

Dear guests,

Welcome to Annam Restaurant, which combines lifestyle with Vietnamese tradition on its exclusive menu.

Would you like to discover Vietnam and its culture? Then give our food a try! The Vietnamese variety is reflected in its colorful but above all healthy cuisine; From the traditional Vietnamese soup Pho to the popular summer rolls, we offer you everything your heart desires.

Our trained and skilled chefs present light, freshly prepared and high-quality Vietnamese dishes every day.

As your wellbeing is our utmost priority, we ask you to inform us about your individual wishes (allergies, no sugar, lactose free, etc.).

Lean back, enjoy the Asian atmosphere and let us pamper you!

Warm Regards, Your An Nam Team



Annam is a historic name for a region in Southeast Asia that stretches over the greater part of Vietnam, between the historic regions of Cochinchina in the south and Tonkin north of the Ma river. In the West it is bordered by Cambodia and Laos, in the east by the South China Sea. The most important city and historical capital is Huế, other important cities are Đà Nẵng and Vinh.

Annam is the ancient Chinese name for Vietnam (Hanzi 安南, Pinyin ān nán, meaning "pacified south", Annam corresponds to the Cantonese and Vietnamese pronunciation).

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### Allergenes and additives

a = gluten containing cereals (wheat) | b = cretaceous & derived products | c = eggs & egg products | d = fish & fish products | e = peanuts & peanut products | f = soybean & soybean products | g= milk & dairies | h = edible nuts & edible nuts products | i = celery & celery products | k = mustard & mustard products | l = sesame seeds & sesame seed products | m = Sulfur dioxide & Sulphite | n = lupines & lupines products | o = molluscs & molluscs products

 = slightly hot

 = medium hot

 = very hot

# STARTERS

1	<b>BO LA LOP</b> <small>d, e, l</small>	<b>7.90</b>
	Marinated beef with lemongrass and sesame, wrapped in betel leaves, served with fresh salad, herbs and pineapple dip	
1 a	<b>CUA LOT RANG MUOI</b> <small>b, l</small>	<b>11.90</b>
	Crispy soft-shelled crab and rice flour	
2	<b>HOANH THANH CHIEN</b> <small>b, d</small>	<b>7.90</b>
	Crispy dumplings filled with pork and prawns, served with mango-chilli dip	
2a	<b>MUC CHIEN GION</b>	<b>8.90</b>
	Crispy squid with seasalt	
3	<b>CHA GIO HEO</b> <small>d</small>	<b>7.90</b>
	Homemade spring rolls stuffed with pork, taro, onions and carrots, served with salad, fresh herbs and fish-lime sauce (Nuoc Mam)	
3a	<b>CHA GIO HAI SAN</b>	<b>7.90</b>
	Mini spring rolls filled with prawns and crabmeat	
4	<b>CHA GIO TOM</b> <small>b, d, f</small>	<b>7.90</b>
	Homemade spring rolls stuffed with prawns, taro, onions and carrots, served with salad, fresh herbs and a fish-lime sauce (Nuoc Mam)	
4a	<b>BA LOAI CHA GIO</b>	<b>7.90</b>
	A variation of three different kinds of spring rolls	
5	<b>TOM CHIEN COM</b> <small>a, b, l</small>	<b>9.90</b>
	Prawns in crispy rice coat served with homemade mango sauce	
5a	<b>BANH TOM HO TAY</b>	<b>9.90</b>
	Fried Sweet potato bags with prawns, served with salad, fresh herbs and a fish – lime – sauce	
6	<b>GOI CUON TOM   SUMMER ROLLS</b> <small>b, d, e</small>	<b>7.90</b>
	Rice rolls rolled with prawns, rice noodles, lettuce and herbs (coriander, mint, basil, Vietnamese wild garlic) served with a spicy peanut-hoi sin sauce	
7	<b>STARTER MIX FOR 2</b> <small>b, d, e</small>	Per Person <b>14.90</b>
	Includes the starters 1   2   4   5   6   23   24	
8	<b>KRUPUK</b> <small>b</small>	<b>4.00</b>
	Prawn Chips	
9	<b>GA SATE</b>	<b>7.90</b>
	Grilled chicken skewer served on salad and herbs with a peanut sauce	

# SOUP

10	<b>PHO AN NAM</b> <small>d, f</small>	Starter	<b>8.90</b>
		Main Dish	<b>14.90</b>

A traditional soup from Vietnam, consisting of slow cooked beef broth, rice noodles, bean sprouts, fresh herbs and spring onions. The broth is prepared with star anise, carnations and tangerine peels. The soup is very popular in Vietnam and serves as an all-day dish.

11	<b>BUN BO HUE</b> <small>d, f</small> 	Starter	<b>8.90</b>
		Main Dish	<b>14.90</b>

An elaborate prepared beef broth, which is given a spicy note by lemongrass, chili and prawn paste. It is served with thick rice noodles, bean sprouts and fresh herbs.

12	<b>HOANH THANH TOM</b> <small>b, d</small>	Starter	<b>8.90</b>
		Main Dish	<b>14.90</b>

Homemade Wan Tan dumpling stuffed with prawns and bamboo, served in light broth with coriander, vietnamese wild garlic and Mi-Tuoi (fresh Asian noodles)

13	<b>CANH CHUA TOM</b> <small>b, d, f</small>	Starter	<b>8.90</b>
		Main Dish	<b>14.90</b>

Sweet and sour soup with fresh prawns, bean sprouts, tomatoes and pineapple refined with tamarind, served with rice noodles


14	<b>CANH GA NUOC COT DUA</b> 	Starter	<b>8.90</b>
		Main Dish	<b>14.90</b>

Chicken with coconut milk, lemongrass, shiitake mushrooms



15	<b>CANH MIEN GA</b>	Starter	<b>8.90</b>
		Main Dish	<b>14.90</b>

Glass Noodle Soup with chicken breast filet, Champignons, onions, morels and fresh herbs

# RICE AND NOODLE DISHES

- 30 **BUN THIT HEO NUONG** d, e, f, l **18.90**  
Stir fried rice noodles with grilled pork belly, spring rolls, onions, lettuce, bean sprouts, cucumbers, sesame seeds, peanuts and fresh herbs
- 31 **BUN BO XAO XA** d, e, f, l **18.90**  
Stir fried rice noodles with beef, lemongrass, onions, lettuce, bean sprouts, cucumbers, roasted sesame seeds, roasted onions, peanuts and fresh herbs
- 32 **BUN BO LA LOP** d, e, f, l **18.90**  
Marinated Beef, wrapped in lemon grass and sesame, spring rolls with rice noodles, fresh herbs and pineapple dip
- 33 **BUN CHA GIO** d, e, f, l **18.90**  
Rice noodle dish with spring rolls (pork and prawns) with lettuce, cucumbers, bean sprouts, herbs, peanuts and roasted onions
- 34 **BUN TOM XAO XA** d, e, f, l **19.90**  
Rice noodle dish with fried prawns, onions, lemongrass, bean sprouts, cucumber, herbs, salad and peanuts
- 35 **MIEN XAO TOM CUA** b, d, e, f, l **20.90**  
Fried glassnoodles with prawns, crabs and vegetables
- 36 **BANH HOI HEO QUAY** **17.90**  
Crispy grilled Pork belly, rice noodles, salad, fresh herbs served with a fish-lime sauce
- 37 **MI XAO** d **17.90**  
Fried egg noodles with chicken (alternatively with shrimps or beef)
- 38 **PHO XAO SOT ME** b, d, e  **18.90**  
Fried rice noodles with shrimps, tofu, chicken, bean sprout, Vietnamese, wild garlic and peanut with tamarind sauce
- 39 **NEM NUONG XA** d, e, f, l **19.90**  
Minced prawns, grilled pork on fresh lemongrass stalk, rice noodles, salad and fresh Herbs

# OUR SPECIALITIES






- 411 **CANH CHUA TOM & CA KHO TO** b, d, l **19.90**  
A sweet and sour soup with prawns, pineapple, tomatoes, celery, bean sprouts refined with tamarind, fresh herbs and pangasius fillet, prepared in a clay pot with caramelised sauce
- 412 **CA HAP NGUYEN CON** b (about 15 Minutes) **21.90**  
Whole fish or alternatively, fillet of Loup de Mer steamed with fresh ginger, dill, spring onions and vegetables, refined in a soy sauce
- 413 **MI XAO GION** e **20.90**  
Tender beef meat, shortly fried with pineapple, tomatoes, celery and served on a hot stone plate
- 414 **BANH XEO** b, d, f **17.90**  
Vietnamese Crêpes filled with prawns, bean sprouts and onions, served with fresh herbs, lettuce leaves and Nuoc Mam (Vietnamese Fish-Lime sauce)
- 415 **VIT QUAY MI XAO** e **20.90**  
½ crispy duck (Vietnamese style), noodles and seasonal vegetables, served with peanut sauce
- 416 **TOM KHO TAU** b, d, f **23.90**  
king prawns (Vietnamese style) served in a clay pot with caramelised sauce, and a salad of bean sprouts, papaya
- 417 **RICE BED** b, d **21.90**  
mixed meat (beef / chicken / prawns / calamari / scallops + crispy duck) with fried vegetables on rice
- 418 **TOM NUONG, BO LUC LAC** b, d  **21.90**  
Grilled king prawns and diced beef steak shortly wok- tossed with vegetables, rice and sweet potato fries
- 419 **CRISPY DUCK** b, d  **20.90**  
On two kinds of meat, shrimp, vegetables with lemongrass sauce  
Served on a hot stone plate

# MAIN DISHES

## CA | TOM | FISH | PRAWNS

- 40 **TOM XAO RAU QUE** b  **20.90**  
Wok-fried king prawns with vegetables, onions, fresh basil, peperoni and peanuts
- 41 **TOM CA RI TRAI DUA** b   **22.90**  
Fresh coconut shell filled with king prawns fried with vegetables in red curry sauce
- 44 **CA CARY** b  **18.90**  
Grilled salmon with vegetables in red coconut curry sauce
- 45 **CA XOAI** b  **18.90**  
Grilled salmon with vegetables in mango coconut sauce
- 46 **CA HOI NUONG** b **17.90**  
Grilled salmon with vegetables, Pak choi, water chestnut, baby sweetcorn, shiitake mushroom and sugar pear
- 47 **MUC XAO XA OT** b **20.90**  
Calamari with vegetables in lemongrass

## GA | CHICKEN

- 50 **GA CARI**  **17.90**  
Chicken breast fillet with fresh vegetables in red coconut curry sauce
- 51 **GA XA OT**    **17.90**  
chicken breast fillet with lemongrass, vegetables, onions and chili peppers
- 52 **GA HAT DIEU** e, f, l **17.90**  
Chicken breast fillet with vegetables and cashews in a flavorful ginger sauce
- 53 **GA KHO XA OT** f, e, l  **17.90**  
Braised Belly of chicken with Lenmongrass, onions and chili perpers with damped Vegetables
- 54 **GA SOT CHUA NGOT** f, j **17.90**  
Grilled chicken with pineapple, tomatoes, celery and onions in sweet and sour sauce

## VIT | CRISPY DUCK

# VEGETARIAN DISHES

## STARTERS

- V1 **BO LA LOP CHAY** f, l **7.90**  
Marinated soy meat with lemon grass, various mushrooms coated in betel leaves, served with fresh lettuce and soy sauce
- V2 **CHA GIO CHAY** e, f **7.90**  
Homemade spring rolls with vegetables and tofu served with fresh salad, herbs and flavorful soy sauce
- V3 **GOI CUON CHAY | COLD DISH** e, f, l **7.90**  
Tofu, fresh salad and herbs wrapped in rice paper, served with peanut-hoi sin sauce

## SOUP

- V10 **CANH MIEN TOFU** f      Appetizer **6.90**  
Main dish **13.90**  
Glass noodle soup with tofu, fresh spring onions, bean sprouts, Vietnamese wild garlic and coriander
- V11 **CANH CHUA CHAY**  **7.90**  
A slightly sour soup with tofu, pineapple, tomatoes, celery served with bean sprouts, refined with tamarinde

## SALAD



- V21 **GOI XOAI CHAY** **7.90**  
Mango - salad with Tofu, lime, fresh herbs, peanuts and roast onions, served with prawn crackers
- V22 **AVOCADO SALAT** **8.90**  
Avocado Salad with Cocktailtomatoes and a homemade Sauce

# OUR SPECIALTIES

## STARTERS

- 400 **SUON NUONG** <sup>l, f</sup>  
Grilled spareribs in a BBQ-Sauce **8.90**
- 401 **BANH KHOT** <sup>a</sup>  
small bowl made of rice paste and mungobean, filled with prawns and a Fish-Lime-Sauce **9.90**
- 402 **SO DIEP** <sup>b, d</sup> **11.90**  
Mussels in quail egg grilled with peanuts, onions and a fish - sauce

## MAIN DISHES

- 403 **GA XAO SOT XOAI**  **17.90**  
Fried chicken breast fillet with fresh mango and seasonal vegetable in mango-coconut-sauce
- 404 **HAI SAN** <sup>b, d</sup>  **21.90**  
Squid, prawns and mussels fried with fresh vegetables in a basil-chili-sauce
- 405 **MI UDON XAO BO TOM** <sup>b, d</sup> **17.90**  
Udon rice noodles fried with marinated beef fillet, prawns and Pak choi sauce
- 406 **GA SATE** <sup>e, l</sup> **17.90**  
Chicken breast fillet with fresh market vegetables in a peanut sauce
- 407 **GA XAO NUOC DUA** **17.90**  
Fried chicken breast fillet in coconut milk with fresh market vegetables and coconut strips
- 408 **THIT XAO TRAI CAY** **19.90**  
Grilled beef, chicken, prawns and duck with vegetables, lychee, pineapple, mango in a wine – honey sauce
- 409 **CA CHIEN GION** <sup>b, d</sup> **20.90**  
Crispy Loup de Mer with fried morels and onion, served with glass noodles and homemade fish-passion-fruit- sauce
- 410 **COM AN NAM | EMPEROR DISH FROM HUE** **20.90**  
Grilled duck, chicken, bo la lop in Betel leaves stuffed with beef, shrimp, cucumbers, lettuce, carrots and fresh herbs served with fish-lime sauce



# OUR SPECIALITIES








- 420 **COM CHIEN HAI SAN** **23.90**  
Fried rice with scallops, prawns, calamari, garlic and vegetables served with salad and a fish – lime sauce
- 421 **CHA CA LA VONG** b, d **23.90**  
Grilled monkfish fillet with spring onions, dill, galangal, fresh herbs, served on a hot plate, with rice noodles, peanuts and the traditional fish-lime sauce fillet with onion, dill, galangal, fresh herbs, served on a hot plate, with rice noodles, peanuts and traditional fish-lime sauce
- 422 **COM CHAY** b, d **23.90**  
Fried rice with fried seafood (calamari, prawns, scallops), pineapple, tomatoes, celery, served on a hot stone plate
- 423 **THIT KHO NUOC DUA** c, f, l **17.90**  
Braised belly of pork with eggs, tofu in a fresh coconut- caramel sauce with damped vegetables

## DO IT YOURSELF - RICE PAPER ROLLS

As a basis, you will be served rice paper, rice noodles, cucumbers, bean sprouts, lettuce leaves and fresh herbs, tamarind sauce, Peanut-hoi sin sauce and Man Nem (pineapple sauce).

- 424 **TOM** b, d, e **23.90**  
Prawns
- 425 **BO** e **20.90**  
Beef
- 426 **CA** b, d, e **20.90**  
Salmon Fillet
- 427 **GA** e **19.90**  
Chicken
- 428 **TOFU** e, f, l **17.90**  
Fried Tofu
- 429 **VIT** e **20.90**  
Crispy Duck

# MAIN DISHES

- 60 **VIT CARY**  **18.90**  
Crispy duck with fresh vegetables, lime leaves in curry sauce
- 61 **VIT XAO RAU** f, l **18.90**  
Crispy duck with wok-fried Pak choi, water chestnut, baby sweetcorn, shiitake mushrooms, sugar peas and seasonal vegetables
- 62 **VIT TRAI CAY** i **18.90**  
Crispy duck with vegetables, lychee, mango and kiwi in passion fruit sauce
- 63 **VIT SOT XOAI**   **18.90**  
Crispy duck with vegetables, fresh mango in mango-coconut sauce
- 64 **VIT CARY XANH TRAI CAY**   **18.90**  
Crispy duck seasonal, fresh vegetables and fruits in green curry-coconut milk sauce
- 65 **VIT DAU PHONG** e  **18.90**  
Crispy duck with fresh vegetables in peanut sauce
- 66 **VIT HAT DIEU** e  **18.90**  
Crispy duck with fresh vegetables and cashews in a hoisin – ginger sauce

## BO | BEEF



- 70 **BO CA RI XANH TRAI CAY**    **17.90**  
Beef with seasonal, fresh vegetables and fruits in green curry-coconut milk sauce
- 71 **BO SOT TIEU** f, f  **17.90**  
Beef with fresh vegetables in a pepper sauce
- 72 **BO XAO XA OT** e, f  **17.90**  
Beef with lemongrass, vegetables, onions and chili peppers
- 73 **BO XAO PAK - CHOI** **17.90**  
Fried beef with ginger, pak - choi in a light Soy Sauce
- 74 **BO XAO TRAI CAY** **17.90**  
Beef fried with kiwi, pineapple, mango and vegetables in passionfruit sauce

# VEGETARIAN DISHES




## RICE NOODLE DISHES

- V30 **BUN CHAY & CHA GIO | LUKEWARM DISH** e, f, l **15.90**  
Rice noodles with homemade spring rolls and tofu, served with cucumbers, bean sprouts, fresh herbs and flavorful soy sauce
- V31 **MI XAO GION CHAY** e, f **16.90**  
Crispy noodles with vegetables, tofu, shiitake mushrooms
- V32 **MON CHAY DAC BIET** e, f **16.90**  
Rice noodles stir fried with tofu, fresh shiitake mushrooms and vegetables in a lightly spicy sauce
- V33 **BANH CANH HAP** e, f **16.90**  
Damped Udon noodles with tofu and various vegetables
- V35 **SHAOLIN BOWL** **17.90**  
Pickled bean sprouts with mushrooms, wrapped up in betel leaves, with rice noodles, veg. spring rolls, fresh herbs and a soy sauce

## MAIN DISHES

- V40 **RAU XAO THAP CAM** **15.90**  
Stir fried mixed vegetables with homemade sauce
- V41 **TAU HU XAO XA OT** f, h  **15.90**  
Fresh tofu, stir fried with lemongrass and vegetables
- V42 **TAU HU CARI** f   **15.90**  
Stir fried fresh tofu with fresh vegetables, lime leaves and coconut milk in curry sauce
- V43 **PAK - CHOI XAO TOI** l **15.90**  
Stir fried pak - choy with garlic
- V45 **TOFU XAO NAM** f, h **16.90**  
Soy sauce braised tofu with shiitake mushroom, champignons, morels and onions in pepper sauce topped with Vietnamese herbs
- V46 **BANH XEO CHAY** **16.90**  
Vietnamese Crepes filled with coconut milk, bean sprouts, onions and mushrooms, served with fresh herbs and with a soy sauce

# SALADS

- 20 **OCTOPUS SALAD** d, e, o **10.90**  
Octopus with cucumbers, fresh herbs, peppers refined with sesame oil
- 21 **SALAD AN NAM** **7.90**  
Fresh seasonal salad with avocado, sesame and cucumbers served with a special homemade sauce
- GOI DU DU** b, d, e, f, h, l   
Green papaya, limes, fresh herbs, peanuts and roasted onions served with prawn chips
- 22 with chicken **7.90**  
23 with prawns **10.90**
- 24 **GOI VIT** e, f, h, l   
Crispy duck breast strips with lime, shallots, mango strips, fresh herbs, peanuts and roasted onions served with prawn chips **10.90**
- 25 **GOI BO** e, f, h, l   
Beef-filet salad with red onions, bean sprouts, ginger, chili and fresh herbs **10.90**

# DIM SUM

- 26 **BANH LA, BANH IT** b, c, d **7.90**  
In banana leaf, steamed rice flour, filled with prawns, pork, Banh it
- 27 **HAC CAO & SIU MAI** b, c, d **7.90**  
Steamed dumplings filled with prawns and pork
- 27a **GYOGA GA** **7.90**  
With chicken, cabbage and mushrooms
- 28 **MIXED DIM SUM** **10.90**  
A variation of mixed Dim Sum
- 28a **BANH BAO VIT** **9.90**  
Banh Bao with crispy duck, rice flour, leek, cucumber and Hoisin
- 29 **HAC CAO CHIEN** **7.90**  
Baked Dumplings filled with vegetables, served with a sweet, sodium-reduced soy sauce and Sesame