

Vietnam starter

- 326 *Cha gio* 6,20 €
Portion of Vietnamese spring rolls stuffed with pork meat, Soya beans and morels, served with Hanoi dip.
- 327 *Bo la lot* 6,20 €
Courageously, spiced beef rolled into betel leaves, with a salad of rice – noodles and fresh herbs served with ginger- garlic dip.
- 328 *Cha Ca* 6,10 €
5 pieces of backed fish – Chili – ball with served with cucumber – spring onions spicy sauce
- 332 " *Quynh potpourri* " for 2 person. 22,40 €
A potpourri of the most popular appetizers served on Kantok. Of Vietnamese spring rolls, baked Butterfly Shrimps, and fish brochettes a hearty " Yam Wun Sen " salad.
Served with appropriate dipping sauces.

Vietnam soup

- 342 *Canh ca* 5,90 €
Sweet - sour fish soup with tomatoes, pineapple, fresh coriander, soya sprouts, dill, lemon juice and chili
- 343 *Mien Ga* 5,90 €
Mien glass noodles with chicken-meat, bamboo sprouts and coriander
- 344 *Pho Bo „national soup Vietnam"* 6,20 €
Broad rice-noodles with beef cilantro stripes, boiled with anise - lemongrass- cinnamon
Improved with coriander, spring onions and basil

Classics from Vietnam

- 306 *Goi cuon* 6,90 €
Fresh lucky rolls filled with prawn, egg, rice noodles and salad served with Hoisin sauce.

Thailand starter

- 320 **Satay Gai** 6,10 €
5 chicken kebabs marinated in lemon grass, served with peanut sauce
- 321 **Poh Piard Tord** 5,90 €
4 crispy spring rolls filled with glass noodles, vegetables and prawn, served with plum dip
- 322 **Won Ton Tord** 5,70 €
5 crispy fried won tons filled with chicken and Asian herbs, served with a spicy sweet – sour dip
- 331 **Gung Tord Pak Kiauw "Overture"** 7,50 €
Panko fried Butterfly shrimp on hearty green salad, seductive with a lime - Palm sugar dressing, Tomatoes, cucumbers and plenty of Asian herbs prepared in
- 325 **„Hoa Quynh“ Selection** one person 11,40 €
335 for two person 19,50 €
An opulent plurality of starters of “satay gai”, „tord man pla“ vegetarian spring rolls, and won ton tord with them applicable dip sauces

Thailand Soup

- 340 **Tom Kha Gai** 5,90 €
Coconut milk soup with mushrooms and chicken, improved with lemon grass and ginger
- 341 **Tom Yam Gung**  6,20 €
Thai prawn soup with galangal, lemon grass and lime leaves.

Salad from Thailand

- 300 **Yam Ped**  7,60 €
Exquisite salad of delicately roasted duck breast with limes, shallots and rain forest mango slices
- 301 **Lab Gai**  7,20 €
Salad of shallots & Thai-herb flavoured chopped chicken breast
- 303 **Yam Wun Sen**  8,50 €
Spicy glass noodle salad with prawns, shallots, Thai chillies, elephant ear mushrooms, celery and a hint of chopped chicken
- 304 **Som Tam Talay**  9,70 €
Crunchy green papaya strips with shrimp, scallops, squid, tomato, in a slightly spicy lime sauce, Served with green beans, chopped peanuts.

Vietnam main course

Chicken

- 502 *Thit Ga Xao Gia* 13,60 €
Stir-fried hash chicken with bean sprouts and improved dark Soya sauce, ginger and lime leaf
- 503 *Thit Ga Xao Mien* 13,20 €
Stir-fried chicken with glass noodles, morel and spring onion, alluring flavored with soya-, oyster and fish sauce
- 514 *Thit Gà Xào Xa-Chanh* 13,60 €
Thin strips of chicken in the wok fried, vividly flavored with lime leaves, lemon grass and Qyster-, fish and soy sauce.

Beef

- 504 *Pho xao thit Bo* 13,50 €
Fried rice noodle with chopped beef and vegetable, spring onions, fresh coriander
- 505 *Thit Bo Xao Gung xa òt* 14,60 €
Wok-fried beef with vegetables , ginger, lemongrass , chili, spicy aromatic with fish and soy sauce.
- 515 *Thit Bo Dau Den "terrific"* 14,60 €
Spicy beef strips combined with Hoi Sin sauce, pea pods, Paprika and chili strips, baby corn and cashews.

Specialty from Hanoi

- 506 *Thit Bo xao Rau Muong*  14,60 €
Vietnamese water - spinach with beef oyster- and black soya sauce, pepperoni and garlic

Duck

- 507 *Vit chien - Rau xao* 16,90 €
Roast duck breast on mixed vegetable and amply coriander
- 508 *Vit Xao Mang Mien*  16,90 €
Roasted duck with glass noodles and young bamboo , mushrooms , pepperoni , green onions, rounded with of soy , oyster and fish sauce.

Fish / Seafood

- 509 *CÀ Tom Muc Xao Rau* 17,60 €
Fillet of Pangasius fish, prawns, sepia, mixed vegetable and amply ginger and garlic
- 510 *Mien Xao Tom Tuong-OT* 16,90 €
Wok – Shrimps with glass noodles, vegetable in a Chili – Lime – paste.
- 511 *Tom Xao Cai Dau Hao* 17,70 €
Fine Pacific - fried prawns with "Pak Choi" in the wok, ensnared with coriander and soy delicious oyster sauce

Thailand main course

Duck

- 400 *Bamee Pad Pet Yang* 16,90 €
Fried egg noodles with crispy half duck and fresh vegetables.
- 401 *Geang Koa Ped Krob*  16,90 €
Chunks of roast duck cooked with red Thai curry and litchi, bamboo
- 402 *Ped Grob Pat Sot Thua !!! Brilliant!!!* 16,90 €
Fragrant fried wok vegetables with homemade peanut sauce on top a crispy half duck.

Chicken

- 410 *Gai Pat Met Ma Muang* 13,50 €
Stir-fried chicken with elephant ear mushrooms, cashews and spring onions, Mushrooms and peppers in a light oyster-soy sauce.
- 411 *Gai Preow Wan* 13,50 €
Stir-fried chicken breast glazed in a sweet & sour sauce with pineapple, tomato, cucumber
- 412 *Massaman Gai* 13,60 €
Thai massaman curry with chicken, onions, potato and coconut milk.
- 413 *Gaeng Kiau Wan Gai*  13,60 €
Chicken curry with a base of green Thai curry and coconut milk, bamboo, Thai aubergine
- 414 *Geang Kari Gai* 13,60 €
Chicken curry with mild, yellow Thai curry and potato, pineapple
- 415 *Chu Chi Gai*  13,60 €
Chicken curry in a cream red Thai coconut milk Curry, with paprika, zucchini lemon leaves
- 417 *Kao Soi* 13,60 €
Traditional egg noodles in a yellow coconut milk curry with exquisite peanuts, Chicken breast fine on top, crispy noodles, cucumber and chopped Delicates chopped onion crust.

Beef

- 420 *Nua Pat Prik Thai Onn* 14,60 €
Thinly sliced beef rump, stir-fried with fresh red Thai curry and a hint of green peppercorns
- 421 *Nua Kratiem Prik Thai* 14,60 €
Gewoktes beef on vegetables, spiced with plenty of garlic, oyster sauce.
- 423 *Penang Nua*  14,60 €
Quick fried beef in cream curry coconut milk and kaffir lime leaves
- 424 *Pat Nua Prig Thai Dam* 14,60 €
Wok-fried beef, luring Oyster sauce with cracked black pepper, something roughly chopped vegetables and cilantro.

Fish / Seafood

- 465 *Gung Nam Prik Pao !! famous !!* 17,80 €
King prawns in an intensive , roasted chili paste with gewokt crunchy vegetables, finished with kaffir lime leaves and Thai basil
- 442 *Sen Lek Pat Thai* 16,20 €
Fried rice noodles with king prawns, soybean sprouts, peanuts, tofu and egg
- 443 *Gaeng Gung Zapparod*  18,90 €
Spicy red prawn coconut milk curry with pineapple,
- 450 *Pla Chu Chi*  15,80 €
Fish filet in spicy Chu chee curry sauce, vegetables peppers, zucchini and kaffir limes leave
- 461 *Lachs Yarnng Geang Kiauw Pak*  17,50 €
Crisp vegetables floating served in green curry coconut milk , top of tender , grilled salmon steak
- 452 *Pla Lard Prik*  19,50 €
A whole roast Dorade fish, with sweet-spicy glaze, kafir limes leave
- 453 *Pla Yarnng* 16,70 €
Grilled Zander filet with chili, sour tamarind sauce and fresh wok vegetable
- 463 *Ho Mok Pla !! Enjoy fireworks!!* 18,50 €
Thai steamed fish- flan with coconut and Thai curry, this subtle basil and coconut milk sauce.



= hot



= very hot

All our dishes are freshly prepared. You can choose if you like it mild, medium or hot.

<< Specialties >>

- 470 *Curry Sampler*  for 2 Pers. p. P. 17,50 €
for 1 Pers. 19,90 €
- Three elaborate Thai curries: beef, fish and vegetable
- 471 *Gaeng Kou Piset*  17,90 €
- Red Thai Curries with prawn, beef and chicken served with Thai beans, Thai aubergine and zucchini
- 473 *Pad Krapao Gai Kai Dao*  16,70 €
- Minced chicken breast with beans , chili , seasoned with racy krapao (Fire basil) on top a fried egg .
This is one of the favorite dishes many Thais and is a classic of traditional street food

Dessert:

- 600 *Gluei Tod oder Zapparot Tord* 5,60 €
- Baked banana or pineapple with vanilla ice-cream
- 601 *Thailändische Kokosnuss – baked balls* 5,60 €
- Thai – coconut – ball baked
- 602 *Gluei Naam Gatih* 4,90 €
- Banana in coconut milk, improved with palm-sugar
- 603 *Frische exotische Früchte* 5,20 €
- Exotic Fruit with melted orange chocolate dip
- 604 *Mixed ice cream* (Mango Crème fraiche, vanilla, chocolate) 3,90 €
- 605 *„Kao Nieu Ma Muang“* 5,70 €
- Steamed coconut – jasmine sticky rice with sliced mango
- 606 *Espresso Kem* 3,90 €
- Espresso with vanilla ice crème
- 607 *Banana Split Classics* 4,80 €
- Fresh banana with vanilla ice-cream, chocolate sauce and whipped cream

*Meal is not only pure food intake:
„It is a high life art*

Subject to alteration of prices.

Vegetarian

Starter

- 610 *Poh Pia Pak Tord* 4,90 €
6 crispy spring rolls filled with glass noodles, vegetables, served with plum dip, salad
- 611 *Pak Tord Krob* 4,80 €
Crispy baked vegetable served with a creamy peanut - sauce.

Salad

- 615 *Xà lach voi ca chua* 5,50 €
Lettuce with cucumber, Asia mint, fresh coriander and a spicy tomato sauce
- 616 *Som Tam*  6,20 €
Firm green papaya slits with chili, garlic, peanuts and a marinade of spicy lime sauce.

Soups

- 620 *Tom Kha Pak Hed* 5,60 €
Coconut milk soup with mushrooms, improved with lemon grass and ginger
- 622 *Canh Chua dau phu* 5,60 €
Spicy Hot - tofu soup with vegetables, Champignon, with lemongrass, kaffir lime leaves, galangal.

Entree

- 625 *Gaeng Kiau Wan Phak*  12,70 €
Mild-spicy green curry from young vegetables, boiled in coconut milk
- 633 *Bamee Pat Phak* 10,80 €
Fried egg noodles with bite-resistant vegetables seasoned with soy sauce.
- 627 *Pat Phak Ruam Mit Het* 11,80 €
Stir-fried, fresh root and leafy vegetables with glazed light Oystersauce.
- 628 *Guytau Pat Pak Sukiyaki*  11,20 €
Fried rice noodles with al dente vegetables, egg, enchanted with a refined tofu beans - sauce.
- 629 *Gia xao Dau Phu* 10,90 €
Wok fried bean sprouts, tofu, ginger, spring onions in a soy-oyster sauce with garlic
- 630 *Rau Muong Xao Toi „Morning Glory“* 12,20 €
Vietnamese water - spinach with oyster- and black soya sauce, pepperoni and garlic
- 631 *Dau Phu Chua Ngot* 11,70 €
Seared tofu in a delicate sweet-sour sauce, with sweet pineapple, cucumber, tomatoes, flavored with coriander, spring onions.
- 632 *Geang Kari Phak* 12,70 €
Mild yellow coconut curry with vegetables, pineapple and tomatoes and potato. Roasted onion flakes on top.