

b i s t r o   v i e t n a m i e n  
entre 2 rives  
\* cuisine without MSG or GMS \* ( glutamate monosodique )

- StarterS.** 8.50 €
- \* **Ha Kao** / steamed shrimps dumplings / 4 pces\*\*\*
  - \* **Ha Kao Végétarien** / steamed vegetarian dumplings / 4 pces\*\*\*
  - \* **Banh Bot Loc** / steamed vietnamese tapioca cake, pork, shrimps / 4pces\*\*\*
  - \* **Banh Nam** / steamed vietnamese flat rice cake, shrimps / 4 pces\*\*\*
  - \* **Cha Gio** / fried vegetarian spring rolls / 4 pces\*\*\*
  - \* **Cha Gio** / fried spring rolls chicken, carrot, oignon, mushroom / 3 pces.
  - \* **Goi Buoi** / pomelo salad, soy, lettuce, shrimps.
  - \* **Goi Du Du** / green papaya salad, grilled shrimps
  - \* **Goi Cuon** / spring rolls / chicken, shrimps, lettuce, soy / 2 pces.
  - \* **Banh Cuon** / steamed rice rolls / pork, mushroom / 2 pces.
  - \* **Xoi Nep** / steamed sticky rice, pork lemongrass saucisse.

- Main CourseS.** 12.50 €
- \* **Pho** / tender beef noodles soup.
  - \* **Hu Tieu Xao** / rice noodles wok **Végétarien** / with **beef** or **shrimps** ( pls. be specific )
  - \* **Banh Xeo** / crispy vietnamese crepe / pork, shrimps / only served at dinner and on saturdays
  - \* **Banh Xeo Végétarien** / crispy vietnamese crepe / only served at dinner and on saturdays
  - \* **Bo Bun** / vietnamese stir-fry beef on rice vermicelli and vegetables.
  - \* **Bun Cha** / grilled pork on rice vermicelli and vegetables.
  - \* **Bo lui** / grilled lemongrass beef skewers, rice, vegetables.
  - \* **Ga lui** / chicken skewers marinated with saté and coconut milk, rice, vegetables
  - \* **Tom Lui** / grilled shrimps skewers, rice, vegetables .

+ **Today Special :** 12.50 €

- DessertS** 7.00 €
- \* **Litchees** / fruits in light sirup, no preservatives, no additives.
  - \* **Combo candied fruits** / nougat, ginger, camquat.
  - \* **Coconut Pearls** / tapioca round cake, peanuts, grated coconut / 2 pces.
  - \* **Banana Rolls** / chocolate sauce / 3 pces.
  - \* **Che Chuoi** / banana, tapioca pearls, coconut milk.
  - \* **Che Dau Hu** / vietnamese soy pudding, ginger syrup.
  - \* **Fresh Fruits Salad** / pineapple, apple, kiwi fruit, mango.
  - \* **Iced Mochi** / mango, green tea, coconut, sakura.
  - \* **Ice Cream & Sorbets** / green tea, coconut, mango, litchi.

**Lunch Only : Menu 16€50 : 1 Starter\*\*\* + 1 Main Dish or 1 Main Dish + 1 Dessert**  
choice Starters\*\*\* / Main Dish & Dessert your choice.

**Lunch & Dinner : Menu Tasting 25€00 : 1 Starter + 1 Main Dish + 1 Dessert**  
your choice / no restriction.

**Hours: Monday - Saturday**  
12h00 to 15h30 ( Last Order 14h30 )  
19h00 to 23h30 ( Last Order 22h15 )

\* bovine & ovine meat : Origine : FR – Breed: FR – Slaughter: FR \*

**CREDIT CARD PAYMENT FROM 15 Euros.**  
Payments accepted : cb – visa – mastercard - ticket restaurant

### **DrinkS**

* <b>Sodas</b> / ice tea / coca /coca 0 / coca light / sprite / orangina /	3.50 €
* <b>Minérale Water</b> / volvic, vittel, badoit, san pellegrino 50 cl / 100cl	4.00 € / 7.00 €
* <b>Soy Milk</b> / hot or iced.	4.00 €
* <b>Coconut Juice</b> ./ served with its pulp.	5,00 €
* <b>Café Da</b> / iced coffe.	5,00 €
* <b>Café Sua Da</b> / iced coffee with milk.	5,50 €
* <b>Beer Heineken.</b>	5.50 €
* <b>Beer Saigon Import vn</b> ( ex BGI brasserie générale indochinoise ).	6.00 €

### **CocktailS & FruitS JuicE**

* <b>Punchs</b> / rum, guava, mango...	7.00 €
* <b>Fruit Juice</b> / guava, mango...	4.00 €

### **TeaS & CoffeeS**

* <b>Jasmin Tea.</b>	3.00 €
* <b>Ginger Tea.</b>	3.00 €
* <b>Green Tea.</b>	3.00 €
* <b>Coffee or Decaf.</b> ( add 0,50 € milk noisette)	2.50 €
* <b>Coffee high lands</b> / Vietnam.	3.00 €

### **WineS & ChampagneS.**

( Great thanks to **Jean Marc DECARRA** Sommelier, Nîmes for wines selection )

#### **Red Wines.**

* <b>E.Guigal</b> / Côtes du Rhône.	28.00 €
* <b>Mas Haut Buis</b> / Languedoc.	28.00 €
* <b>Les Milets</b> / Reuilly.	28.00 €
* <b>Mille et une nuit</b> / St Chinian./ Organic wine.	37.00 €
* <b>Le Rabault</b> / Sancerre.	37.00 €
* <b>Château Faget</b> / St Estèphe..	37.00 €
* <b>Château Montgrand Milon</b> / Pauillac	37.00 €
* <b>Château Saint Pierre</b> / Lalande Pomerol.	39.00 €
* <b>Château Ferran</b> / Pessac Léognan..	44.00 €

#### **White Wines.**

* <b>Le Rimonet</b> / Quincy.	28.00 €
* <b>E. Guigal</b> / Cotes du Rhône.	28.00 €
* <b>La Chatellenie</b> / Sancerre.	37.00 €

#### **Rosé Wines.**

* <b>E. Guigal</b> / Côtes du Rhône.	28.00 €
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#### **Selected Wines of the Month.**

* <b>Glass 15 cl.</b>	5.00 €
* <b>Carafe 50 cl.</b>	10.00 €
* <b>Red, White or Rosé</b> / Cépage wine or AOC.	

#### **Champagne.**

* <b>Baron Fuente</b> / Charly sur Marne. 37.5 cl. / 75 cl.	25.00 € / 45.00 €
<b>Glass 17 cl.</b>	12.00 €

### **LiquorS & SpiritS**

* <b>Manzana Verde</b>	10.00 €
* <b>Bas Armagnac</b> / Domaine de JAUREY – LABERDOLIVE 4cl.	15.00 €