

CHEZ NHAN

VIETNAMESE DELI

**Whenever possible we prepare your dishes
in vegan or glutenfree version.**

**In case of allergies & intolerances our service
staff will be happy to advise you!**

**At lunchtime a rich buffet of freshly prepared
asian dishes from CHF 19.50**

ALL DISHES ALSO TO TAKE AWAY!!!

Origin of meat:

Chicken - Beef - Pork | Switzerland

Duck | China

Prawns - Fish | Vietnam

All prices incl. 7.7% MwSt.

**VORSPEISE -
STARTERS**

**CANH -
MINI SUPPE**



CANH - MINI SUPPE

As an appetizer or side dish:

BO - Beef broth with beef slices • 10.50

GA - Chicken broth with chicken breast • 10.50

TOM - Chicken broth with prawns, Pak Choy vegetables & mushrooms • 10.50

CHAY - Vegan broth with tofu, mushrooms & seaweed • 10.50 (v)

TOM KHA GAI

Coconut milk soup with chicken or tofu, chinese cabbage & mushrooms • 10.50



GOI - SMALL SALAD

GA - Chicken salad with herbs, squeezed lime juice, roasted peanuts, fried onions & raw onion • 14.50

XOAI - Green mango salad with herbs, fish sauce, lime juice & prawns • 15.50

HOANH THANH CHIEN

Crispy WAN TAN filled with chicken • 14.50

HACAO - DIM SUM

Steamed rice-tapioca cakes filled with prawns • 14.50



BANH MI - VIETNAMESE SANDWICH

Traditional sandwich stuffed with pickles, cucumber, spring onion, coriander chili & special sauces

BANH MI GA - Sandwich with BBQ chicken • 15.00

BANH MI XA XIU - Sandwich with BBQ pork • 15.00

BANH MI BO - Sandwich with BBQ beef • 15.00

BANH MI CHAY - Sandwich with BBQ mushroom or with BBQ Tofu • 15.00 (v)

BANH MI HEO QUAY - Sandwich with crispy baked pork • 17.50

BANH MI VIT CHIEN - Sandwich with crispy BBQ duck • 17.50



Side dish /

A mix of potato & sweet potato + 8.00

RAU MUONG XAO TOI

Vietnamese water spinach with garlic • 14.50

CHA GIO VIETNAM

Homemade spring rolls with chicken & prawns or vegetables, nuoc cham sauce

4 Pieces • 14.50

7 Pieces • 24.50

GA XIEN

Chicken skewers with peanut sauce • 14.50

BANH UOT BO

Steamed rice roll dumplings with lemongrass beef, mint, cucumber, pickles, soy sauce

4 Pieces • 14.50

7 Pieces • 24.50



GOI CUON - FRISCHE SOMMERROLLE

Classic vietnamese rolls with rice paper, rice noodles, salad, soybean sprouts & mint

- Prawns • 7.00
- Chicken • 7.00
- Beef • 8.50
- Salmon, ginger and pineapple • 8.50
- Tofu & coconut • 7.00
- Sweet potatoe, mixed salad & edamame (v) • 8.50
- Planted pork, mix-salad, mint (v) • 8.50

Saucen / Nuoc Mam Sauce, Peanutsauce, Hoisin Sauce, Vegan-Soya



BONG HE XAO TOI

Chives Flower with mushroom & garlic • 14.50



BANH CUON TOM

Steamed rice roll filled with prawns, mint, cucumber, pickles, nuoc cham sauce

4 Stück • 14.50

7 Stück • 24.50

or with Tofu (v) 4 pieces • 14.50 / 7 pieces • 24.50



HAI SAN CHIEN GION

Fish crispy, calamari, shrimps with garlic-mayo

• 14.50

BANH KHOT

Crispy rice flour cake with turmeric, mashed soy-bean, salad, mint, cucumber, pickles, nuoc cham sauce prawns or tofu & mushrooms (v)

4 Pieces • 15.50

7 Pieces • 25.50



CUON HEO QUAY

Crispy baked & traditionally marinated pork, rolled in Japanese ricepaper with cucumber & onion. In addition Hoisin peanut sauce

4 Pieces • 16.50



MIXED WRAPS AND ROLLS

(for 2 people or as starters)

2 Banh Cuon Tom with shrimps

2 Wantan chicken

1 Sommer roll with sweet potatoes, mixed salad & edamame

2 Hacao – Dimsum

2 Spring rolls with chicken & prawns

2 Spring rolls with vegetables

2 Chicken skewers

Normal • 45.00

Vegan (v) • 40.00

**THE BOWLS
ARE ALWAYS REFINED
WITH SAUCE & LOTS
OF FRESH HERBS.
VIETNAMESE LIKE
TO EAT IN BOWLS,
FROM COLD TO WARM
CHOOSE YOUR
«VIETNAM-BOWL»**

GREEN BOWLS



BO LA LOT – BEEF IN PEPPER LEAF

Marinated beef in pepper leaf, fresh herbs, cucumber, pineapple, rice noodles • 28.50

BO BUN – RICE NOODLE SALAD

Mixed salad, crispy spring rolls, lemongrass beef or tofu, vinegar, mint, soybean sprouts, cucumber, peanuts, nuoc cham sauce
Soy sauce dressing (v) • 26.50

XA LAT CHAY – POWERFOOD SALAD

Mixed salad, avocado, rocket salad, cucumber, edamame, sweet potato fries, cashew nuts & olive oil dressing (v) • 24.00

GOI DU DU – PAPAYA SALAD

Green papaya, grilled prawns or tofu, tomatoes, fresh asian herbs, sesame seeds, peanuts, nuoc cham sauce • 24.50

XA LAT GA XIEN – CHICKEN SKEWERS SALAD

Mixed salad, chicken skewers, tomatoes, peanut dressing • 25.50

Choose your side dish:

Jasmine rice / Whole grain rice +1.50 / Rice noodles +1.50

CA HOI XA LAT – GRILLED SALMON SALAD

Mixed salad, grilled salmon, rocket salad, apple, tomatoes, black sesame seeds, nuoc cham sauce with ginger • 27.50

Choose your side dish:

Jasmin rice / Whole grain rice +1.50 / Baguette +1.50

XA LAT BO LUC LAC – BEEF SALAD

Mixed salad, beef, rocket, tomatoes, onions, black sesame seeds with olive oil & mint dressing • 31.50

Choose your side dish:

Jasmin rice / Whole grain rice +1.50 / Baguette +1.50

VIETNAM WOK - HOT RICE BOWLS



COM TO – RICE BOWLS

Choose your rice:

Jasmine rice / Wholegrain rice +1.50 / Fried rice +2.50

Choose your dish:

BO – BEEF

- Beef with mild yellow curry, vegetables • 26.50
- Minced beef with leek, mushrooms, green beans, chilli • 26.50
- Beef with water spinach in oyster sauce • 26.50
- Spicy beef with vegetables & chop suey sauce • 26.50

CHAY – VEGI

- Fried tofu with soybean sprouts & chives blossom (v) • 24.50
- Lemongrass tofu, chili (v) • 24.50
- Planted Pork with mixed vegetables (v) • 24.50
- Beetroot balls with mushrooms, soybean sprouts & chives blossom (v) • 24.50

GA – CHICKEN

- Crispy chicken thigh, vegetables, fried egg • 26.50
- Ginger chicken with caramel sauce, vegetables • 26.50
- Chicken chop suey with vegetables, chili • 26.50
- Chicken with thai basil • 26.50

TOM – PRAWNS

- Prawns with choi sum vegetables in ginger Sauce • 26.50
- Green pepper with prawns in caramel Sauce • 26.50
- Prawns - Satay with onions, leek • 26.50
- Prawns with tamarin sauce • 26.50

VIETNAM WOK - HOT NOODLES BOWLS

MI XAO – NOODLE BOWLS

Choose your noodle:

Reisbandnudel / Eiernudel / Glasnudel
/ Konjak-Nudel / Udon-Nudel

Choose your meat side dish:

- Chicken • 26.50
- Beef • 26.50
- Prawns • 26.50
- Tofu (v) • 24.50
- Vegetables (v) • 22.50



MI KHO SAIGON

Steamed egg noodles with garlic soy sauce with “XA XIU” pork, prawns, choisum vegetables, chives, bean sprouts and a bowl of soup from meat broth • 29.50



SUPPEN - SOUP

OHHH ! PHO BO DAC BIET - PHO BEEFS SPECIAL

Rice noodles in traditional beef broth soup with 100g beef slices & slow cooked beef short rib
• 31.50
On request with egg yolk +2.00



OHHH ! PHO SAIGON

After original southern vietnamese recipe, our traditional Saigon rice noodle soup served with fresh herbs, refined with chives & onions. Accompanied by a plate of soybean sprouts, thai basil, lime, hoisin & chili sauce

BO - Beef • 26.50

GA - Chicken • 26.50

VIT - Duck • 28.50

CHAY - Tofu or Planted Chicken & vegetables (v) • 24.50

Only vegetables (v) • 22.50

On request vegan broth (v)

BUN BO HUE

Lemongrass soup with rice vermicelli noodles, beef, seasoned with paprika powder & shrimp paste, served with a plate of salad, soybean sprouts, mint & lime • 26.50
Additional beef short ribs +6.00

CANH BUN - CREVETTEN NUDELSUPPE

Chopped prawns, rice noodles, tomatoes, water spinach and tofu (diced and baked) with shrimp paste, mint, coriander & lime • 25.50



CHAO - RICE SOUP

Vietnamese rice soup made from grilled red jasmine rice, ginger and chicken broth. Served with a plate of salad with fresh herbs, soybean sprouts, fresh ginger

GA - Chicken • 26.50

CÀ - Fish • 26.50

BO - Beef (minced) • 26.50

TOM KHA GAI-NHAN'S THAI FAVORITE

Coconut milk soup with Chinese cabbage, mushroom, rice. Chicken / beef / shrimps • 26.50
Tofu or planted chicken (v) • 26.50

TOM YUM BASILIKUM

Thai Coconut-Basil Soup with mushroom, rice
Chicken / beef / shrimps • 26.50
Tofu or planted chicken (v) • 26.50

BANH CANH - UDON NOODLE SOUP

GA - Chicken, mushrooms, seaweed & ginger • 26.50

TOM - Shrimps, seaweed & mushrooms • 26.50

CHAY - Vegan with vegetables, tofu broth & mushrooms (v) • 24.50

MADAME NHAN'S SPECIAL

-

OUR HOUSE SPECIALITIES



CA CHIEN GION

Crispy Dorade fish with fine ginger fish sauce, sweet cabbage and rice

• 31.50



BO NE

The popular Vietnamese street-food 200g juicy sirloin-steak, an egg and topped with fresh herbs. Served on a hot iron plate and lit on fire with brandy (flambéed) • 34.50

Choose your side dish:

- Jasmin rice / Whole grain rice / Baguette • 3.50
- Fried rice • 5.50
- Fried noodles • 6.00
- Mix-Pommes • 8.00
- Mix-Salad • 6.50



BANH XEO

Vietnamese pancake filled with soybean sprouts, salad, asian herbs, nuoc cham sauce

- Chicken • 27.00
- Prawns • 27.00
- Tofu (v) • 27.00
- Planted Pork (v) • 27.00
- Beef • 27.00
- Duck • 29.00

GA ROTI – HONIG KOKOS POULET

Whole crispy fried chicken (Güggeli) with home-made coconut honey sauce, salad, tomatoes, cucumber, mint, rice

• 29.50



MI XAO GION

Crispy baked egg noodles. Nhan's style with spicy sauce and fried vegetables

- Beef / Chicken / Shrimps / Tofu • 28.00
- Classic mixed: pork with shrimps • 28.00
- Duck • 29.50

NHAN'S VIET CURRY

Mild curry with crunchy vegetables & mushrooms

Side dish: Rice or rice noodles

- Chicken / Beef / Prawns • 26.50
- Tofu & Vegetables • 24.50

VIT CHIEN

Fried Mekong duck with seasonal vegetables, rice

• 29.50

COM HEO QUAY

Crispy pork baked with special Vietnamese traditional five-spice. Served with steamed jasmine rice, sweet&sour chili fishsauce and garlic choy-sum • 30.50

EXTRAS

Asian vegetables • 10.00

Wholegrain rice instead of Jasmine rice • 1.50

Fried noodles instead of Jasmine rice • 6.00

- Extra Fried rice • 7.50
- Extra Fried noodles • 8.00
- Extra Steamed Jasmine or Wholegrain rice • 3.50
- Extra Tofu / Chicken • 5.00
- Extra Beef / Prawns • 5.00
- Extra Plates salad and asian herbs • 2.50

DESSERT

KEM XOAI

Mangoglacé mit Fruchtfleisch • 10.50

TRAY CAI NHAN

Fresh pineapple with mint, elderflower sirup & chili-salt • 12.50

Fresh mango • 10.50

CHE DAU TRANG

Pandan sticky rice with white beans and coconut milk (v) • 8.50

CHA GIO CHIEN CHUOI

Baked banana spring rolls and coconut milk sauce • 8.50

CHUOI CHIEN VANILLEGLACE

Baked banana with vanilla ice cream • 10.50

HOMEMADE MATCHA CHEESECAKE

with berries & hibiscus sauce • 9.50



CAPHE KEM

Vietnamese coffee with vanilla ice cream • 9.50

DAU HU NONG / DAU HU LANH

Silk Tofu with ginger sauce and coconut milk / warm (v) • 9.50

Silk Tofu with pandan leaves sauce and coconut milk / cold (v) • 9.50

CHOCOLATE CAKE

with vanilla ice cream • 10.50

CHE THAP CAM

Soy bean, pandan sticky rice, coconut milk, red beans (v) • 8.50

GLACÉ – ICE CREAM

Vanille / Joghurt / Passion-mango / Coffee / Strawberry / Stracciatella / Coconut / Lemon sorbet • 4.50

MOCHI CAKE

Japanese mochi cakes
Pandan-coconut / Peanuts/ Taro mochi/ Red beans/ Sesam black white/ Matcha-mungbean (v) • 2.00 Stück

MOCHI GLACE

Mango / Coconut / Matcha / Red beans • 4.00 Stück

