PHO HA

MENU

english

Welcome to our Vietnamese restaurant, where we serve traditional dishes from Vietnam and offer many vegan alternatives.
Enjoy your meal!

Soups

1. Chicken soup (large) **11,90€**
Delicate clear broth with glass noodles and crisp bean sprouts.

2. vegan wonton soup (small) A **5,20€**
Homemade dumplings filled with vegetables, served in a mild broth with spring onions and cilantro.

3. vegan Canh Dua (small) **5,20€**
Light Vietnamese soup with coconut milk, vegetables, and cilantro.

4. Canh Dua (small)
Light Vietnamese soup with coconut milk, vegetables, and cilantro.

T	Tofu F	**10,90€**
H	Chicken	**12,90€**
G	Shrimp B	**13,90€**

5. vegan Canh Chua (small) **5,20€**
Traditional sweet and sour soup with vegetables, pineapple, tomatoes, and cilantro.

6. Canh Chua (large)
Traditional sweet and sour soup with vegetables, pineapple, tomatoes, and cilantro.

T	Tofu F	**10,90€**
H	Chicken	**12,90€**
G	Shrimp B	**13,90€**

7. vegan Miso-Soup (small) F **5,00€**
Japanese specialty made from miso paste, refined with tofu and seaweed.

Starter

8. vegan Banh Bao A — **4,90€**
Steamed Vietnamese yeast dumpling with vegan filling

9. vegan Cha Gio (2 pieces) F — **4,90€**
Spring rolls filled with chopped tofu, shiitake mushrooms, morels, glass noodles, and vegetables, served with soy sauce.

10. Cha Gio (2 pieces) F — **5,50€**
Spring rolls filled with chicken, shiitake mushrooms, morels, glass noodles, and vegetables, served with soy sauce.

11. vegan Ha Cao (4 pieces) A — **4,90€**
Steamed dumplings, heartily filled with a mixture of vegetables.

12. Wan Tan Chien (5 pieces) A — **5,50€**
Deep-fried wontons filled with chicken, served with sweet and sour sauce.

13. vegan Wan Tan Chien (5 pieces) A — **4,90€**
Deep-fried wontons with vegan filling, served with sweet and sour sauce.

14. Ebi Tempura (3 pieces) A, B — **5,50€**
Shrimp in a crispy batter coating.

15. vegan Nem Chay (6 pieces) A — **4,90€**
Mini spring rolls with vegan filling.

16. Sommerrollen (2 pieces) E, K
Fresh rice paper rolls filled with crisp lettuce, rice noodles, peanuts, and sesame seeds.

T	Tofu F	**4,90€**
H	Chicken	**5,50€**
G	Shrimp B	**5,90€**

17. Edamame F — **5,20€**
Traditionally cooked young soybeans, lightly salted.

18. vegan Banh Xeo E, F — **9,20€**
Crispy pancakes made in the traditional Vietnamese style, filled with bean sprouts, tofu, and vegetables, served with cilantro and peanut sauce.

Salate

Protein to choose			small	large
T	white tofu	F	6,90€	10,90€
D	black tofu	F	7,50€	11,50€
H	chicken		7,90€	11,90€
HV	vegan chicken	F	8,50€	12,90€
R	beef		9,50€	13,90€

19. **Nom Mien (vegan)** E, F,
Glass noodles with carrots and bean sprouts, served with a light soy sauce and garnished with cilantro and crunchy peanuts.

20. **Nom Xoai (vegan)** E, F
Mango combined with carrots and crisp bean sprouts, served with a light soy sauce and refined with coriander and roasted peanuts.

21. **Ngo Sen (vegan)** E, F
Fresh lotus salad combined with carrots and crisp bean sprouts, dressed with a light soy sauce and refined with coriander and roasted peanuts.

22. **Goi Rong Bien (vegan)** E, F
Fresh seaweed salad combined with carrots and crisp bean sprouts, dressed with a light soy sauce and refined with coriander and roasted peanuts.

our specialty...

Phở is at the heart of our cuisine. It's a recipe that we've preserved for generations and cook at home every week. The broth simmers for hours on beef and chicken bones with aromatic spices. This creates a flavor that is strong and distinctive, and one that we proudly serve in our restaurant.

extra fried duck +3,00€



23. Pho Ga
Rice noodle soup with chicken, refined with bean sprouts, cilantro, onions, and spring onions.

13,90€



24. Pho Bo
Rice noodle soup with beef, refined with bean sprouts, cilantro, onions, and spring onions.

14,50€



25. Pho Duo Mix
Rice noodle soup with chicken and beef, refined with bean sprouts, cilantro, onions, and spring onions.

15,90€



26. Pho Royal Mix
Rice noodle soup with chicken, beef, and fried duck, refined with bean sprouts, cilantro, onions, and spring onions.

17,50€

noodle dishes

27. Bun Bo Nam Bo E, F, K — **12,50€**
Rice noodles with stir-fried beef, fresh salad, roasted peanuts, refined with coriander, sesame seeds, and soy sauce.

28. vegan Bun Nem A, E, F, K — **11,90€**
Rice noodles with golden brown spring rolls filled with vegetables, served on a bed of salad and garnished with coriander, sesame seeds, and peanuts, accompanied by soy sauce.

29. Bun Nem A, E, F, K — **12,50€**
Rice noodles with golden brown spring rolls filled with chicken, served on a bed of salad and garnished with coriander, sesame seeds, and peanuts, accompanied by soy sauce.

30. vegan Bun Cha La Lot E, F, K — **11,90€**
Rice noodles with vegan grilled meat rolls in betel leaves with fresh salad, refined with coriander, sesame seeds, and peanuts, served with soy sauce.

31. Bun Cha La Lot E, F, K — **14,50€**
Rice noodles with grilled beef rolls wrapped in betel leaves, served with fresh salad and garnished with cilantro, sesame seeds, and peanuts, accompanied by soy sauce.

32. Udon Ga Sa Ot E, K — **13,90€**
Udon noodles with chicken, fried onions, lemongrass, chili, and chives, served with fresh salad and garnished with peanuts, cilantro, and sesame seeds.

33. Mie Ga Sa Ot A, C, E, K — **13,90€**
Mie noodles with chicken, fried onions, lemongrass, chili, and chives, served with fresh salad and garnished with peanuts, cilantro, and sesame seeds.

34. Bun Ga Sa Ot E, K — **13,90€**
Rice noodles with chicken, fried onions, lemongrass, chili, and chives, served with fresh salad and garnished with peanuts, cilantro, and sesame seeds.



Protein to choose

T	white tofu	F	+1,50€
D	black tofu	F	+1,90€
HV	vegan chicken	F	+2,00€
H	chicken		+2,50€
HK	fried chicken		+4,00€
RV	vegan beef	F	+2,50€
R	beef		+3,00€
EV	vegan duck	F	+4,00€
E	fried duck	A	+5,00€
G	shrimp	B	+5,00€

35. **Udon-Soup (vegan)** — 11,00€
Aromatic broth with udon noodles, refined with spring onions and cilantro.

36. **Udon Me Dua (vegan)** K — 11,00€
Stir-fried udon noodles with fresh vegetables, pineapple, and tomatoes in tamarind sauce, served with a crisp salad and refined with cilantro and sesame seeds.

37. **Udon Curry (vegan)** K — 11,00€
Stir fried udon noodles with fresh vegetables in red curry and coconut milk, served with a crisp salad and refined with coriander and sesame seeds.

38. **Udon Xao (vegan)** F, K — 11,00€
Stir-fried udon noodles with fresh vegetables, bean sprouts, and onions, served with crisp salad and garnished with cilantro and sesame seeds.

39. **Pho Xao (vegan)** E, F, K — 11,00€
Stir-fried rice noodles with fresh vegetables, bean sprouts, and onions, served with crisp salad and garnished with cilantro, sesame seeds, and peanuts.

40. **Mien Xao (vegan)** F, K — 11,00€
Stir-fried glass noodles with fresh vegetables, bean sprouts, and onions, served with crisp salad and refined with cilantro and sesame seeds.

41. **Mie Xao** C, F, K — 11,00€
Stir-fried mie noodles with fresh vegetables, bean sprouts, and onions, served with crisp salad and refined with cilantro and sesame seeds.

rice dishes

42. Com Ga Sate E, F, K **13,90€**
Rice with chicken in satay sauce, served with fried vegetables, onions, chili, fresh salad, and garnished with cilantro and sesame seeds.

43. Com Ga Sa Ot K **13,90€**
Rice with chicken, fried onions, lemongrass, chili, and chives, served with fresh salad and garnished with cilantro and sesame seeds.

44. Com Ga Chien Gion K, F **14,90€**
Rice with chicken croquettes in brown sauce, served with roasted vegetables, bean sprouts, and onions, accompanied by crisp salad and refined with cilantro and sesame seeds.

COM GA CHIEN GION



COM GA SATE



COM GA SA OT



rice dishes

Protein to choose

T	white tofu	F		+1,50€
D	black tofu	F		+1,90€
HV	vegan chicken	F		+2,00€
H	chicken			+2,50€
HK	fried chicken			+4,00€
RV	vegan beef	F		+2,50€
R	beef			+3,00€
EV	vegan duck	F		+4,00€
E	fried duck	A		+5,00€
G	shrimp	B		+5,00€

45. **Com Dang** C, K — 11,00€
Fried rice with egg, carrots, and peas, refined with cilantro, spring onions, and sesame seeds.

46. **Com Sot Me (vegan)** K — 11,00€
Rice with fried pineapple and tomatoes in tamarind sauce, served with a crisp salad and garnished with cilantro, spring onions, and sesame seeds.

47. **Com Chua Ngot (vegan)** K — 11,00€
Rice with stir-fried vegetables in sweet and sour sauce, served with crisp salad and garnished with coriander, spring onions, and sesame seeds.

48. **Com Sot Lac (vegan)** E, K — 11,00€
Rice with creamy peanut sauce, served with roasted vegetables and garnished with cilantro, peanuts, spring onions, and sesame seeds.

48a. **Com Sot Xoai (vegan)** E, K — 11,00€
Rice with fruity mango-coconut sauce, served with roasted vegetables and refined with coriander, spring onions, and sesame seeds.

49. **Com Sot Ca Ri (vegan)** K — 11,00€
Rice with spicy red curry, served with roasted vegetables and garnished with cilantro, spring onions, and sesame seeds.

50. **Com Dau Nam (vegan)** F, K — 11,00€
Rice with stir-fried vegetables, mushrooms, shiitake, and morels in soy sauce, served with cilantro, spring onions, and sesame seeds.

dessert

51. Banh Chuoi (vegan) **4,90€**
Vietnamese cake made from sticky rice with a filling of chopped and cooked green beans and coconut milk.

52. Banh Troi (vegan) **4,90€**
Vietnamese cake made from sticky rice with a banana filling, served with coconut milk.

53. Chuoi Chien (vegan) **4,90€**
Fried banana.

Soft Drinks

	0,2l	0,4l
300. Coca Cola	2,50€	4,00€
301. Coca Cola Light	2,50€	4,00€
302. Fanta	2,50€	4,00€
303. Sprite	2,50€	4,00€
304. Ginger Ale	2,50€	4,00€
305. Tonic Water	2,50€	4,00€
306. water (with or without sparkling)	2,50€	4,00€
307. tap water	1,00€	1,00€
308. water bottle 1L (with or without sparkling)		5,90€

juices

	0,2l	0,4l
310. mango juice	2,50€	4,00€
311. maracija juice	2,50€	4,00€
312. apple juice	2,50€	4,00€
313. lychee juice	2,50€	4,00€
314. pineapple juice	2,50€	4,00€
315. banana juice	2,50€	4,00€

coffee

321. Ca Phe Sua Nong (vegan) F — **5,50€**
hot Vietnamese coffee with soy milk

322. Ca Phe Sua Da (vegan) F — **5,50€**
Vietnamese coffee with soy milk & ice cubes

Pur Tee

330. Green Tea — **4,00€**

331. Jasmin Tea — **4,00€**

Homemade Tea

335. Mint-Tea — **4,00€**

336. Lime-Ginger-Tea — **4,50€**

337. Lime-Ginger-Mint-Tea — **4,50€**

338. Orange-Ginger-Greentee — **4,50€**

339. Apple-Lemongrass-Ginger-Tea — **4,50€**

Homemade cold drinks

340. Nuoc Cam 5,50€
squeezed orange juice

341. Nuoc Chanh 5,50€
Lime juice, cane sugar, ice cubes

342. Tra Da 5,50€
Jasmine tea, limes, cane sugar, and ice cubes

343. Orange Lemonade 5,90€
pressed orange, limes, lemongrass, ginger ale

344. Special Lemonade 5,90€
fresh limes, mint, lemongrass, ginger ale

Lassi

350. Mango Lassi (vegan) 5,50€

351. Avocado Lassi (vegan) 5,50€

352. Banane Lassi (vegan) 5,50€

353. Lychee Lassi (vegan) 5,50€

354. Cocos Lassi (vegan) 5,50€

Smoothie

360. Kiwi, apple, banana, orange, chia seeds (vegan) 5,50€

361. Mango, apple, passion fruit, peach, chia seeds (vegan) 5,50€

362. Kiwi, pineapple, apple, banana, chia seeds (vegan) 5,50€

Shake

365. Apple Mint Shake (vegan)	**5,50€**
366. Mango Cocos Mint Shake (vegan)	**5,50€**
367. Mango Lychee Shake (vegan)	**5,50€**
368. Pineapple Banane Shake (vegan)	**5,50€**

Mocktail

370. Ipanema **5,90€**
Lime juice, cane sugar, ginger ale

371. Mosquito **5,90€**
Lime juice, mint, cane sugar, tonic water

372. Tropical Song G **6,50€**
Mango syrup, coconut syrup, passion fruit juice, cream

Aperatif

375. Hugo **6,50€**
Prosecco, limes, elderflower cordial, mint, soda

376. Aperol spritz **6,50€**
Prosecco, Aperol, fresh orange juice, soda

Cocktail

380. Caipirinha 6,90€
Cachaça, lime juice, cane sugar

381. Mojito 6,90€
Havana Club, lime juice, cane sugar, mint, soda water

382. Cuba Libre 6,90€
Havana Club, lime juice, cane sugar, mint, soda water

383. Pina Colada 7,90€
white rum, dark rum, coconut syrup, pineapple juice, cream

384. Swimming Pool G 7,90€
white rum, vodka, blue curaçao, coconut syrup, cream, pineapple juice

385. Caribean 7,90€
brown rum, mango syrup, coconut syrup, cream, passion fruit juice

386. PHO HA Special 7,90€
Nep Moi Rice schnapps, green tea, mint, lime juice, elderflower syrup, apple juice

Beer

390. Warsteiner A	0,5l	4,80€
391. Heiniken Bier A	0,33l	4,20€
392. Tiger Bier A	0,33l	4,20€
393. König Ludwig – wheat beer A	0,5l	4,80€
394. König Ludwig – Crystal wheat A	0,5l	4,80€
395. König Ludwig – Non-alcoholic A	0,5l	4,80€

Schnapps

405. Nep Moi	3,20€
406. Wodka	3,20€

Long Drink

410. Wodka Cola	6,50€
411. Rum Cola	6,50€
412. Whisky Cola	6,50€
413. Gin Tonic	6,50€

Wine

	Gl. 0,2l	Bl. 0,75l
RED WINE		
420, Spätburgunder (dry)	5,90€	19,90€
421. Merlot (dry)	5,90€	19,90€
WHITE WINE		
422. Chardonnay (dry)	5,90€	19,90€
423. Riesling (dry)	5,90€	19,90€
ROSE WINW		
424. Rosé (dry)	5,90€	19,90€

allergens

A Gluten-containing grains
B crustaceans
C eggs
D fish
E peanut
F soybeans
G milk
H nuts
I sellerie
J mustart
K sesame seeds
L Sulfur dioxide & sulfites
M lupins
N mollusks