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" 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 thesesoups 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

02	Súp Miến Gà Glass noodle soup with chicken	SFr.	7.50
03	Súp Hoành Thánh Wonton Soup with shrimps and chicken	SFr.	9.50
04	Súp Chua Cay spicy sweet and sour soup with vegetables	SFr.	7.50
05	Súp Tàu Hủ Tofu soup with vegetables	SFr.	8.50
	Xà Lách – Salad		
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.	7.00
11	Chả Giò Chay Autumn roll with vegetables (vegatarian)	SFr.	7.00
12	Chả Giò Việt Nam (2 cái) Vietnamese spring rolls with pork and vegetables in rice paper (2 p	SFr. Dieces)	9.50
14	Gỏi Cuốn (2 cái) Summer rolls with rice noodles, shrimps and herbs in rice paper (2	SFr. Piece	11.50 s)
15	Bò Nướng Lá Lốt Beef in betel leaf	SFr.	11.50
16	Hoành Thánh Chiên (4 cái) Fried wontons with shrimps and chicken (4 pieces)	SFr.	11.50
17	Tôm Chiên Xù (3 con) Prawns in bread crumbs (3 pieces)	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.	26.50
24	Phở Gà Noodle soup with chicken	SFr.	23.50
25	Phở Chay Noodlewith tofu and vegetables	SFr.	25.50
26	Mì Hoành Thánh Egg noodle soup with wontons and marinated pork	SFr.	29.50
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.	29.50
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.	29.50
32	Bún Thịt Nướng Rice noodles with grilled pork (lukewarm)	SFr.	26.50



35	Bánh Xèo Vietnamese crepe with bean sprouts, chicken and shrimps	SFr.	29.50
36	Mì Xào Rau Cải Stir fried egg noodles with vegetables	SFr.	20.50
37	Mì Xào Thịt Gà Stir fried egg noodles with chicken	SFr.	22.00
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.	29.50
40	Cơm Chiên Rau Cải Fried rice with vegetables	SFr.	20.50
41	Cơm Chiên Thịt Gà Fried rice with chicken	SFr.	22.00
42	Cơm Chiên Thập Cẩm Fried rice with vegetables, chicken, beef, shrimps and squid	SFr.	29.50
43	Cơm Xá Xíu Steamed rice with pork marinated in char siu	SFr.	27.50
44	Com Thịt Nướng Steamed rice with grilled pork	SFr.	27.50

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!

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

Chảo Titpan / hot Tit 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

Hải Sản - Seafood



Tôm Chua Ngọt

60	Tôm Chua Ngọt King prawns in sweet & sour sauce	SFr.	34.50
62	Tôm Cà Ri King prawns in curry sauce	SFr.	34.50
67	Mực Xào Rau Cải Squid sautéed with vegetables	SFr.	31.50



Mực Xào Rau Cải

Đồ Xào – Wok (meatless possible)

		Chicken	Beef	Vegetables	Tofu
70	Xào Chua Ngọt With sweet and sour	22.00	27.50	20.50	22.00
71	Xào dầu hào With oyster sauce	22.00	27.50	20.50	22.00
72	Xào Cà ri With curry sauce (Slightly spicy)	22.00	27.50	20.50	22.00
73	Xào Sa tế With saté-Sauce	22.00	27.50	20.50	22.00
74	Xào Xả ớt With lemongrass and chili sauce	22.00 (Slightly spicy	27.50 Y)	20.50	22.00
75	Xào Sốt Tỏi With garlic sauce	22.00	27.50	20.50	22.00
77	Xào Gừng With ginger	22.00	27.50	20.50	22.00

Com Gia Đình / Family Events

82 Thực Đơn Tình Nhân / "Romantic" menu for 2 persons SFr. 55.00/p.P

- Súp Chua Ngọt Cay / spicy sweet and sour soup with vegetables
- Gôi Đu Đủ/ Papaya salad with shrimps
- Hủ Tiếu Xào / Stir fried rice noodles with chicken, beef, shrimps and squid
- Vit 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 SFr. 60.00/p.P

- Chả Giò Việt Nam / Vietnamese spring rolls with pork in rice paper
- Gôi Đu Đủ/ Papaya salad with shrimps
- Tôm Rang Me / King Prawns in Tamarindus sauce
- Bánh Hỏi Thịt Nướng / Banh Hoi with grilled pork
- Chuối Chiên Cà Rem / baked banana with ice cream

84 Cầu Vòng 7 Món / "rainbow" menu for 2 persons SFr. 60.00/p.P

- Súp Hoành Thánh / WonTon soup with shrimps and chicken
- Gỏi Đu Đủ / Papaya salad with shrimps
- Vit Cà Ri / Crispy duck fillet in curry sauce
- Tôm Lăng Bột Chua Ngọt / King prawns in sweet and sour sauce
- Bò Xào Rau Cải Cay / Beef with vegetables in spicy sauce
- Gà Satè / chicken with satè sauce
- Chuối Chiên Cà Rem / Baked banana with ice cream

SPECIAL PORTION AS A SIDE DISH

1 Portion fried Rice with Egg SFr. 7.50

1 Portion stir fried noodles SFr. 7.50

Surcharge for additional person SFr. 5.00

DECLARATION

Beef: Switzerland Pork: Switzerland

Chicken: Brazil / Switzerland

Duck: Germany

Prawns /Shrimp: Vietnam

Squid: Vietnam

we will be happy to provide you with detailed information about possible allergens in the individual dishes

Giải Khát / Drinks card

Drinks open bar

Coca Cola / Zero	30cl 50cl		4.00 5.00
Sprite	30cl 50cl		4.00 5.00
Ice Tea	30cl 50cl		4.00 5.00
Water with or without gas	30cl 50cl		4.00 5.00
Vietnamese Lemon drink served cold	30cl	SFr.	4.80
Tap water	50cl	SFr.	2.00

Mineral water and soft drinks in bottles

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

Fruit juices

Orange Juice	20cl	SFr.	4.80
Shorley	33cl	SFr.	4.80
Lychee Juice	30cl	SFr.	5.30

Open beer

Beer		Panache	
SFr. 3.20		SFr. 3.20	20cl
SFr. 4.50		SFr. 4.50	30cl
SFr. 6.90		SFr. 6.90	50cl
Beer in bottles			
Beer non-alcohol		30cl	SFr. 5.00
Wheat beer		50cl	SFr. 7.00
Saigon Bier (vietnamese beer)		35cl	SFr. 5.50
Apéritifs & Bitter			
Hausapéro (Vodka, Sprite, Lych	ee juice)		SFr. 8.50
Prosecco Millesimato		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	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. 11.00
Gin Tonic			SFr. 11.00
Campari Orange / Soda			SFr. 11.00
Vodka Orangensaft			SFr. 11.00
Vodka Redbull			SFr. 11.00
Aperol Spritz			SFr. 13.50

Spirits

Grappa	40% Vol.	2cl	SFr.	8.80
Vodka	40% Vol.	4cl	SFr.	8.80
Jack Daniel's	43% Vol.	4cl	SFr.	8.80
Baileys	17% Vol.	4cl	SFr.	6.80
Rice wine	29% Vol.	4cl	SFr.	8.80

Warm drinks

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