

MENY Phở & Bún

ĂN CHƠI - APPETIZERS

1. **CHẢ NEM** 79
Crispy spring rolls with chicken, wild shrimp, glass noodles and root vegetables
2. **GỎI CUỐN** 79
Fresh spring rolls with prawns, mango, mint, roasted onions and fresh vegetables. Top with peanuts and hoisin sauce
3. **HOÀNH THÁNH CHIÊN** 69
Fried dumpling with chicken, shrimp and shiitake mushrooms
4. **GỎI XOÀI** 🌶️🌶️ 89
Salad of mango, root vegetables, basil, onion, peanuts and sesame seed
a. Corn-fed chicken, b. Prawns
5. **ĐẬU PHỤ CHIÊN XÙ** 69
Crispy silken tofu served with soy sauce
6. **BÒ LÁ LỐT** 89
Grilled beef wrapped in wild pepper leaf
7. **Mini BÀNH XÈO** 69
Crispy Vietnamese crêpe with prawns, bean sprouts, carrots, chinese chives and herbs
Minimum 2 persons.
8. **TÔM CHIÊN XÙ** 🌶️ 105
Crispy wild captive red scampi prawns with green pepper sauce
9. **NEM CHUA** 🌶️🌶️ 79
Fermented pork with balanced flavor of sweet, salty and sour

MÓN NƯỚC - SOUP

10. **PHỞ (Soup)** 179
Traditional Vietnamese flat rice noodle soup, served with bean sprouts and herbs.
A popular street food that can be found in almost every street corner in Vietnam and is served at any time of the day.
a. Beef tenderloin b. Corn-fed chicken
Children under 12 years old, 99
11. **PHỞ Deluxe (Soup)** 235
"big bowl" Pho with corn-fed chicken, beef tenderloin and vietnamese meatballs
12. **MÌ VIT QUAY (Soup)** 🌶️🌶️ 169
Egg noodle soup with grilled duck breast, pak choi, bean sprouts and herbs
13. **BÚN BÒ GIÒ HEO (Soup)** 169
Classic soup with round rice noodles, beef, pork, banana flower, bean sprouts and herbs
14. **MÌ HOÀNH THÁNH (Soup)** 179
Vietnamese wonton soup served with egg noodles, prawn, pak choi and dumplings of shrimp, chicken and shiitake mushrooms

We use catches from sustainable stocks and serve food cooked from raw material.

Food allergies and intolerances, please ask our staff

www.phobun.se

Dù đời có dang dở, nhưng ta vẫn ăn phở

MÓN NƯỚNG - GRILL

All grilled dishes are served with rice noodles, roasted peanuts, lettuce, herbs and fish sauce

15. **BÚN THỊT NƯỚNG** a. 195 | b. c. 175

Vietnamese's popular barbecue dish with pickled root vegetables

a. Entrecôte, b. Chicken fillet, c. Pork

16. **BÚN TÔM NƯỚNG SẢ ÓT** 169

Grilled and fried prawns with lemongrass

17. **BÚN BÒ LÁ LỐT** 189

Grilled beef wrapped in wild pepper leaf. When grilled, the pepper leaves impart an herbaceous and slightly peppery aroma to the beef.

18. **BÚN CHẢ NEM** 169

Crispy spring rolls with chicken, wild shrimp, glass noodles and root vegetables

MÓN XÀO - STIR FRY

20. **PHỞ XÀO** 175

Stir-fried flat rice noodles, egg, bean sprouts, carrots and vegetables

a. Chicken b. Prawns

Children under 12 years old, 99 kr

21. **BÚN BÒ NAM BỘ** 175

Stir-fried beef from southern Vietnam with noodles, roasted peanuts, lettuce and herbs

22. **RAU MUỐNG XÀO TỎI** 🌶️ 225

Stir-fry water spinach with garlic and beef, served with rice. A popular vegetable dish that can be found on almost every dinner table in Vietnam

23. **GÀ XÀO SẢ ÓT** 🌶️🌶️ 175

Stir-fried chicken with lemongrass, chili, onions and fresh vegetables, served with rice.

24. **BÒ LÚC LẮC** 🌶️ 235

Shaking beef tenderloin in hot pan with pak choi, lemongrass, onion and sesame seed, served with rice. The lúc lắc refers to the "shaking" that occurs when the beef gets tossed in the wok.

What is Phở?

Phở [fuh], the national dish of Vietnam, is an aromatic and nutritious rice noodle soup served with fresh herbs. The addition of these herbs and table condiments is an essential part of eating Phở and adds another dimension to the dish - chili fruit or paste for a kick, a dash of fish sauce for extra saltiness and a squeeze of lime for sourness.

WINE LIST | BEVERAGES

SPARKLING & ROSÉ WINE

Saniger Cava	495
Penedes, Macabeo, Xarel-lo, Parellada	
Taittinger Brut Reserve 37cl	337
Chardonnay, Pinot Meunier, Pinot Noir	
Mesta Organic Uclés, Tempranillo	350

WHITE WINE

Mesta Organic, Uclés, Verdejo	75 350
Moines Cote Du Rhone	95 450
Marsanne Clairette	
Rosch Riesling Mosel, Riesling	115 520
Villa Maria Organic	510
Marlborough, Sauvignon	
Calle Jazz Rheingau, Riesling	490

RED WINE

Mesta Organic Uclés, Tempranillo	75 350
Moines Cote Du Rhone	95 450
Grenache, Carignan	
Sartori Valpolicella Pinot Noir	115/520
Prugneto Emilia-Romagna, Sangiovese	430
Masi Brolo Campofiorin Oro	550
Venetien, Corvina, Rondinella, Oseleta	
Farina Amarone DOP Valpolicella	620
Classico, Corvina, Molinara, Rondinella	

SWEET WINE

Château Charrier Sauternes 37cl	210
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COCKTAILS

Hà Nôi Gin Sloe gin, dry gin, lime, mint	135
Pho Bún Caipirinha	125
Cachaca, sugarcane, lime	
Chanh Đá Without alcohols	45
Vietnamese lime lemonade	
Cà Phê Sữa Đá Without alcohols	45
Vietnamese icecoffe with condense milk	

DRAFT BEER

Eriksberg Karaktär 5,4% 25c 40cl	50 65
Nya Carnegie Kellerbier 5,9% 40cl	75
Brooklyn East IPA 6,9% 40cl	80

BOTTLED BEER

Saigon Vietnam	60
Lucky Buddha China	65
Cobra India 66cl	110
Crabbie's Ginger Beer	65
Kopparberg Cider strawberry and lime	55

SOFT DRINKS

Falcon Bayerskt 2,1%	30
Carlsberg Non Alcoholic Beer	40
Mineral water original, pomegranate	30
Apotekarnes passion fruit soda	30
Pepsi regular, max	30

VEGETARIAN MENU | DESSERT

1. **CHẢ NEM** appetizer | main 79 | 169
Crispy spring rolls with tofu, glass noodles, shiitake mushrooms and root vegetables

2. **GỎI CUỐN** 79
Fresh spring rolls with tofu, mango, mint, fresh vegetables, roasted peanuts

4. **GỎI XOÀI** 🌶️🌶️ 89
Salad of mango, root vegetables, tofu, onion, peanuts and sesame seed

5. **ĐẬU PHỤ CHIÊN XÙ** 69
Crispy silken tofu served with soy sauce

7. **Mini BÁNH XÈO** 69
Crispy Vietnamese crêpe with bean sprouts, carrots, chinese chives and herbs
Minimum 2 persons.

20. **PHỞ XÀO** 175
Stir-fried flat rice noodles with tofu, egg, bean sprouts and vegetables (not a soup).
Children under 12 years old, 99

22. **RAU MUỐNG XÀO TỎI** 🌶️ 185
Stir-fry water spinach with garlic and tofu, served with rice.
A popular vegetable dish that can be found on almost every dinner table in Vietnam

25. **BÚN NAM BỘ CHAY** (Not a soup) 165
Classic rice noodle dish with stir-fry tofu, yellow onion and sesame seeds

SPIRITS 2cl

Nếp Múi 29% vodka	35
Mekhong 35% rum	35
Grönstedts XO cognac	40
Martell Cordon Bleu cognac	65
Le Reviser Extra Old XO	40
Chivas 18 years whiskey	45
Aberlour 12 years whiskey	40
Johnnie Walker Black Label whiskey	35
Brugal Anejo rum	35
G Gin 46,2% gin	35
José Cuervo Especial tequila	35

DESSERT

KEM CHIÊN 85
Organic pistachio ice cream with crispy coating of coconut and cornflakes, served with chocolate sauce and wafers

SORBET/GLASS per scoop (2 scoops/60) 35
LOCAL OCH ORGANIC, Mango sorbet, Coconut ice cream, Hazelnut ice cream

CÀ PHÊ SỮA ĐÁ 45
Vietnamese iced coffee with condensed milk.
A French-inspired espresso that became a great hit in Vietnam.

TRÀ THÁI NGUYÊN 35
Vietnamese green tea from the highlands district of Thai Nguyen