

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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| 02 | Súp Miến Gà
Glass noodle soup with chicken | SFr. 7.50 |
| 04 | Súp Chua Cay
spicy sweet and sour soup with duck and vegetables | SFr. 7.50 |



Gỏi Ngó Sen

Xà Lách - Salad

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| 06 | Xà Lách Trộn
Mixed salad | SFr. 8.50 |
| 07 | Gỏi Đu Đủ
Papaya salad with shrimps | SFr. 12.50 |

Khai Vị - Appetizers

10	Chả Giò Spring roll with chicken and vegetables	SFr.	6.50
11	Chả Giò Chay Autumn roll with vegetables (vegetarian)	SFr.	6.50
12	Chả Giò Việt Nam (2 cái) Vietnamese spring rolls with pork and vegetables in rice paper (2 pieces)	SFr.	9.50
13	Chả Giò Hải Sản (2 cái) Spring rolls with seafood and vegetables filling (2 pieces)	SFr.	11.50
14	Gỏi Cuốn (2 cái) Summer rolls with rice noodles, shrimps and herbs in rice paper (2 pieces)	SFr.	11.50
15	Bò Nướng Lá Lốt Beef in betel leaf	SFr.	11.50
18	Gà Chiên Sốt Đậu Phộng (2 cái) Chicken skewers with peanut sauce (2 pieces)	SFr.	10.50

Món Chính ~ Main dishes



23	Phở Bò Noodle soup with beef	SFr.	25.50
24	Phở Gà Noodle soup with chicken	SFr.	23.50
27	Miến Măng Gà Glass noodle soup with bamboo shoots and chicken	SFr.	26.50
28	Miến Măng Vịt Quay Glass noodle soup with bamboo shoots and grilled duck breast	SFr.	28.50
29	Bún Thịt Bò Xào Rice noodles with beef and bean sprouts (lukewarm)	SFr.	26.50
31	Bún Chả Giò Thịt Nướng Rice noodles with spring rolls and grilled pork	SFr.	28.50
32	Bún Thịt Nướng Rice noodles with grilled pork (lukewarm)	SFr.	26.50



36	Mì Xào Rau Cải Stir fried egg noodles with vegetables	SFr.	19.50
37	Mì Xào Thịt Gà Stir fried egg noodles with chicken	SFr.	20.50
38	Hủ Tiếu Xào Thập Cẩm Stir fried rice noodles with chicken, beef, shrimps and squid	SFr.	29.50
39	Mì Xào Thập Cẩm Stir fried egg noodles with chicken, beef, shrimps and squid	SFr.	28.50
40	Cơm Chiên Rau Cải Fried rice with vegetables	SFr.	19.50
41	Cơm Chiên Thịt Gà Fried rice with chicken	SFr.	20.50
42	Cơm Chiên Thập Cẩm Fried rice with vegetables, chicken, beef, shrimps and squid	SFr.	28.50
43	Cơm Xá Xiu Steamed rice with pork marinated in char siu	SFr.	26.50
44	Cơm Thịt Nướng Steamed rice with grilled pork	SFr.	26.50

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 Bình Định, 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 !

45	Bánh Hói Thịt Nướng Banh Hoi with grilled pork	SFr.	38.50
46	Bánh Hói Tôm Thịt Nướng Banh Hoi with grilled pork and shrimps	SFr.	42.50
47	Bánh Hói Vịt Quay Banh Hoi with grilled duck	SFr.	38.50
48	Bánh Hói Thịt Bò ướp Xả Banh Hoi with lemongrass beef	SFr.	42.50

Đồ Xào – Wok (meatless possible)

		Chicken	Beef	Vegetables	Tofu
70	Xào Chua Ngọt With sweet and sour	21.50	27.50	19.50	21.50
71	Xào dầu hào With oyster sauce	21.50	27.50	19.50	21.50
72	Xào Cà ri With curry sauce (Slightly spicy)	21.50	27.50	19.50	21.50
73	Xào Sa tế With saté-Sauce	21.50	27.50	19.50	21.50
74	Xào Xả ớt With lemongrass and chili sauce (Slightly spicy)	21.50	27.50	19.50	21.50
75	Xào Sốt Tỏi Hành With garlic sauce	21.50	27.50	19.50	21.50
76	Xào Măng Nấm With bamboo shoots and mushrooms	22.50	28.50	20.50	22.50
77	Xào Gừng With ginger	21.50	27.50	19.50	21.50

Each main menu will be served with steamed rice

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Hải Sản – Seafood



Tôm Chua Ngọt

- 60 Tôm Chua Ngọt
King prawns in sweet & sour sauce

SFr. 34.50



Mực Xào Rau Cải

- 67 Mực Xào Rau Cải
Squid sautéed with vegetables

SFr. 31.50

- 68 Mực Chiên Giòn
Crispy fried squid

SFr. 31.50

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Chả Tít pan / hot Tít Pan (Plate)

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

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