với cơm – Main Dishes All Dishes are served with rice

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Chick	en Dishes	
T30	Com gà cà ri cốt dừa (slightly spicy) Coconut milk curry with chicken and vegetables	11,90€
T31	Com gà cà ri cay (hot) ⁽⁷⁾ Chicken breast fillet with spicy curry and vegetables	11,90€
T32	Cơm gà rán cà ri xoài ^(1,3) Crispy breaded chicken breast fillet with mango curry and vegetables	11,90€
T33	Com gà xào sả ớt^(1,4) Roasted chicken breast fillet with lemongrass, chilli and vegetables	11,90€
T60	Com gà rán cà ri cay (hot) ^(1,3) Crispy breaded chicken breast fillet with spicy curry and vegetables	11,90€
Beef	Dishes	
T34	Cơm bò xào sả ớt (slightly spicy) ^(1,4) Pan-fried beef with lemongrass, chilli and vegetables	12,90€
T35	Cơm bò xào cần tổi ^(1,4,9) Pan-fried beef with garlic and celery sticks	12,90€
T36	Com bò cà ri cay (hot) ⁽⁷⁾ Beef with spicy curry and vegetables	12,90€
Pork	Meat Dishes	
T37	Com thịt rang cháy cạnh ^(1,4) Hot roasted, marinated pork belly	12,90€
Duck	Meat Dishes	
T38	Com vịt xào rau thập cẩm ^(1,4,6) Crispy duck breast with seasonal vegetables	14,50€
T39	Com vịt cà ri xoài ⁽¹⁾ Crispy duck breast with mango curry and vegetables	14,50€
T40	Com vit cà ri cay (hot) ^(1,7) Duck breast fillet with spicy curry and vegetables	14,50€
Tofu l	Dishes	
T41	Cơm đậu phụ cà ri cốt dừa 🕖 Fried tofu with spicy curry and vegetables	11,50€
T42	Cơm đậu phụ sốt cà ri cay (hot) ⁽⁷⁾ Q Fried tofu with spicy curry and vegetables	11,50€
T43	Cơm đậu phụ xào rau ^(1,4,6) Fried tofu with seasonal vegetables	11,50€
Vege	table Dishes	
T51	Rau càri cốt dừa 🥖 Fried vegetables with coconut milk curry	10,90€
T52	Rau cà ri cay ⁽⁷⁾ Fried vegetables with spicy coconut milk curry	10,90€
T53	Rau xào thập cẩm ^(1,4,6) Seasonal fried vegetables	10,90€





Come and be our guest not only during lunchtime and discover even more special Vietnamese dishes.

Allergen labelling:

- Ariergen rabelling:

 1 Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains)

 2 Shellfishes

 3 Eggs

 4 Fish

 5 Peanuts

- 6 Soy 7 Milk and dairy products (including lactose)

- 8 Edible nuts (almonds, hazelnut, walnut, cashew, pecan, Brazil nut, pistachio, macadamia and Queensland nut)
 9 Celery
 10 Mustard
 11 Sesame seeds
 12 Sulphur dioxide and sulphites at a concentration of more than 10mg/kg or 10mg/lw
 13 Lupin
 14 Mollusca