



Les plats

ĂN ĂN

*it simply means “Eat, eat”
in Vietnamese – a loving in-
vitation to take a seat, enjoy,
and share together.*

*It is an expression that
Vietnamese mothers often say
when calling their family to
the table:*

“Ăn đi, ăn đi!”

*This feeling of warmth,
sharing, and togetherness
is the heartbeat of ĂN ĂN.*



VÉGAN

*In Vietnamese cuisine,
vegetables have always
played a central role.
Many traditional dishes
are naturally vegan,
as in Vietnam cooking
is done with herbs, spices,
and plants that bring both
flavor and soul.*

*Our vegan menu is a tribute
to these roots: light, nourish-
ing dishes that still have
depth, full of flavors
and textures that invite
exploration.*



Les entrée

Bánh Xèo

Mini – Crepe Saïgonnaise

Rice crepe with tofu, bean sprouts, lettuce, herbs, house sauce / **16.50**

Đậu Hũ Chiên Kho Xả

Soft Crispy Tofu

Silken tofu, lemongrass, coconut curry sauce, house sauce / **14.50**

Chả Giò Chay (GF)

Springrolls à la maison

Vegetable spring rolls, house sauce / **12.50**

Lá Lốt Chay (GF)

Vegan Betel Rolls

Planted chicken, betel leaves, spring onions, peanuts, house sauce / **16.-**

Cuốn Diếp Chay (GF)

Garden Tofu Rolls

Tofu, choy sum, rice noodles, herbs, lemongrass sauce / **12.-**

Phở Cuốn Chay (GF)

Vegan Pho Rolls

Planted pulled pork, rice crepes, lettuce, carrot pickles, herbs, house sauce / **16.-**

Sélection ĂN ĂN – for two people

Platte zum Teilen:

Vegan Pho Rolls, Homemade Spring Rolls, Garden Tofu Rolls, Betel Rolls, Soft Crispy Tofu / **45.-**

Les plats

Cơm Chiên Đậu Hũ

Red Fried Rice

Silken tofu, red rice, eggplant, cashews / **28.50**

Bún Chả Chay

Rice Noodle Bowl à la Hanoi

Vegan patties, tofu, mushrooms / **32.-**

Xà Xiu Chay

Planted BBQ

Planted pork, vegetables, Xa-Xiu sauce / **26.-**

Hủ Tiếu Xào Chay

Southern Style Noodles

Tofu, rice noodles, bean sprouts, carrots, chives, sesame, mushrooms, onion / **28.50**

Bánh Canh Chay (GF)

Hué Noodle Soup

Tofu, konjac noodles, vegetable broth, seaweed, mushrooms, carrots, chives / **28.-**



TERRE & MER

*In Vietnam, land and sea
naturally belong together.
On the table, meat, fish, and
vegetables are always served
together, so everyone
can share and combine
different flavors.
This diversity shapes
our food culture
and also inspires
our menu.*

Les entrée

Bánh Nếp Gà (GF)

Savory Sticky Rice with chicken

Chicken, sticky rice, spring onions, chili fish sauce / **16.50**

Tôm Chiên

Crispy Rocket Shrimps

Rock shrimps, chili mayonnaise / **19.50**

Sò Điệp Nướng (GF)

Scallops au Gratin

Scallops with coral, spring onion oil, peanuts, lemongrass sauce / **21.-**

Bánh Xèo

Mini – Crepe Saïgonnaise

Rice crepe with shrimp, bean sprouts, lettuce, herbs, chili fish sauce / **16.50**

Bột Chiên (GF)

Pan-Fried Rice Cake

Rice flour, egg, papaya salad, soy dressing / **16.-**

Brioche Gan béo

Banh Mi de Luxe

Foie gras, brioche, pickles, house mayo / **22.-**

Cá Lá Lốt (GF)

Fresh Betel Leaf with Fish

Cod, betel leaves, pineapple sauce / **16.50**

Cuốn Heo Quay

Crispy Pork Belly Rolls

Crispy pork belly, rice paper, perilla leaf, lettuce, spring onion, peanut-hoisin sauce / **18.-**

Nem Cua (GF)

Hanoi Crab Spring Rolls

Soft-shell crab, cucumber, perilla leaf, vegetables, chili fish sauce / **17.-**

Chả Giò

Springrolls à la maison

Spring rolls with shrimp & chicken, chili fish sauce / **14.-**

Sélection ĂN ĂN (für zwei Personen)

Platte zum Teilen:

Pork Belly Rolls, Betel Leaf with Fish, Chicken Sticky Rice, Crab Spring Roll, Garden Tofu Rolls / **48.-**



Les salades

Bún Chả (GF)

Rice Noodle Bowl à la Hanoi

Beef, rice noodles, shrimp & pork meatballs, lettuce, pickles, cucumber, peanuts, onion, chili-lime sauce / **32.-**

Gỏi Cá Mèkong (GF)

Mekong Fish Salad

Green mango, banana blossom, perilla, sesame, sea bream flakes, chili, lime-tamarind sauce / **28.-**

Gỏi Bò Nướng Tái

Beef Salad ẨM ẨM

Beef fillet, herbs, cucumber, cherry tomatoes, onion, garlic bread, lime sauce / **34.-**

Gỏi Vịt

Crispy Duck Salad

Crispy duck, lettuce, herbs, pineapple, onion, chili fish sauce / **32.-**

Gỏi Chay (V&GF)

Vegan Jardin Salad

Tofu, baby spinach, lettuce, herbs, chickpeas, orange, cashews, cherry tomatoes, sesame crackers, house sauce / **26.-**

Gỏi Đu Đủ (V&GF)

Green Papaya Salad

Papaya, cherry tomatoes, herbs, peanuts, sesame crackers, chili fish sauce or house sauce / **24.-**



Les plats

Gà Rôti

Roasted Chicken

Chicken, fried egg, salad, caramel-coconut sauce / **28.-**

Gà Xào Cải Thái

Chicken with Thai Leaves

Chicken, Thai broccoli leaves, mushrooms, garlic sauce / **29.-**

Miến Xào Gà

Glass Noodles à l'Indochine

Chicken, glass noodles, pak choi, carrots, mushrooms / **29.-**

Đùi Vịt Quay

Cochine Duck confit

Duck leg, coconut sauce / **34.-**

Cà Ri Gà

Vietnamese Chicken Curry

Chicken, yellow curry, sweet potato / **28.-**

Cá Muối Xả

Fillet of sea bream

Sea bream fillet, lemongrass, turmeric, onion, chili / **31.-**

Cá Hồi Chiên Cơm

Red rice au fromage

Salmon steak, red rice, cheese, pesto sauce / **32.-**

Cơm Chiên Cua

Crab Garlic Rice

Crab, rice, lime leaf, garlic, pineapple, spring onion, coriander, cucumber salad / **34.-**

Tôm Sốt Bơ tỏi

Mouthwatering Butter Shrimps

King prawns, cucumber salad, garlic-butter sauce / **34.-**

Bò Steak

Entrecôte au Beurre

Entrecôte or beef fillet, bell pepper, onion, signature sauce / **38.- / 45.-**

Suon Bò Kho

Short Rib Stew

Short rib, carrot broth, lemongrass, ginger / 35.-

Bò Xào Phở

Beef Curry Noodles

Beef, rice noodles, curry blend, vegetables / 32.-

Heo Quay Bánh Hủ

Signature pork belly ẶẶẶ

Crispy pork belly, bánh hủ noodles, spring onion oil, peanuts, mint, lettuce, spring onions, chili-lime sauce / 32.-

Mì Quảng

Da Nang Quang Noodles

Chicken, shrimp, broth, pork belly, quail egg, sesame cracker / 34.-

Mì Kho Saigon

Saigonese Egg Noodles

Xa Xiu pork, shrimp, vegetables, bean sprouts, meat broth / 29.-

Petites soupes

Canh Bò (GF)

Beef marrow soup

Beef broth, bone marrow, herbs / 12.50

Canh Chay (GF&V)

Vegan Viet Soup

Vegan broth, vegetables / 12.-



Spécialité Maison

Phở da nong

Sizzling Stone Bowl Pho

Beef broth or vegan broth, rice noodles, herbs, bean sprouts,

Thai basil, coriander, onion, lime

Choice of proteins:

Wahl an Proteinen:

» Beef fillet 100gr – 120gr / **38.-**

» Short-Rib / **34.-**

» Chicken / **32.-**

» Planted meat or tofu & vegetables (V) / **32.-**



Sides Maison

Cơm Jasmine – Jasmin Rice / 5.-

Cơm Đỏ – Red Rice / 6.-

Xôi Lá Chuối – Green Sticky Rice in Banana Leaf / 6.50

Cơm Chiên Tỏi Trứng – Fried Rice with Garlic & Egg / 9.50

Khoai Tây Chiên – Pommes Allumettes / 7.-

Khoai Lang Chiên – Sweet Potato Fries / 9.50

Bánh Mì Tỏi Ớt – Ớt's Garlic Bread / 9.-

Gỏi Thập Cẩm – Mixed Salad / 8.-

Gỏi Dưa Leo – Cucumber Salad / 8.-

Bánh Hủ Hấp – Steamed Rice Noodles / 6.50

Mì Xào Rau Củ – Stir-Fried Egg Noodles with Vegetables / 9.-

Bún Xào Rau Củ – Stir-Fried Rice Noodles with Vegetables / 9.-

Đậu Bắp Muối Ớt – Steamed Okra with Chili Salt / 14.-

Rau Củ – Steamed or Stir-Fried Seasonal Vegetables / 14.-

Rau Muống – Stir-Fried Water Spinach with Garlic / 14.-

Bông Cải Xanh – Stir-Fried Bimi Broccoli with Garlic / 12.-

Cà Tím Nướng – Grilled Eggplant with Vegan Sauce / 12.-

Ngó Sen Giòn – Crispy Fried Lotus Root in Tempura Batter / 12.-



Les des- serts

Bánh Phô Mai

Co Chín Chín's Cheesecake

Cheesecake, passion fruit / **9.50**

Chuối nướng cốt dừa

Grilled Coco Banana

Grilled bananas, sticky rice, coconut sauce / **14.-**

Bánh lá dứa kem vani

Pandan Vanilla Cake

Pandan cake, vanilla ice cream / **12.50**

Bánh lá dứa đậu xanh

Pandan Mung Bean

Pandan cake, mung bean filling / **12.-**

Cà phê affogato

Vietnamese Ice cream coffee

Vietnamese coffee, vanilla ice cream / **9.50**

Bánh Bao Chử

Vietnamese Mochi

Sticky rice, coconut filling / **6.50**

Bánh khoai mì

Cassava Coco Cake

Cassava cake, coconut milk / **12.-**

Banh Pia

Mooncake

Vietnamese pastry, soy beans

» Coconut / **7.-**

» Matcha / **7.-**

Khom Tươi

Fresh Pineapple

Fresh pineapple with chili salt / **9.50**

Kem Xoài Dưa

Mango Coco

Fresh mango with coconut ice cream / **9.50**

Kem Kem

Ice-Cream

» Vegan Chocolate / **4.50**

» Coconut / **4.50**

» Mochi Matcha / **5.-**

» Mochi Mango / **5.-**

» Mochi Sesame / **5.-**

Bánh Phô Mai Matcha

Cheesecake au Matcha

Matcha cheesecake, berry sauce / 9.50

Bánh Flan

Flan d'Indochine

Caramel flan, berries / 12.-

Chè Thập Cẩm

Bean Paradise Variation

Bean mix, jelly, coconut sauce / 9.50



