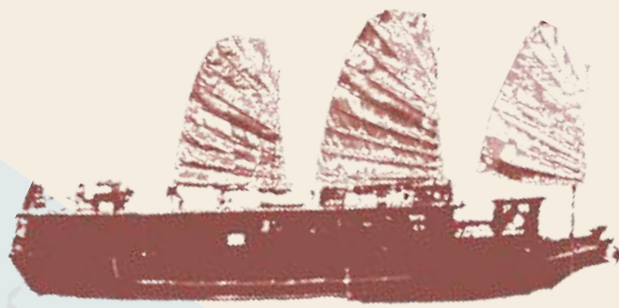


CO CHIN CHIN

★ VIETNAMESE BRASSERIE ★

MENU



www.cochinchin.ch

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 and Kreis 8.

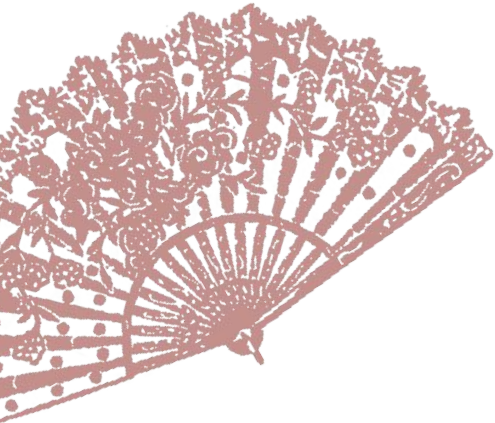
P.S.: Co Chin Chin is what the French used to call South Vietnam. But if all you're hearing is «chin chin» – our bar next door is waiting for you.

Whenever possible, we like to cook gluten-free & vegan. If you have allergies or intolerances, our service staff will be happy to advise you.

(V) = VEGAN



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-nee" 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 MELON 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

Pomegranate 25cl / 7.50

Fresh coconut / 8.50

Coconut water 428cl / 6.50

MINERAL

Badoit mit Kohlensäure 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.-

Coca Cola 33cl / 5.-

Coca Cola Zero 33cl / 5.-

ZH Wasser 50cl / 2.50

ZH Wasser 100cl / 5.-

BEER

Saigon Beer 33cl / 7.-

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 alcohol free 33cl / 6.50

NUOC NONG / BOISSONS CHAUDES

CA PHÉ & LAIT

Coffee / 5.-

Espresso / 5.-

Cappuccino / 6.-

Latte Macchiato / 6.-

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 milk + 1.-)

TRA - THÉ

IN THE POT:

Green tea / 6.50

Artischocke / 6.50

Lotus / 6.50

Bittermelone / 6.50

Chrysanthemum flowers / 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 / 5.50

Fresh mint / 5.50



Prices in CHF inkl. MWST

KHAI VY / ENTRÉE

4

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 vegeta-
bles (Vegetarian Crepe)

/ 20.50



GOI CUON

Summer rolls with shrimps & chicken / 8.00

Summer rolls with tofu & vegetables (V) / 7.50

Summer roll with sweet potatoes, edamame & sesame seeds (V)
/ 8.50

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

CUON CHAY GOURMET (V)

3 mixed vegetable rolls / 22.50

CHA GIO/CHAY

Springrolls with chicken and shrimps / 14.50

Veggie Springrolls (V) / 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

BANH CUON / BANH UOT

Steamed rice dumplings with pork and shrimps / 15.50

Steamed rice dumplings with tofu & vegetables (V) / 15.00

Steamed rice dumplings with chopped chicken / 15.50

Specialités Maison

with lemongrass beef / 16.50

SÉLECTION BRASSERIE

Various appetizers to share

(Summer rolls, spring rolls, Friture royale, Banh Cuon, Cuon Chay) *ON REQUEST VEGAN / 45.-

FRITURE ROYALE

Fish crispies, calamari and shrimps, garlic mayo / 21.50

5

MON CHINH / PLATS



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

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

Grandmama Vo's tender thigh chicken, fried egg, rice (rather salty) / 27.50

BO XAO RAU MUONG

Stir fried beef with water spinach, rice / 29.50

VIT NUONG

Crispy duck with Pak Choy vegetables, rice / 32.50

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

Braised salmon fillet with caramelized sauce, rice / 28.50

CUA RANG ME

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

TOM XAO CAI

Sauteed shrimps, pak choy, 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

MON CHINH CHAY / PLATS VEGAN



CA TIM NUONG - TAU HU

Grilled eggplants with spring onions & peanuts, rice / 25.50

COM LUC XAO TAU HU

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

BANH PHO XAO NAM

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

CARI CHAY

Vegan yellow curry with tofu & vegetables, rice / 25.50

TAU HU CHIEN RAU MUONG

Crispy tofu cubes, garlic, lemongrass, sauteed water spinach, rice / 28.50

COM XA XIU

Planted Pulled-Pork, vegetables, Xa Xiu sauce, rice / 25.50

MON NUOC / LES SOUPES

7

* with konjak noodles + 2.50

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

MIEN GA

Chicken broth, glass noodles, chicken, hard egg, herbs / 28.50

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

CANH BUN CHAY (V)

Veggie broth, udon noodles, seaweed, mushroom & vegetables / 25.50

BUN RIEU

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



GOI / SALADES



BO RAU MUONG

Water spinach salad with beef, peanuts / 24.50

CHIN CHIN

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

GOI VIT

Salad mix, mint, coriander, crispy duck / 26.00

GOI DU DU

Green papaya salad, peanuts (V) or original with fish sauce / 21.50

CA HOI

Mixed salad, whole grain rice, grilled salmon, cucumber, herbs, cherry tomatoes, apple, ginger dressing / 25.50

GOI GA

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

BUN&MI / LES NOUILLES

* with konjak noodles + 2.50

MI XAO GION HAI SAN

Crispy fried egg noodles with seafood and vegetables / 29.50

BANH CANH XAO (V)

Fried udon noodles with mung sprouts, spring onions and mushrooms / 25.50

MI XAO BO

Stir - fried egg noodles with beef and vegetables / 27.50

HU TIEU XAO GA

Reisnudeln im Wok mit Poulet & Gemüse / 27.50

MIEN XAO CUA LOT

Glass noodles, vegetables and crispy fried pieces of soft shell crab (pepper marinade) / 32.50

9

BO BUN

Rice noodle salad with springrolls, fresh herbs & peanuts

- Rindfleisch / 26.50

- Lemongrass - Tofu (V) / 25.50

- Chicken / 26.50



MON AN KEM / EXTRAS

10

COM RANG

Fried rice with vegetables & egg / 10.50

BANH MI TOI

Mama Nhan's garlic bread / 9.50

SÜSSKARTOFFEL-POMMES

With vegan dip sauce / 9.50

COM GAO LUC

Whole - grain brown rice / 4.50

CHEN COM

Jasmin rice / 3.50

RAU XAO (V)

Asian seasonal vegetables / 14.-

BROCCOLI

Broccoli with chili & salt, cashew nuts / 12.50

RAU MUONG XAO TOI

Water spinach 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.-

WHAT IS KONJAK NOODLE:

- From the konjac root
- Gluten free
- Low calories
- Alkaline
- High in fiber



MON NGOT / DESSERTS



BAHN PHO MAI

Co Chin Chin's Cheesecake with passionfruit / 9.50

BANH CUON DAU (V)

Steamed rice pockets, mung beans, coconut milk / 9.50

CHE DAU (V)

Klebreis, Bohnen, Kokosmilch, Erdnüsse / 8.50

BANH PIA / MOONCAKE

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

MICHELLE'S CUPCAKE (V)

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

CA PHÉ KEM

Vanilla glacé with Viet Ca phé, peanuts / 8.50

KHOM TUOI (V)

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

LE BUFFET - MITTAGSBUFFET

At lunchtime we have a large selection of freshly prepared dishes from 25.00!
Everything also takeaway!

CHÚC NGON MIỆNG / BON APPÉTIT!



COCHINCHINE FRANÇAISE

Cochinchine or Cochinchina is the historical name for the southern part of Vietnam and parts of eastern Cambodia.

This name was used by the French between 1863 and 1954.

Cochinchine was part of Indochine and belonged to French colonies.



HERKUNFT FISCH UND FLEISCH:

CHICKEN: SWITZERLAND

BEEF: SWITZERLAND

PORK: SWITZERLAND

SALMON: BRED IN NORWAY

SHRIMP: ASC VIETNAM

SOFTSHELL: BRED IN VIETNAM

CRABS: THAILAND V71

CALAMARI: THAILAND V57 – VIETNAM V71

DUCK: THAILAND

QUAIL EGG: FRANCE

EGGS: SWITZERLAND

