

Brunch Menu

(13:00 - 15:30)

✓ **Yucca Fries** with green onion oil and green onion mayonnaise €6.5⁽³⁾

Nems: traditional fried Vietnamese spring rolls with ground pork, vegetables, fresh herbs wrapped in lettuce and nước chấm (3 pcs) €9^(2,3,5)

✓ **Bitter Cubes:** aromatic coconut cube-shaped bitterballen. Recipe based on the Tom Kha Yum soup. (5 pcs) €8.50^(2,3,5)

Banh Xeo: Vietnamese crepe with vegetables, mixed salad and herbs €15 (Choice of grilled pork^(2,3,5) or ✓ crunchy roasted eggplant⁽⁵⁾)

✓ **Grilled Nappa Cabbage,** with roasted shallot ginger oil & herbs €11⁽³⁾

Roasted Cauliflower served with a poached egg and a vegan hollandaise sauce €13

Broken eggs: potato fries and crunchy roasted eggplant served with a black bean sauce and fresh herbs €10.5⁽⁵⁾

✓ **Thịt Kho Trúng:** Pork belly stewed in coconut water with a boiled egg €13⁽²⁾

Đậu Hũ Sốt Cà: Sautéed Tofu simmered in a tomato sauce, finished with fresh herbs €12

Phở Tái: The iconic vietnamese soup served with noodles, rare beef and fresh herbs €12.5⁽⁵⁾

✓ **Phở Chay:** The vegan version of the traditional Phở Tái, served with fried tofu €12.5⁽⁵⁾

✓ **Jasmine Rice** with green onion oil €3.5⁽³⁾

Japanese pancake fluffy pancake (Sweet: matcha & white chocolate sauce with red fruit €9⁽⁴⁾, or Savoury: Bacon, egg and maple syrup €9^(4,5))

✓ **Coco Mango Pudding** served with fresh mango €6⁽⁵⁾

*ask the staff if there are any specials of the day

1= NUTS
2= SHELLFISH
3 = GLUTEN
4 = LACTOSE
5 = CITRUS