

# *Welcome in Restaurant ComViet*

## *Vietnam - my country, Thalwil - my home*

*Here in our restaurant ComViet, you can discover a breeze of Vietnam. Our team will love to show you some popular Vietnamese meals coming from rural and urban regions.*

*You may start your culinary journey with our delicious house-made starters. We recommend you the popular Vietnamese spring rolls or the traditional summer rolls.*

*These will be served with different toppings and our fish sauce "nuoc mam". You may also have other starters which you will find on the next page.*

*The soups with bouillon are not only recommended in winter. They are very popular in Vietnam and also serve as a full meal. The noodle soups "Pho", "Hu Tieu" and "Mien Mang" are the best well-known soups in Vietnam. They are made with a strong meat broth and many tasty spices as ginger, cinnamon and star anise. The soups are served with different side dishes such as meat or shrimps and aromatic herbs.*

*You can find these soups in our menu.*

*For the curious ones we recommend our home specialty as variation for self-made rolls.*

*If you have any questions, we will be happy to help you by choosing your meal.*

*Our team is looking forward to bringing you closer to our lovely country Vietnam.*

## *Súp - Soups*

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|----|---|------------------|
| 01 | <i>Súp Măng Cua</i><br><i>Crab soup with asparagus and eggs</i> | <i>SFr. 8.50</i> |
| 02 | <i>Súp Miến Gà</i><br><i>Glass noodle soup with chicken</i>     | <i>SFr. 7.50</i> |
| 03 | <i>Súp Hoành Thánh</i><br><i>Wonton Soup</i>                    | <i>SFr. 7.50</i> |
| 04 | <i>Súp Chua Cay</i><br><i>spicy sweet and sour soup</i>         | <i>SFr. 7.50</i> |
| 05 | <i>Súp Tàu Hũ</i><br><i>Tofu soup with vegetables</i>           | <i>SFr. 8.50</i> |



*Gỏi Ngó Sen*

## *Xà Lách - Salad*

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|----|---|-------------------|
| 06 | <i>Xà Lách Trộn</i><br><i>Mixed salad</i>             | <i>SFr. 8.50</i>  |
| 07 | <i>Gỏi Đu Đủ</i><br><i>Papaya salad with shrimps</i>  | <i>SFr. 12.50</i> |
| 08 | <i>Gỏi Ngó Sen</i><br><i>Lotus salad with shrimps</i> | <i>SFr. 14.50</i> |

## *Khai Vị - Appetizers*

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|----|---|-------------------|
| 10 | <i>Chả Giò</i><br><i>Spring roll with chicken and vegetables</i>  | <i>SFr. 6.50</i>  |
| 11 | <i>Chả Giò Chay</i><br><i>Autumn roll with vegetables (vegetarian)</i>  | <i>SFr. 6.50</i>  |
| 12 | <i>Chả Giò Việt Nam (2 cái)</i><br><i>Vietnamese spring rolls with pork and vegetables in rice paper (2 pieces)</i> | <i>SFr. 9.50</i>  |
| 13 | <i>Chả Giò Hải Sản (2 cái)</i><br><i>Spring rolls with seafood and vegetables filling (2 pieces)</i>                | <i>SFr. 11.50</i> |
| 14 | <i>Gỏi Cuốn (2 cái)</i><br><i>Summer rolls with rice noodles, shrimps and herbs in rice paper (2 pieces)</i>        | <i>SFr. 11.50</i> |
| 15 | <i>Bò Nướng Lá Lốt</i><br><i>Beef in betel leaf</i>   | <i>SFr. 11.50</i> |
| 16 | <i>Hoành Thánh Chiên (4 cái)</i><br><i>Fried wontons with shrimps and chicken (4 pieces)</i>                        | <i>SFr. 8.50</i>  |
| 17 | <i>Tôm Chiên Xù (3 con)</i><br><i>Prawns in bread crumbs (3 pieces)</i>   | <i>SFr. 10.50</i> |
| 18 | <i>Gà Chiên Sốt Đậu Phộng (2 cái)</i><br><i>Chicken skewers with peanut sauce (2 pieces)</i>                        | <i>SFr. 10.50</i> |
| 20 | <i>Chả Tôm (2 cái)</i><br><i>Vietnamese shrimps with chicken on sugar-cane rod (2 pieces)</i>                       | <i>SFr. 10.50</i> |
| 22 | <i>Mâm Khai Vị cho 2 người</i><br><i>Mixed appetizer platter for 2 people (07/12/16/17/18/20)</i>                   | <i>SFr. 39.00</i> |

## *Món Chính - Main dishes*



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|----|--|-------------------|
| 23 | <i>Phở Bò</i><br><i>Noodle soup with beef</i>  | <i>SFr. 25.50</i> |
| 24 | <i>Phở Gà</i><br><i>Noodle soup with chicken</i>   | <i>SFr. 23.50</i> |
| 25 | <i>Hủ Tiếu Nam Vang</i><br><i>Rice noodle soup with marinated pork, shrimps and bean sprouts</i>       | <i>SFr. 25.50</i> |
| 26 | <i>Mì Hoàn Hảo</i><br><i>Egg noodle soup with wontons and marinated pork</i>                           | <i>SFr. 25.50</i> |
| 27 | <i>Miến Măng Gà</i><br><i>Glass noodle soup with bamboo shoots and chicken</i>                         | <i>SFr. 26.50</i> |
| 28 | <i>Miến Măng Vịt Quay</i><br><i>Glass noodle soup with bamboo shoots and grilled duck breast</i>       | <i>SFr. 28.50</i> |
| 29 | <i>Bún Thịt Bò Xào</i><br><i>Rice noodles with beef and bean sprouts (lukewarm)</i>                    | <i>SFr. 26.50</i> |
| 31 | <i>Bún Chả Giò Thịt Nướng</i><br><i>Rice noodles with spring rolls and grilled pork</i>                | <i>SFr. 28.50</i> |
| 32 | <i>Bún Thịt Nướng</i><br><i>Rice noodles with grilled pork (lukewarm)</i>                              | <i>SFr. 26.50</i> |
| 33 | <i>Bánh Cuốn</i><br><i>Steamed rice dough with pork filling (lukewarm)</i>                             | <i>SFr. 27.50</i> |
| 34 | <i>Bánh Cuốn Thịt Nướng</i><br><i>Steamed rice dough with pork filling and grilled pork (lukewarm)</i> | <i>SFr. 32.50</i> |



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|----|--|-------------------|
| 35 | <i>Bánh Xèo</i><br><i>Vietnamese crepe with bean sprouts, chicken and shrimps</i>                        | <i>SFr. 28.00</i> |
| 36 | <i>Mì Xào Rau Cải</i><br><i>Stir fried egg noodles with vegetables</i>                                   | <i>SFr. 19.50</i> |
| 37 | <i>Mì Xào Thịt Gà</i><br><i>Stir fried egg noodles with chicken</i>                                      | <i>SFr. 20.50</i> |
| 38 | <i>Hủ Tiếu Xào      Thịt Cầm</i><br><i>Stir fried rice noodles with chicken, beef, shrimps and squid</i> | <i>SFr. 29.50</i> |
| 39 | <i>Mì Xào Thịt Cầm</i><br><i>Stir fried egg noodles with chicken, beef, shrimps and squid</i>            | <i>SFr. 28.50</i> |
| 40 | <i>Cơm Chiên Rau Cải</i><br><i>Fried rice with vegetables</i>  | <i>SFr. 19.50</i> |
| 41 | <i>Cơm Chiên Thịt Gà</i><br><i>Fried rice with chicken</i>   | <i>SFr. 20.50</i> |
| 42 | <i>Cơm Chiên Thịt Cầm</i><br><i>Fried rice with vegetables, chicken, beef, shrimps and squid</i>         | <i>SFr. 28.50</i> |
| 43 | <i>Cơm Xá Xíu</i><br><i>Steamed rice with pork marinated in char siu</i>                                 | <i>SFr. 26.50</i> |
| 44 | <i>Cơm Thịt Nướng</i><br><i>Steamed rice with grilled pork</i>   | <i>SFr. 26.50</i> |

*alle Preise inkl. MwSt.*

## Đặc Sản Của Nhà Hàng - Specialty of the house



What is „Banh Hoi " woven rice vermicelli and how is it eaten?

“Banh Hoi” is a Vietnamese dish, which originally comes from the province of Binh Dinh, the southern coast of Vietnam. As a traditional dish it is very popular and not only eaten on special occasions, but also as an ordinary meal.

The preparation of “Banh Hoi” requires several steps: First, the fine rice noodles are placed in warm water, which provides them a smooth texture. Second, they are formed and steamed. And at last after steaming, the „Banh Hoi " are then brushed with chopped green onions and oil.

To eat “Banh Hoi” you can wrap it together with any meats and various fresh herbs in lettuce leaves. The fine fish sauce “nuoc mam” enhances the flavor addition.

Discover this Vietnamese specialty and enjoy yourself in the compilation of the meal.

Our team will gladly show you how it is eaten !

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|----|---|-------------------|
| 45 | <i>Bánh Hoi Thịt Nướng</i><br><i>Banh Hoi with grilled pork</i>                 | <i>SFr. 38.50</i> |
| 46 | <i>Bánh Hoi Tôm Thịt Nướng</i><br><i>Banh Hoi with grilled pork and shrimps</i> | <i>SFr. 42.50</i> |
| 47 | <i>Bánh Hoi Vịt Quay</i><br><i>Banh Hoi with grilled duck</i>                   | <i>SFr. 38.50</i> |
| 48 | <i>Bánh Hoi Thịt Bò ướp Xà</i><br><i>Banh Hoi with lemongrass beef</i>          | <i>SFr. 42.50</i> |

## *Chả Tít pan / hot Tít Pan (Plate)*

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|----|--|-------------------|
| 49 | <i>Vịt Quay Sốt Tương Ngọt</i><br><i>Crispy duck fillet in Hoisin sauce</i>                      | <i>SFr. 34.50</i> |
| 50 | <i>Vịt Quay Sốt Cà Ri</i><br><i>Crispy duck fillet in curry sauce</i>                            | <i>SFr. 34.50</i> |
| 51 | <i>Vịt Quay Sốt Dầu Hào</i><br><i>Crispy duck fillet with oyster sauce</i>                       | <i>SFr. 34.50</i> |
| 52 | <i>Gà Xào Lá Quế</i><br><i>Chicken with sweet basil (Slightly spicy)</i>                         | <i>SFr. 28.50</i> |
| 53 | <i>Gà Chiên Xù</i><br><i>Baked chicken fillet in bread crumbs with oyster sauce</i>              | <i>SFr. 29.50</i> |
| 54 | <i>Bò Xào Rau Cải Cay</i><br><i>Beef with vegetables in spicy sauce (Slightly spicy)</i>         | <i>SFr. 33.50</i> |
| 55 | <i>Bò Xào Tiêu</i><br><i>Beef in pepper sauce</i>  | <i>SFr. 33.50</i> |
| 56 | <i>Bò lúc lắc</i><br><i>Beef in special house sauce</i>  | <i>SFr. 33.50</i> |
| 57 | <i>Tôm Xào Sốt Tỏi Gừng</i><br><i>King prawns in garlic and ginger sauce</i>                     | <i>SFr. 37.50</i> |
| 58 | <i>Tôm Rang Me</i><br><i>King prawns in Tamarindus sauce</i>                                     | <i>SFr. 37.50</i> |
| 59 | <i>Tôm Xào Rau Cải Cay</i><br><i>King prawns with vegetables in spicy sauce (Slightly spicy)</i> | <i>SFr. 37.50</i> |

*Each main menu will be served with steamed rice*

*alle Preise inkl. MwSt.*

## *Hải Sản - Seafood*



*Tôm Chua Ngọt*

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|----|--|-------------------|
| 60 | <i>Tôm Chua Ngọt</i><br><i>King prawns in sweet &amp; sour sauce</i>                                     | <i>SFr. 34.50</i> |
| 61 | <i>Cá Chua Ngọt</i><br><i>Baked Pangasius fillet in bread crumbs with sweet &amp; sour sauce</i>         | <i>SFr. 26.50</i> |
| 62 | <i>Cá Cà Ri</i><br><i>Baked Pangasius fillet in bread crumbs curry sauce</i>                             | <i>SFr. 26.50</i> |
| 63 | <i>Cá Chiên Sốt ớt Cay</i><br><i>Baked Pangasius fillet in bread crumbs chili sauce (Slightly spicy)</i> | <i>SFr. 26.50</i> |



*Mực Xào Rau Cải*

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|----|--|-------------------|
| 67 | <i>Mực Xào Rau Cải</i><br><i>Squid sautéed with vegetables</i> | <i>SFr. 31.50</i> |
| 68 | <i>Mực Chiên Giòn</i><br><i>Crispy fried squid</i>             | <i>SFr. 31.50</i> |

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## Đồ Xào - Wok (*meatless possible*)

		<i>Chicken</i>	<i>Beef</i>	<i>Vegetables</i>	<i>Tofu</i>
70	<i>Xào Chua Ngọt</i> <i>With sweet and sour</i>	21.50	27.50	19.50	21.50
71	<i>Xào dầu hào</i> <i>With oyster sauce</i>	21.50	27.50	19.50	21.50
72	<i>Xào Cà ri</i> <i>With curry sauce (Slightly spicy)</i>	21.50	27.50	19.50	21.50
73	<i>Xào Sa tế</i> <i>With saté-Sauce</i>	21.50	27.50	19.50	21.50
74	<i>Xào Xả ớt</i> <i>With lemongrass and chili sauce (Slightly spicy)</i>	21.50	27.50	19.50	21.50
75	<i>Xào Sốt Tỏi Hành</i> <i>With garlic sauce</i>	21.50	27.50	19.50	21.50
76	<i>Xào măng Nấm</i> <i>With bamboo shoots and mushrooms</i>	22.50	28.50	20.50	22.50
77	<i>Xào Gừng</i> <i>With ginger</i>	21.50	27.50	19.50	21.50
78	<i>Gà Filet Panko Lót Chanh</i> <i>Baked chicken fillet in bread crumbs with lemon sauce</i>			<i>SFr.</i>	23.50
79	<i>Gà Filet Panko Lót Cam</i> <i>Baked chicken fillet in bread crumbs with orange sauce</i>			<i>SFr.</i>	23.50

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## **Cơm Gia Đình / Family Events**

- 82 **Thực Đơn Tình Nhân / „Romantic” menu for 2 persons**  
Per Person SFr. 55.00  
*Súp Chua Ngọt Cay / spicy sweet and sour soup*  
*Gỏi Đu Đủ/ Papaya salad with shrimps*  
*Bánh Cuốn / Steamed rice dough with pork filling*  
*Vịt Quay Sốt Tương Ngọt / Crispy duck fillet in Hoisin sauce*  
*Chuối Chiên Cà Rem / baked banana with ice cream*
- 83 **Đậm Đà Quê Hương / „Homeland” menu for 2 persons**  
Per Person SFr. 60.00  
*Chả Giò Việt Nam / Vietnamese spring rolls with pork in rice paper*  
*Gỏi Ngó Sen/ Lotus salad with shrimps*  
*Tôm Rang Me / King Prawns in Tamarindus sauce*  
*Bánh Hoi Thịt Nướng / Bánh Hoi with grilled pork*  
*Chuối Chiên Cà Rem / baked banana with ice cream*
- 84 **Cầu Vồng 7 Món / „rainbow” menu for 2 persons**  
Per Person SFr. 60.00  
*Súp Hoành Thánh / WonTon soup*  
*Gỏi Đu Đủ / Papaya salad with shrimps*  
*Vịt Cà Ri / Crispy duck fillet in curry sauce*  
*Tôm Lãng Bột Chua Ngọt / King prawns in sweet and sour sauce*  
*Bò Xào Rau Cải Cay / Beef with vegetables in spicy sauce*  
*Gà Filet Lót Chanh / Baked chicken fillet in bread crumbs with lemon sauce*  
*Chuối Chiên Cà Rem / Baked banana with ice cream*
- 85 **Cơm Gia Đình / „Family Love” menu from minimum of 3 persons**  
Per Person SFr. 50.00  
*Gỏi Cuốn / Summer rolls with rice noodles, shrimps and herbs*  
*Gà Xào Chua Ngọt / baked chicken fillet in sweet and sour sauce*  
*Bò Xào Tiêu / Beef in pepper sauce*  
*Mì Xào Thập Cẩm / Stir fried rice noodles with chicken, beef and seafood*  
*Chuối Chiên Cà Rem / baked banana with ice cream*

*Each main menu will be served with steamed rice*  
*alle Preise inkl. MwSt.*

## *SPECIAL PORTION AS A SIDE DISH*

<i>1 Portion fried Rice with Egg</i>	<i>SFr. 6.50</i>
<i>1 Portion stir fried noodles</i>	<i>SFr. 6.50</i>
<i>Surcharge for additional person</i>	<i>SFr. 5.00</i>

## *DECLARATION*

*Beef: Switzerland*  
*Pork: Switzerland*  
*Chicken: Brazil / Switzerland*  
*Duck: Germany*  
*Prawns / Shrimp: Vietnam*  
*Pangasius: Vietnam*  
*Squid: Vietnam*

*Chicken meat may have been produced with non-hormonal performance enhancers such as antibiotics.*

*We are happy to give you detailed information about possible allergens in the individual dishes.*

## *Giải Khát / Drinks card*

### *Drinks open bar*

<i>Coca Cola / Zero</i>	<i>30cl</i>	<i>SFr. 4.00</i>
	<i>50cl</i>	<i>SFr. 5.00</i>
<i>Sprite</i>	<i>30cl</i>	<i>SFr. 4.00</i>
	<i>50cl</i>	<i>SFr. 5.00</i>
<i>Ice Tea</i>	<i>30cl</i>	<i>SFr. 4.00</i>
	<i>50cl</i>	<i>SFr. 5.00</i>
<i>Vietnamese Lemon drink served cold</i>	<i>30cl</i>	<i>SFr. 4.80</i>
<i>Tap water</i>	<i>50cl</i>	<i>SFr. 2.00</i>

### *Mineral water and soft drinks in bottles*

<i>Coca Cola / Zero</i>	<i>33cl</i>	<i>SFr. 4.50</i>
<i>Rivella red / blue</i>	<i>33cl</i>	<i>SFr. 4.50</i>
<i>Schweppes Tonic Water / Lemon</i>	<i>20cl</i>	<i>SFr. 4.50</i>
<i>Arkina with or without gas</i>	<i>35cl</i>	<i>SFr. 4.50</i>
<i>Arkina with or without gas</i>	<i>100cl</i>	<i>SFr. 9.50</i>

### *Fruit juices*

<i>Orange Juice ( Michel )</i>	<i>20cl</i>	<i>SFr. 4.80</i>
<i>Apple Shorley</i>	<i>33cl</i>	<i>SFr. 4.80</i>
<i>Lychee Juice</i>	<i>30cl</i>	<i>SFr. 5.30</i>

## *Open beer*

### *Feldschlösschen*

*SFr. 3.20*

*SFr. 4.50*

*SFr. 6.90*

### *Panache*

*SFr. 3.20*

*SFr. 4.50*

*SFr. 6.90*

*20cl*

*30cl*

*50cl*

## *Beer in bottles*

*Feldschlösschen non-alcohol*

*30cl*

*SFr. 5.00*

*Schneider Weisse Original*

*50cl*

*SFr. 7.00*

*Saigon Bier (vietnamese beer)*

*35cl*

*SFr. 5.50*

## *Apéritifs & Bitter*

*Hausapéro (Vodka, Sprite, Lychee juice)*

*SFr. 8.50*

*Prosecco Spumante Superiore di Valdobbiadene brut 10cl*

*SFr. 7.50*

*Gespritzter Weisswein*

*10cl*

*SFr. 6.80*

*Plum wine cold or warm 10% Vol.*

*5cl*

*SFr. 7.50*

*Sake (Japanese rice wine) 14% Vol.*

*5cl*

*SFr. 6.50*

*Martini blanc / red 15% Vol.*

*4cl*

*SFr. 7.80*

*Campari 23% Vol.*

*4cl*

*SFr. 7.80*

*Gynar 16.5% Vol.*

*4cl*

*SFr. 7.80*

## *Long Drinks*

*Whisky Cola*

*SFr. 11.50*

*Gin Tonic / Lemon*

*SFr. 11.00*

*Barcardi Cola*

*SFr. 11.00*

*Campari Orange*

*SFr. 11.00*

*Vodka Orangensaft*

*SFr. 11.00*

*Vodka Redbull*

*SFr. 11.00*

*Aperol Spritz*

*SFr. 13.50*

*alle Preise inkl. MwSt.*

## *Spirits*

<i>Kirsch</i>	37.5% Vol.	2cl	SFr. 6.80
<i>Williams</i>	40% Vol.	2cl	SFr. 6.80
<i>Grappa Brunello</i>	40% Vol.	2cl	SFr.8.80
<i>Vodka</i>	40% Vol.	4cl	SFr.8.80
<i>Barcadí</i>	40% Vol.	4cl	SFr.6.80
<i>Jack Daniel's</i>	43% Vol.	4cl	SFr.11.00
<i>Remy Martin</i>	40% Vol.	4cl	SFr.12.00
<i>Baileys</i>	17% Vol.	4cl	SFr.6.80
<i>Grand Marnier</i>	40% Vol.	2cl	SFr.6.80
<i>Rice wine</i>	29% Vol.	4cl	SFr.8.80

## *Warm drinks*

<i>Jasmin tea</i>	SFr. 5.50
<i>Greentee</i>	SFr. 5.50
<i>Ginger tea</i>	SFr. 5.80
<i>Café Crème</i>	SFr. 4.20
<i>Milk coffee</i>	SFr. 4.20
<i>Schale</i>	SFr. 4.50
<i>Espresso</i>	SFr. 4.20
<i>Double Espresso</i>	SFr. 5.50
<i>Cappuccino</i>	SFr. 5.00
<i>Latte Machiatto</i>	SFr. 6.00
<i>Chamomile, Peppermint, Black Tea</i>	SFr. 4.20
<i>Café Phin</i>	SFr. 5.20
<i>Café Phin with evaporated milk</i>	SFr. 5.80
<i>Eiscafé Phin</i>	SFr. 5.80
<i>Eiscafé Phin with evaporated milk</i>	SFr. 6.40