

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 bo	- 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 €
m) Phở xào canard	- fried canard „Phở xào“ - style with roasted sesame and ginger stripes	14,90 €

2. Mien tron

- Glass Noodle Salad

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

a) Mien tron thịt bò	- with fried beef	8,90 €
b) Mien tron thịt gà	- with fried chicken breast fillet	8,90 €
c) Mien tron thịt bò gà	- with fried beef and chicken	10,90 €
d) Mien tron tôm	- with fried shrimps	11,90 €
e) Mien tron mực	- with fried squid	10,90 €
f) Mien tron tôm mực	- with fried shrimps and fried squid	14,90 €
g) Mien tron cá	- with fried tilapia fish fillet, marinated in galangal root, turmeric and dill	12,90 €
h) Mien “Phở12”	- “Phở12” style with grilled beef marinated in lemon grass	11,90 €
m) Mien canard	- fried canard “Mien tron” - style with roasted sesame and ginger stripes	14,90 €

– *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 | 9,90 € |
| d) Bun “Phở12” | - “Pho12” style with grilled beef marinated in lemon grass | 11,90 € |
| m) Bun canard | - fried canard “Bun” - style with roasted sesame and ginger stripes | 14,90 € |

4. Nem cuon

- Summer Rolls

Rice paper rolls (2 pieces), filled with fresh herbs, lettuce salad, cucumber, 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 € |
- each served with a peanut- chili- garlic dip or an authentic house 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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- 6. Com huong Sen - Cooked Lotus (fragrant) Rice**
- a) With fried beef, sugar snap peas, carrots, coriander, perennial celery, paksoy, baby corn, soybean sprouts and roasted peanuts 8,90 €
 - b) With fried chicken breast fillet, carrots, sugar snap peas, perennial celery, baby corn, paksoy, soybean sprouts, coriander and roasted peanuts 8,90 €
 - c) With fried beef and chicken breast fillet, carrots, coriander, paksoy, soybean sprouts, perennial celery and roasted peanuts 10,90 €
 - d) With fried shrimps, paksoy, carrots, sugar snap peas, perennial celery, baby corn, soybean sprouts, coriander and roasted peanuts 11,90 €
 - e) With fried squid in a lemon grass- chili- garlic sauce, red onions, spring onions, coriander and Vietnamese white pepper, served on fresh lettuce salad 10,90 €
 - f) With fried shrimps and squid in a lemon grass- chili- garlic sauce, red and spring onions, coriander, Vietnamese white Pepper, served on fresh lettuce salad 14,90 €
 - g) With fried beef and tofu, paksoy, sugar snap peas, carrots, perennial celery, baby corn, soybean sprouts, coriander and roasted peanuts 9,90 €
 - h) With fried tilapia fish fillet marinated in turmeric and dill, carrots, paksoy, sugar snap peas, baby corn, soybean sprouts, coriander and roasted peanuts 12,90 €
 - i) Rice “Phở12” fried chicken breast fillet marinated in a lemon grass-chili- garlic sauce with red onion, spring onions and coriander served on fresh lettuce salad 11,90 €
 - k) With fried beef marinated in garlic, red and spring onions, coriander and Vietnamese white Pepper, served on fresh lettuce salad 11,90 €
 - l) With fried beef and the delicate leaves of paksoy fried with ginger and garlic, served with a soy- chili- garlic dip 12,90 €
 - m) Rice **canard** with paksoy fried with ginger and garlic and roasted sesame and fresh ginger stripes 14,90 €

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 3,50 €

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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 a tasty vegetarian broth flavored with star anise and cinnamon sticks

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|---------------------------------------|--|--------|
| a) Phở Chay rau | - with vegetables | 6,90 € |
| b) Phở Đậu phụ | - with vegetables and tofu | 7,50 € |
| c) Phở xào đậu phụ
(without broth) | - Rice noodles fried with tofu and vegetables
served with coriander and roasted peanuts | 8,90 € |

8. a) Nem rán chay

- Vegetarian Spring Rolls

Homemade 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, perennial celery, carrots, sugar snap peas, baby corn,
paksoy, coriander and fresh roasted peanuts

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|------------------------|--|---------|
| c) Mien tron Đậu phụ | - with fried tofu | 8,90 € |
| 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.

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|---|--------|
| a) with fried tofu | 7,90 € |
| b) with browned tofu marinated in lemon grass | 9,90 € |
| c) with vegetarian spring rolls | 8,90 € |

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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 6,90 €

each served with a Peanut-Chili-Garlic Dip

11. **Com chay huong Sen** - **Cooked Lotus (Fragrant) Rice**

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

12. **Nom theo mua** - **Seasonal Salad**

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 delicate leaves of Paksoy with the slightly hint of bitterness Fried in ginger and garlic, served with a soy chili garlic dip 5,90 €

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