

DRINKS

APERITIFS

Choya Spritz 8
Prosecco 6.5
Champagne 10

COCKTAILS

FIRE STARTER (infused brown rum with chillies, grappefruit, cucumber) 12
SAIGON MULE (saké, ginger beer, lime) 10
MONKEY ISLAND (Monkey 47, tonic, kumquat) 13.5
BLOODY HO CHI MINH (vodka, tomatoes, Sichuan pepper) 10
FLOWER POWER (gin, lime, jasmin) 13
EXPRESSO MARTINI (vodka, vietnamese coffee, sweetened condensed milk) 12
HULK (vodka, matcha, cucumber, lime) 11
SESAME N STORMY (infused brown rum with sesame, ginger beer, lime) 12
GREEN DRAGON (vodka, wasabi, lime) 11
ALAIN SOUCHONG (whisky, «Souchong» smoked tea, lemon, cinnamon) 12
ONE NIGHT STAND (vodka, champagne, grapefruit, lime) 13
CITRUS BLAST (Hendrick's, eggwhite, Iran's black lemon, yuzu, lemon) 13

MOCKTAILS

SWEAT PURPLE (blackcurrant, lychee, lime, ginger beer) 6,5
THE GRINCH (matcha, lychee, lemon) 6,5
LEE CHI (litchi, lime, ginger) 6,5

BEERS

Saigon Beer (35cl) 5
IPA Green Killer 4
Vedett Blanche 4
Théorème de L'Empereur - Blond beer with jasmin tea 5
MAK - Triple from Sterrebeek 5

SOFTS

Homemade «Soda Chanh Duong», lime, soda, sugar cane syrup 4,5
Homemade green iced tea 4.5
Fever Tree Tonic 4
Fever Tree Ginger Beer 4
Big Tom 4.5
Coke 3.5
Coke Zéro 3.5
Still water 50 cl 4.5
Sparkling water 50 cl 4.5

SAKE

Hanatomoe 4cl 6
Tamagawa Yamahai 4cl 6
Katori90 4cl 6
Kido ginjo 4cl 6

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{Experience the concept of « anh nhau » the Vietnamese style drinking and eating culture, sharing small and larger plates with friends & family, eating with a bowl and chopsticks}

3 dishes per person recommended

START SHARING

« Nems » Nénuphar (2pc) 7

Fried shrimp toast, salmon eggs 12

« Banh-cuon » steamed rice pancakes with minced pork and crispy coppa 10

Softshell crab kaffir lime samouraï sauce 11

Lamb Wonton, Smoked eel chili oil 13,5

Saigonese « Taco », pork shoulder, lemongrass, garlic and crunchy vegetables (1pc) 5,5 *

Green Papaya Salade(v)1@0 (beef jerky +3)*

Cepes and girolles white miso and hoisin emulsion fried Bao 15

Clams, coconut milk and combava 14 *

« Bo thai chanh » beef tartare, green mango, lime and egg yolk 14

Grilled sucrine lettuce, tofu cream 7

« glass noodle » Nduja, fermented cabbage, sichuan pepper 13,50

Whole royal sea bream grilled with tumeric andh fresh herbs, steamed rice 18

« Char-siu » pluma iberico, steamed pak choi, steamed rice 25

Steamed rice 3

IF YOU DARE...

SUPER EXTRA SPICY Vietnamese chicken wings 8 **

BEFORE LEAVING

Coconut milk sorbet, caramelised puffed rice, lime and Belgian strawberries 8

Red tea ice cream, sesame oil and dark chocolate 8

(v) vegetarian

* spicy

(Please let us know if you have any allergies)

THE WINE

THE BOTTLE

RED

Helang Hong, Chine 35
Vigne d'Albert, Bergerac, 2018 (natural) 33
Matsu, Tinta de Toro, Espagne, 2018 30
La Bourique, Pays d'Oc, 2017 (natural) 31
Pigneur Fou, St Nicolas de Bourgueil, 2018 (organic) 39
Chenas Quartz, Gamay, Beaujolais, 2015 45
Le Clos des Cailloux, Côte du Rhone, France, 2018
(natural) 55
Savigny les Baunes, Domaine d'Arduite, Bourgogne, 2015 55
Trousseaux des Corvées, Jura, France, 2017 (natural) 65
Le Roc Des Anges, Roussillon, 2016 45
Longue Route, Pays d'Oc, Pinot Noir, France 28
Piti, Burgenland, Autriche (natural) 34
12 meso, Primitivo, Puglia, Italie, (organic) 33
Cuve à mon loup, Merlot, Bordeaux (natural) 40
Maranges Les Clots Roussots 1er cru, Bourgogne, France
(natural) 70
Les Pallières, Gigondas, France (natural) 68
Renaissance, Gamay, Tourraine, France (natural) 56

WHITE

Terroir de Béru, Chablis, France, 2017 (natural) 60
Les Corvées sous Curon, Jura, France (natural) 65
Domaine Wachau, Riesling, Autriche, 2017 50
Cailloux, Côte Du Rhône, France 2018 40
Tête de Crabe, Fiefs Vendée, 2018 28
Bianco Ottomani, Toscanne, 2018 (natural) 33
Forge de Salles, Chardonnay, Pays d'Oc 2018 27
Vesevo, Vésuve, Italie 33
Domaine Cavalier, Viognier, France (bio) 27
Shanela, Albariño, Galice (natural) 38

ROSÉ

Saveur Secrète, Herault - France 25

THE GLASS

RED

Longue Route, Pays d'Oc, Pinot Noir, 2018 5
Matsu, Tinta de Toro, Espagne 6
Piti, Burgenland, Autriche (natural) 7
12 meso, Primitivo, Puglia, Italie, (organic) 6,5
Cuve à mon loup, Merlot, Bordeaux, (natural) 8

WHITE

Tête de Crabe, Fiefs Vendée, 2018 6
Bianco Ottomani, Toscanne, 2018(natural) 6,5
Forge de Salles, Chardonnay, Pays d'Oc 2018 5
Vesevo, Vésuve, Italie 6
Domaine Cavalier, Viognier, France (organic) 6

ROSÉ

Saveur Secrète, Hérault, France 5