



MAI VIEN

VIETNAMESESISCHES RESTAURANT

www.mai-vien.de

Mai Viên

Vietnamese Restaurant
Schloßstrasse 92
60486 Frankfurt am Main

Phone : 069-70 738 70

www.mai-vien.de

Proprietor : Hoang & Pham

Opening hours

Mo – Fri + Sun 12 noon -3 pm + 6-10 pm

Sat 6 pm – 10pm

Welcome to Mai Viên

We are pleased to present you the wonderful variety of the Vietnamese cuisine. In our restaurant all of the dishes are homemade, such as the finger food, including the famous spring rolls and Wan Tan, which are made after our family recipe.

In the climatic different regions of Vietnam, which are the North, the Central and the South, three traditions have developed. From the rather colder North the aromatic and flavour some noodle soup Phở originates, which also happens to be the national dish. From the erstwhile imperial city Huế situated in the center of Vietnam comes bò lá lốt, which is beef grilled in betel leaves. One very famous dish of the quite multifaceted cuisine of the South is bánh xèo, a rice flour pancake with meat and shrimp, which is enjoyed with fresh herbs and sauce.

Nước-Mắm sauce, spices, a lot of fresh herbs, aromatic meat, sea food and tasty vegetables are an important and essential element and a characteristic feature of the Vietnamese cuisine. Vegetarian dishes are also tradition and the wide range of the sea can be found in our dishes. The eating culture with its great value is refined and playful at the same time: the Vietnamese love it to wrap the grilled food up in rice paper with noodles and fresh herbs and dip it into sauce. Here, at Mai Viên we will bring you rice paper for all grilled dishes if you wish so.

We only use high-quality ingredients and season without glutamate.

Do not hesitate to ask us if you have any questions, we would be glad to help you.

Yours Mai Viên team

STARTERS

Appetizers

- 1. Chả giò ^{d,e} 5,00**
Spring rolls
Pork, vegetables Mu Err mushrooms and glassnoodles, wrapped in ricepaper and deep-fried. Served with herbs, salad and nước mắm sauce.
- 2. Gỏi Cuốn Gà ^d 5,00**
Summer rolls
with chicken, salad, fresh herbs and rice noodles wrapped in rice paper, served with Hoisin sauce and peanuts.
- 3. Gỏi cuốn ^{d,e} 5,00**
Summer rolls
Prawns, pork, herbs, salad and rice noodles rolled in rice paper. Served with spicy Hoisin sauce and peanuts (homemade sauce).
- 4. Bánh xèo ^a 6,00**
Rice flour crepe
Rice flour crepes filled with prawns, pork, bean sprouts and yellow Mung beans. Served with salad, herbs and nước mắm sauce.
- 5. Bánh cuốn ^a 5,00**
Steamed rice dumplings
Steamed rice dumplings filled with prawns. Served with stir-fried spring onion and nước mắm sauce.
- 6. Chạo tôm ^b 6,00**
Prawn-wrapped sugar cane
Sugar cane wrapped in minced prawn meat and served with Hoisin sauce.
- 7. Hoàn thánh chiên ^b 5,00**
Fried wan tan
Crispy fried wan tan filled with pork and prawns. Served with sweet and sour sauce.
- 8. Ba món khai vị ^{b,d} 9,50**
Mixed starters
for two persons 16,50
Wan tan, sugar cane wrapped in minced prawn meat and spring rolls. Served with salad, herbs and a variety of sauces.
- 9. Gà xò xâu 6,00**
Spit roasted chicken
Chicken roasted on the spit with a special homemade soy-cream sauce.
- 10. Tôm lăn bột ^b 6,00**
Batter-fried prawns
Deep-fried prawns served with a sweet and sour sauce.

STARTERS

Vegetarian appetizers

15. **Chả giò chay** ^f 5,00
Vegetarian spring rolls
Vegetables, tofu, Mu-Err mushrooms and glass noodles wrapped in ricepaper and deep-fried.
Served with herbs, salad and soy sauce.
16. **Gỏi cuốn chay** ^{f,e} 5,00
Vegetarian summer rolls
Tofu, fresh herbs, salad and rice noodles wrapped in rice paper.
Served with spicy Hoisin sauce and peanuts.
17. **Rau chiên** ^f 5,00
Batter-fried vegetables
Batter-fried bell peppers, carrots, onion, Zucchini and broccoli with soy sauce.
18. **Salads**
Prepared as vegetarian on request
19. **Gỏi xoài** ^d 6,00
Mango salad
Mango salad with prawns and fresh herbs.
20. **Gỏi đu đủ** ^{b,d} 6,00
Green papaya salad
Fresh green papaya salad with prawns, fresh herbs, sliced carrots, lime juice, roasted groat of rice and peanuts.
22. **Bò bóp thầu** ^d 6,00
Beef salad
Spicy beef salad with onion, roasted groats of rice, carrots, bell peppers, spring onions, fresh herbs and lime juice.
23. **Gỏi gà** ^d 5,00
Chicken salad
Chicken with shredded cabbage, carrots, red bell peppers, fresh herbs and lime juice.
24. **Gỏi miến** ^{d,e} 6,00
Glass noodle salad with prawns
A fresh creation with glass noodles, Prawns, carrots, red bell peppers, spring onions, fresh herbs and lime juice.
25. **Gỏi mực** ^d 6,00
Squid salad
Spicy salad with squid, cucumber, carrots, spring onions, fresh herbs and lime juice.

STARTERS

Soups

30. **Miến gà**^a **5,50**
Glass noodle soup with chicken
Glass noodles with chicken, carrots, shitake mushrooms, bamboo shoots and spring onions.
31. **Canh chua tôm**^b **5,50**
Hot and sour soup with prawns
Hot and sour soup with prawns, tomatoes, fresh pineapple, celery stalk, bean sprout and fresh herbs.
32. **Canh chua cá**^d **5,50**
Hot and sour soup with fish
Hot and sour soup with fish, tomatoes, fresh pineapple, celery stalk, bean sprout and fresh herbs.
33. **Súp hoành thánh**^b **5,50**
Wan tan soup
Wan tan dumplings with prawns, chicken, carrots, bok choy and spring onions in broth.

Vegetarian soups

34. **Canh bí nước dừa** **5,50**
Pumpkin soup
Pumpkin soup with coconut Milk and fresh herbs.
35. **Canh nấm chay** **5,50**
Mushroom soup
Soup with mushrooms, oyster caps, carrot strips and spring onions.
36. **Canh chua chay** **5,50**
Hot and sour soup with tofu
Vegetarian hot and sour soup with tofu, tomatoes, fresh pineapple, celery stalk, bean sprout and fresh herbs.

SPECIALITIES & DESSERT

SPECIALITIES

105. **Đồ biển nướng vỉ** 17,00

Mixed seafood platter

A mélange of grilled squid, Prawns and fish on a hot plate. Served with rice noodles, salad, fresh herbs and nước mắm sauce.

106. **Lẩu thập cẩm**

Vietnamese fondue

- order in advance

2 or more persons

25,00 per person

Special fondue served with a selection of different kinds of meat and fish. Served with seasons vegetables and rice noodles.

107. **Bò nhúng dấm**

Fondue – order in advance

2 or more persons

25,00 per person

Special fondue creation with Coconut juice, vinegar and lemon grass. Served with beef, a selection of herbs, rice noodles and rice paper for making “Vietnamese wrap”.

Served with seafood upon request.

30,00 per person

108. **Đồ biển cà ry** 17,00

Seafood curry

Seafood with eggplant, onion, potatoes, carrots, celery and Sweet potatoes in a spicy curry sauce.

109. **Thịt cừu nướng** 17,00

Grilled lamb

Grilled lamb with curry sauce, served with garlic rice and vegetables.

DESSERT

110. **Chè đậu xanh** 4,50

Mung bean pudding

Mung bean pudding with coconut milk.

111. **Chè chuối** 4,50

Banana in coconut cream

Banana cooked in coconut cream with tapioca and peanuts.

112. **Chuối chiên** 4,50

Fried banana

Batter fried banana with honey and roasted peanuts.

113. **Kem trà xanh đậu đỏ** 4,50

Green tea ice cream with sweet red beans.

115. **Kem hai loại** 4,50

Ice cream

Walnut and vanilla ice cream with roasted peanuts.

116. **Bánh bi** 5,00

Sesame ball

Homemade sesame ball with a stuffing of mung bean paste, served with ice cream.

MAIN COURSES

Noodle soups

40. **Phở bò** ^{a,d} **13,00**
Rice noodle soup Hanoi style
Spicy beef boullion with a special seasoning of ginger, star anise and cloves. Served with strips of beef, fresh herbs, bean sprouts and rice noodles – considered the Vietnamese national dish.
41. **Bún bò Huế** ^{a,d} **13,00**
Rice noodle soup Hue style
A recipe from central Vietnam: spicy hot boullion with beef and pork, roasted chillies and lemon grass. Served with fresh herbs, bean sprouts and rice noodles.
42. **Hủ tiếu** ^{a,b} **13,00**
Rice noodle soup south Vietnamese style
A delicate rice noodle soup from south Vietnam with prawns, pork, roasted onion, bean sprouts and fresh herbs.
43. **Mì vịt** ^d **14,00**
Duck noodle soup
Spicy duck boullion with strips of duck meat, egg noodles, bok choy, fresh herbs and soy sprouts.
44. **Phở Trộn** ^d **12,90**
Rice noodle bowl with salad,
fresh herbs, tomatoes, cucumber, peanuts, fried onions, served with our special sauce containing Hoisin and soy sauce

Noodle dishes

45. **Bún chả giò** ^{a,d} **13,00**
Rice noodles with spring rolls
Rice noodles with spring rolls served with herbs, salad, bean sprouts and nước mắm sauce (homemade art)
46. **Bún bò xào** ^{a,d} **13,00**
Rice noodles with beef
Rice noodles with beef served with herbs, salad, bean sprouts and nước mắm sauce (homemade sauce).
47. **Mì xào** ^d **13,00**
Fried egg noodles
Stir-fried egg noodles with prawns, grilled pork, red bell peppers, carrots, bean sprouts and spring onions.
48. **Cơm Chien** ^b **13,00**
Fried Rice
with shrimp, egg, grilled pork and seasonal vegetables
49. **Bún Chả Hà Nội** ^c **13,00**
Grilled pork meatballs - Hanoi style
Served with rice noodles, salad, fresh herbs, cucumber and nước mắm-Sauce

MAIN COURSES

Vegetarian dishes

- | | | | |
|---|--------------|---|--------------|
| 50. Cà tím mỡ hành
Grilled eggplant
Grilled eggplant with chives tossed in oil, served with crispy tofu slices. Serves with nước mắm sauce or soy sauce – please let us know! | 12,00 | 54. Đậu hũ sốt cà chua
Family recipe : Tofu with fresh tomato sauce
Fried tofu and a hearty sauce with fresh tomatoes, fresh pineapple, snow peas, red bell pepper and spring onions. | 12,00 |
| 51. Đậu hũ cà ry
Fried tofu with curry sauce
Fried tofu with potatoes, eggplants, sweet potatoes, carrots and beans in a spicy coconut milk curry sauce. | 12,00 | 55. Đậu hũ xào nấm
Fried tofu with mushrooms
Fried tofu with a mélange of mushrooms, oyster caps, chanterelles Mu-Err mushrooms, Tongku mushrooms and spring onions. | 12,00 |
| 52. Rau cải xào
Stir-fried vegetables
Broccoli, carrots, red bell peppers, bamboo shoots, napa cabbage, bean sprouts, mushrooms and snow peas. | 11,00 | 56. Rau muống xào đậu hũ
Water spinach with tofu strips
Water spinach briefly tossed in the wok with tofu and spring onions. | 13,00 |
| 53. Đậu hũ sả nghệ
Tofu with lemon grass and turmeric
Crispy fried tofu with eggplant, Bamboo shoots, onion, beans, carrots, Lemon Grass, coconut milk and peanuts. | 12,00 | 57. Rau cà ry
Stir-fried vegetable curry
Eggplant, potatoes, onion, carrots, sweet potatoes and pumpkin in a spicy coconut curry sauce. | 12,00 |

All dishes will be served with rice.

MAIN COURSES

BÒ – BEEF

60. **Bò xào sả nghệ** ^{d,e} 13,00
Beef with lemon grass and turmeric
Stir-fried beef with eggplant, bamboo shoots, beans, carrots and onion in a spicy sauce of turmeric, lemon grass, coconut milk and peanuts.
61. **Bò xào rau cải** 12,00
Beef and vegetables
Stir-fried beef with broccoli, carrots, red bell peppers, bamboo shoots, napa cabbage, bean sprouts, mushrooms and snow peas.
62. **Bò xào rau muống** 14,00
Stir-fried beef with water spinach
Water spinach tossed in the wok with beef and spring onions.
63. **Cà ry bò** ^d 13,00
Beef in curry sauce
Stir-fried beef with eggplant, potatoes, beans, sweet potatoes and carrots in a spicy coconut milk curry sauce.
64. **Bò nướng vỉ** ^d 15,50
Beef barbecued on the griddle
Grilled beef served on a hot plate with rice noodles, salad and fresh herbs.

65. **Bò lá lốt** ^d 16,00
Beef grilled in lot leaves
Beef grilled in lot leaves served on a hot plate, with rice noodles, salad, fresh herbs and nước mắm sauce.

HEO – PORK

70. **Heo kho tiêu** 13,00
Filed of pork sautéed in a clay pot
Peppered filet of pork sautéed in a clay pot served with a caramelized sauce and Asian salad.
71. **Heo sữa nướng** 16,00
Grilled suckling pig
Grilled suckling pig marinated with 5-spices powder, served on the hot Plate with rice noodles, fresh herbs, Salad and nước mắm- sauce.

All dishes will be served with rice.

We will be happy to provide you with rice paper for rolling grilled dishes.

MAIN COURSES

POULTRY

GÀ – CHICKEN

75. Gà kho gừng **13,00**
Filet of chicken sautéed in a clay pot
Filet of chicken sautéed in a clay pot with ginger caramel and Asian salad.
76. Gà sả nghệ ^{d,e} **13,00**
Filet of chicken with lemon grass
Stir-fried filet of chicken with lemon grass, eggplant, onion, bamboo shoots, beans, zucchini and carrots in a coconut milk peanut sauce.
77. Gà cà ry ^{a,d} **13,00**
Filet of chicken in curry sauce
Stir-fried filet of chicken with eggplant, potatoes, beans, sweet potatoes and carrots in a spicy coconut milk curry sauce.
78. Gà lăn bột **13,00**
Batter fried filet of chicken
Batter fried filet of chicken served with a sweet and sour sauce of fresh pineapple, carrots, bamboo shoots and red bell pepper.
79. Gà nướng sốt me **14,00**
Grilled filet of chicken with Tamarind sauce
Grilled filet of chicken on a bed of vegetables with tamarind sauce, served on a hot plate.

VỊT – DUCK

80. Vịt quay ^f **16,90**
Crispy duck on a bed of vegetables
Crispy duck served with broccoli, carrots, red bell peppers, bamboo shoots, napa cabbage, bean sprouts, mushrooms and snow peas.
81. Vịt chua ngọt **15,50**
Sweet and sour breast of duck
Breast of duck served with carrots, fresh pineapple, bamboo shoots and red bell pepper.
82. Vịt cà ry **15,50**
Breast of duck in curry sauce
Breast of duck with eggplant, beans, potatoes, carrots and sweet potatoes in a coconut milk curry sauce.
84. Vịt nấu chao ^f **15,50**
Breast of duck with sauce of soy cream
Breast of duck with a spicy sauce of soy cream, plum wine and coconut milk with Asian salad.

MAIN COURSES

SEAFOOD

CÁ – FISH

87. **Cá chiên sả nghệ** ^{d,e} **13,50**
Fried filet of fish with lemon grass and turmeric
Fried filet of catfish with eggplant, beans, carrots and onion in a spicy sauce of lemon grass, turmeric, coconut milk and peanuts.
88. **Cá cà ry** ^d **13,50**
Filet of catfish in curry sauce
Filet of catfish with eggplant, potatoes, beans, onion, carrots and sweet potatoes in a coconut milk curry sauce.
89. **Cá lăn bột** ^d **13,50**
Sweet and sour filet of fish
Batter- fried filet of catfish on a bed of vegetables with carrots, fresh pineapple, bamboo shoots and red bell peppers in a sweet and sour sauce.
90. **Cá kho tộ** ^{d,e} **16,00**
Salmon filet in a clay pot
Filet of salmon stewed in a clay pot with a caramelized sauce and Asian salad.

TÔM – PRAWN

94. **Tôm rang me** ^b **17,00**
Prawns in tamarind sauce
Prawns in a spicy tamarind sauce, sautéed and served in a clay pot with Asian salad.
95. **Tôm nướng** ^b **18,50**
Grilled prawns
Grilled prawns served on a hot plate with rice noodles, salad, fresh herbs and nước mắm sauce.
96. **Tôm sốt cà chua** ^b **17,00**
Prawns in a clay pot
Prawns with a spicy sauce from fresh tomatoes, sautéed in a clay pot with onion, mushrooms, snow peas and spring onions, served in a clay pot.

MỰC – SQUID

101. **Mực nướng** ^d **15,00**
Grilled squid
Grilled squid served on a hot plate with rice noodles, salad, fresh herbs and nước mắm sauce.

Drinks

Non-alcoholic beverages

Water

Selters sparkling water 0.25 l.....	2,50
Selters sparkling water 0.75 l.....	5,50
Selters non-carbonated 0.25 l.....	2,50
Selters non-carbonated 0.75 l.....	5,50

Juice

Rapps apple juice 0.3 l.....	3,00
Rapps pineapple juice 0.3 l.....	3,00
Rapps „Lebensfreude Pur“ orange, apple, mango 0.3 l.....	3,00
Rapps „Rosige Zeiten“ guava, aloe vera 0.3 l.....	3,00

Spritzer (fruit juice & sparkling water)

0.3 l.....	3,00
0.5 l.....	4,00

Softdrinks

Chanh dá – homemade lemonade with ice <i>regular</i>	3,00
<i>large</i>	4,00
Nước me – homemade Tamarindo lemonade with ice <i>regular</i>	3,00
<i>large</i>	4,00
Coca Cola ^{1,2,3} 0.3 l.....	3,00
Coca Cola ^{1,2,3} 0.5 l.....	4,00
Coca Cola light ^{1,2,3,4,5} 0.3 l.....	3,00
Coca Cola light ^{1,2,3,4,5} 0.5 l.....	4,00
Fanta ² 0.3 l.....	3,00
Fanta ² 0.5 l.....	4,00
Sprite ² 0.3 l.....	3,00
Sprite ² 0.5 l.....	4,00
Bitter Lemon ⁴ 0.2 l.....	3,00
Ginger Ale ² 0.2 l.....	3,00
Tonic Water ⁴ 0.2 l.....	3,00
Bionade elderberry 0.33l.....	3,00
Bionade ginger-orange 0.33 l.....	3,00

Alcohol-free cocktails

Fruit Punch.....	6,50
(Orange juice, apple juice, lemon juice, angostura, ginger ale)	
Lemon Squash.....	6,00
(Limes, cane sugar, ginger ale)	
Magic Water.....	6,00
(Fresh lemon juice, rose lime juice, angostura, ginger ale)	

Alcohol-free beer

Clausthaler 0.33 l.....	3,00
Hefeweizen Schöffelhofer alcohol-free 0.5 l.....	4,00

Coffee ⁵

Espresso.....	2,00
Double espresso.....	3,30
Cappuccino.....	3,00
Coffee.....	2,80
Vietnamese coffee.....	4,00
served with drop filter	

Tea ⁶

Green tea	
Jasmin tea	
<i>small pot</i>	4,00
<i>large pot</i>	5,50
Fresh ginger tea	
<i>small pot</i>	4,00
<i>large pot</i>	5,50
Fresh peppermint tea	
<i>small pot</i>	4,00
<i>large pot</i>	5,50
Fresh pineapple ginseng tea	
<i>small pot</i>	4,00
<i>large pot</i>	5,50

Drinks

Alcoholic beverages

Beer

Binding pilsner on tap	
0.3 l.....	3,00
0.5 l	4,00

Saigon 0.33 l.....	4,00
Shandy (beer+lemonade) 0.3 l.....	2,70
Shandy (beer+lemonade) 0.5 l.....	4,00

Wheat brewed beer

Hefeweizen Schöffelhöfer	
“hell” - light 0.5 l.....	4,00
“dunkel” - dark 0.5 l.....	4,00

Apfelwein – Hessian cider

Rapps Meisterschoppen	
0.25 l.....	3,00
0.5 l.....	4,00

White wine Spritzer

Chardonnay + sparkling water	
0.2 l.....	4,60

White wine

Cellier des Vicomtes

Chardonnay – Vin de Pays d`Oc 2020
France / Languedoc

Vignerons Catalans, Perpignan
“Dry; light sun yellow; fresh but soft acidity. Vanilla, nut and mango aromas.”

0.2 l **5,50**
0.1 l **3,50**

Robert Weil

Riesling Q.b.A. 2019
Germany / Rheingau
Vineyard Robert Weil, Kiedrich

„Dry; light yellow colour with green overtones. Elegant, smooth acidity, distinctive aroma of apple and apricots. One of the great German Riesling wines.”

0.2 l **6,50**
0.1 l **3,50**

White wine

Heinrich Gies

Grauburgunder D.Q. 2020
Germany / Pfalz
Vineyard Heinrich Gies, Friedelsheim

„Dry, light golden yellow, elegant and resstraint creamy acidity, multifaceted aroma spectrum of green apple, seasoned almond and a restraint note of honey – a full-bodied wine with elegant verve“

0,75 l 23,00

Schloß Johannisberger Gelblack

Riesling Q.b.A. 2020
Germany / Rheingau
Schloß Johannisberger
Weingüterverwaltung, Johannisberg.

„Dry, light golden yellow, elegant fruity peach aroma. Fine, smooth acidity, harmonious. One of the great traditional german wines“

0,75 l 31,00

Rosé wine

Robert Weil

Riesling Q.b.A. 2020
Germany / Rheingau
Vineyard Robert Weil, Kiedrich,
member of VDP

„Dry, straw yellow, elegant, smooth acidity, distinctive aroma of apple, apricot an vineyard peach, earthy undertones. A classy savoury wine, an ideal wine with fish and white meat. One of the great german Riesling wines“

0,75 l 30,00

Pfälzer

Portugieser Weißherbst Q.b.A. 2019
Germany / Pfalz
Vineyard F. Hahn, Albersweiler,
südliche Weinstraße

„Semi-dry, light salmon pink, fine fresh fruity aromas of strawberry and raspberry, refreshing light acidity. A harmonious and pleasant tasting wine“

0,2 l 5,50
0,1 l 3,00

Drinks

Red Wine

Azabache

Tempranillo DOCa 2019
Spain / Rioja
Vinedos de Aldeanueva,
Aldeanueva de Ebro

„Dry, robust cherry red. A typical classic young Rioja with elegant fruit aromas of ripened cherries and plums an a soft tannin structure.“

0,2 l 5,50
0,1 l 3,50

Cellier des Vicomtes

Merlot – Vin de Pays d’Oc 2018
France / Languedoc
Vignerons Catalans, Perpignan

„Dry; dark red colour, soft harmonious tannins, fruity hints of cherry, blackberry and cassis in scent and taste. An elegant and fruity wine, gentle and charming.“

0.2 l 5,50
0.1 l 3,50

Le Pas de la Baume

Grenache – Syrah –
Vieux Carignan – Cinsault
Cotes du Rhone AC 2019

France / Rhone
Cave de Cairanne, Cairanne

„Dry; robust ruby red colour, well balanced tannins, elegant aroma ensemble of fresh red currant and strawberry as well as wild herbs and spices. Winner of several international gold medals.“

0.2 l 5,90
0.1 l 3,50
0.75 l 17,00

Masseria Altemura „Sasseo“

Primitivo i.g.t Puglia-Manduria 2020
Italy / Puglia
Torre Santa Susanna; Salento / Brindisi

„Dry; darkt ruby red colour, pleasant acidity with soft tannin, an intensive cent of plum and red fruits with delicate, spicy accents – a mellow body unfolding the taste of ripe fruit.“

0.75 l 27,00

Red Wine

Ramon Bilbao – Reserva

Tempranillo DOCa Rioja 2018

Spain / Rioja
Bodegas Ramon Bilbao S.A.,
Haro – Rioja Alta

„Dry; dark ruby red, soft, harmonious tans, ample aromas of strawberries, cassis, plums and liquorice. A great Rioja wine from one of the best producers in the region.“

0.75 l 29,50

Barolo Riserva della Casa

Barolo DOCG 2016

Italy /Piermont 1995
Nebbiolo – Cantine Marchesi di Barolo,
Gia Opera Pia, Barolo

„Dry; cherry red colour, robust yet well balanced tannis, superb aroma ensemble of cherry,plum, herbs and a trace of rose. Deep, expressive character – a great Barolo of exceptional quality from the best individual vineyards of Piemont.“

0.75 l 58,00

Vino Nobile de Montepulciano

DOCG 2018
Prugnolo Gentile (Sangiovese)

Italy / Tuscany
Azieda Agricola Nottola s.e.l.,
Montepulciano / Siena

„Dry; strong ruby red colour, robust, elegant, tannis, rich aroma spectrum of violets and cherry as well as herbs and a hint of tobacco.“

0.75 l 29,50

Drinks

Aperitif & spirits

Grappa 4cl.....	4,50
Gin 4 cl.....	4,50
Vodka 4. cl.....	4,50
Rum 4 cl.....	4,50
Plum wine 4 cl.....	4,50
Litchi wine 4 cl.....	4,50

Bamboo spirits 2 cl.....4,50

Longdrings

Cuba Libre.....7,00
(Havana Club 3 years, Coca Cola,
lime juice)

Cuba Correct.....7,00
(Havana Club 3 years, lemon
soda, lime juice)

Gin & Tonic.....7,00

Vodka Lemon.....7,00

Cocktails

Caipirinha.....7,50
(Cachaca Pitu, limes, cane sugar)

Mai Tai.....8,50
(Myer's rum, Bacardi rum, high
Proof rum, almond syrup, lemon
juice, curacao orange)

Mojito.....7,50
(Havana Club, limes, fresh mint
leaves, cane sugar, soda)

Declarable additives

- 1.contains caffeine,
- 2.contains artificial colouring,
3. contains antioxidants,
4. contains quinine,
5. contains artificial sweeteners
6. With milk protein
7. With preservative agents
8. With flavor enhancer

Declarable allergens

- a. crustaceans and derived products
- b. Eggs and derived products
- c. fish and derived products
- d. Peanut and derived products
- f. Milk and derived products
- g. nuts
- h. Sesame seeds and derived products
- i. molluscs and derived products

All prices in Euro, incl. VAT and service.

Glossar

Catfish

Catfish, which have a sweet, mild flesh, are important as food fish in North America and Asia. Named for their prominent barbels, which give the image of cat-like whiskers, they are found in primary freshwater environment.

Coconut

Coconut milk consists of the juice and the soft flesh of young Coconuts

Glass noodles

Made from a variety of starches: tapioca, mung bean or sweet potato

Green Papaya

In ripened form eaten as a fruit, the “vegetable papaya” is prepared in salads. A convincing visual portrayal of this culinary experience can be seen in the film “The scent of the Green Papaya”.

Lá lốt , Betal leaves

Piper sarmentosum, also known as a pepper leaves, a spicy wrapping for grilled rolls of beef.

Lemon grass

The intense lemon fragrance of the finely shaved blades is ideal for soups and sauces.

Lotus stems

Stems of the lotus blossom, a Vietnamese symbol of purity

Mu-Err mushrooms

Also called “cloud ears”, mostly available in dried form.

Mung beans

Little yellow beans with green skins, eaten as a vegetable and used as a basis for desserts.

Nước mắm

A fermented fish sauce, rich in proteins and vitamins (vitamin B). The basic seasoning for many great dishes, when enhanced with garlic, chili-pepper and lime-juice it makes a delicious dip.

Rau muống, water spinach

Grows everywhere there is water in abundance, e.g. in ponds or between rice paddies. Very nutritious, a medicinal plant used as a decontaminate

Rice

This Asian staple food is also processed into rice noodles or rice paper. Rice paper can be enjoyed with goi cuon as the wrapping for these delectable summer rolls. Unlike the wheat flour dough flavoured by the Chinese, the Vietnamese cha gio (Spring rolls) are wrapped in rice paper.

Soy bean cream

Made from fermented soy beans, rich in vegetable proteins

Tamarind

The sweet-sour pulp from the husk of the tropical Tamarind tree is typically used in soups and sauces.

Tofu

Made from soy beans, a good source of vegetable proteins, iron, calcium and vitamins (especially vitamin E). The basis for many vegetarian dishes.

Tongku mushrooms

Also called “fragrant mushrooms” for their dishes intensely aromatic flavour.

Turmeric

Apart from essential oils the yellow ginger contains curcumin which lends it its intense color – a typical ingredient in curry.

