

# **Welcome to Mr. Le!**

We are happy to offer our menu that we exquisite choosed for you, which will sends you on a delicious journey through the asian cuisine. Our dishes are prepared fresh and without glutamate. We hope you enjoy the culinary experience in our restaurant. We are grateful and looking forward for your suggestions, if there is still room for any improvements.



## KHAI VI - STARTERS

1. **Saigon's Nem - Spring Rolls** 3,30  
Crispy rolls stuffed with minced meat, glass noodles and vegetables, served with a homemade lime-fish-sauce
2. **Ha Noi's Nem Tom<sup>E</sup>** 3,30  
Fresh summer rolls filled with shrimp, omelette, herbs and rice noodles, served with a creamy peanut dip
3. **Banh Cuon Vit (3 pcs.)** 4,10  
Steamed vietnamese rice flour crepes filled with duck & sesame leaf, served with lime-fish-sauce and fried onions
4. **Goi Xoai<sup>\*E</sup>** 4,50  
Aromatic salad with mango, chilli, cucumber, mint, shrimps, peanuts and lime sauce
5. **Exotic Salad<sup>\*</sup> - Glass noodle salad<sup>B,E</sup>** 4,50  
Glass noodles made of sweet potatoes with shrimp, young green papaya, mango slices, fresh vietnam. herbs and roasted peanuts <sup>\*</sup> with chicken or tofu<sup>M</sup>
6. **Wan Tan Chien<sup>E</sup> (5 pcs.)** 4,10  
Homemade baked dumplings filled with chicken, shrimps and grapes, served with fresh salad and mango sauce
7. **Cha Gio Re - Spring Rolls<sup>E</sup> (3 pcs.)** 3,90  
Spring rolls with shrimps, served with salad and lime-fish-sauce
8. **Pho Ga Soup<sup>\*</sup>** 3,80  
Rice noodles with chicken slices, vietnamese herbs and coriander in a delicious broth
9. **Udon-Soup<sup>\*D,E</sup>** 4,50  
Thick japanese udon noodles made from wheat flour with chicken, chicken broth, kimchi paste, shrimps, different vegetables, leek and coriander
10. **Wantan-Soup<sup>E,L</sup>** 4,20  
With an aromatic chicken, shrimps, filled grape, strong chicken broth with fresh vegetables and sesame oil
11. **Vegetable Soup<sup>\*M</sup>** 3,80  
With tofu, fresh vegetables, glass noodles, spring onions, roasted onions and coriander

## MON CHINH - MAIN DISHES

### SOUPS

- F10. Pho Ga \*** 8,50  
Rice noodles with slices of chickenbreast, vietnam. herbs and coriander in a delicate broth
- F11. Pho Bo \*** 8,90  
Rice noodles with beef strips, vietnam. herbs and asian basil in a delicious broth
- F12. Wan Tan Soup <sup>E,L</sup>** 8,50  
with an aromatic chicken, shrimps, filled grapes in a strong chicken broth with fresh vegetables and sesame oil
- F13. Udon-Soup <sup>\*E</sup>** 8,90  
Thick japanese udon noodles made from wheat flour with chicken, chicken broth, kimchi paste, shrimps, different vegetables, leek and coriander
- F14. Vegetable Soup <sup>\*M</sup>** 8,50  
With tofu, fresh vegetables, glass noodles, sprina onions, roasted onions and coriander

### SALAD

- 12. Goi Xoai <sup>\*E</sup>** 8,90  
Aromatic salad with mango, chilli, cucumber, mint, shrimps, peanuts and lime-sauce
- 13. Nom Mien - Glass noodle salad <sup>\*B,E</sup>** 8,90  
Sweet potato glass noodles with shrimps (chicken or tofu<sup>M</sup>), young green papaya and mango strips, fresh vietnam. Herbs and roasted peanuts
- 14. Nom Ca Hoi - Salmon-Salad <sup>\*B,C</sup>** 10,80  
Grilled dill salmon served with mango strips, avocado, cucumbers, fresh vietnamese herbs, roasted peanuts and Mr. Le special sauce





## MAIN DISHES VIETNAM

15. **Bun Cha Ga** 8,90  
Rice noodles with grilled chicken breast, lemon-grass, mixed salad, vietnam. herbs, peanuts, roasted onions and lime fish dressing
16. **Banh Cuon Ruoc Tom** 9,50  
Steamed vietnamese rice flour crepes with homemade dried shrimps, fresh salad, vietnamese herbs, fried onions and lime-fishdressing
17. **Bun Nem Sai Gon<sup>B</sup>** 8,90  
Crispy rolls stuffed with mixed meat on rice vermicelli, fresh herbs, served with salad, peanuts and lime fish sauce
18. **Bun Nem Ga<sup>B</sup>** 8,90  
Crispy spring rolls filled with mixed meat, grilled chicken breast on rice noodles, fresh lettuce, herbs, peanuts and lime fish sauce



## MAIN DISHES

### WITH CHICKEN

20. **Ga Xao Sa Ot \*** (spicy) 8,90  
Lemon grass - chicken, different vegetables with fresh chilli and a light touch of garlic panned in the wok, garnished with coriander and served with rice
21. **Ga Sate** <sup>\*B,L</sup> 9,20  
Grilled sate-sesame-chicken skewers with a peanut-tamarind sauce, served with salad and rice
22. **Ga Spinach** <sup>\*B,G</sup> (slightly spicy) 8,20  
Green curry with lemon grass, coconut milk, green chicken, spinach, various vegetables and asian basil, served with rice
23. **Ga Cam** <sup>\*G</sup> (slightly spicy) 8,50  
Grilled chicken filet with orange-coconut milksauce, lemongras on fresh salad and vietnam. herbs, served with rice
24. **Ga Asparagus** <sup>\*G</sup> (slightly spicy) 8,20  
Grilled chicken breast with green curry and coconut milk sauce, lemon grass on fresh vegetables, asparagus and vietnamese herbs, served with rice
25. **Ga Xoai** <sup>\*L</sup> 9,20  
Grilled sesame chicken skewers on sweet potatoes, fresh vegetables, pineapple and mango in a sweet and sour mango sauce, served with rice
26. **Ga Avocado** <sup>\*G</sup> (slightly spicy) 8,50  
Grilled chicken breast with green curry-avocado-coconut milk sauce, fresh vegetables, vietnam. herbs, served with rice
27. **Ga Nam** <sup>\*G</sup> (slightly spicy) 8,20  
Grilled chicken filet with curry-coconut milk sauce on fresh vegetables, pumpkin, sweet potatoes and basil
28. **Ga Cocoa** <sup>\*</sup> (slightly spicy) 8,50  
Grilled chicken filet on homemade cocoa sauce, fresh vegetables, seasoned with mayonnaise, garlic and coriander, served with rice
29. **Ga Tempura** <sup>ad \*</sup> (slightly spicy) 8,20  
Chicken fillet in tempura coat on red curry, coconut milk, fresh salad with roasted onions, Vietnamese herbs and rice.

## WITH SHRIMPS

- 30. Curry Tom Xoai <sup>\*E,G</sup> (slightly spicy) 9,80**  
Shrimps in red curry-mango-coconut milk sauce, with sweet potatoes, fresh vegetables and rice
- 31. Cam Tom <sup>\*E,G</sup> (slightly spicy) 9,80**  
An orange-coconut milk sauce with shrimps, lemon grass on fresh vegetables, served with rice
- 32. Tom Tempura <sup>E</sup> (slightly spicy) 9,80**  
Prawns in tempura coat, served with rice, salad, avocado on a homemade wasabi soy sauce, seasoned with mayonnaise and a touch of garlic
- 33. Tom Cocoa Sauce <sup>E,G</sup> 9,80**  
Homemade cocoa sauce with shrimps in tempura, fresh vegetables, mayonnaise and vietnam. herbs served with rice
- 34. Tom Xao Pak Choi <sup>G</sup> 10,50**  
Big prawns with fried pak choi, fresh vegetables, garlic, served with rice.

## WITH DUCK

- 40. Vit Me <sup>\*B, D</sup> 9,50**  
Crispy duck breast on various vegetables, an oyster-sesame-tamarind sauce and peanuts, served with rice
- 41. Vit Asparagus <sup>\*D,G</sup> (slightly spicy) 9,50**  
Crispy duck on fresh vegetables and asparagus with green curry-coconut milk sauce, served with rice
- 42. Vit Cam <sup>\*D,G</sup> (slightly spicy) 9,50**  
Crispy duck served with orange-coconut milk sauce, lemon grass on fresh vegetables, served with rice
- 43. Vit Xoai <sup>\*D</sup> 9,50**  
Crispy duck breast on sweet potatoes, fresh vegetables, pineapple and mango in a sweet sour mango sauce, served with rice
- 44. Curry Mango Vit <sup>\*D, G</sup> (slightly spicy) 9,50**  
Crispy duck served on red curry with coconut milk, mango, sweet potatoes and different vegetables, served with rice

\*Wir bereiten diese Gerichte statt mit Fisch/Garnelen alternativ auch gern mit Tofu<sup>M</sup> für Sie zu.



## WITH BEEF

50. **Bun Bo Nam Bo** <sup>\*B</sup> 8,50  
Lemon grass panned in wok with beef on rice vermicelli, fresh herbs, flavored with a touch of garlic, served with salad, roasted peanuts & lime-fish sauce
51. **Bo Xao Sa Ot** <sup>\*</sup> (spicy) 8,90  
Chili panned in wok with beef, fresh vegetables, lemon grass and a light touch of garlic, garnished with coriander, served with rice
52. **Bo Pineapple** <sup>\*G</sup> (slightly spicy) 8,90  
Beef with red curry, fresh pineapple, coconut milk, lemon grass and different vegetables, served with vietnamese herbs and rice
53. **Bo Peanut** <sup>\*B</sup> 8,90  
Beef on different vegetables with homemade peanut and tamarind sauce, served with rice
54. **Bo Asparagus** (slightly spicy) 8,90  
Beef with green curry, coconut milk, fresh vegetables, green asparagus, lemongrass and coriander, served with rice.

## WITH FISH

60. **Ca Hoi** <sup>\*C</sup> 10,50  
Salmon in tempura, served with rice and salad, avocado on homemade wasabi-soja sauce, seasoned with mayonnaise and garlic
61. **Ca Nuong** <sup>\*C,G</sup> (slightly spicy) 11,50  
Grilled salmon with green avocado curry sauce, fresh vegetables, coconut milk, vietnamese herbs, served with rice
62. **Salmon Tempura** <sup>\*C,G</sup> (slightly spicy) 10,50  
Salmon in tempura coat with red curry-coconut milk, asparagus, fresh vegetables, lemon grass and coriander, served with rice
63. **Salmon CoCoa** <sup>\*C,G</sup> 10,50  
Grilled salmon on fresh vegetables, homemade cocoa sauce, flavored with a hint of garlic, mayonnaise, served with rice



## WITH TOFU

- 70. Dau Phu Xot Me** <sup>M,G</sup> 7,90  
Vegetarian curry with tofu and fresh vegetables in a tamarinde-, lemon grass-, coconut milk sauce, served with rice
- 71. Dau Phu Sesame** <sup>M,L,G</sup> (slightly spicy) 8,20  
Green curry with coconut milk, lemon grass, tofu, sesame, fresh salad and vietnamese herbs, served with rice
- 72. Dau Tempura** <sup>E</sup> (slightly spicy) 8,20  
Tofu in a tempura coat, served with rice, salad, avocado on a homemade wasabi-soy sauce, seasoned with mayonnaise and a light touch of garlic
- 73. Dau Cocoa Sauce** <sup>E,G</sup> 8,20  
Homemade cocoa sauce with tofu in sesame coat, fresh vegetables, mayonnaise and vietnamese herbs, served with rice
- 74. Dau Pak Choi** <sup>E,G</sup> (slightly spicy) 8,90  
Grilled tofu on fried pak choi, vegetables, light garlic note, served with rice
- 75. Tofu Avocado** (slightly spicy) 8,20  
Grilled tofu on red curry with avocado-coconut milk, lemongrass, fresh vegetables and vietnamese herbs, served with rice.
- 76. Tofu Apple** 8,20  
Grilled tofu on homemade green apple-curry-coconut milk sauce, lemongrass, fresh vegetables and served with rice.

## SIDE DISHES

- B1. 1x cup of cooked rice** 1,50
- B2. 1x cup of cooked rice noodles** 1,50
- B3. 1x cup of cooked vegetables** 3,00
- B4. 1x cup of fried sweet potatoes** 3,00
- B5. 1x chicken skewers** 3,80





## DESSERT

- D1. Baked banana<sup>L</sup>** 3,60  
with honey and sesame
- D2. Baked sticky rice** 3,60  
filled with banana, coconut milk & tapioca pearls
- D3. Sticky rice cake<sup>G</sup>** 3,60  
mit Taro-Füllung, Tapioca Perle und Kokosmilch
- D4. Kem Chien** 3,80  
baked vanilla ice cream ball with sesame and honey

## DRINKS

### SOFTDRINKS

	0,2l	0,4l
<b>Cola<sup>1,3,9,11,15</sup></b>	2,10	3,50
<b>Cola light<sup>1,3,9,11,15</sup></b>	2,10	3,50
<b>Fanta<sup>1,3,15</sup></b>	2,10	3,50
<b>Sprite<sup>15</sup></b>	2,10	3,50
<b>Ginger Ale<sup>1,15</sup></b>	2,50	3,80
<b>Bitter Lemon<sup>3,10,15</sup></b>	2,50	3,80
<b>Tonic Water<sup>15,10</sup></b>	2,50	3,80

**Water (still/carbonated)** 2,10 3,50

**Mineral water Spreequell** 0,25L 2,50  
**Mineral water Spreequell (bottle)** 0,75L 5,50

### JUICES

	0,2l	0,4l
<b>Orange juice</b>	2,30	3,60
<b>Banana juice</b>	2,30	3,60
<b>Passion fruit juice</b>	2,30	3,60
<b>Cherry juice</b>	2,30	3,60
<b>Pineapple juice</b>	2,30	3,60
<b>Apple juice</b>	2,30	3,60
<b>Mango juice</b>	2,50	3,90

**Tap water 0,50 €**

## TEA

<b>Green tea</b>	3,00	Pot (for 2) 5€
<b>Jasmine tea</b>	3,00	Pot (for 2) 5€
<b>Lemongrass tea ( fresh )</b>	3,30	
<b>Ginger tea ( fresh )</b>	3,30	
<b>Mint tea (fresh)</b>	3,30	

## COFFEE

<b>Ca Phe Den<sup>o</sup></b>	3,50
black vietnamese coffee	
<b>Ca Phe Sua Nong<sup>o</sup></b>	3,80
black vietnamese coffee with evaporated milk	
<b>Ca Phe Sua Da<sup>o</sup></b>	4,50
vietnamese coffee on ice & evaporated milk	

## LASSI & SHAKE

<b>Mango Lassi</b>	4,10
with yoghurt	
<b>Coconut Lassi</b>	4,10
with yoghurt	
<b>Strawberry-Banana Lassi</b>	4,10
with yoghurt	
<b>Pineapple-Mint Shake</b>	4,10
fresh pineapple & mint	
<b>Avocado Lassi</b>	4,10
fresh avocado, yoghurt, milk	
<b>Apple-Mint Shake</b>	4,10
fresh apple, mint	



## COLD DRINKS

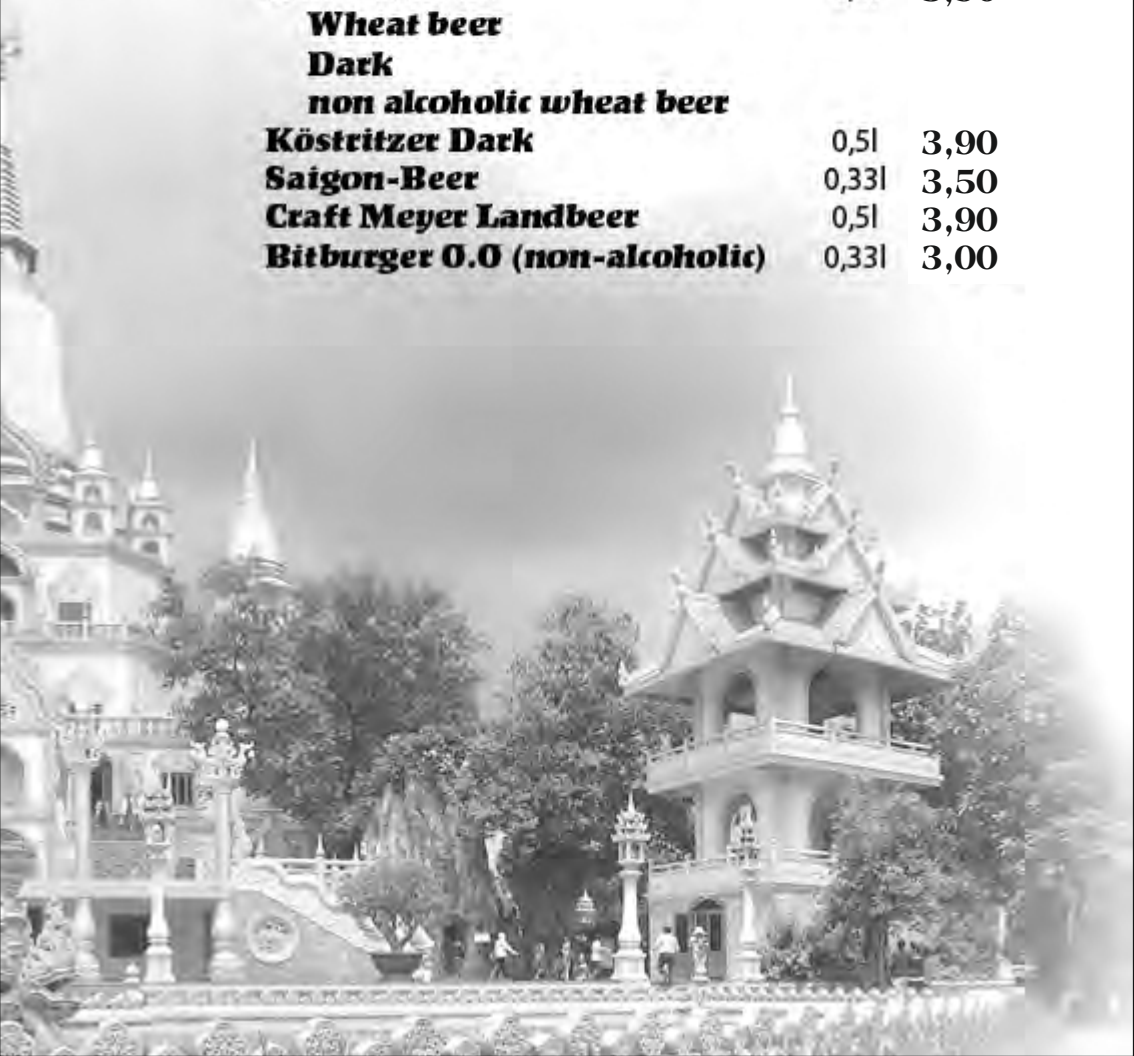
<b>Lemonsoda</b>	3,80
with fresh lime, mint leaves & cane sugar	
<b>Sa Da</b>	3,80
lemon grass-icetea with lime juice & cane sugar	
<b>Da Me</b>	3,80
Tamarind with ginger on ice	
<b>Mango Iced Tea</b>	3,80
Mango, lime, Tee und Sprite	
<b>Peach Iced Tea</b>	3,80
Peach, lime, Tee und Sprite	
<b>Strawberry Iced Tea</b>	3,80
Strawberry, lime, Tee und Sprite	

## DRAUGHT BEER

	0,3l	
<b>Bitburger</b>	3,00	4,10
<b>Benediktiner light</b>	3,00	4,10
<b>Radler, Alster, Diesel</b>	3,00	4,10
<i>beer with sprite, fanta or cola</i>		

## BOTTLED BEERS

<b>Benediktiner</b>	0,5l	3,90
<b>Wheat beer</b>		
<b>Dark</b>		
<b>non alcoholic wheat beer</b>		
<b>Köstritzer Dark</b>	0,5l	3,90
<b>Saigon-Beer</b>	0,33l	3,50
<b>Craft Meyer Landbeer</b>	0,5l	3,90
<b>Bitburger 0.0 (non-alcoholic)</b>	0,33l	3,00





## **WINE**

### **OPEN WINES**

#### **White wine**

**Weißer Burgunder Qba dry<sup>16</sup>** 0,2l 5,50

P.J. Valckenberg, Germany, Rheinhessen

Elegant, well-balanced wine with fine aromatic notes of pear and pineapple

**Riesling Qba dry<sup>16</sup>** 0,2l 5,50

P.J. Valckenberg, Germany, Rheinhessen

Vivid and appealing with hints of peach and green apple

#### **Rosé**

**El Coto Rosado<sup>16</sup>** 0,2l 5,50

Bodegas El Coto, Spain, Rioja

Fresh and fruity with a fine aromatic of berries

#### **Red wine**

**Quebrado Joven Do<sup>16</sup>** 0,2l 5,50

Vinos Parati, Spain, Rioja

Elegant with fine acidity and a convincing aroma of ripe cherries and berries

**Nero d'Avola-Syrah** 0,2l 7,50

**Terre Siciliane I.G.T<sup>16</sup>**

Italy, Sicily

Full-bodied with supple tannins and aromas of young red fruits



## **BOTTLED WINES**

### **White wine**

**Weißer Burgunder Qba dry<sup>16</sup>** 0,75l **16,90**

P.J. Valckenberg, Germany, Rheinhessen

Elegant, well-balanced wine with fine aromatic notes of pear and pineapple

**Riesling Qba dry<sup>16</sup>** 0,75l **16,90**

P.J. Valckenberg, Germany, Rheinhessen

Vivid and appealing with hints of peach and green apple

### **Rosé**

**El Coto Rosado<sup>16</sup>** 0,75l **16,90**

Bodegas El Coto, Spain, Rioja

Fresh and fruity with a fine aromatic of berries

### **Red wine**

**Quebrado Joven Do<sup>16</sup>** 0,75l **16,90**

Vinos Parati, Spain, Rioja

Elegant with fine acidity and a convincing aroma of ripe cherries and berries

**Nero d'Avola-Syrah** 0,75l **23,00**

**Terre Siciliane I.G.T<sup>16</sup>**

Italy, Sicily

Full-bodied with supple tannins and aromas of young red fruits



## COCKTAILS (alcoholic)

Happy  
Hour

<b>Long Island Ice Tea</b>	8,50	6,50
Tequila, Vodka, Triple Sec, Gin, lemon juice, Orange juice, Cola		
<b>Cosmopolitan</b>	6,50	5,50
Vodka, Triple Sec, lemon juice, Cranberry juice		
<b>Zombie</b>	7,50	5,90
Rum, Apricot Brandy, lemon juice, Grenadine, Orange juice, pineapple juice		
<b>Hangover</b>	8,50	6,50
Captain Morgan White, Rum 73 %, Apricot Brandy, Almond Syrup, Lime		
<b>Maitai</b>	8,50	6,50
Captain Morgan White, Rum 73 %, Triple Sec, Almond Syrup, Lime, Pineapple		
<b>Watermelon Man</b>	6,50	5,50
Smirnoff, Melon Liqueur, Grenadine, Sourmix, Orange, Pineapple		
<b>Sex on the beach</b>	6,50	5,50
Smirnoff, Bols Peach, Sourmix, Grenadine, Pineapple, Cranberry		

## CREAM COCKTAILS

<b>Pina Colada</b>	5,90	4,50
White Rum, coconut milk, Pineapple juice, Cream		
<b>Mango Colada</b>	5,90	4,50
White Rum, Mango syrup, Cream, Mango juice		
<b>Strawberry Colada</b>	5,90	4,50
White Rum, Strawberry, Cream, coconut milk, Pineapple juice		
<b>Swimmingpool</b>	5,90	4,50
Smirnoff, Blue Curaçao, coconut milk, Pineapple juice, Cream		

## CAIPIRINHA & MOJITO

<b>Mojito</b>	5,90	4,50
Havanna Club, Lime, Mint, Cane sugar, Soda water		
<b>Caipirinha</b>	5,90	4,50
Pitu, Lime, Cane sugar, Soda water		
<b>Caipiroska</b>	5,90	4,50
Smirnoff, Lime, Cane sugar, Soda		



## COCKTAILS (non-alcoholic) Happy Hour

<b>Moskito</b>	5,50	4,50
Lime, Mint, Cane sugar, Ginger Ale		
<b>Virgin Colada</b>	5,50	4,50
Pineapple juice, Cream, Coconut Syrup		
<b>Tropic Star</b>	5,50	4,50
Orange juice, Pineapple juice, maracuja		
<b>Keep Cool</b>	5,50	4,50
lime juice, Grenadine, Maracuja juice		
<b>Ipamema</b>	5,50	4,50
Lime, Cane sugar, Ginger Ale		

## LONGDRINKS

<b>Tequila Sunrise</b>	5,90	4,50
Tequila, Orange juice, Grenadine		
<b>Cuba Libre</b>	5,90	4,50
Havanna Club, Lime, Cola		
<b>Hugo</b>		5,50
Prosecco, Holundersirup, Zitronen, Minze		
<b>Aperol Spritz</b>		5,50
Aperol, Prosecco, Mineralwasser, Orangen		
<b>Hendrick's Gin Tonic</b>		9,90
Hendrick's Gin Tonic, Gurken		
<b>Moscow Mule</b>		4,90
<b>Jack Daniels Cola</b>		4,90
<b>Jim Beam Cola</b>		4,90
<b>Bombay Sapphire Gin Tonic</b>		6,50

## WHISKY

<b>Chivas Regal <sup>12</sup></b>	3,20	5,90
<b>Chivas Regal <sup>18</sup></b>	5,50	9,50
<b>Jeam Beam</b>	3,00	4,90
<b>Jack Daniels</b>	3,50	5,50

## PROSECCO

	0,1l	0,75l
<b>SCAVI &amp; RAY PROSECCO</b>	2,90	22,50
<b>Freixenet</b>		38,00
<b>Santa Margherita</b>		42,00

## VODKA

	2cl	4cl
<b>Vietnamesischer Reisschnaps</b>	3,00	4,90
<b>Smirnoff</b>	3,00	4,90

# Allergens & Additions

<b>A</b>	Eggs	<b>H</b>	Peel fruits
<b>B</b>	Peanuts	<b>I</b>	Sulfur dioxide/sulphites
<b>C</b>	Fish	<b>J</b>	Celery
<b>D</b>	Gluten-containing cereals	<b>K</b>	Mustard
<b>E</b>	Crustaceans	<b>L</b>	Sesame seeds
<b>F</b>	Lupines	<b>M</b>	Soy
<b>G</b>	Milk (lactose)	<b>N</b>	Molluscs
<b>1</b>	color additives	<b>9</b>	caffeine
<b>2</b>	preservatives	<b>10</b>	chinhaltig
<b>3</b>	antioxidant	<b>11</b>	with sweetener
<b>4</b>	flavor enhancers	<b>12</b>	phenylalanine
<b>5</b>	sulphuretted	<b>13</b>	with phosphate
<b>6</b>	blackened	<b>14</b>	taurine-containing
<b>7</b>	waxed	<b>15</b>	with acidifiers
<b>8</b>	milk protein	<b>16</b>	with sulphites

