

## Vietnam starters

326 **Cha gio** 9,60 €

Vietnamese spring rolls stuffed with pork, bean sprouts and morels, served with Hanoi dip

327 **Bo la lot** 9,60 €

Savory beef rolled in betel leaves, rice-noodle-salad and fresh herbs,  
served with a ginger-garlic dip

332" **Quynh potpourri " for 2 people. 28,90 €**

A potpourri of our most popular appetizers served on Kantok: Vietnamese spring rolls, baked butterfly shrimp, and Wonton with a hearty "Yam Wun Sen" salad; served with matching dipping-sauces

306 **Goi cuon** 9,90 € **summer rolls**

Rice paper rolls filled with prawn, egg, rice noodles and a herb salad, served with Hoisin sauce

## Thailand starters

320 **Satay Gai** 9,20 €

chicken kebabs, marinated with lemon grass, served with peanut sauce

321 **Poh Piard Tord** 10,70 €

4 crispy spring rolls filled with glass noodles, vegetables and prawn, served with plum dip

322 **Won Ton Tord** 9,30 €

5 crispy fried won tons filled with chicken and Asian herbs, served with a spicy-sweet-sour dip

## Vietnam soups

342 **Canh ca** 7,60 €

Sweet-sour fish soup with tomatoes, pineapple, fresh cilantro,  
bean sprouts, dill, lemon juice and chili

343 **Mien Ga** 7,60 €

Mien glass noodles with chicken, bamboo sprouts and cilantro

344 **Pho Bo „national soup Vietnam“** Starter 7,60 €  
**Super Bowl** 14,80 €

Broad rice-noodles with beef and cilantro, boiled with anise, lemongrass and cinnamon,  
topped with spring onion and basil

## Thailand soups

340 **Tom Kha Gai** 7,90 €

Coconut milk soup with mushrooms and chicken, refined with lemon grass and ginger

341 **Tom Yam Gung** 8,50 €

Prawn soup with galangal, lemon grass and lime leaves

## Salads from Thailand

300 **Yam Ped**  10,70 €

Exquisite salad of delicately roasted duck breast and mango slices, with tomatoe, spring onion, cilantro, shallots and lime

301 **Lab Gai** 10,60 €

Salad of finely chopped chicken breast with shallots and herbs

303 **Yam Wun Sen** 11,90 €

Spicy glass noodle salad with prawns, chopped chicken breast, shallots, chilies and elephant ear mushrooms

304 **Som Tam Talay**  12,90 €

Crunchy julienne of green papaya with shrimp and squid, tomato, green beans and chopped peanuts in a slightly spicy lime sauce

## Chicken main courses

### Chicken Vietnam

503 **Thit Ga Xao Mien** - 16,70 €

Stir-fried chicken with glass noodles, morels and spring onion, deliciously flavored with soy-, oyster- and fish sauce

514 **Thit Gà Xào Xa-Chanh** 17,90 €

Thin strips of wok fried chicken, vividly flavored with lime leaves, lemon grass and oyster-, fish and soy sauce

### Chicken Thailand

410 **Gai Pat Met Ma Muang** 17,90 €

Stir-fried chicken with elephant ear mushrooms, peppers, cashews, spring onion and mushrooms in a light oyster- soy sauce

411 **Gai Preow Wan** 17,90 €

Stir-fried chicken breast glazed with a sweet & sour sauce with pineapple, tomato and cucumber

412 **Massaman Gai** 17,90 €  
Massaman curry with chicken, onions, potato and coconut milk

413 **Gaeng Kiau Wan Gai**  16,90 €  
Green chicken curry with bamboo and Thai aubergine

415 **Chu Chi Gai**  17,90 €  
Red chicken curry with peppers, zucchini and lime leaves

417 **Kao Soi** 17,90 €  
Traditional rice noodles in a yellow coconut milk curry topped by chicken breast and peanuts, crispy noodles, chopped onion and cucumber

### Beef Vietnam

504 **Pho xao thit Bo** 17,90 €  
Fried rice noodles with chopped beef and vegetables, spring onion, fresh, cilantro

515 **Thit Bo Dau Den** „Grandios“ 19,50 €  
Beef strips with Hoi Sin Sauce, pea pods, paprika and chili, corn on the cob and cashew nuts

506 **Thit Bo xao Rau Muong** 19,50 €  
Vietnamese water-spinach with beef, oyster- and black soy sauce, pepperoni and garlic

### Beef Thailand

420 **Nua Pat Prik Thai Onn**  19,70 €  
Thinly sliced beef rump, stir-fried with fresh red Thai curry and green peppercorns

421 **Nua Kratiem Prik Thai** 19,70 €  
Wok fried beef on vegetables, spiced with plenty of garlic and oyster sauce

**Penang Nua**  19,70 €  
Creamy beef curry with beans, peppers, carrots and chillies, lime leaves lend freshness

## Duck Vietnam

507 **Vit chien – Rau xao** 21,90 €

Roast duck breast on mixed vegetable with plenty of cilantro

508 **Vit Xao Mang Ot** 21,90 €

Roasted duck with glass noodles and young bamboo, mushrooms, pepperoni, green onions,  
Rounded off with soy-, oyster and fish sauce

## Thailand

400 **Bamee Pad Pet Yang** 21,90€

Fried egg noodles with half a crispy duck breast and fresh vegetables



401 **Geang Koa Ped Krob** 22,60 €

Pieces of roasted duck, cooked with red Thai curry, lychee and bamboo

402 **Ped Grob Pat Sot Thua !!! Brilliant!!!** 22,90 €

Fragrant wok fried vegetables with homemade peanut sauce, topped with half a crispy duck

## Specialities

470 **Curry Sampler** for 2 Pers. p. P.23,30 €  
for 1 Pers. 24,90 €

Three elaborate Thai curries: beef, fish and vegetable

477 **Pad King Nua**  19,90 €

Stir-fried beef with ginger, morels, peppers and spring onion, oyster sauce

476 **Penang Uthai**  **Party on a plate!** 22,80 €

Trio of shrimp, chicken and beef in a delicate ISAN curry sauce, refined with lime leaves, served with a mix of zucchini, corn on the cob, mushrooms, broccoli, peppers and MuErr mushrooms

## Fish / Seafood

### Vietnam

509 **CÀ Tom Muc Xao Rau** 19,90 €

Filet of Pangasius fish with prawns and sepia, served with mixed vegetables and plenty of ginger and garlic

511 **Tom Xao Cai Dau Hao** 20,90 €

Fine Pacific-fried prawns, fried in the wok with pak choi, cilantro, soy- and oyster sauce

### Thailand

442 **Sen Lek Pat Thai** 18,90 €

Fried rice noodles with king prawns, bean sprouts, peanuts, tofu and egg

443 **Gaeng Gung Zapparod**  20,90 €

Spicy red prawn curry with pineapple, chillies and peppers, lime leaves and basil pepp it up

461 **Lachs Yarng Geang Kiauw Pak**  19,90 €

Crisp vegetables served in a green curry, topped by a tender salmon steak

452 **Pla Lard Prik**  21,80 €

A whole roasted Dorade with a sweet-spicy glaze, crisp vegetables and kafir limes leaves

453 **Pla Yarng King** 19,90 €

Grilled Zander filet with chili fresh ginger, sour tamarind sauce and fresh wok vegetables

463 **Ho Mok Pla !!Fireworks!!**  20,50 €

Steamed fish filet with red coconut curry, cabbage, pepers and egg, rounded off with fresh Thai basil

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

# Vegetarian

## Starter

609 **Poh Pia Pak Tord** 8,50 €  
crispy spring rolls filled with glass noodles and vegetables, served with plum dip and a little salad


611 **Pak Tord Krob** 8,50€  
Crispy baked vegetable served with a creamy peanut - sauce.

616 **Som Tam**  10,70 €  
Thinly sliced green papaya with chili, garlic and peanuts in a spicy lime sauce

620 **Tom Kha Pak Hed** 7,80 €  
Coconut milk soup with mushrooms and crispy vegetables, refined with lemon grass and ginger

## Entrée

4420 **Sen Lek Pad Thai** 16,90 €  
Original Thai rice noodles fried in a wok with vegetables and tofu, finely seasoned with tamarind

625 **Gaeng Kiau Wan Pak**  17,50 €  
Mild-spicy green curry from young vegetables, boiled in coconut milk

633 **Bamee Pat Phak** 15,90 €  
Fried egg noodles with crispy vegetables, seasoned with soy sauce  
(Can also be prepared with rice- or glass noodles)

627 **Pat Pak Ruam Mit Het** 16,20 €  
Stir-fried root and leafy vegetables, glazed lightly with oyster sauce

630 **Rau Muong Xao Toi „Morning Glory“** 16,90 €  
Vietnamese water - spinach with oyster- and black soy sauce,  
chillies and garlic

631 **Dau Phu Chua Ngot** 15,20 €  
Baked tofu in sweet and sour sauce, sweet pineapple, cucumber and tomatoes, refined with coriander and  
spring onion

632 **Geang Kari Phak** 17,50 €  
Mild yellow coconut curry with vegetables, pineapple, tomatoes and potato

## Dessert:

600 **Gluei Tod oder Zapparot Tod** 7,60 €  
Baked banana or pineapple with vanilla ice-cream

601 **Thailändische Kokosnuss – Bällchen gebacken** 8,40 €  
Deep fried coconut balls

602 **Melting heart** 10,90 €  
Baked chocolate tart with a soft center, with Cointreau bananas

605 **Kao Nieu Ma Muang“** 10,90 €  
Steamed sticky coconut rice with freshly sliced mango

603 **Espresso Kèm** 4,60 €  
Espresso with vanilla ice cream

608 **Mochi Mango** 8,20 €  
This desert is made of glutinous rice with a filling of mango ice cream and coconut milk

607 **Roti „Phumisak .“Thai Palatschinken“** 8,20 €

Straight from the Giant Wok: Sweet, homemade roti, fried in egg,  
with a tempting palm sugar sauce  
+ 1 Scoop of milk caramel ice cream. . . 2,00

# A meal is not purely intake of food, it is a life art

All main dishes will be served with rice.

Subject to alteration of prices.