



# MAI VIEN

VIETNAMESESISCHES RESTAURANT

[www.mai-vien.de](http://www.mai-vien.de)

## **Mai Viên**

Vietnamese Restaurant  
Schloßstrasse 92  
60486 Frankfurt am Main

Phone : 069-70 738 70

[www.mai-vien.de](http://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 <sup>d,e</sup> 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 <sup>d</sup> 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 <sup>d,e</sup> 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 <sup>a</sup> 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 <sup>a</sup> 5,00**  
**Steamed rice dumplings**  
Steamed rice dumplings filled with prawns. Served with stir-fried spring onion and nước mắm sauce.
- 6. Chạo tôm <sup>b</sup> 6,00**  
**Prawn-wrapped sugar cane**  
Sugar cane wrapped in minced prawn meat and served with Hoisin sauce.
- 7. Hoàn thánh chiên <sup>b</sup> 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 <sup>b,d</sup> 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 <sup>b</sup> 6,00**  
**Batter-fried prawns**  
Deep-fried prawns served with a sweet and sour sauce.

# STARTERS

## Vegetarian appetizers

15. **Chả giò chay** <sup>f</sup> 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** <sup>f,e</sup> 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** <sup>f</sup> 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** <sup>d</sup> 6,00  
**Mango salad**  
Mango salad with prawns and fresh herbs.
20. **Gỏi đu đủ** <sup>b,d</sup> 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** <sup>d</sup> 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** <sup>d</sup> 5,00  
**Chicken salad**  
Chicken with shredded cabbage, carrots, red bell peppers, fresh herbs and lime juice.
24. **Gỏi miến** <sup>d,e</sup> 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** <sup>d</sup> 6,00  
**Squid salad**  
Spicy salad with squid, cucumber, carrots, spring onions, fresh herbs and lime juice.

# STARTERS

## Soups

30. **Miến gà**<sup>a</sup> **5,50**  
**Glass noodle soup with chicken**  
Glass noodles with chicken, carrots, shitake mushrooms, bamboo shoots and spring onions.
31. **Canh chua tôm**<sup>b</sup> **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**<sup>d</sup> **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**<sup>b</sup> **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** <sup>a,d</sup> **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** <sup>a,d</sup> **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** <sup>a,b</sup> **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** <sup>d</sup> **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** <sup>d</sup> **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** <sup>a,d</sup> **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** <sup>a,d</sup> **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** <sup>d</sup> **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** <sup>b</sup> **13,00**  
**Fried Rice**  
with shrimp, egg, grilled pork and saisonal vegetables
49. **Bún Chả Hà Nội** <sup>c</sup> **13,00**  
**Grilled pork meatballs - Hanoi style**  
Served with rice noodles, salad, fresh herbs, cucumber and nước mắm-Sauce

# MAIN COURSES

## Vegetarian dishes

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

*All dishes will be served with rice.*

# MAIN COURSES

## BÒ – BEEF

60. **Bò xào sả nghệ** <sup>d,e</sup> 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** <sup>d</sup> 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** <sup>d</sup> 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** <sup>d</sup> 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 <sup>d,e</sup> **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 <sup>a,d</sup> **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 <sup>f</sup> **18,50**  
**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 <sup>f</sup> **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.

















