

# PHỞ 12

## Menu

## Bang Thuc don

### 1. Phở gia truyền

### - Traditional Rice Noodle Soup

with coriander, mint, spring onions, soybean sprouts, red onions, carrots and perennial celery in a rich meat broth flavored with star anise and cinnamon stick

a) Phở bò	- with beef	6,90 €
b) Phở gà	- with chicken breast fillet	6,90 €
c) Phở bò gà	- with beef and chicken breast	7,90 €
d) Phở tôm	- with shrimps	9,90 €
e) Phở “Phở12”	- with beef meatballs, shrimps, beef and chicken breast fillet	10,90 €
f) Phở xào (without broth)	- rice noodles, beef and fresh vegetables, fried with garlic, served with roasted peanuts	8,90 €

### 2. Mien tron

### - Glass Noodle Salad

with cloud ear mushrooms, fresh herbs, coriander, baby corn, snow peas, carrots, spring onions, perennial celery, soybean sprouts and roasted peanuts

a) Mien tron thit bò	- with fried beef	8,50 €
b) Mien tron thit gà	- with fried chicken breast fillet	8,50 €
c) Mien tron thit bò gà	- with fried beef and fried chicken	10,90 €
d) Mien tron tôm	- with fried shrimps	10,90 €
e) Mien tron mực	- with fried squid	9,90 €
f) Mien tron tôm mực	- with fried shrimps and fried squid	13,90 €
g) Mien tron cá	- with fried tilapia fish fillet, marinated in galangal roots, turmeric and dill	12,90 €
h) Mien “Phở12”	- “Pho12” Style with grilled beef marinated in lemon grass	11,90 €

*– None of our dishes contain glutamate or preservatives –*

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### 3. Bun

#### - Rice Noodles

with fresh herbs, coriander, lettuce salad, roasted peanuts, soybean sprouts and cucumber in a chili- garlic- sauce.

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|--------------------|--|---------|
| a) Bun bo Nam bo   | - Nambo style with beef                                    | 8,90 €  |
| b) Bun nem Ha Noi  | - Hanoi style with spring rolls                            | 8,90 €  |
| c) Bun thit Saigon | - Saigon style with grilled pork meat                      | 9,50 €  |
| d) Bun “Phở12”     | - “Pho12” style with grilled beef marinated in lemon grass | 11,90 € |

### 4. Nem cuon

#### - Summer Rolls

Rice paper rolls (2 pieces), filled with fresh herbs, lettuce salad, cucumber, coriander, rice noodles and soybean sprouts.

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|--|--------|
| a) with lemon grass marinated grilled beef                         | 4,90 € |
| b) with fried shrimps  | 4,90 € |
| c) with fried chicken breast fillet                                | 4,90 € |
| d) Summer roll plate “Phở12” ( 3 pieces) one piece of each variety | 6,90 € |

Served with a peanut- chili- garlic dip

### 5. Nem ran

#### - Spring Rolls

Fried rice paper rolls (2 pieces), filled with minced meat, cloud ear mushrooms, glass noodles, carrots, soybean sprouts and spring onions.

Served with a chili- garlic- sweet and sour dip 2,90 €

### 5. a) Ga tam huong vi ran

#### - Chicken Skewers

Fried chicken breast fillet (3 pieces), marinated in ginger and turmeric  
Served with a peanut- chili- garlic dip

4,50 €

### 5. b) Tom su xien que ran

#### - Prawn Skewers

Grilled black tiger prawns from Vietnam (three skewers each with five pieces)  
on fresh lettuce

Served with lime pepper dip and soy chili dip 12,90 €

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## Bang Thuc don

- 6. Com huong Sen - Cooked Lotus ( fragrant ) Rice**
- a) With fried beef, fresh herbs, sugar snap peas, vegetables, coriander, perennial celery, spring onions, baby corn, soybean sprouts and roasted peanuts 8,50 €
  - b) With fried chicken breast fillet, fresh herbs, vegetables, sugar snap peas, spring onions, baby corn, soybean sprouts, coriander and roasted peanuts 8,50 €
  - c) With fried beef and chicken breast fillet, fresh herbs, vegetables, coriander, spring onions, soybean sprouts, perennial celery and roasted peanuts 10,90 €
  - d) With fried shrimps fresh herbs, vegetables, sugar snap peas, spring onions, baby corn, soybean sprouts, coriander and roasted peanuts 10,90 €
  - e) With fried squid in a lemon grass- chili- garlic sauce, red onions, spring onions and Vietnamese white pepper, served on fresh lettuce salad and coriander 9,90 €
  - f) With fried shrimps and squid in a lemon grass- chili- garlic sauce, red and spring onions, Vietnamese white Pepper. Served on fresh lettuce salad and coriander 13,90 €
  - g) With fried beef and tofu, fresh herbs, sugar snap peas, vegetables, perennial celery, spring onions, baby corn, soybean sprouts and roasted peanuts 9,90 €
  - h) With fried tilapia fish fillet marinated in a turmeric- ginger- garlic sauce, carrots, sugar snap peas, vegetables, baby corn, fresh herbs and soybean sprouts 12,90 €
  - i) Rice “Phở12” fried chicken breast fillet marinated in a lemon grass-chili- garlic sauce served on red and spring onions and fresh lettuce salad 10,90 €
  - k) With fried beef marinated in garlic, red onions, spring onions and Vietnamese white Pepper. Served on fresh lettuce salad and coriander 11,90 €
  - l) With fried beef and leaves of Paksoy fried in ginger and garlic. Served with soy- chili- garlic dip 12,90 €

## Sweets/ Desserts

## Do trang mieng

- A) grated sweet potato with banana pieces, fried crispy, served with ice cream, and coated with roasted sesame seeds and honey 5,90 €
- B) Vanilla ice creme with exotic Longaan fruits from Vietnam served with whipped cream topping 3,90 €
- C) Ca phe Vietnam, a caffeinated drink with a caramel- nutty aroma on sweetened condensed milk 3,20 €

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## Vegetarian Specialities

(100% vegan )

## Do an chay

- 7. Phở Chay** - **Rice Noodle Soup**
- with coriander, mint, spring onions, red onions, perennial celery, carrots  
soybeans sprouts in tasty broth flavored with star anise and cinnamon stick
- a) Phở Chay rau - with vegetables 6,50 €  
b) Phở Đậu phụ - with vegetables and tofu 7,50 €  
c) Phở xào đậu phụ - Rice noodles, tofu and fresh vegetables fried  
with garlic, served with fresh roasted peanuts 8,90 €
- 8. a) Nem rán chay** - **Vegetarian Spring Rolls**
- Fried rice paper rolls (2 pieces), filled with tofu, mungo beans  
cloud ear mushrooms, glass noodles, carrots, soya bean sprouts and spring onions.  
Served with a chili- garlic- sweet and sour dip 2,90 €
- 8. b) Đậu phụ tam vung rán** - **Tofu strips on skewers**
- Fried tofu strips marinated in galangal roots, garlic and turmeric with  
toasted sesame seeds (three skewers)  
Served a choice of peanut chili garlic dip or soy onion Dip 4,50 €
- 8. Mien tron Đậu phụ** - **Glass Noodle Salad (warm dishes)**
- with cloud ear mushrooms, fresh herbs, vegetables, perennial celery, carrots,  
sugar snap peas, baby corn, spring onions and fresh roasted peanuts 8,90 €
- c) Mien tron Đậu phụ - with fried tofu 8,50 €  
d) Mien xào Đậu phụ sa - with tofu marinated in garlic  
and lemon grass 10,90 €  
e) Mien nem rán - mit vegetarian spring rolls 9,90 €
- 9. Bun Chay** - **Rice Noodles**
- with fresh herbs, coriander, lettuce salad, roasted peanuts and soybean  
sprouts and cucumber in a chili- garlic- sauce.
- a) with fried tofu 7,50 €  
b) with browned tofu marinated in lemon grass 8,90 €  
c) with vegetarian spring rolls 8,90 €

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## Vegetarian Specialities

(100% vegan )

## Do an chay

### 10. Nem cuon chay

#### - Summer Rolls

Rice paper rolls (2 pieces) filled with roasted peanuts, fresh herbs, lettuce salad, cucumber, rice noodles and soybeans sprouts

- a) filled with fresh roasted peanuts 4,90 €
- b) filled with fried Tofu 4,90 €
- c) with grated green papaya 4,90 €
- d) Summer roll plate “Vegi” ( 3 pieces) one piece of each variety served with a Peanut-Chili-Garlic Dip. 6,90 €

### 11. Com chay huong Sen

#### - Cooked Lotus ( Fragrant ) Rice

- a) with fried tofu and vegetables, fresh herbs, sugar snap peas, baby corn, spring onions, soybeans sprouts and roasted peanuts 8,50 €
- b) with fried tofu marinated in lemongrass garlic sauce, on fresh herbs, spring onions, red onion and lettuce served soy chili garlic dip 9,90 €
- c) with browned tofu and leaves of Paksoy fried with garlic and ginger served with soy- chili- garlic dip 11,90 €

### 12. Nom theo mua

#### - Seasonal Salads

Seasonal selected vegetables with grated green papaya, fresh herbs, roasted peanuts and a chili garlic sweet and sour dressing 4,90 €

### 12.a) Cai thia xao

#### - Paksoy Salad

Crispy stems and tender leaves with the slightly hint of bitterness of paksoy vegetable Fried in ginger and garlic, served with soy chili garlic dip 5,90 €

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