

Menu

- ✓ **Yucca Fries** with green onion oil and green onion mayonnaise €6.5 ⁽³⁾
- ✓ **Sweet Potato Fries** with mango sauce €6.5 ⁽⁵⁾
Nems: traditional fried Vietnamese spring rolls with ground pork, vegetables, fresh herbs wrapped in lettuce and nuoc cham (3 pcs) €9 ^(2,3,5)
- ✓ **Bitter Cubes:** aromatic coconut cube-shaped bitterballen. Recipe based on the Tom Kha Yum soup. (5 pcs) €9.50 ^(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⁾)
- ✓ **Roasted Cauliflower** with grilled onions, tomato and an Asian hollandaise sauce
€13 ⁽⁵⁾
- ✓ **Burned Eggplant** served cold with green onion oil, vegan fish sauce caramel, green onions, crunchy seaweed and fresh Thai basil. €11.75 ^(3,5)
- ✓ **Grilled Nappa Cabbage**, with roasted shallot ginger oil and fresh herbs €11 ⁽³⁾
Poke Nachos: Crispy wonton chips topped with fresh salmon, avocado, herbs, sriracha mayonnaise and wasabi mayonnaise €20 ^(2,3,5)
Burned Mackerel Sashimi with a roasted garlic compote, smoked oil, julienne green onion and Vietnamese cilantro, and spicy chilis. €15 ^(2,5)
Octopus on the plancha served with a lime & black bean sauce, Vietnamese burned cabbage, smoked oil, fresh herbs and fried leeks €16.75 ^(2,5)
Spare Ribs served with pickled fennel slaw and aji amarillo marmalade €14.5 ^(2,3,5)
- ✓ **Jasmine Rice** with green onion oil €3.5 ⁽³⁾
**Chef's menu upon request.*

Desserts

- ✓ **Banana Coco Bread Pudding** with vanilla ice cream €6.5 ⁽⁴⁾ (+1€ vegan ice cream) ⁽³⁾
Walnut Tuile Neapolitan with blueberries in ginger syrup, whipped cream & topped with crystallized ginger €6.5 ^(1,3,4)
- Goat Cheese Cheesecake** with orange zest marmalade, fresh rosemary and cracked black pepper €7.75 ^(3,4,5)
- ✓ **Coco Mango Pudding** served with fresh mango €6 ⁽⁵⁾

1 NUTS
2 SHELLFISH
3 GLUTEN
4 LACTOSE
5 CITRUS