



CO CHIN CHIN

★ VIETNAMESE CUISINE ★

MENU

Gasometerstrasse 7
8005 Zürich
044 211 99 77
www.cochinchin.com

XIN CHAO

is Vietnamese and means «Welcome».

We have many reasons to greet you in Vietnamese. You are sitting in a Vietnamese restaurant that should make you feel like you're in urban Saigon.

Also, the menu is so authentic it might as well be copied from a traditional Vietnamese family's recipe book.

All dishes are 100% home made using the freshest ingredients, without any additives and – you might've guessed it – prepared by Vietnamese chefs.

Before you get going, here's a useful tip: the Vietnamese always order several dishes to be placed in the center of the table, for all to share and enjoy.

We wish you «en Guete» and hope you'll visit us again soon – in our very own Vietnam in the middle of Kreis 5.

P.S.: Co Chin Chin is what the French used to call South Vietnam.

But if all you're hearing is «chin chin» – our bar next door is waiting for you.

TEE AUS VIETNAM

GREEN TEA / TRA XANH

In southern Vietnam, it was mainly French colonialists who cultivated black tea in the mountainous country since 1825. Vietnam is thus one of the few countries that can offer both black and green tea on an equal footing. Tra Xanh "Green" is a traditional tea of the Empire of ancient Vietnam.

ARTICHOKE TEA / TRA ATI SO

An herbal tea made from the leaves, roots, stems and flowers of the artichoke plant. The tea is a specialty of the highland region of Lam-Dong, where artichokes are grown in abundance.

LOTUS TEA / TRA SEN

Lotus tea is made from lotus flower petals blended with high quality green tea leaves. A specialty product of the vietnamese tea industry.

BITTER MELONEN TEA / TRA KHO QUA

The tropical vegetable fruit of bitter melon has been a popular food and medicinal remedy for centuries in many countries, especially in the Asian region. As the name suggests, this tea is a little bitter. So, do not let it steep too long!

CHRYSANTHEMUM TEA / TRA

East Asian chamomile tea was brought to Vietnam by the Chinese. The tea is very smooth and has an aroma of flowers with a cooling effect in summer.

JASMINE TEA / TRA

Jasmine tea is a blend of jasmine flowers with green tea. The addition of jasmine gives the green tea a special aroma.

LEMONGRASS TEA / TRA XA

Is very often used in Vietnamese dishes also as a spice. Tastes smoother than real lemons and is a thirst quencher in summer.

GINGER TEA / TRA GUNG

Already 5000 years ago, this root was used as a medicine. Ginger tea is very popular in Vietnam and is used immediately at the first signs of a cold.

PEPPERMINT TEA / TRA BAC HA

We use fresh mint from the region.



NUOC LANH / BOISSONS

COLD DRINKS À LA MAISON

Lime juice 40cl / 5.50

Soda - Lime juice 40cl / 5.50

Green tea (with or without sugar) 40cl / 5.50

Lemongrass-Ice tea 40cl / 5.50

Ginger-Ice tea 40cl / 5.50

FRUIT JUICE

Orange 25cl / 6.50

Mango 25cl / 6.50

Fresh coconut / 8.50

Coconut water 428cl / 6.50

MINERAL

Badoit sparkling water 50cl / 5.50 - 100cl / 9.50

Evian 50cl / 5.50 - 100cl / 9.50

Rivella Rot-Blau 33cl / 5.-

Möhl Apfelschorley 33cl / 5.-

Gents Bitter Lemon 20cl / 5.-

Gents Tonic 20cl / 5.-

Gents Ginger Ale 20cl / 5.-

Sanbitter 18cl / 5.-

La Mortuacienne Citro 33cl / 5.50

La Mortuacienne Orange 33cl / 5.50

Coca Cola 33cl / 5.-

Coca Cola Zero 33cl / 5.-

ZH₂O Water 50cl / 3.-

ZH₂O Water 100cl / 6.-

BIER

Saigon Beer 33cl / 7.00

Amboss Blonde draft 30cl / 5.- draft 50cl / 8.-

Amboss Amber draft 30cl / 5.50 - draft 50cl / 8.50

Panache draft 30cl / 5.- draft 50cl / 8.-

Punk IPA Brewdog, Scotland 33cl / 7.50

Amboss Weizenbier 50cl / 8.50

Amboss Libero 0.0% 33cl / 6.50

NUOC NONG / BOISSONS CHAUDES

CA PHÉ & LAIT

Coffee / 4.50

Espresso / 4.50

Cappuccino / 5.50

Latte Macchiato / 6.00

Ca phé Den - Sua,

(Vietnamese coffee, optional as ice coffee) / 6.50

Saigon Espresso

(With milk foam & roasted peanuts) / 6.-

Dua (Vegan Coconut Coffee) / 5.50

Matcha Latte (hot or cold) / 7.-

Soy milk with cinnamon (hot or cold) / 5.-

**(On request everything with Soy milk
Or Oatly Oat Drink + 1.-)**

TRA - THÉ

IN THE POT:

Green tea / 6.50

Artischocke / 6.50

Lotus / 6.50

Bittermelone / 6.50

Chrysanthemum / 6.50

Jasmin / 6.50

Fresh ginger / 6.50

Lemon grass / 6.50

Black tea / 6.50

IN THE GLASS:

Lemon water with honey & ginger / 5.-

Fresh mint / 5.-

SMOOTHIE

Daily changing fruit smoothie

25cl / 8.50

KHAI VY / ENTRÉE

BANH XEO

Vietnamese Pancake with beef / 24.50

Vietnamese Pancake with chicken / 22.50

Vietnamese Pancake with shrimps and pork / 22.50

Vietnamese Pancake with vegetables (Vegetarian Crepe) / 20.50



GOI CUON

Summer rolls with shrimps & chicken / 8.00

Summer rolls with tofu & vegetables / 7.50

Summer rolls with duck & orange / 9.-

Summer rolls with beef & peanuts / 8.50

GOI CUON GOURMET

3 Summer rolls to share or for yourself

(beef, duck, shrimps & chicken) / 24.50

CHA GIO/CHAY

Springrolls with chicken and shrimps / 14.50

Veggie Springrolls / 14.00

GA NUONG LA CHANH

Grilled chicken skewer marinated with kaffir lime leaves / 16.50

MOULES MO HANH

Gratinated scallops with spring onions and peanuts / 22.50

BO TAI CHANH

Viet Carpaccio
(thinly sliced beef with a lemon sauce)
/ 17.50

BANH CUON

Steamed rice dumplings with pork and shrimps / 15.50

Steamed rice dumplings with tofu & vegetables / 15.00

Steamed rice dumplings with chopped chicken / 15.50

CA CUON HAP

Steamed fish in green cabbage - fish rolls / 14.50

MON CHINH / PLATS

GA KHO XA OT

Braised chicken with lemongrass and chili, rice / 26.50

BANH MI SUON BO

Vietnamese baguette with beef short rib, french fries or salad / 29.50

GA RÔTI

Grandmother Vo's crispy and tender chicken (rather salty) / 27.50

VIT NUONG

Crispy duck with Pak Choy vegetables, rice / 32.50

GA XAO GUNG

Chicken with ginger sauce, rice / 26.50

BO LUC LAC

Tender beef filet pieces with peppers, onions and sweet potato fries / 34.50

CARI GA

Yellow curry with chicken and sweet potatoes, rice or rice noodles / 26.50

CA KHO TO

Caramelised and braised monkfish, rice / 28.50

CUA RANG ME

Crispy soft-shell crabs with tamarind sauce, fresh herbs, rice / 31.50

TOM XAO RAU

Stir - fried prawns with vegetables, rice / 28.50

SUON NUONG XA

Vietnamese spareribs, marinated with lemongrass, rice / 28.50

SUON BO HAM

Rice dish with a beef short Rib (slow-cooked), egg, fresh vegetables and herbs / 29.50



BO LA LOT

Spiced beef, rolled into betel leaves, rice noodles, peanuts and spring onions / 29.50



BO XAO BONG

Stir-fried beef with bimi broccoli, rice / 28.50

MON CHINH CHAY / PLATS VEGI *

* Some dishes are seasoned with the vietnamese "liquid gold" - the fish sauce.
If you don't like it, please order "vegan"

BANH PHO XAO NAM

Stir - fride rice noodles with different kinds
of mushrooms & vegetables / 25.50



CA TIM NUONG

Steamed eggplants with spring onions & peanuts, rice / 24.50

COM LUC XAO TAU HU

Stir - fried whole grain rice with tofu, egg & vegetables / 25.50

TAU HU XAO HE

Stir - fried tofu with He-Flowers and spring onions, rice / 25.50

CARI CHAY

Vegan yellow curry with tofu & vegetables, rice / 26.50

TAU HU CHIEN

Crispy tofu cubes, garlic, lemongrass & mint, rice / 25.50

CANH / SOUPES

7

BUN RIEU

Rice noodle soup, crab meat, chicken, tofu & tomatoes / 27.50



PHO BO

Rice noodle soup with traditional beef broth & beef / 26.50
with 140g beef filet and marrow / 34.50

PHO GA

Traditional rice noodle soup with chicken / 26.50

PHO CHAY

Rice noodle soup with tofu and vegetables (on request with vegan broth) / 25.50

CANH MIEN GA

Glass noodle soup with chicken & pak choy / 26.50

BUN BO HUE

Lemongrass soup with slow-cooked beef short-rib, rice noodles (slightly spicy) / 29.50
with 140g beef filet and marrow / 35.50

MI VIT

Egg noodle soup with duck & Pak Choy / 28.50

MI XA XIU

Egg noodle soup with Xa Xiu porc, shrimps & Pak Choy / 27.50

* with konjak noodles + 2.50

GOI / SALADES

CHIN CHIN

Lettuce with ginger chicken, cashew, olive oil vinaigrette / 22.50

XA LAT VIT CHAO

Crispy duck on glass noodle salad with Thuy's Chao sauce / 29.50

DU DU

Papaya salad, peanuts / 19.50

XOAI

Green mango salad with prawns / 17.50

GOI GA

Mixed salad, stir-fried chicken, glass noodle, bell pepper and Thai basil / 25.50

BO RAU MUONG

Water spinach salad with beef, peanuts / 24.50

MIEN CUA

Glass noodle salad with crab meat / 18.50



BUN&MI / NOUILLES

8

MI QUANG

Noodle dish with curcuma spices, prawns, chicken, egg & rice cracker / 26.50

MI XAO GION HAI SAN

Crispy fried egg noodles with seafood and vegetables / 29.50

MIEN XAO CUA

Stir - fried glass noodles with crab meat, egg and vegetables / 28.50

MI XAO BO*

Stir - fried egg noodles with beef and vegetables / 27.50

HU TIEU XAO CHAY*

Stir - fried rice noodles with tofu and vegetables / 25.50

MIEN XAO GA*

Stir - fried glass noodles with chicken and vegetables / 26.50

CAO LAU

Egg noodle from Central Vietnam with lots of fresh herbs, peanuts & Hoi An chili sauce

- Braised pork / 26.50

- Roasted chicken / 27.50

* with konjak noodles +2.50

BO BUN

Rice noodle salad with springrolls, beef, fresh herbs & peanuts

/ 26.50

Rice noodle salad with vegetarian springrolls, tofu, fresh herbs & peanuts

/ 25.50

Rice noodle salad with springrolls, chicken, fresh herbs & peanuts

/ 26.50



DAC THEM / EXTRAS

COM RANG

Fried rice with vegetables & egg / 10.50

BANH MI TOI

Mama Nhan's garlic bread / 9.50

SWEET POTATO FRIES

with vegan dip sauce / 12.50

BROCCOLI

Broccoli with chili & salt, cashew nuts / 9.50

COM GAO LUC

Whole - grain brown rice / 4.50

CHEN COM

Jasmin rice / 3.50

BONG CAI THAI

Thai Broccoli with garlic & chili / 14.50

REPLACING YOUR WHITE RICE TO A DIFFERENT SIDE DISH:

- Whole - grain brown rice / +2.50
- Vegetables, sweet potato fries,
wok noodles, fried rice / +7.-



RAU MUONG

Water spinach with
garlic & Chili / 14.50

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NGOT / DESSERTS

BAHN PHO MAI

Cheesecake with passionfruit / 9.50

CHÉ DAU

Traditional dessert with white beans, sticky rice, peanuts & coconut milk / 8.50

BANH PIA / MOONCAKE

Vietnamese pastry with mashed soybeans (coco or matcha) / 6.- Stk

MICHELLE'S CUPCAKES

Vegan Mini-Cupcake (coco or matcha) / 4.- Stk.

CA PHÉ KEM

Vanilla glacé with Viet Ca phé, peanuts / 8.50

KHOM TUOI

Fresh pineapple with chili salt / 8.50

KEM XOAI DUA

Fresh mango with coconut glacé / 9.50

KEM – GLACÉ

Mango sorbet, vegan matcha coconut glacé, coconut glacé 4.50 / per scoop

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!

ORIGIN OF MEAT:

Chicken: Switzerland

Beef: Switzerland

Pork: Switzerland

Monkfish: Iceland

Scallops: Atlantic

Soft Shell Crab: Breeding Vietnam

Prawns: ASC Vietnam

Duck: Thailand

Tofu: Switzerland

WHAT ARE «KONJAK» NOODLES:

- Made from konjac root
- Gluten free
- Low-cal
- Alkaline

