



SAIGON

Vietnamese Home Kitchen

Restaurant Saigon would like to welcome you and take you on a culinary journey to Vietnam, where food culture plays a special role in people's lives: every social occasion is used for eating and numerous specialty restaurants and typical street kitchens sell their homemade food.

We offer a wide selection of authentic dishes that give you the best insight of the vietnamese cuisine. In addition, we serve other well-known asian dishes as chop suey, satay and various curries that are refined and renewed but still with a traditional touch.

The food is guaranteed to be freshly prepared.

In case of allergies & intolerances our servicestaff will be happy to advise you!



Medium spicy



Spicy



Gluten-free, possible on request
(deviation from the original taste)



Vegan dishes



All vegetarian dishes
can be ordered “vegan”.
Please inform our employees!

Meat declaration:

Chicken / Switzerland

Beef / Switzerland

Wagyu / Australia

Pork / Switzerland

Fish / China - Indonesia

Cuttlefish / China

Duck / Thailand

Prawns / ASC Vietnam

At lunchtime the Saigon offers you a rich buffet with freshly prepared Asian dishes from CHF 18.50
All dishes can also be ordered as take out!





What are konjac noodles?

- Also known as Shirataki Noodles
- Made from the flour of the konjac root
- Almost calorie-free (8 per 100 grams)
- Fat-free
- Gluten-free
- Alkaline
- Zero usable carbs
- High fiber content

All prices in CHF incl. VAT.


WRAPS & ROLLS



CHA GIO		
Springrolls with prawns, chicken, salad & mint		14.00
CHA GIO VEGI	 	
Springrolls with vegetables, salad & mint		14.00
GOI CUON TOM		
Summer roll with prawns, chicken, salad & mint		8.50
GOI CUON BO		
Summer roll with seasoned lemongrass beef, peanuts, salad & mint		9.00
GOI CUON VIT		
Summer roll with crispy duck, orange, peanuts, salad & mint		9.50
GOI CUON VEGAN	 	
Summer roll with tofu-coconut & peanuts		8.50
CHA CA		
Crispy fish cakes		11.50
TOM CHIEN BOT		
Fried tempura prawns		15.00



BANH CUON 
Steamed rice dumplings with

- . Prawns & mushrooms, vietnamese meatloaf 16.00
- . Prawns, pork & mushrooms, vietnamese meatloaf 16.50
- . Tofu & black mushrooms  15.50



BANH XEO (Waiting time 20-30 min)

Vietnamese pancake, sprouts, salad & mint

· Vegetables 	22.50
· Pork	23.50
· Chicken	24.50
· Prawns	24.50
· Beef	25.50
· Pork & prawns	25.00

SPICY WAN TAN

Steamed Ravioli Dumplings in spicy sauce

· Pork & prawns	15.50
· Tofu & vegetables 	15.00

WAN TAN

Baked ravioli dumpling

· Pork & prawns	10.50
· Tofu & vegetables 	10.50

MIXED WRAPS & ROLLS (for 4 persons)

2 Banh Cuon Crevetten, 1 Goi Cuon, 1 Goi Cuon Vegi, 2 Cha Gio, 2 Cha Gio Vegi,
2 Wan Tan, 2 Cha Ca


44.00

VIT BAM

Finely chopped duck, served in a salad leaf with delicious homemade Hoi Sin sauce

17.50



RAU CHIEN GION 
Vegetable tempura, mint yoghurt dip 16.50

NOODLES

with konjac noodles + 2.50 



MI XAO

Stir - fried egg noodles, egg & vegetables

· Beef	27.50
· Chicken	26.50
· Prawns	26.50
· Tofu 	24.50
· Cuttlefish	25.50

HU TIEU XAO

Stir - fried rice noodles, egg, vegetables & peanuts

· Beef	27.50
· Chicken	26.50
· Prawns	26.50
· Tofu 	24.50
· Cuttlefish	25.50




MI XAO GION HAI SAN Chef's Special
Crispy fried egg noodles in tangy sauce with
prawns, cuttlefish, pork & vegetables

30.50

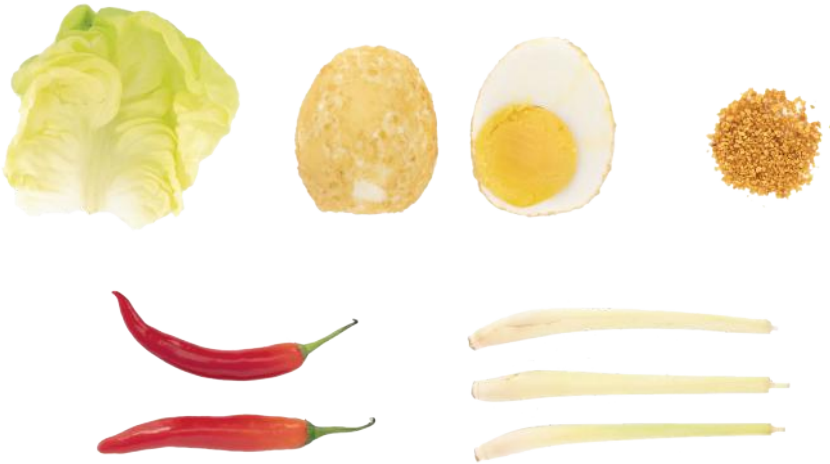
MIEN XAO 




Stir- fried glass noodles, egg
& vegetables

- | | |
|--|-------|
| · Beef | 27.50 |
| · Chicken | 26.50 |
| · Prawns | 26.50 |
| · Tofu  | 24.50 |
| · Cuttlefish | 25.50 |



SALADS



LARB GAI   
Minced chicken, onions, fresh beans,
coriander & mint, in a light lime sauce,
with rice

26.50



GOI SAIGON

Glass noodle salad, fresh herbs, peanuts & vietnamese pickles

- Chicken 25.50
- Beef 25.50
- Prawns 25.50
- Duck 27.50
- Tofu   24.50

GOI PAPAYA

Papaya salad, fresh herbs, peanuts & chili

- Vegan  20.50
- Beef 24.50
- Prawns 24.50
- Chicken 24.50

BUN CHA GIO

Rice noodle salad, spring rolls, mint, peanuts & sprouts

- Beef 26.50
- Prawns 26.50
- Tofu  25.50
- Chicken 25.50

GOI VEGAN

Vegan Superfood Salad with quinoa, chickpeas, cabbage, green peas, cucumbers, carrots and vegi summer rolls, light olive oil dressing

25.00



SOUPS



SAIGON'S house specialty
Our broth is made fresh daily without additives

PHỞ

Rice noodle or glass noodle soup following the traditional southern Vietnamese recipe, coriander, spring onion and mung bean sprouts

- Beef 26.50
- Chicken 25.50
- Prawns 25.50
- Tofu & vegetables (with vegetable broth on request)   25.00
- Tilapia fish 25.00

BUN BO HUE

Lemongrass soup with rice noodles, banana flowers, coriander and mung bean sprouts

- Beef 28.50
- Wagyu-Beef 38.50

BUN MANG VIT

Rice noodle soup with duck, bamboo sprouts & black mushrooms 28.50

SOUP MI

Egg noodle soup with

- Chicken 26.00
- Prawns 26.00
- Tofu & vegetables 25.00

SOUP WAN TAN MI

Egg noodle soup with Wan Tan ravioli & vegetable
Fillings: pork & prawns or tofu & vegetables

- Small 16.50
- Regular 25.00

MIEN GA

Glass noodle soup with chicken, dried bamboo & half egg 26.50

HU TIEU NAM VANG Chef's Special
Rice noodle soup with special marinated
pork, prawns & vegetables

27.50



PHO WAGYU BEEF
Beef broth with Wagyu-beef






36.50



mit konjac noodles
+ vegetables + 6.00

RICE DISHES



GA MAT ONG Chicken thigh with honey sauce & vegetables	27.50
GA CHIEN Roasted chicken, spring onions & finely grated peanuts	27.00
HEO XA XIU Marinated pork, vietnames pickles & ginger rice	26.50
BO LUI Beef skewer marinated with lemongrass, spring onions & finely grated peanuts	28.50
TOM TIEU   Prawns with pepper sauce & vegetables	26.50
BO XAO RAU MUNG  Beef with water spinach	27.50
TOFU RAU MUNG  Fried tofu with water spinach & egg	25.50
CARY CA/GA Yellow curry with tilapia fish or chicken	26.50
CA LA QUE Baked tilapia fish with a sweet thai basil sauce	26.00
TOFU DAU  Fried tofu with soy bean sauce, egg, glass noodles & mushrooms	25.50

VIT CHIEN

Roasted duck breast with oyster sauce
& vegetables

29.50



BO BAM  

Minced beef, vegetables & chili

25.50








Each dish is served with Jasmine rice

On request:

- Fried rice - extra charge + 4.00
- Whole grain rice - extra charge + 2.00

ASIAN SPECIALS



SATAY SKEWERS 	
Chicken skewer with creamy peanut sauce	15.50
TOM KA GAI	
Chicken soup with coconut milk, mushrooms, cabbage, tomatoes & lemon leaves, rice	25.50
TOM YAM GUNG 	
Spicy prawn soup with vegetables & thai chili, rice	26.50
RED CURRY 	
Panang curry with vegetables & thai basil, rice	
· Chicken	26.50
· Beef	27.50
· Prawn	26.50
· Tofu & mushrooms	25.50
GREEN CURRY 	
Spicy curry with vegetables & Thai basil, rice	
· Chicken	26.50
· Beef	27.50
· Prawn	26.50
· Tofu & mushrooms	25.50
POULET SATAY	
Mama Nhan's Sataysauce with chicken, leek & finely grated peanuts, rice	26.50
CASHEW 	
Spicy soybean sauce & roasted cashew nuts, rice	
· Chicken	26.50
· Tofu 	25.50
BUTTER CHICKEN 	
Indian butter sauce with tender chicken thigh, rice	26.50



CHOP SUEY   
Spicy sauce with vegetables & thai chili, reis

- Chicken 26.50
- Beef 27.50
- Prawn 26.50
- Tofu 25.50



FRIED RICE 
Fried rice with
vegetables & egg

- Tofu  24.50
- Chicken 25.50
- Prawns 25.50
- Beef 26.50

Whole - grain rice
extra charge 2.00

EXTRAS





only in combination with a main course




Fried egg	3.50
Asian seasonal vegetables	14.00
Canh, chicken broth with vegetable	12.50
Portion Fried Rice	8.50
RAU MUNG	
Vietnamese spinach with garlic & chili	15.50

DESSERTS



MANGO LASSI Homemade	7.00
CHUOI CHIEN Fried banana or mango bathed with vanilla ice cream	12.50
FRESH FRUITS  Pineapple or mango	8.50
CHÉ CHUOI  Banana tapioca with warm coconut milk and roasted peanuts	9.50
BAHN BAO CHI Rice dumplings with sesame and peanuts	4.00
CHE DAU TRANG  Traditional dessert with white beans and coconut milk	9.00
MANGO STICKY RICE  Sticky Rice, fresh mango and coconut milk	15.50



KEM SAIGON 
Vegan chocolate ice cream, fresh
mango

10.50

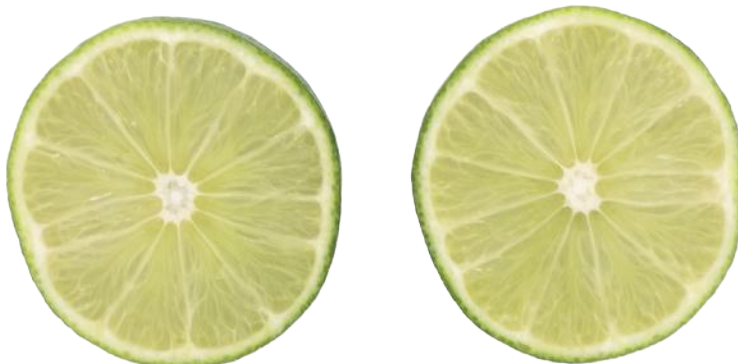


DESSERT VARIATION 
Rice flour dumplings with sesame
and peanuts, two different Ché with
coconut milk, fresh pineapple

16.00

DRINKS

Incl. VAT



COFFEE & TEA

Green tea, jasmin tea, lotus tea, black tea	5.00
Ginger tea, mint tea	5.00
Café Sua, vietnamese Drip - coffee with condensed milk	6.50
Café Sua Da, vietnamese ice coffee	6.50
Coffee cream, espresso	4.50
Cappuccino, double espresso	5.50
Espresso macchiato	5.00
Latte macchiato	6.00

NON-ALCOHOLIC DRINKS

Homemade lime juice	4.7dl	5.50
Homemade rosehip ice - tea	4.7dl	5.50
Homemade Juice with passionfruit & apple	4.7dl	5.50
Homemade pandan tea, sugarfree	4.7dl	5.50
Coca Cola, Coca Cola Zero	3.3dl	5.00
Valser, Valser Silence	3.3dl	5.00
Tonic Fever Tree	2dl	5.00
Ginger Ale Fever Tree	2dl	5.00
Ginger Beer Fever Tree	2dl	5.00
Nycha Kombucha	3.3dl	6.00
Red Bull	2.5dl	5.50
Coconut water	2.8dl	6.50
Rivella	3.3dl	5.00
Apfelschorle	3.3dl	5.00
Zurich H ₂ O	5dl	3.00
Zurich H ₂ O	10dl	6.00

PET TO GO

Oishi-tea green tea	3.3dl	4.50
Fuse tea lemon	3.3dl	4.50
Coca Cola, Coca Cola Zero	3.3dl	4.50
Valser, Valser Silence	5dl	4.50
Rivella Rot	5dl	4.50
Apfel Schorle	5dl	4.50

BEER

Saigon Beer	3.3dl	7.00
Singha Beer	3.3dl	7.00
Chang Beer	3.3dl	7.00
Appenzeller Birra da Ris, ricebeer gluten free	3.3dl	6.00
Amboss Weissbier	5dl	8.00
Amboss non-alcoholic	3.3dl	6.50
Draft Amboss Blonde	3dl / 5.00	5dl / 8.00
Draft Amboss Amber	3dl / 5.50	5dl / 8.50

PROSECCO

Prosecco Treviso DOC Extra Dry	1dl / 8.00	7.5dl / 52.00
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WHITE WINE

Sauvignon blanc AOC Valais, Médaille d'Or Gran Prix du Vin Suisse	1dl / 7.50	7.5dl / 49.00
Chardonnay AOC du Valais (Suisse)	1dl / 7.50	7.5dl / 50.00
Riesling Kabinett	1dl / 8.00	7.5dl / 52.00

ROSÉ WINE

Delaire Rosé - 100% Cabernet Franc	1dl / 5.90	7.5dl / 39.00
Caves D'Esclans, Whispering Angel, Côtes de Provence AOC	1dl / 9.00	7.5dl / 58.00

RED WINE

Primitivo di Manduria, Contessa Carola	1dl / 6.90	7.5dl / 49.00
Via Norte Infante, Ribera del Duero D.O.	1dl / 6.90	7.5dl / 49.00
Valpolicella Class. Sup. DOC Ripasso	1dl / 7.90	7.5dl / 59.00

DIGESTIFS & APERO

Ramazotti	30%	4cl	8.00
Campari	23%	4cl	8.00

Cynar	16.5%	4cl	8.00
Averna	29%	4cl	8.00
Aperol	11%	4cl	8.00
Appenzeller	29%	2cl	6.00
Martini bianco & rosso	23%	4cl	8.00

LIQUORS

Amaretto	28%	2cl	8.00
Baileys	17%	4cl	8.00
Gin Bombay	40%	2cl	12.00
Gin Hendrick's	41.4%	4cl	12.00
Bacardi Superior	37.5%	4cl	12.00
Havana Club	40%	4cl	12.00
Vodka Absolut	40%	4cl	12.00
Pimm's No.1	25%	4cl	12.00
Johnnie Walker Black Label	40%	4cl	14.00
Remy Martin Cognac	40%	4cl	12.00
Grappa di Moscato	41%	4cl	12.00
Grappa di Brunello L'Anima di Vergani	42%	4cl	13.00
Grappa ELIGO dell'Ornellaia	40%	4cl	15.00
Mei Kuei Li Chiew, chin. Rosenschnaps	54%	4cl	12.00

DRINKS

SAIGON SPRITZ			
Passion fruit, apple juice, Prosecco			10.50
APÉROL SPRITZ			
Apérol, Prosecco			11.00
CAMPARI SPRITZ			
Campari, Prosecco			11.00
CAMPARI ORANGE			
Campari, orange juice			11.00
HUGO			
Prosecco, eder, mint, lime			11.00
MOSCOW MULE			
Vodka, Ginger Beer			14.50
White wine sour/sweet			8.50

ADDITIONAL DRINKS TO SPIRITS

Tonic Wasser, Ginger Ale, Coca Cola, Coca Cola Zero			3.50
Red Bull			5.00



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