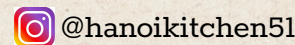


HANOI KITCHEN

VIETNAMESE CUISINE
SLOTSGADE 51, 3400 HILLERØD

Tel: + 42 43 84 46



Allergen Info : V : Vegetarian VG : Vegan GF: Gluten Free LF : Lactose Free

Menu

FORRETTER/ SMÅ SERVERINGER

1. NEM -HANOI FORÅRSRULLER (2 STK) 59,-

Traditionelt kødfyld - pakket ind i sprødt rispapir, friturestegt og serveret med blandet hvidløg og chili dipsauce (GF, LF)

2. NEM CHAY -VEGANSKE RULLER (2 STK) 59,-

med tofu, svampe, grøntsagsfyld og serveret med vegetarisk dipsauce (LF, V)

3. GOI CUON -SOMMER RULLER (2 STK)

Friske forårsruller - med valgt tilføjelse, vietnamesiske urter og pickles - pakket ind i rispapir og serveret med jordnøddedressing

At vælge

69,-

Avocado
(LF, V)

79,-

Flammet
svinekød (LF)

79,-

Rejer
(LF)

4. TEMPURA

med valgt tillæg, friturestegt i tempura overtræk, serveret med sød chilisaucen

At vælge

79,-

Rejer
(LF)
5 stk

59,-

Tofu
(LF, V)
(5 stk)

69,-

Østers og Enoki
svampe (LF, V)
(5-6 stk)

SMÅ SERVERINGER

5. SØDE KARTOFLER 69,-

Serveres med chilimayo (GF)

6. CITRONGRÆS FLAMMET SVINEKØD 79,-

Serveres med chili hvidløg dipsauce (LF)- 2 STK

7. NOM GA - MANGO KYLLINGESALAT 78,-

Salat med kylling, mango, agurk, krydderurter og pickles, peanuts - blandet med sød og sur hvidløg chili dipping sauce (LF)

8. NOM BO - MANGO OKSEKØD SALAT 79,-

Krydret okse salat med mango, agurk, krydderurter og pickles, peanuts - blandet med sød og sur chili-hvidløgs-dipsauce (LF)

BANH MY

9. VIETNAMEISISKE SANDWICH

med valgt tillæg, agurk, krydderurter og pickles, peanuts - serveret med chilimayo

At vælg

89,-

Mørt
oksekød

88,-

Flammet
Svinekød

88,-

Rødmende
Kylling


82,-

Blandet
Svampe (V)

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HOVEDRETTER

10. PHO BO- TRADITIONEL OKSEKØDSUPPE 149,-

Rig oksebouillon kogt i 12 timer med løg, ingefær, kanel, stjerneanis - serveret med tynde skiver oksekød, pho og vietnamesiske urter (GF, LF)

11. BRAISERET SVINEKØD MED SOJASOVS 155,-

5 timer langsomt braiseret svinekød med stjerneanis og kanel i karameliseret sojasovs - serveret med ris og pickles (LF)

12. GUL KARRY

med valgt tillæg, friske grøntsager kogt i cremet kokosmælk med blanding af aromatiske orientalske krydderier - serveret med ris (LF)

At vælge

To choose

159,-

Rejer
5 stk

179,-

Laksefilet

169,-

Løsn Benfri
And

149,-

Marineret
Kylling

139,-

Tofu (V)

13. STIR-FRIED NOODLES

med valgt tillæg, risnudler, friske grøntsager stegt med hvidløg, jordnødder og østersbaseret sauce (LF)

At vælge

149,-

Marineret
oksekød

139,-

Marineret
Kylling

129,-

Tofu (V)

14. THAI BASIL

med valgt tillæg, stegte grøntsager med aromatisk sød basilikum, krydderier, jordnødder og sojasovs (LF)

At vælge

149,-

Rejer

149,-

Marineret
oksekød

139,-

Marineret
Kylling

RISNUDEL SALATER

15. BUN NEM- FORÅRSRULLESALAT 139,-

2 sprøde Hanoi forårsruller, grillet citrongræs svinekød, risnudler, vietnamesiske urter og pickles, peanuts med en skål let sauce ved siden af (LF)

16. BUN CHA HA NOI- SVINEKØD SALAT 139,-

2 typer grillet svinekød, vermicelli nudler, pickles og urter, jordnødder med en skål let dipsauce ved siden af (LF)

17. BUN TRON BO - OKSEKØD SALAT 139,-

Marineret citrongræs oksekød, risnudler, vietnamesiske urter og pickles, peanuts med en skål let dipsauce ved siden af (LF)


18. BUN CHAY - VEGETARISK SALAT 129,-

2 sprøde grøntsagsruller, 3 stegte østershatte svampe tempura, risnudler, vietnamesiske urter og pickles, peanuts med en skål let dipsauce ved siden af (LF, V)

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DRINK



HJEMMELAVET DRIK

Hjemmelavet lemonade 45 cl	45,-
Hjemmelavet Rabarberlemonade 45 cl	45,-
Økologisk Ice Tea Peach 45 cl	59,-

VAND

Kildevand 50 cl	30,-
Vand m.Brus 50 cl	

SODAVAND DÅSE


Coca-Cola 33 cl	30,-
Coca-Cola ZERO 33cl	



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Menu

STARTERS

1. NEM - PORK SPRING ROLLS (2 STK) 59,-

Traditional spiced meat stuffing - wrapped in crispy rice paper, deep-fried and served with fiery garlic blend (GF, LF)

2. NEM CHAY - VEGAN ROLLS (2 STK) 59,-

with tofu, mushroom, vegetable stuffing, and served with garden-fresh blend (LF, V)

3. GOI CUON - SUMMER ROLLS (2 STK)

Fresh Spring Rolls - with chosen add-on, Vietnamese herbs and pickles - wrapped in rice paper and served with peanut dressing

To Choose

69,-

Avocado
(LF, V)

79,-

Flamed Pork
(LF)

79,-

Shrimp
(LF)

4. TEMPURA

with chosen add-on, deep-fried in tempura coating, served with sweet chili sauce

To Choose

79,-

Shrimp
(LF)
(5 stk)

59,-

Tofu
(LF, V)
(5 stk)

69,-

Oyster & Enoki
Mushrooms
(LF, V)
(5-6 stk)

STARTERS

5. FRIED SWEET POTATOES 69,-

Served with chilli mayo (GF)

6. LEMONGRASS FLAMED PORK (2 STK) 79,-

Served with fiery garlic blend (LF)

7. NOM GA - MANGO CHICKEN SALAD 78,-

Salad with seasoned chicken, mango, cucumber, Vietnamese herbs and pickles, peanuts - served with fiery garlic blend (LF)

8. NOM BO - MANGO BEEF SALAD 79,-

Spicy salad with seasoned beef, mango, cucumber, Vietnamese herbs and pickles, peanuts - served with fiery garlic blend (LF)

BANH MY

9. VIETNAMESE SANDWICHES

with chosen add-on, cucumber, Vietnamese herbs and pickles, peanuts - served with chilli mayo dressing

To choose

89,-

Tender
Beef

88,-

Flamed
Pork

88,-

Blushing
Chicken


82,-

Mixed
Mushrooms (V)

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MAIN DISHES

10. REAL PHO BO- TRADITIONAL BEEF SOUP 149,-

Rich beef broth with onions, ginger, cinnamon, anise - served with thinly sliced beef, pho noodles, and Vietnamese herbs (GF, LF)

11. 5 HOURS PORK BELLY 155,-

5 hours slowly braised pork with star anise and cinnamon in caramelized soy sauce - served with rice and pickles (LF)

12. YELLOW CURRY

with chosen add-on, fresh veggies cooked in creamy coconut milk with blend of aromatic oriental spices - served with rice (LF)

To choose

159,-

Black Tiger
Shrimp

179,-

Salmon Fillet

169,-

Loosen Boneless
Duck

149,-

Marinated
Chicken

139,-

Tofu (V)

13. STIR-FRIED NOODLES

with chosen add-on, rice noodles, fresh veggies fried with garlic, peanuts and oyster based sauce (LF)

To choose

149,-

Marinated
Beef

139,-

Marinated
Chicken

129,-

Tofu (V)

14. THAI BASIL

with chosen add-on, stir-fried veggies with aromatic sweet basil, spices, peanuts and soy sauce (LF)

To choose

149,-

Black Tiger
Shrimp

149,-

Marinated
Beef

139,-

Chicken

SALAD BOWLS

15. BUN NEM 139,-

2 crispy pork spring rolls, grilled lemongrass pork, rice noodles, Vietnamese herbs and pickles, peanuts with a bowl of light sauce on the side (LF)

16. BUN CHA HA NOI 139,-

2 types of grilled lemongrass pork, rice noodles, Vietnamese pickles and herbs, peanuts with a bowl of light sauce on the side (LF)

17. BUN TRON BO 139,-

Marinated lemongrass beef, rice noodles, Vietnamese herbs and pickles, peanuts with a bowl of light sauce on the side (LF)


18. BUN CHAY 129,-

2 crispy veggie rolls, 3 fried mushroom tempura, rice noodles, Vietnamese herbs and pickles, peanuts with a bowl of light sauce on the side (LF, V)

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DRINK



HOUSE-MADE DRINK

Home-made Lemonade 45 cl	45,-
Home-made Rhubarb Lemonade	45,-
Organic Ice Tea Peach 45 cl	59,-

WATER

Still Water 50 cl	30,-
Sparkling Water 50 cl	

SODA

Coca-cola 33cl	30,-
Coca-Cola Zero 33 cl	

