

## Vietnam starters

- 326 **Cha gio 6,90 €**  
Vietnamese spring rolls stuffed with pork, bean sprouts and morels, served with Hanoi dip
- 327 **Bo la lot 6,90 €**  
Savory beef rolled in betel leaves, rice-noodle-salad and fresh herbs, served with a ginger-garlic dip
- 332" **Quynh potpourri "** **for 2 people. 22,90 €**  
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

## Vietnam soups

- 342 **Canh ca 6,50 €**  
Sweet-sour fish soup with tomatoes, pineapple, fresh cilantro, bean sprouts, dill, lemon juice and chili
- 343 **Mien Ga 6,40 €**  
Mien glass noodles with chicken, bamboo sprouts and cilantro
- 344 **Pho Bo „national soup Vietnam“** **Starter 6,60 €**  
**Super Bowl 12,20 €**  
Broad rice-noodles with beef and cilantro, boiled with anise, lemongrass and cinnamon, topped with spring onion and basil

## Classics from Vietnam

- 306 **Goi cuon 7,60 €**  
Rice paper rolls filled with prawn, egg, rice noodles and a herb salad, served with Hoisin sauce

## Thailand starters

- 320 **Satay Gai 7,50 €**  
5 chicken kebabs, marinated with lemon grass, served with peanut sauce
- 321 **Poh Piard Tord 8,90 €**  
4 crispy spring rolls filled with glass noodles, vegetables and prawn, served with plum dip
- 322 **Won Ton Tord 6,90 €**  
5 crispy fried won tons filled with chicken and Asian herbs, served with a spicy-sweet-sour dip

## Thailand soups

340 **Tom Kha Gai 6,50 €**  
Coconut milk soup with mushrooms and chicken, refined with lemon grass and ginger

341 **Tom Yam Gung 6,50 €**  
Prawn soup with galangal, lemon grass and lime leaves

## Salads from Thailand

300 **Yam Ped  8,50 €**  
Exquisite salad of delicately roasted duck breast and mango slices, with tomatoe, spring onion, cilantro, shallots and lime

301 **Lab Gai  8,10 €**  
Salad of finely chopped chicken breast with shallots and herbs

303 **Yam Wun Sen  9,20 €**  
Spicy glass noodle salad with prawns, chopped chicken breast, shallots, chilies and elephant ear mushrooms

304 **Som Tam Talay  10,30 €**  
Crunchy julienne of green papaya with shrimp and squid, tomato, green beans and chopped peanuts in a slightly spicy lime sauce

## Vietnam main courses

### Chicken

503 **Thit Ga Xao Mien - 14,50 €**  
Stir-fried chicken with glass noodles, morels and spring onion, deliciously flavored with soy-, oyster- and fish sauce

514 **Thit Gà Xào Xa-Chanh 15,50 €**  
Thin strips of wok fried chicken, vividly flavored with lime leaves, lemon grass and oyster-, fish and soy sauce

### Beef

504 **Pho xao thit Bo 15,50 €**  
Fried rice noodles with chopped beef and vegetables, spring onion, fresh, cilantro

515 **–Thit Bo Dau Den „Grandios“ 17,90 €**  
Beef strips with Hoi Sin Sauce, pea pods, paprika and chili, corn on the cob and cashew nuts

506 **Thit Bo xao Rau Muong 17,20 €**  
Vietnamese water-spinach with beef, oyster- and black soy sauce, pepperoni and garlic

## Duck

- 507 **Vit chien – Rau xao** 18,50 €  
Roast duck breast on mixed vegetable with plenty of cilantro
- 508 **Vit Xao Mang Ot** 18,50 €  
Roasted duck with glass noodles and young bamboo, mushrooms, pepperoni, green onions,  
Rounded off with soy-, oyster and fish sauce

## Fish / Seafood

- 509 **CÀ Tom Muc Xao Rau** 18,90 €  
Filet of Pangasius fish with prawns and sepia, served with mixed vegetables  
and plenty of ginger and garlic
- 511 **Tom Xao Cai Dau Hao** 19,20 €  
Fine Pacific-fried prawns, fried in the wok with pak choi, cilantro,  
soy- and oyster sauce

## Thailand main course

### Duck

- 400 **Bamee Pad Pet Yang** 18,50 €  
Fried egg noodles with half a crispy duck breast and fresh vegetables
- 401 **Geang Koa Ped Krob** 18,50 €  
 Pieces of roasted duck, cooked with red Thai curry, lychee and bamboo
- 402 **Ped Grob Pat Sot Thua !!! Brilliant!!!** 19,20 €  
Fragrant wok fried vegetables with homemade peanut sauce, topped with half a crispy duck

### Chicken

- 410 **Gai Pat Met Ma Muang** 15,90 €  
Stir-fried chicken with elephant ear mushrooms, peppers, cashews, spring onion and  
mushrooms in a light oyster- soy sauce
- 411 **Gai Preow Wan** 15,90 €  
Stir-fried chicken breast glazed with a sweet & sour sauce with pineapple, tomato and cucumber

- 412 **Massaman Gai** 15,90 €  
Massaman curry with chicken, onions, potato and coconut milk
- 413 **Gaeng Kiau Wan Gai**  15,90 €  
Green chicken curry with bamboo and Thai aubergine
- 415 **Chu Chi Gai**  15,90 €  
Red chicken curry with peppers, zucchini and lime leaves
- 417 **Kao Soi** 15,90 €  
Traditional rice noodles in a yellow coconut milk curry topped by chicken breast and peanuts, crispy noodles, chopped onion and cucumber

## Beef

- 420 **Nua Pat Prik Thai Onn**  17,90 €  
Thinly sliced beef rump, stir-fried with fresh red Thai curry and green peppercorns
- 421 **Nua Kratiem Prik Thai** 17,90 €  
Wok fried beef on vegetables, spiced with plenty of garlic and oyster sauce
- 423 **Penang Nua**  17,90 €  
Creamy beef curry with beans, peppers, carrots and chillies, lime leaves lend freshness

## Fish / Seafood

- 442 **Sen Lek Pat Thai** 16,90 €  
Fried rice noodles with king prawns, bean sprouts, peanuts, tofu and egg
- 443 **Gaeng Gung Zapparod**  18,90 €  
Spicy red prawn curry with pineapple, chillies and peppers, lime leaves and basil pepp it up
- 461 **Lachs Yarng Geang Kiauw Pak**  17,90 €  
Crisp vegetables served in a green curry, topped by a tender salmon steak
- 452 **Pla Lard Prik**  19,50 €  
A whole roasted Dorade with a sweet-spicy glaze, crisp vegetables and kafir limes leaves

453 **Pla Yarng 16,90 €**  
Grilled Zander filet with chili, sour tamarind sauce and fresh wok vegetables

463 **Ho Mok Pla !!Fireworks!! 18,50 €**   
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.

### Specialities

470 **Curry Sampler** **for 2 Pers. p. P. 19,90 €**  
**for 1 Pers. 22,90 €**  
Three elaborate Thai curries: beef, fish and vegetable

477 **Pad King Nua**  **18,30 €**  
Stir-fried beef with ginger, morels, peppers and spring onion, oyster sauce

476 **Penang Uthai Party on a plate! 19,90 €**   
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

### Dessert:

600 **Gluei Tod oder Zapparot Tod 6,90 €**  
Baked banana or pineapple with vanilla ice-cream

601 **Thailändische Kokosnuss – Bällchen gebacken 7,20 €**  
Deep fried coconut balls

602 **Melting heart 8,90 €**  
Baked chocolate tart with a soft center, with Cointreau bananas

603 **„Kao Nieu Ma Muang“ 9,90 €**  
Steamed sticky coconut rice with freshly sliced mango

604 **Espresso Kèm 3,90 €**  
Espresso with vanilla ice cream

608 **Mochi Mango 6,90 €**  
This desert is made of glutinous rice with a filling of mango ice cream and coconut milk

# 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.

# Vegetarian

## Starter

- 610 **Poh Pia Pak Tord** 5,90 €  
8 crispy spring rolls filled with glass noodles and vegetables, served with plum dip and a little salad
- 611 **Pak Tord Krob** 5,70 €  
Crispy baked vegetable served with a creamy peanut - sauce.
- 616 **Som Tam**  8,20 €  
Thinly sliced green papaya with chili, garlic and peanuts in a spicy lime sauce
- 620 **Tom Kha Pak Hed** 6,10 €  
Coconut milk soup with mushrooms and crispy vegetables, refined with lemon grass and ginger

## Entrée

- 4420 **Sen Lek Pad Thai** 13,90 €  
Original Thai rice noodles fried in a wok with vegetables and tofu, finely seasoned with tamarind
- 625 **Gaeng Kiau Wan Pak**  14,90 €  
Mild-spicy green curry from young vegetables, boiled in coconut milk
- 633 **Bamee Pat Phak** 12,90 €  
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** 13,20 €  
Stir-fried root and leafy vegetables, glazed lightly with oyster sauce
- 630 **Rau Muong Xao Toi „Morning Glory“** 12,90 €  
Vietnamese water - spinach with oyster- and black soy sauce,  
chillies and garlic
- 631 **Dau Phu Chua Ngot** 12,20 €  
Baked tofu in sweet and sour sauce, sweet pineapple, cucumber and tomatoes, refined with coriander and spring onion
- 632 **Geang Kari Phak** 14,90 €  
Mild yellow coconut curry with vegetables, pineapple, tomatoes and potato