

STARTERS

1. Chả Giò Túi ^{a,f} ... 6,00

Crispy deep-fried vegetarian spring rolls

2. Chả Giò Mini (6 pcs.) ^{a,f,i} ... 6,00

Crispy mini spring rolls filled with vegetables, served with a mild dipping sauce

3. Tôm Chiên (4 pcs.) ^{a,b,c,f} ... 7,50

Crispy tempura prawns, served with dipping sauce

4. Gỏi Cuốn (Summer Rolls)

Fresh rice paper rolls filled with rice noodles, lettuce, and fresh herbs. Your choice of:

- Prawns ^{a,b,f} ... 8,50
- Duck ^{a,f} ... 8,50
- Salmon ^{a,d,f} ... 8,50
- Vegetables ^{a,f} ... 8,00
- Tofu ^{a,f} ... 8,00

5. Đậu Nành Nhật (Edamame) ^f ... 6,50

Steamed young soybeans, lightly salted

6. Bánh Hấp (Dumplings) ^{f,i}

Delicate steamed dumplings with filling of your choice:

- Há Cảo (Prawns) ^{a,b,f} ... 7,50
- Gyoza (Chicken) ^{a,f,i} ... 7,50
- Veggie (Vegetables) ^{a,f,i} ... 7,50
- Combo (Mix) ^{a,b,f,i} ... 8,50

7. Hoàn Thành (Wan Tan 4 pcs.) ^{a,f,i} ... 7,50

Crispy fried dumplings filled with beef, served with dipping sauce

8. Cánh Gà ^{a,f,i} ... 7,50

Crispy baked chicken wings, served with a mild dipping sauce

9. Chả Giò Giấy (2 pcs.) ^{a,f,i} ... 7,50

Two crispy spring rolls with chicken and vegetables fillings

10. Gà Xiên Saté (3 pcs.) ^{a,e,f} ... 7,50

Three marinated chicken skewers with peanut sauce

11. Bánh Bao Mềm (Bao Bao 2 pcs.) ... 9,00

Soft steamed buns with filling of your choice:

- Crispy chicken, coleslaw, mayonnaise ^{a,c,f,j}
- Crispy tofu, Sriracha, lettuce ^{a,f,j}

12. Bò Lá Lốt (4 pcs.) ^{f,i} ... 7,50

Grilled beef wrapped in betel leaves – aromatic and full of flavor

13. Bơ Chiên (Avocado Chiên) ^a ... 6,00

Crispy on the outside, soft and creamy on the inside

14. Khoai Lang Chiên ... 6,50

Crispy fried sweet potatoes, lightly salted

15. Khai Vị Đặc Biệt (for 2 people) ^{a,b,c,f,i} ... 26,00

Appetizer platter featuring six popular specialties: Mini spring rolls, tempura prawns, wontons, chicken wings, chicken skewers, and Bò Lá Lốt

SALADS

20. Gỏi Xoài

Fresh mango salad with herbs, lime juice, and roasted peanuts. Choice of:

- Prawns ^{b,e} ... 10,00
- Chicken ^e ... 9,00

21. Salad Trộn

Light mixed salad with homemade dressing. Choice of:

- Chicken ^{ij} ... 9,00
- Vegetarian ^j ... 8,00



SOUPS

30. Súp Chua Cay ^{i,f} ... 6,00

Vegetarian soup with mixed vegetables in a hot and sour broth

31. Súp Gà Miến ^{a,f,i} ... 6,50

Clear chicken soup with glass noodles, lightly seasoned

32. Súp Hoàn Thành ^{a,f,i} ... 6,50

Spicy broth with wontons filled with meat and vegetables

33. Súp Đậu Hũ ^{a,f,i} ... 6,00

Light broth with tofu, vegetables, and glass noodles

34. Tôm Chua Cay Nước Dừa ^{a,b,f,i} ... 7,00

Spicy and sour coconut broth with prawns

35. Gà Chua Cay Nước Dừa ^{a,f,i} ... 7,00

Spicy and sour chicken soup in a rich coconut milk broth

CHICKEN DISHES

Served with rice

40. Gà Curry Đỏ^{fi} ... 15,00

Red curry with coconut milk, delicately seasoned and combined with fresh seasonal vegetables
41. Gà Curry Vàng^{fi} ... 15,00

Mild yellow curry with coconut milk and crisp vegetables
42. Gà Hoisin^{a.fi} ... 15,00

Sweet and savory hoisin sauce served with stir-fried vegetables
43. Gà Đậu Phộng^{a.e.fi} ... 15,00

Creamy, nutty peanut sauce, perfectly paired with vegetables
44. Gà Dầu Hàu^{a.fi} ... 15,00

Bold umami oyster sauce with seasonal vegetables
45. Gà Kiểu Móng Cọ^{fi} ... 16,00

Strongly spiced Mongolian-style chicken with fresh vegetables
46. Gà Xào Sả^{fi} ... 16,00

Refined with lemongrass, bell peppers, spring onions, and basil. Aromatic and well-balanced.

BAKED CHICKEN

Served with rice

50. Gà Chiên Curry Đỏ^{a.fi} ... 16,00

Red curry with coconut milk, delicately seasoned with tender seasonal vegetables
51. Gà Chiên Curry Vàng^{a.fi} ... 16,00

Mild yellow curry with coconut milk and selected vegetables
52. Gà Chiên Sốt Chua Ngọt^{a.fi} ... 16,00

Fruity, sweet and sour sauce, harmoniously blended with tender vegetables

CRISPY CHICKEN

Served with rice

60. Gà Giòn Curry Đỏ^{a.fi} ... 17,00

Creamy red curry with coconut milk and seasonal vegetables
61. Gà Giòn Curry Vàng^{a.fi} ... 17,00

Mild yellow curry with coconut milk and fresh vegetables
62. Gà Giòn Sốt Chua Ngọt^{a.fi} ... 17,00

Fruity sweet and sour sauce, gently spiced and served with tender vegetables

BEEF

Served with rice

70. Bò Curry Đỏ^{fi} ... 16,50

Red curry with coconut milk, boldly spiced and served with seasonal vegetables
71. Bò Curry Vàng^{fi} ... 16,50

Mild yellow curry with coconut milk and fresh vegetables
72. Bò Hoisin^{a.fi} ... 16,50

Sweet and savory hoisin sauce, served with stir-fried vegetables
73. Bò Đậu Phộng^{a.e.fi} ... 16,50

Creamy peanut sauce with a nutty aroma, paired with selected vegetables
74. Bò Dầu Hàu^{a.fi} ... 16,50

Rich umami oyster sauce served with seasonal vegetables
75. Bò Kiểu Móng Cọ^{fi} ... 17,50

Mongolian-style beef, intensely seasoned and stir-fried with fresh vegetables
76. Bò Xào Sả^{fi} ... 17,50

Prepared with lemongrass, bell peppers, scallions, and basil. Bold in flavor and refreshingly balanced



DUCK

Served with rice

80. Vịt Curry Đỏ ^{fi} ... 18,00

Red curry with coconut milk, aromatic and served with crisp seasonal vegetables

81. Vịt Curry Vàng ^{fi} ... 18,00

Mild yellow curry with a selection of fresh vegetables

82. Vịt Hoisin ^{a,fi} ... 18,00

Rich hoisin sauce with pan-fried vegetables

83. Vịt Đậu Phộng ^{a,e,fi} ... 18,00

Creamy peanut sauce with a gentle nutty flavor and fresh vegetables

84. Vịt Chua Ngọt ^{a,fi} ... 18,00

Balanced sweet and sour sauce with stir-fried vegetables

85. Vịt Dầu Hầu ^{a,fi} ... 18,00

Hearty umami oyster sauce, finely balanced and served with selected vegetables

BLACK TIGER PRAWNS

Served with rice

100. Tôm Curry Đỏ ^{b,fi} ... 22,00

Spicy red curry with coconut milk, enriched with aromatic heat and tender vegetables. Full-bodied in flavor

101. Tôm Curry Vàng ^{b,fi} ... 22,00

Creamy yellow curry with delicate seasoning and selected vegetables. Mild and harmonious

102. Tôm Hoisin ^{a,b,fi} ... 22,00

Sweet and savory hoisin sauce with stir-fried wok vegetables. Bold and smooth on the palate

103. Tôm Đậu Phộng ^{a,b,e,fi} ... 22,00

Creamy peanut sauce with deep nutty flavor and tender vegetables. Well-rounded and gently spiced

104. Tôm Dầu Hầu ^{a,b,fi} ... 22,00

Spicy umami sauce gently blended with fine vegetables. Elegant and well-balanced finish

TOFU

Served with rice

90. Cà Ri Đỏ Chay ^{fi} ... 14,00

Vegetarian red curry with coconut milk and a selection of fresh vegetables

91. Cà Ri Vàng Chay ^{fi} ... 14,00

Vegetarian yellow curry with coconut milk and crisp garden vegetables

92. Hoisin Chay ^{a,fi} ... 14,00

Vegetarian option in a sweet and savory sauce with stir-fried vegetables

93. Đậu Phộng Chay ^{a,e,fi} ... 14,00

Creamy vegetarian peanut sauce with a nutty touch, served with wok-fried vegetables

94. Dầu Hầu Chay ^{a,fi} ... 14,00

Vegetarian umami sauce, harmoniously refined with seasonal vegetables

SQUID

Served with rice

110. mực Dầu Hầu ^{a,fi,n} ... 21,00

Spicy umami sauce paired with fresh seasonal vegetables. Bold and expressive flavor

111. mực Xào gừng ^{fi,n} ... 21,00

With ginger, scallions, and fresh vegetables. Spicy and subtly refined with gentle heat



SALMON

Served with rice

120. Cá Hồi Curry Đỏ^{d,f,i} ... 23,50

Red curry with coconut milk and seasonal vegetables. Juicy texture with a well-rounded flavor
121. Cá Hồi Curry Vàng^{d,f,i} ... 23,50

Mild yellow curry with coconut milk and fresh vegetables. Balanced and delicate aroma
122. Cá Hồi Dầu Hầu^{a,d,f,i} ... 23,50

Umami oyster sauce combined with seasonal vegetables. Deep and full in flavor

TUNA

Served with rice

130. Cá Ngừ Curry Đỏ^{d,f,i} ... 24,00

Tuna in red curry with coconut milk and vegetables, aromatically spiced with a touch of heat
131. Cá Ngừ Curry Vàng^{d,f,i} ... 24,00

Tuna in mildly seasoned yellow curry with seasonal vegetables. Subtle and refined character
132. Cá Ngừ Dầu Hầu^{a,d,f,i} ... 24,00

Tuna in umami oyster sauce, accompanied by fresh vegetables. Clear yet calm taste

CLASSICS

140. Mì Xào

Stir-fried noodles with vegetables, mildly seasoned and cooked in the wok

- Your choice of:
- Chicken^{a,c,f,i} ... 16,00

◦ Prawns^{a,b,c,f,i} ... 19,50

◦ Duck^{a,c,f,i} ... 19,00

◦ Vegetables^{a,c,f,i} ... 15,00

◦ Tofu^{a,c,f,i} ... 15,00

150. Cơm Chiên

Gebratener Reis mit Ei, locker gerührt und aromatisch im Geschmack

- Your choice of:
- Chicken^{a,c,f,i} ... 16,00

◦ Prawns^{a,b,c,f,i} ... 19,50

◦ Duck^{a,c,f,i} ... 19,00

◦ Vegetables^{a,c,f,i} ... 15,00

◦ Tofu^{a,c,f,i} ... 15,00

C'EST LA VIETNAM SPECIALS

160. Udon Xào

Stir-fried Udon noodles with crisp vegetables, finished with a savory Teriyaki sauce

- Choice of:
- Beef^{a,f,i} ... 19,00

◦ Prawns^{a,b,f,i} ... 21,00

◦ Tofu^{a,f,i} ... 18,00

◦ Vegetables^{a,f,i} ... 18,00

161. Vịt Bát Bửu (8 Treasures)^{a,f,i} ... 23,00

Crispy roasted duck on colorful wok-fried vegetables, in a richly spiced sauce made with eight selected ingredients from Vietnamese cuisine

162. Thập Cẩm Xào^{a,b,f,i} ... 23,00

Beef, chicken, prawns, and fresh vegetables, stir-fried in aromatic Vietnamese-style umami sauce



JAPANESE RAMEN NOODLE SOUPS

163. Ramen Vịt ^{a,c,f,g,i} ... 18,00

Spicy broth with crispy duck, tender vegetables, and egg. Rich in flavor with a bold finish

164. Ramen Tôm ^{a,b,c,f,g,i} ... 19,50

Prawn broth with Black Tiger prawns, refined with vegetables, scallions, and egg.
Balanced and aromatic

165. Ramen Chay ^{a,c,f,g,i} ... 17,00

Vegetarian miso broth with tofu, wakame, fresh vegetables, and egg.
Gentle in taste and well-rounded in aroma



TRADITIONAL VIETNAMESE CUISINE

170. Phở Bò ^{a,f,i} ... 18,50

Aromatic rice noodle soup with beef, fresh herbs, and onions. Served in traditional Vietnamese style

171. Phở Gà ^{a,f,i} ... 18,50

Light rice noodle soup with chicken, herbs, and scallions. Classically seasoned with a clean taste

172. Phở Đậu ^{a,f,i} ... 18,50

Vegetarian noodle soup with tofu, rice noodles, and fresh vegetables. In an aromatic vegetable broth with Vietnamese herbs

173. Bún Bò Nam Bộ ^{a,f,i} ... 18,50

Rice noodles with sautéed beef, salad, fresh herbs, and aromatic Vietnamese house sauce.
Finished with a touch of lime

174. Bún Gà ^{a,f,i} ... 18,50

Rice noodles with grilled chicken, salad, herbs, and homemade Vietnamese sauce.
With a fine hint of lime

175. Bún Đậu ^{a,f,i} ... 18,50

Rice noodles with crispy fried tofu, vegetables, and Vietnamese herbs. Served with a hearty Vietnamese-style sauce and fresh lime

BOWLS

Sushi rice, avocado, mango, cucumber, bell pepper, wakame salad, nori, sesame, mayonnaise, Teriyaki sauce



180. Salmon Bowl ^{a,d,f,g,j,k} ... 16,00

with salmon

181. Tuna Bowl ^{a,d,f,g,j,k} ... 18,00

with tuna

182. Chicken Bowl ^{a,c,f,g,j,k} ... 15,00

with crispy chicken

183. Veggie Bowl ^{a,f,g,j,k} ... 14,00

with marinated tofu

CRUNCHY SUSHI ROLLS 10 PCS.

Fried rolls with unagi sauce and mayonnaise

200. Sake Crunchy ^{a,d,f,g,j,k} ... 11,00

Salmon, avocado

201. Kami Roll Crunchy ^{a,f,g,j,k} ... 11,00

Surimi, Avocado

202. Ebi Crunchy ^{a,b,f,g,j,k} ... 11,00

Cooked prawns, avocado, cream cheese

203. Salmon Crunchy ^{a,d,f,g,j,k} ... 13,00

Salmon, avocado, mango, cream cheese

204. Tuna Crunchy ^{a,d,f,g,j,k} ... 13,00

Tuna, avocado, baby asparagus, cream cheese, tobiko

205. Tempel Crunchy ^{a,b,d,f,g,j,k} ... 15,00

Salmon-tuna-prawns, avocado,
baby asparagus, cream cheese

206. Monk's Crunchy ^{a,f,g,j,k} ... 12,00

Mixed vegetables, cream cheese, sesame



INSIDE OUT ROLLS 8 PCS.

Fish-filled: wrapped in fish roe / sesame

Vegetable-filled: wrapped in sesame

207. Kamo Rolls ^{a,f,k} ... 8,00

Duck with cucumber, sesame

208. California Rolls ^{a,f,g,j,k} ... 8,00

Surimi, avocado, cucumber, tobiko

209. Salmon Cream ^{a,d,f,g,j,k} ... 9,00

Salmon, avocado, cream cheese, tobiko

210. Atlantic Rolls ^{a,d,f,g,j,k} ... 9,00

Tuna, avocado, cream cheese, sesame

211. Spicy-Tuna I.O ^{a,d,f,g,j,k} ... 10,00

Tuna, scallion, cucumber,
spicy chili sauce, tobiko

212. Spicy-Salmon I.O ^{a,d,f,g,j,k} ... 10,00

Salmon, avocado, scallion,
spicy chili sauce, tobiko

213. Blacks Tiger Tempura ^{a,f,g,j,k} ... 9,00

Tempura prawns, cream cheese,
avocado, mango, tobiko & sesame

214. Rucola Rolls I.O ^{a,f,g,j,k} ... 8,00

Avocado, cucumber, cream cheese, sesame,
wrapped with arugula

215. Avo. Creams I.O ^{a,f,g,j,k} ... 8,00

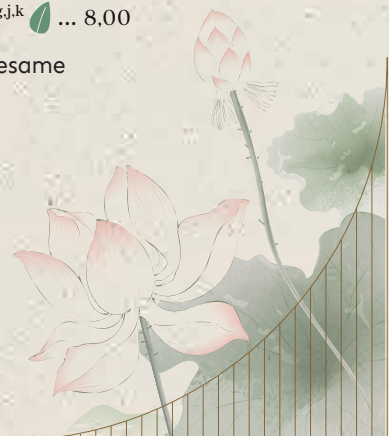
Avocado, cream cheese, sesame

216. Kappa Creams I.O ^{a,d,f,g,j,k} ... 8,00

Cucumber, cream cheese, sesame

217. Mango Cream I.O ^{a,f,g,j,k} ... 8,00

Fresh mango, cream cheese, sesame



NEW STYLE INSIDE OUT RAINBOW ROLLS 8 PCS.

All special rolls refined with unagi sauce, sesame, wrapped with fish or vegetables

218. Moon Moon ^{a,d,f,g,j,k} ... 14,00

Surimi, avocado, cucumber, arugula, cream cheese, wrapped with salmon

219. Tiger & Salmon Rolls ^{a,b,d,f,g,j,k} ... 14,00

Prawns, mango, avocado, cream cheese, wrapped with salmon

220. Red & Pink's ^{a,b,d,f,g,j,k} ... 16,00

Tempura prawns, avocado, cucumber, mayo, tobiko, wrapped with salmon & tuna

221. Moon Light ^{a,d,f,g,j,k} ... 16,00

Surimi, avocado, mango, cucumber, mayo, wrapped with salmon & tuna

222. White Lotus ^{a,b,d,f,g,j,k} ... 15,00

Tempura prawns, cucumber, cream cheese, wrapped with avocado & salmon

223. Salmon & Rucola ^{a,d,f,g,j,k} ... 14,00

Salmon, avocado, cucumber, cream cheese, sesame, wrapped with arugula

224. Shaolin Monk's Rolls ^{a,f,g,j,k} ... 14,00

Mango, arugula, cucumber, cream cheese, wrapped with avocado



FLAMBEED SUSHI 8 PCS.

Wrapped with flambéed fish, refined with unagi sauce

225. Flambéed Salmon ^{a,b,d,f,g,j,k} ... 16,00

Tempura prawns, avocado, cream cheese, tobiko, flambéed salmon

226. Vulcano Tuna ^{a,d,f,g,j,k} ... 16,00

Surimi, avocado, cream cheese, flambéed tuna with tobiko topping

227. Fireworks, Tuna-Salmon ^{a,b,d,f,g,j,k} ... 17,00

Tempura prawns, avocado, cream cheese, tobiko, flambéed tuna-salmon

228. Craw Daddy ^{a,d,f,g,j,k} ... 16,00

Surimi, avocado, mango, cucumber, mayo, wrapped with salmon-tuna



MAKI-SUSHI 6 PCS.

Rolled in nori, filled with rice, fish or vegetables

229. Avocado ^{a,f,k} ... 5,00

230. Oshinko ^{a,f,k} ... 5,00

Pickled radish

231. Kappa ^{a,f,k} ... 5,00

Cucumber

232. Sake Maki ^{a,d,f,k} ... 6,00

Salmon

233. Tekka Maki ^{a,d,f,k} ... 6,00

Tuna

234. Ebi Maki ^{a,d,f,k} ... 6,00

Cooked prawn

235. Sake Avo. Maki ^{a,b,f,k} ... 6,00

Salmon, avocado

236. Surimi Maki ^{a,b,f,k} ... 6,00

Crab meat



NIGIRI 2 PCS.

Rice

237. Sake ^{a,d} ... 6,00

Salmon

238. Maguro ^{a,d} ... 6,00

Tuna

239. Ebi ^{a,b} ... 6,00

Prawn

240. Tobiko ^{a,d} ... 7,00

Fish roe

241. Surimi ^{a,b} ... 6,00

Crab meat

NEW STYLE NIGIRI 2 PCS.

Rice-Fish

242. Salmon Flambeed ^{a,d} ... 8,00

Flambéed salmon

243. Tuna Flambeed ^{a,d} ... 8,00

Flambéed tuna



SASHIMI 8 PCS.

*In Japanese cuisine, sashimi represents the purest form of sushi.
The fish and seafood are served raw and without rice, depending on your taste*

244. Salmon Sashimi ^{d,f} ... 18,00

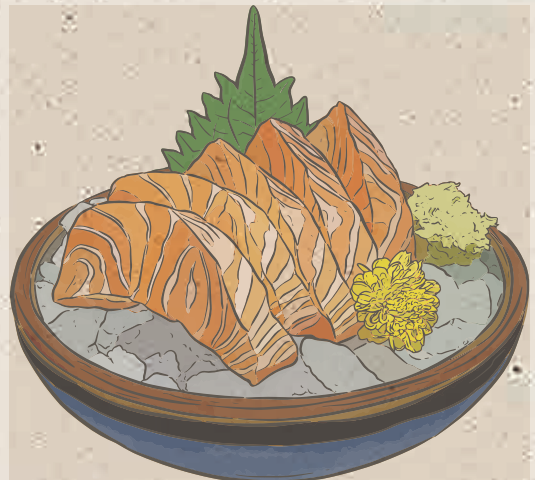
Salmon on wakame salad, with wild herb salad

245. Tuna Sashimi ^{d,f} ... 18,00

Tuna on wakame salad, with wild herb salad

246. Salmon-Tuna Sashimi ^{d,f} ... 20,00

Salmon and tuna on wakame salad, with wild herb salad



DESSERTS

300. Chuối Chiên ^{a,g} ... 8,00

Crispy fried banana in batter, finished with honey

301. Xôi Xoài ... 10,00

Sweet sticky rice with fresh mango, topped with coconut milk

302. Mochi Kem ^{a,g} ... 7,00

Three flavors of mochi ice cream. Daily selection served on an ice plate

303. Bánh Cam ^{g,h,f} ... 8,00

Sticky-sweet rice balls filled with red bean paste, coated in golden toasted sesame seeds

304. Đĩa Tráng Miệng ^{a,g} ... 22,00

For 2 people
Selected Vietnamese sweets to share with fruit, sticky rice, mochi, and surprise elements





“Merci beaucoup badaibling”



cestlavietnam.badaibling



cestlavietnam.badaibling

All dishes may contain glutamate!

Available without flavor enhancer upon request!

If you have any questions about allergens and ingredients that cause intolerance,
Please contact our staff.

ADDITIVE LABELING (according to German Food Regulation)

1	Contains color	9	Contains sweetener	A – Cereals containing gluten	H – Nuts (Tree nuts)
2	Contains preservative	10	Contains a source of phenylalanine	B – Crustaceans	I – Celery
3	Contains antioxidant	11	Contains sugars and sweeteners	C – Eggs	J – Mustard
4	Contains flavor enhancer	12	Contains caffeine	D – Fish	K – Sesame seeds
5	Sulfurized	13	Contains quinine	E – Peanuts	L – Sulphur dioxide / Sulphites
6	Blackened	14	Contains milk protein	F – Soy	M – Lupins
7	Waxed	15	Contains caffeine (more than 150 mg/l)	G – Milk (incl. lactose)	N – Molluscs
8	Contains phosphate				