

starters

01 ...SUP HOANH THANH
A Ginger Broth with Boiled Chicken and Prawn Dumplings, Vegetables and Coriander. 5,50

02 ...SUP CHAY / GA
A Vegetable and Onion Soup with Glass Noodles, Pak Choi, Carrots and Coriander. Served with Delicate Strips of Chicken Breast if desired. Vegetarian 3.80 | Chicken 4.50

03 ...SUP CA CANH CHUA
A Cod and Tamarind Soup with Dill, Tomatoes, Mung Bean Sprouts, Coriander, Spring Onions and Pineapple. 5,80

04 ...SUP COT DUA
A Chicken and Coconut Milk Soup with Aubergines, Carrots, Mung Bean Sprouts, Lemongrass and Lime Leaves. 5,80

05 ...GOI DU DU
A Green Papaya and Carrot Salad with Vietnamese Coriander, Thai Basil, Mung Bean Sprouts and various Spices. Hot. Vegetarian 7.00 | Beef 8.00 | Prawn 9.00

06 ...GOI XOAI
A Juicy Mango Salad with Fresh Herbs, Mung Bean Sprouts and various Spices. Vegetarian 7.00 | Chicken 8.00

07 ...GOI NGO SEN
A Delicate Lotus Stem Salad with Carrots, Prawns, Roasted Peanuts and Fresh Herbs. Vegetarian 8.50 | Prawn 9.50

08 ...GOI BO
A Tender Beef and Lemongrass Salad with Cucumber, Celery, Fresh Herbs, Fried Onions and a Lime Juice and Fish Sauce Dressing. 8,50

09 ...NEM / CHAY
Two Deep-Fried Spring Rolls with Pork, Prawns, Glass Noodles, Morel Mushrooms and Carrots, served with a Lime Juice and Fish Sauce Dressing. Vegetarian Option with Vegetable Filling and a Chilli Dipping Sauce. Vegetarian 4.50 | Pork 4.90

10 ...GOI CUON / CHAY
Two Cold Summer Rolls filled with Pork, Prawns, Rice Noodles and Fresh Herbs, served with a Hoisin Sauce or a Lime Juice and Fish Sauce Dressing. Vegetarian Option with Tofu Filling. Vegetarian 4.90 | Pork 5.50

11 ...HOANH THANH HAP
Steamed Dumplings with a Chicken and Prawn Filling. Served with a Sweet Chilli Dipping Sauce or Hoisin Sauce. 5,50

12 ...GA SATE
Two Grilled Chicken Skewers in a Sate Sauce and Coconut Milk Marinade. Served with a Spicy Peanut Sauce. 4,80

13 ...TOM LAN BOT
Three Lightly Crispy Breaded Prawns served with a Sweet Chilli Dipping Sauce. 5,00

14 ...CHAO TOM
Sugar Cane in a Prawn and Shallot Paste. Served with a Lime Juice and Fish Sauce Dressing. 5,50

15 ...BO LA LOT
Stir-Fried Tender Beef and Wild Betel Leaf Rolls with an Aromatic Blend of Spring Onions, Sesame Oil and Lemongrass. Served with a Lime Juice and Fish Sauce Dressing. 7,00



main courses

16 ...PHO
"World-famous and delicious"
Traditional Rice Ribbon Noodles in a Beef Broth with Star Anise, Cinnamon, Ginger, Grilled Onions and Strips of Rump Steak and Boiling Beef. Served with Fresh Mung Bean Sprouts, Herbs, Lime and a Hot Chilli Sauce. Beef (small) 7.50 | Beef (large) 12.50 | Chicken (small) 7.50 | Chicken (large) 12.50

17 ...BUN BO HUE
"For the king in all of us"
Thin Vermicelli Rice Noodles in a Hot Beef and Lemongrass Broth with Delicate Strips of Rump Steak and Chilli. Served with Fresh Mung Bean Sprouts, Herbs, Lime and a Chilli Paste. small 8.50 | large 13.50

18 ...BANH CANH
Home-Made Rice Flour Noodles in a Chicken and Ginger Broth with Prawns, and Pak Choi. Served with Mung Bean Sprouts, Fresh Herbs, Lime and a Hoisin Sauce. 12,90

19 ...MIEN GA
Delicate Glass Noodles in a Chicken Broth with Shallots, Garlic, Shiitake Mushrooms, Chilli, Spring Onions, Fish Sauce and Fresh Herbs. 12,90

20 ...PHO XAO
Traditional Rice Ribbon Noodles Stir-Fried with Carrots, Mung Bean Sprouts, Onions and Bamboo Shoots in an Oyster and Soya Sauce. Vegetarian 10.50 | Beef 12.50 | Chicken 12.50 | Pork 12.50

21 ...NOM MIEN
Tender Strips of Chicken Breast in a Asian Honey Marinade, Steamed in a Blend of 5 Spices. Served with Boiled Glass Noodles, Mung Bean Sprouts, Carrots, Radishes and Shiitake Mushrooms. 9,90

22 ...BUN BO HUE XAO
Thin Vermicelli Rice Noodles Stir-Fried with Tender Beef, Celery, Mung Bean Sprouts, Onions, Garlic, Crushed Peanuts and various Herbs. Served with a Lime Juice and Fish Sauce Dressing. 13,50

23 ...BO XAO CAN
Thin Strips of Beef Stir-Fried with Fresh Celery, Tomatoes, Onions, Ginger and Mung Bean Sprouts. Served with Aromatic Jasmine Rice. 12,90

24 ...GA XAO XA OT
"Hot Hot"
Delicate Thin Strips of Chicken Stir-Fried with Fresh Bell Pepper, Lemongrass, Onions and Sesame Oil. Hot. 12,90

25 ...BO LUC LAC
Tender Strips of Rump Steak Stir-Fried with Fresh Pineapple, Cucumber, Bell Pepper, Onions and Tomatoes, served in a Lettuce Leaf. 13,90

26 ...VIT / GA CARI
Crispy Duck or Chicken Breast in a Mild Yellow Curry. Served with Tofu, Sweet Potatoes, Mushrooms, Carrots, Lemongrass, Bamboo Shoots and Fresh Herbs. Vegetarian 10.50 | Chicken 13.50 | Duck 13.50

27 ...VIT / GA XAO CAI
Crispy Duck or Chicken Breast Stir-Fried with Fresh Pak Choi, Shiitake Mushrooms, Morel Mushrooms, Mung Bean Sprouts and Ginger. Served with Fragrant Jasmine Rice and our very own Sauce made from Ginger and a Blend of Spices. Duck 13.00 | Chicken 12.50

28 ...VIT / GA MANG CUT TRAI CAY
Crispy Duck or Chicken Breast with typical Mangosteens, Pineapple and Mangoes in a Vietnamese Sweet and Sour Sauce. Duck 14.50 | Chicken 13.50

29 **...BUN BO LA LOT**
"A taste sensation"
Stir-Fried Tender Beef and Wild Betel Leaf Rolls with an Aromatic Blend of Spring Onions and Lemongrass. Served with Crunchy Mung Bean Sprouts, Cucumber, Herbs and a Lime Juice and Fish Sauce Dressing, as well as Thin Vermicelli Rice Noodles. 14,50

30 **...BUN BO XAO XA**
Delicate Thin Strips of Beef in a Lemongrass Marinade Stir-Fried with Crushed Peanuts. Served with Fresh Mung Bean Sprouts, Cucumber, Herbs and a Lime Juice and Fish Sauce Dressing, as well as Thin Vermicelli Rice Noodles. 13,00

31 **...BUN THIT NUONG**
Tender Grilled Strips of Pork Blade or Delicate Strips of Rump Steak in a Lemongrass and Sesame Oil Marinade. Served with Fresh Herbs and a Lime Juice and Fish Sauce Dressing, as well as Thin Vermicelli Rice Noodles. Beef 16.00 | Pork 14.50

32 **...CA RIM CA CHUA**
"Our recommendation"
Strips of Premium Salmon Fillet Stir-Fried with a Spicy Blend of Fresh Dill, Tomatoes, Pineapple, Thai Basil and Hot Chilli. Served with Aromatic Jasmine Rice. 13,60

33 **...CA KHO TO**
"Care: Traditional"
Tender Halibut Steak Caramelised in a Clay Pot, Spiked with Ginger, Galangal, Chilli and Spring Onions. Served with Fragrant Jasmine Rice. 14,80

34 **...DO BIEN XAO**
Stir-Fried Squid and Prawns with a Spicy Blend of Bell Pepper, Celery, Pak Choi, Chayote, Mung Bean Sprouts and Ginger. Served with Aromatic Jasmine Rice. 17,00

35 **...TOM RAM ME**
Spicy Premium King Prawns, Stir-Fried with Slices of Tamarind and Fresh Spring Onions, served with Mixed Vegetables and Fragrant Jasmine Rice. 22,00

36 **...RAU XAO THAP CAM**
Spicy Stir-Fried Mixed Vegetables - Fresh Bell Pepper, Pak Choi, Tofu, Chayote, Mung Bean Sprouts, Slivers of Ginger and Lily Buds. 9,50

37 **...DAU FU RIM CA CHUA**
"Our recommendation"
Diced Fresh Tofu Stir-Fried with a Spicy Blend of Fresh Dill, Tomatoes, Pineapple, Thai Basil and Hot Chilli. Served with Aromatic Jasmine Rice. 11,50

38 **...RAU MUONG XAO TOI**
Succulent Water Spinach Delicately Stir-Fried with Mung Bean Sprouts, Tomatoes and Garlic. Served with Fresh Herbs. 9,50

39 **...DAU PHU XAO XA OT**
Succulent Tofu Stir-Fried with Mixed Vegetables, Lemongrass, Bell Pepper and Thai Basil. Hot. 12,50



The ingredients are brought to your table on a hotplate and you get to roll them - an authentic Vietnamese experience!

40 **...BANH DAP BO / DAU PHU**
Steamed Rice Rolls with Beef in a Lemongrass Marinade. Served with Herbs, Salad, Vermicelli Rice Noodles and a Lime Juice and Fish Sauce Dressing. Vegetarian Option with Tofu in a Lemongrass Marinade. Tofu 18.00 | Beef 20.00

41 **...VIT NGU VI**
Steamed Rice Rolls with Crispy Duck in a 5-Spice Marinade (Star Anise, Szechuan Pepper, Chinese Cinnamon, Fennel Seed and Cloves). Served with Herbs, Salad, Vermicelli Rice Noodles and a Lime Juice and Fish Sauce Dressing. 19,00

42 **...TOM NUONG**
Steamed Rice Rolls with Grilled Prawns in a Garlic Sauce. Served with Herbs, Salad, Vermicelli Rice Noodles and a Lime Juice and Fish Sauce Dressing. 22,00

43 **...GOI TU CUON**
Steamed Rice Rolls with Thin Strips of Pork, Prawns and Spring Onions. Served with Herbs, Salad, Vermicelli Rice Noodles and a Lime Juice and Fish Sauce Dressing. 18,00

45 **...CA CHIEN XU**
"Luxury"
Steamed Rice Rolls with a Whole Sumptuously Garnished Red Tilapia served on a Wooden Stand with Thai Basil, Peppermint, Coriander, Garlic, Onions and Tomatoes. Served with a Lime Juice and Fish Sauce Dressing. 24,50

Would you like a short demonstration?
- We will be happy to help you with your first attempt.

46 **...DO BIEN THAP CAM**
Squid, Cod and Prawns Delicately Steamed with Slices of Ginger, Fresh Spring Onions and Lemongrass. Served with Steamed Vegetables, Fragrant Jasmine Rice and a Special Spicy Blended Soya Sauce. 22,00

47 **...BUN MANGOSTEEN**
A Combination of Deep-Fried Spring Rolls with a Prawn and Pork Filling, Sugar Cane in a Prawn and Shallot Paste and Fillet of Beef wrapped in Wild Betel Leaves. Served with Vermicelli Rice Noodles, Fresh Herbs and a Lime Juice and Fish Sauce Dressing. 25,00

48 **...VIT NUONG CU RIENG**
A Composition of Crispy Grilled Duck with a Hint of Galangal, Succulent Grilled Courgettes and Aubergine, Fresh Herbs and Spring Onions. Served with Aromatic Jasmine Rice. 26,50

desserts

49 **...CHE CHUOI**
"You've got to try it"
Sweet Coconut Milk Soup with Banana and Tapioca. 4.50

50 **...CHE CU NANG**
Sweet Coconut Milk Soup with Water Chestnuts. 4.50

51 **...TRAI CAY CHIEN**
Baked Fruit Bites in Almonds (Pineapple, Banana or Apple) with Honey, Chocolate Sauce or Strawberry Sauce. 4,80

52 **...BANH FLAN**
A Caramelised Pudding with Eggs, Milk and Sugar. 5,50

53 **...BANH DA LON**
"Pure heaven"
Coconut Milk Ambrosia with Tapioca Starch, Rice Flour and Mung Bean Paste. 5,50

MANGOSTEEN
RESTAURANT | TAKE-AWAY | CATERING

Lange Str. 68
76530 Baden-Baden
Tel.: 07221 - 281 68 98
info@mangosteenbadenbaden.de
www.mangosteenbadenbaden.de