



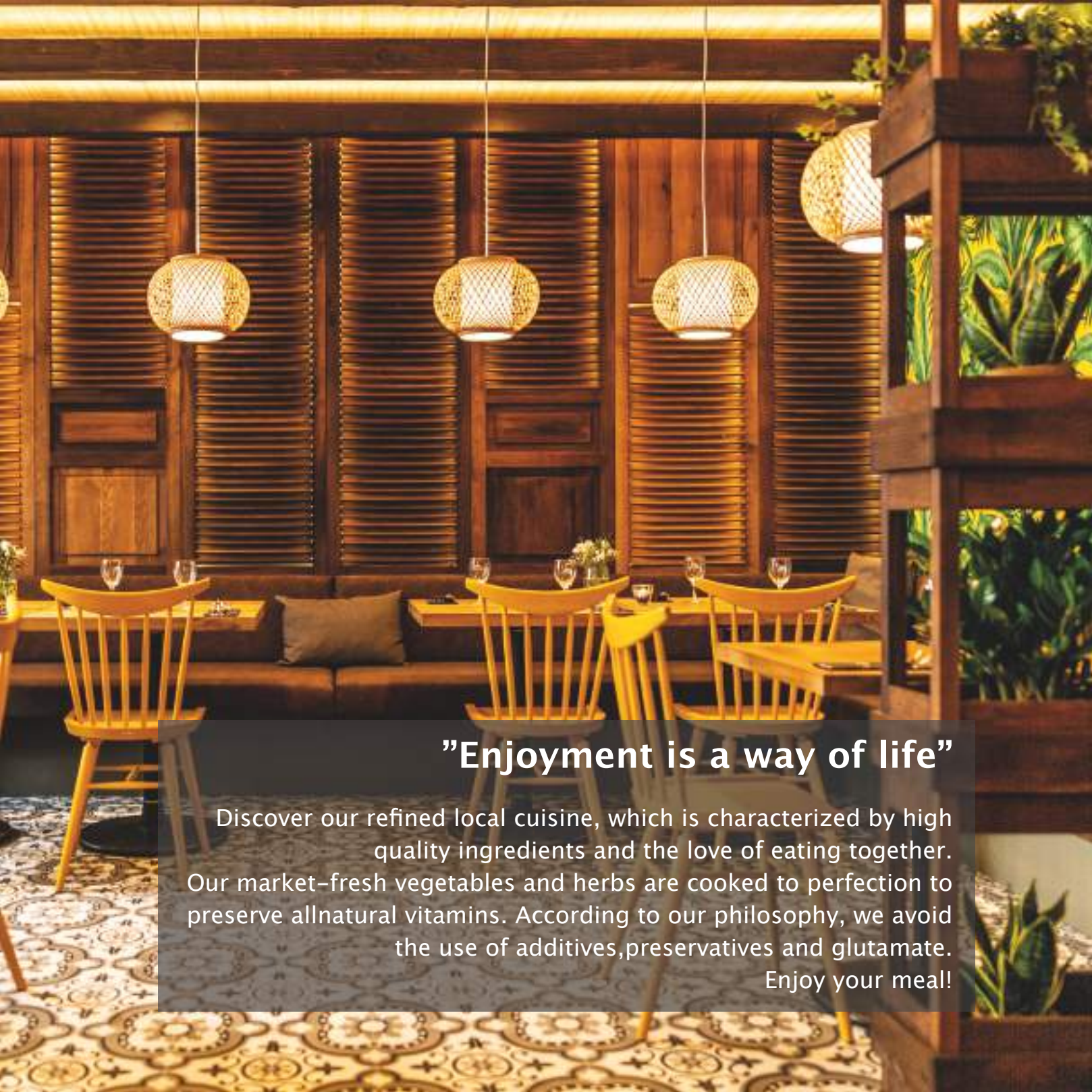
VIETNAMESE
CUISINE

à la
Càrte
SPEISEN & GETRÄNKE

ENGLISH MENU

We are looking forward to
welcoming you as our guest
in our Ha team!



A warm, rustic dining room with wooden walls, woven pendant lights, and a patterned rug. The room features a long wooden table with several wooden chairs and a dark brown sofa. The walls are made of vertical wooden slats, and the ceiling has recessed lighting. The floor is covered with a patterned rug. The overall atmosphere is cozy and inviting.

”Enjoyment is a way of life”

Discover our refined local cuisine, which is characterized by high quality ingredients and the love of eating together. Our market-fresh vegetables and herbs are cooked to perfection to preserve allnatural vitamins. According to our philosophy, we avoid the use of additives,preservatives and glutamate.

Enjoy your meal!

Vietnamese national dish

Pho Bo



Soup

Sup Rau ^{f,l}

6,90 €

Vegetable soup with fresh cilantro, with:

1. bio-tofu (vegetarian)
2. chicken
3. shrimp

Sup Nuoc Dua ^d

Coconut milk soup with shrimp or chicken, mushrooms, green asparagus, lemongrass and lime leaves

4. chicken 7,50 €
5. shrimp 8,50 €

Noodle soup

Pho Hanoi ^d

This tasty beef broth soup is one of the most popular traditional dishes in Vietnam. With the addition of star anise, cinnamon, ginger and grilled onions enrich fine and unique flavors of this iconic dish.

Topped with [rice noodles](#), [beef filet](#), bean sprouts and rich fresh herbs, this dish is a treat for your body, mind and soul. Or, on request, with baby beef and fresh garlic.

6. small 8,50 €
7. big 16,50 €

Canh Chua ^d

A sweet and sour soup with pineapple, tamarind, tomatoes and herbs

8. bio-tofu (vegetarian) 15,50 €
9. shrimp 17,50 €



Nom Du Du

Salad recommendation of the house:

Salad

Nom Du Du ^{b,d,e}

- | | |
|---|---------|
| 11. Green papaya salad with limes, peanuts, fresh herbs and crab chips to select: | 8,90 € |
| 12. with beef | 9,90 € |
| 13. with shrimp | 10,90 € |

Nom Xoai ^{d,e}

- | | |
|--|--------|
| 14. Mango strips salad and red onions, peanuts in a lime dressing to select: | 7,90 € |
| 15. with beef | 8,90 € |
| 16. with shrimp | 9,90 € |
| 17. with duck breast strips | 9,90 € |

Goi Cuon ^{1,5,e}

Two fresh summer rolls filled with rice noodles, salad, mint, coriander, mango strips and Asian herbs, served with homemade hoisin sauce

- | | |
|-----------------------------------|--------|
| 21. bio-tofu (vegetarian) | 7,50 € |
| 22. beef | 7,90 € |
| 23. grilled chicken breast fillet | 7,90 € |
| 24. shrimp | 8,50 € |

Crunchy appetizer



31. **Banh Phong Tom**^b 4,20 €
Crab chips in sweet chilli sauce

32. **Nem Chay**^a (vegetarian) 6,50 €
Homemade vegetarian spring rolls with sweet and sour hot sauce

33. **Khoai Lang Chien**^{a,c,l} 6,50 €
Homemade sweet potato fries served with a slightly spicy dip

34. **Nem Thit**^{d,e} 6,90 €
Homemade spring rolls stuffed with chicken, glass noodles, morels, carrots and onions, served on rice noodles, salad and fresh herbs



35. **Hoanh Thanh Chien**^{a,b,l} 7,50 €
Golden dumplings stuffed with chicken and shrimp served with sweet chili sauce

36. **Tom Cuon Khoai**^{a,b} 7,50 €
Shrimp wrapped in potato strips with a sweet and sour dip

Grilled appetizer

37. **Ga Xien**^e 7,50 €
Chicken skewers marinated and grilled in sate coconut milk sauce, lime leaves, with a spicy peanut dip



38. **Bo La Lot**^{e,l} 7,90 €
Pickled minced beef with lemongrass, wrapped in wild betel leaves and grilled, served on rice noodles, lettuce, peanuts, fried onions and fresh herbs

Steamed appetizer

40. **Edamame** ^f (vegan)
Steamed soy beans, sea-salt



5,50 €

42. **Dim Sum** ^{a,b,f}
Mixed appetizer of hakao and shumai with shrimp
in a bamboo basket, with homemade soy dressing

7,90 €

43. **Bao Taco** ^{a,e,f}
Vietnamese steamed yeast dough with cabbage, peanuts, fried onions,
caramelized sauce, homemade mayonnaise, to choose from:

- a) bio-tofu (vegetarian)
- b) marinated beef fillet
- c) grilled chicken breast

5,90 €

6,50 €

6,50 €

Recommendation of the house:

Mixed starters with salad

44. **Starter platter** ^{a,d,e,f,l,1,5} (from 2 person)
Summer rolls (**Goi Cuon**),
green papaya salad with prawns (**Nom Du Du**),
Beef in wild betel leaves (**Bo La Lot**) and crispy wonton dumplings
filled with chicken and prawns (**Hoanh Thanh Chien**)

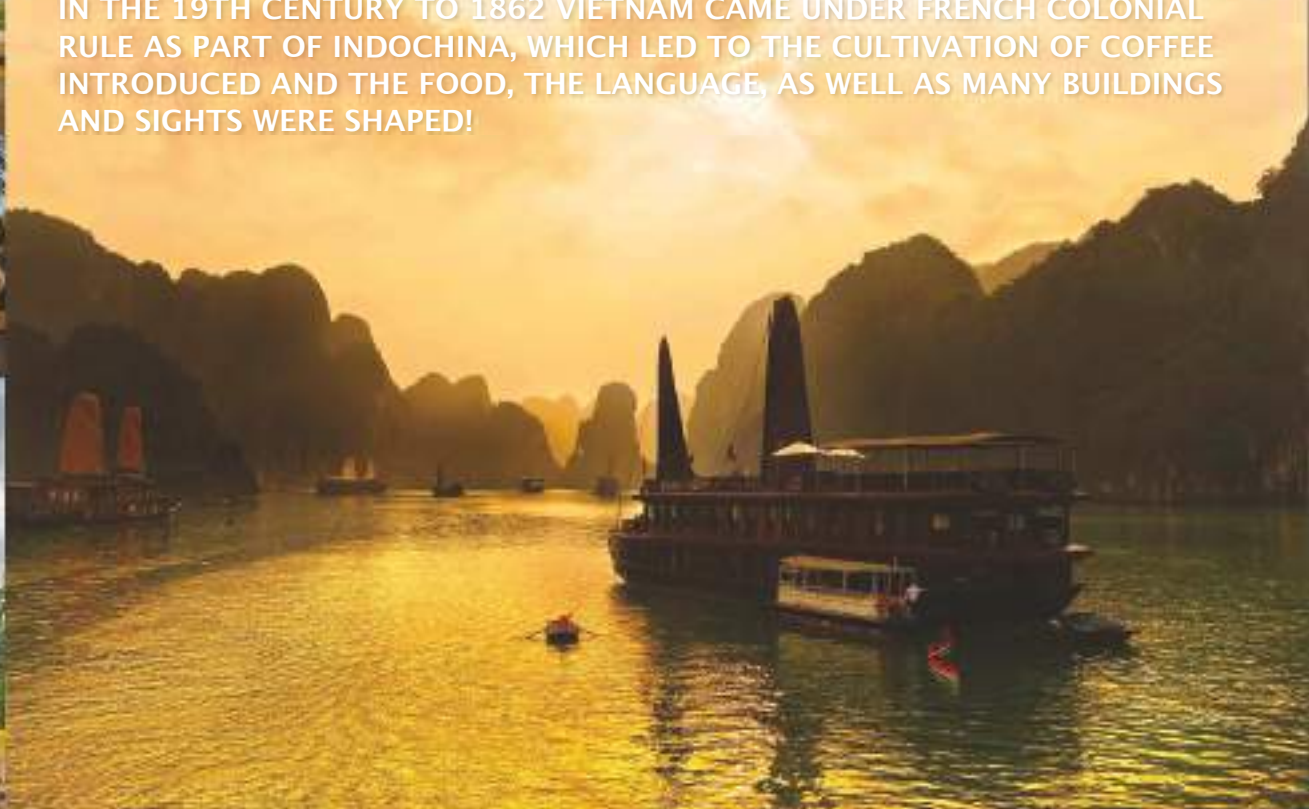


per person 17,50 €



Culture &

IN THE 19TH CENTURY TO 1862 VIETNAM CAME UNDER FRENCH COLONIAL RULE AS PART OF INDOCHINA, WHICH LED TO THE CULTIVATION OF COFFEE INTRODUCED AND THE FOOD, THE LANGUAGE, AS WELL AS MANY BUILDINGS AND SIGHTS WERE SHAPED!





Nature Vietnams



Rice dishes

50. Cari ^{d,1,g} (spicy)

Market-fresh vegetables, sweet potatoes in coconut curry sauce, optionally with:

- | | |
|--|---------|
| 1. bio-tofu (vegetarian) | 15,90 € |
| 1a. crispy bio pumkin (vegetarian) ^a | 16,50 € |
| 2. chicken | 15,90 € |
| 3. tempura chicken breast (breaded) ^a | 16,90 € |
| 4. beef fillet | 16,90 € |
| 5. duck ^a | 18,90 € |
| 6. grilled salmon | 19,90 € |
| 7. shrimp | 19,90 € |



60. Sot Me ^d (mild, slightly sweet-sour)

Market-fresh vegetables in tamarind sauce, optionally with:

- | | |
|--|---------|
| 3. tempura chicken breast (breaded) ^a | 16,90 € |
| 5. duck ^a | 18,90 € |
| 7. shrimp | 19,90 € |

70. Sot Dau Phong ^{e,d,g} (slightly spicy)

Steamed vegetables with delicious peanut sauce, optionally with:

- | | |
|---|---------|
| 1. bio-tofu (vegetarian) | 15,90 € |
| 1a. crispy bio pumkin (vegetarian) ^a | 16,50 € |
| 2. chicken | 15,90 € |
| 3. grilled chicken breast | 16,90 € |
| 5. duck ^a | 18,90 € |

80. Avocado ^g

Fresh coconut avocado sauce with vegetables, optionally with:

- | | |
|--|---------|
| 1. bio-tofu (vegetarian) | 15,90 € |
| 1a. crispy bio pumkin (vegetarian) ^a | 16,50 € |
| 2. chicken | 15,90 € |
| 3. tempura chicken breast (breaded) ^a | 16,90 € |
| 4. beef fillet | 15,90 € |
| 5. duck ^a | 18,90 € |

Rice dishes

90. La Que ^{d,i,f} (spicy)

With red onions, chili peppers, green pepper and Vietnamese basil, optionally with:

- | | |
|--------------------------|---------|
| 1. bio-tofu (vegetarian) | 15,90 € |
| 2. chicken | 15,90 € |
| 4. beef fillet | 16,90 € |
| 6. grilled salmon | 19,90 € |
| 7. shrimp | 19,90 € |
| 8. octopus | 18,90 € |

100. Com Rang ^{c,f,i}

Egg fried rice with fresh vegetables, seasoned with coriander, fried onions, optionally with:

- | | |
|--------------------------|---------|
| 1. bio-tofu (vegetarian) | 16,90 € |
| 2. chicken | 16,90 € |
| 4. beef fillet | 17,90 € |
| 5. duck ^a | 19,90 € |
| 7. shrimp | 20,90 € |



House recommendations:

550. Dau Hu Chua ^{f,i} (vegetarian)

Fried organic tofu with fresh tomato sauce, celery, spring onions and coriander

16,50 €

551. Bo Xao Nam ^d

Fried beef fillet with various mushrooms and spring onions

18,50 €

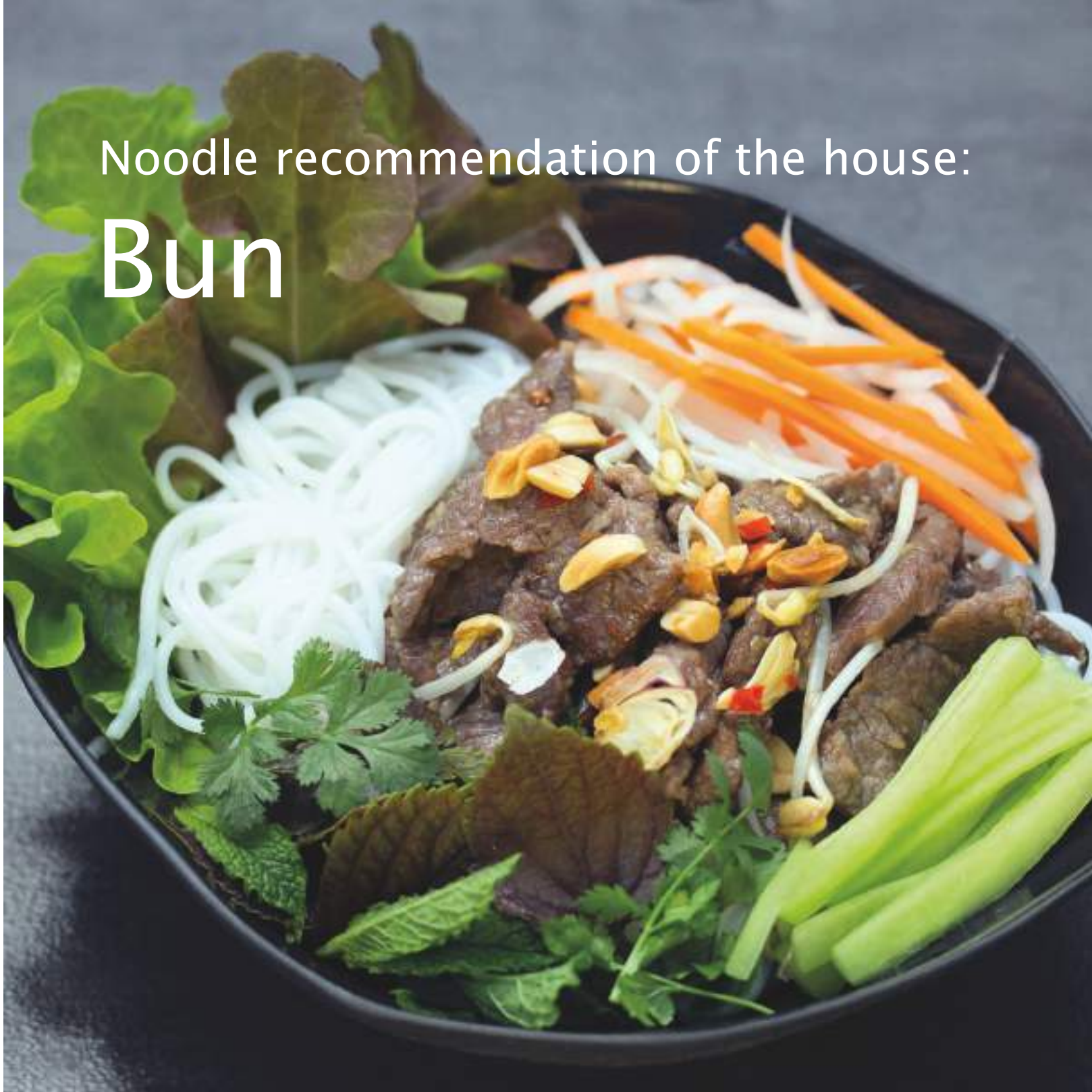
552. Hai San Xao ^{b,d} (slightly spicy)

Squid and shrimp, fragrant fried with celery, chili peppers, pineapple and tomatoes

19,90 €

Noodle recommendation of the house:

Bun



Noodle dishes

Wheat noodles

110. **My Xao** ^{a,c,f,i}

Vietnamese wheat noodles with fresh vegetables, coriander, fried onions, optionally with:

- | | |
|-----------------------------------|---------|
| 1. bio-tofu (vegetarian) | 16,90 € |
| 2. chicken breast fillet | 16,90 € |
| 4. beef fillet | 17,90 € |
| 5. duck ^a | 19,90 € |
| 7. shrimp | 20,90 € |

Flat rice noodles

120. **Pho Xao** ^{c,f,i,e}

Flat rice noodles with fresh vegetables, coriander, peanuts, fried onions, optionally with:

- | | |
|-----------------------------------|---------|
| 1. bio-tofu (vegetarian) | 16,90 € |
| 2. chicken breast fillet | 16,90 € |
| 4. beef fillet | 17,90 € |
| 5. duck ^a | 19,90 € |
| 7. shrimp | 20,90 € |

Rice noodles

130. **Bun** ^{d,e}

Lukewarm rice noodles with lemongrass, lettuce, peanuts and fried onions, enriched with various fresh herbs and homemade lime sauce, optionally with:

- | | |
|---|---------|
| 1. baked organic tofu ^f (with soy lime dressing) | 16,90 € |
| 2. grilled chicken breast fillet with lemongrass | 17,90 € |
| 3. grilled beef in wild betel leaves ^l | 18,90 € |
| 4. marinated beef with lemongrass | 17,90 € |
| 5. duck ^a | 18,90 € |
| 9. spring rolls filled with chicken and vegetables | 16,90 € |



Recommendation of the house

Roll yourself!

with Tu Cuon

140. **Banh Canh** ^{a,d,i,l}

Steamed udon noodles with fresh vegetables, roasted onions, coriander, optionally with:

- | | | |
|----|---------------|---------|
| 1. | Bio-tofu | 15,90 € |
| 2. | Chicken filet | 15,90 € |
| 3. | Beef filet | 16,90 € |
| 4. | Seafood | 18,90 € |

500. **Tu Cuon** ^{d,e,1}

We would be happy to introduce you to the art of summer rolling!

Traditional Vietnamese herbs, salads and meat are served right at your table or fish wrapped in rice paper. We also serve you various dips.

- | | | | |
|------|--------------------------|--------------------------------|---------|
| 521. | Tofu ^f | baked bio-tofu (vegetarian) | 17,90 € |
| 522. | Ga | grilled chicken breast | 18,90 € |
| 524. | Bo | marinated beef with lemongrass | 18,90 € |
| 526. | Ca | grilled salmon | 19,90 € |
| 527. | Tom | grilled gambas | 21,90 € |

Side dishes for all main dishes

Each main course (except pasta dishes) is served with a portion of jasmine rice.

If required, the following enclosures can also be ordered:

- | | | |
|------|--|--------|
| 621. | cooked rice | 2,50 € |
| 622. | rice noodle | 2,50 € |
| 624. | peanut- or curry sauce ^{2,d} | 2,50 € |
| 625. | rice paper | 0,50 € |
| 626. | fresh herb | 3,00 € |
| 627. | fried noodle | 5,90 € |
| 628. | fried egg rice | 5,90 € |

Dessert recommendation of the house:

Banh Dua



Desserts

651. **Homemade Kokos–Panna Cotta** ¹ 6,50 €
with mango-passion fruit puree and fresh fruit
652. **Chuoï Chien Kem** ^{1,a,c,g} 6,90 €
Baked bananas with vanilla ice cream and fresh fruit
653. **Kem Che Xanh** ^{1,c,g} 6,90 €
Refreshing green tea ice cream with fresh fruit
654. **Banh Khoai Mon** ^e 6,90 €
Steamed taro sticky rice in a banana leaf coating,
with coconut milk sauce and peanuts
655. **Banh Dua** 6,50 €
Coconut balls made from fresh coconut and rice flour

HA VIETNAMESE CUISINE

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Open times:
Mon - Sun 11:30am - 11:00pm

Explanations:

Additives:
1= with dyes
2= preservative
3a= with antioxidant
3=c affeinated
4= quinine
5= with flavor enhancer
6= with sweetener

Allergens:

a = cereals containing gluten
b = crustaceans & derived products,
c = eggs & egg products, almonds, cashew nuts...
d = fish & fish products
e = peanuts & peanut products
f = soybeans & soybean products,
g = milk & milk products
h = nuts & nut products
i = celery & celeriac products
l = sesame seeds & sesame products
m = sulfur dioxide & sulphites

CARD VALID FROM 09.2023