

# 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	7,90 €
b) Phở gà	- with chicken breast fillet	7,90 €
c) Phở bò gà	- with beef and chicken breast	8,90 €
d) Phở tôm	- with shrimps	10,90 €
e) Phở “Phở12”	- with beef meatballs, shrimps, beef and chicken breast fillet	11,90 €
f) Phở xào (without broth)	- rice noodles, beef and fresh vegetables, fried with garlic, served with roasted peanuts	8,90 €
m) Phở xào <b>canard</b>	- 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 thit bo	- with fried beef	8,90 €
b) Mien tron thit ga	- with fried chicken breast fillet	8,90 €
c) Mien tron thit bo ga	- 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 <b>canard</b>	- 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 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-garlic dip 12,90 €

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## Bang Thuc don

- 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) Vanilla ice creme served with Mango Lassi and whipped creme topping, sprinkled with roasted sesame seeds 4,90 €

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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  | 7,50 € |
| b) Phở Đậu phụ                        | - with vegetables and tofu   | 7,90 € |
| c) Phở xào đậu phụ<br>(without broth) | - Rice noodles fried with tofu and vegetables<br>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 with a 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<br>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                            | 7,90 € |
| b) with browned tofu marinated in lemon grass | 9,90 € |
| 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 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 10,90 €
- 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 5,90 €

### 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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