

VIETNAM FUSION

STARTERS | MÓN KHAI VỊ

Vietnamese summer roll | Gỏi Cuốn Mùa Hè CHF 13.50
with cooked Aargauer carrots, parsley, Chinese cabbage and wasabi mayonnaise

Beef salad | Salad Thịt Bò CHF 21.50
with lettuce, walnuts, coriander, chili served with melted raclette cheese on toast

MAIN COURSES | MÓN CHÍNH

Crispy duck breast Aargau style | Ưc vịt Chiên Giòn Kiểu Aargau CHF 42.00
on teriyaki sauce, served with sesame spaetzle and fried pak choi

Vietnamese soup with homemade noodles | Súp Việt Với Mì Tươi Thủ Công CHF 39.00
Swiss shrimps, vegetables, peppermint, king oyster mushroom and swiss cheese
„Belper Knolle“

Ricepan | Cơm Chảo CHF 31.00
with vegetables, poached egg and baked tofu with herbal swiss cheese from Glarus

DESSERT | MÓN TRÁNG MIỆNG

Emmental meringues CHF 14.00
coconut-sesame whipped cream, green tea ice cream and mango sauce

Lychee buzz | Kem Vải CHF 13.00
Whipped lychee sorbet with organic carrot brandy from Aargau