

**m
a
i**

**v
i
ê
n**

Mai Viên

Vietnamese Restaurant

Phone: 069 / 707 38 70

www.mai-vien.de

Schloßstraße 92

60486 Frankfurt am Main

Proprietor: Phi Oanh Do

Opening hours

Tu-Fr + Su **12 noon-3 pm + 6-12 pm**
Warm meals 12 noon-2:30 pm + 6 pm-midnight

Sa **6 pm - midnight**
Warm meals 6 -11 pm

Closed Mondays

Welcome to Mai Viên

Let us guide you to the great variety of Vietnamese dishes on a culinary journey. We prepare all our dishes ourselves - especially starters and snacks such as spring rolls and wan tan, which are freshly made based on traditional family recipes.

Three culinary traditions have developed in the climatically different regions of north, central and south Vietnam. A favorite dish from the cooler north, the famous phở noodle soup, is considered to be the Vietnamese national dish. The former imperial city of Huế in central Vietnam has given us bò lá lốt, beef rolls grilled in betel leaves. The fertile land of the South flourishes with an abundance of fruit, vegetables and herbs, giving rise to a most discriminating and aromatic cuisine. A well known dish from the South is bánh xèo, a rice flour pancake with meat and shrimps served with a sauce and a variety of fresh herbs.

A basic component of seasoning is nước mắm sauce, which lends Vietnamese cooking its characteristic flavour. Special spices, plenty of fresh herbs, well-seasoned meats and seafoods, and crisp vegetables make for a delicious and healthy meal. Vegetarian dishes are also part of our tradition, and the rich bounty of the sea is reflected in an assortment of dishes. In Vietnam, the art of cooking, which is both refined and playful, is highly respected. The Vietnamese enjoy rolling up grilled food in rice paper together with noodles and herbs, which is then dipped in a variety of sauces. At Mai Viên as well, upon request we will be happy to provide you with rice paper for rolling up all our grilled dishes.

Please let us know if you have any questions.

Your Mai Viên Team

Starters

Appetizers

- 1. Chả giò** **4,00**
Spring rolls
Pork, vegetables, Mu-Err mushrooms and glassnoodles, wrapped in ricepaper and deep-fried. Served with herbs, salad and nước mắm sauce.
- 2. Chả giò cua** **4,50**
Spring rolls with crabmeat filling
Crabmeat, vegetables, Mu-Err mushrooms and glass noodles wrapped in rice paper and deep-fried. Served with herbs, salad and nước mắm sauce.
- 3. Gỏi cuốn** **4,00**
Summer rolls
Prawns, pork, herbs, salad and rice noodles rolled in rice paper and served with spicy Hoisin sauce and peanuts.
- 4. Bánh xèo** **5,50**
Rice flour crêpe
Rice flour crêpes filled with prawns, pork, bean sprouts and yellow Mung beans. Served with salad, herbs and nước mắm sauce.
- 5. Bánh cuốn** **4,50**
Steamed rice dumplings
Steamed rice dumplings filled with prawns. Served with stir-fried spring onions, roasted onion and nước mắm sauce.
- 6. Chạo tôm** **5,00**
Prawn-wrapped sugar cane
Sugar cane wrapped in minced prawn meat and served with Hoisin sauce.
- 7. Hoàn thánh chiên** **4,00**
Fried wan tan
Crispy fried wan tan filled with pork and prawns and served with sweet and sour sauce.
- 8. Ba món khai vị** **8,00**
Mixed starters
for two persons 14,50
Wan tan, sugar cane wrapped in minced prawn meat and spring rolls. Served with salad, herbs and a variety of sauces.
- 9. Gà xõ xâu** **4,50**
Spit roasted chicken
Chicken roasted on the spit with a special homemade soy-cream sauce.
- 10. Tôm bọc thịt** **5,50**
Bacon wrapped prawns
Prawns wrapped in crispy bacon, served with herbs and nước mắm sauce.
- 11. Tôm lăn bột** **5,00**
Batter-fried prawns
Deep-fried prawns served with a sweet and sour sauce.

Starters

Vegetarian appetizers

- | | | | |
|---|-------------|--|-------------|
| 15. Chả giò chay | 3,50 | 21. Gỏi nõ sen | 4,60 |
| Vegetarian spring rolls | | Lotus stem salad | |
| Vegetables, tofu, Mu-Err mushrooms and glass noodles wrapped in ricepaper and deep-fried. Served with herbs, salad and soy sauce. | | Lotus stem salad with prawns, carrots, spring onions, fresh herbs and lime juice. | |
| 16. Gỏi cuốn chay | 3,50 | 22. Bò bóp thẩu | 4,50 |
| Vegetarian summer rolls | | Beef salad | |
| Tofu, fresh herbs, salad and rice noodles wrapped in rice paper. Served with spicy Hoisin sauce and peanuts. | | Spicy beef salad with onion, roasted groats of rice, carrots, bell peppers, spring onions, fresh herbs and lime juice. | |
| 17. Rau chiên | 4,00 | 23. Gỏi gà | 4,00 |
| Batter-fried vegetables | | Chicken salad | |
| Batter-fried bell peppers, carrots, onion, zucchini and broccoli with soy sauce. | | Chicken with shredded cabbage, carrots, red bell peppers, fresh herbs and lime juice. | |

Salads

Prepared as vegetarian on request

- | | | | |
|---|-------------|---|-------------|
| 19. Gỏi xoài | 4,50 | 24. Gỏi miến | 4,50 |
| Mango salad | | Glass noodle salad with prawns | |
| Chrispy mango salad with prawns and fresh herbs. | | A fresh crétion with glass noodles, prawns, carrots, red bell peppers, spring onions, fresh herbs and lime juice. | |
| 20. Gỏi đu đủ | 4,50 | 25. Gỏi mực | 4,50 |
| Green papaya salad | | Squid salad | |
| Fresh green papaya salad with prawns, strips of red chili peppers, fresh herbs, sliced carrots, lime juice, roasted groats of rice and peanuts. | | Spicy salad with squid, cucumber, carrots, spring onions, fresh herbs and lime juice. | |

Starters

Soups

- 30. Miến gà** **4,00**
Glass noodle soup with chicken
Glass noodles with chicken, carrots, bamboo shoots and spring onions.
- 31. Canh chua tôm** **4,50**
Hot and sour soup with prawns
Hot and sour soup with prawns, tomatoes, fresh pineapple, celery stalk, bean sprouts and fresh herbs.
- 32. Canh chua cá** **4,00**
Hot and sour soup with fish
Hot and sour soup with fish, tomatoes, fresh pineapple, celery stalk, bean sprouts and fresh herbs.
- 33. Sup hoành thánh** **4,50**
Wan tan soup
Wan tan dumplings with prawns, chicken, carrots, bok choy and spring onions in broth.
- 34. Canh thịt bò** **4,00**
Beef stock
Hearty beef boullion with beef, horse radish and fresh herbs.

Vegetarian soups

- 37. Canh bí nước dừa** **4,00**
Pumpkin soup
Pumpkin soup with coconut milk and fresh herbs.
- 38. Canh nấm chay** **4,00**
Mushroom soup
Soup with mushrooms, oyster caps, carrot strips and spring onions.
- 39. Canh chua chay** **4,00**
Hot and sour soup with tofu
Vegetarian hot and sour soup with tofu, tomatoes, fresh pineapple, celery stalk, bean sprouts and fresh herbs.

Main Courses

Noodle soups

40. Phở bò 9,50

Rice noodle soup Hanoi style

Spicy beef boullion with a special seasoning of ginger, star anise and cloves. Served with strips of beef, fresh herbs, bean sprouts and rice noodles - considered the Vietnamese national dish.

41. Bún bò Huế 9,50

Rice noodle soup Hue style

A recipe from central Vietnam: spicy, hot boullion with beef and pork, roasted chillies and lemon grass served with fresh herbs, bean sprouts and rice noodles.

42. Hủ tiếu 10,50

Rice noodle soup south Vietnamese style

A delicate rice noodle soup from south Vietnam with prawns, pork, roasted onion, bean sprouts and fresh herbs.

43. Mì vịt 10,50

Duck noodle soup

Spicy duck boullion with strips of duck meat, egg noodles, bok choy, fresh herbs and soy sprouts.

Noodle dishes

45. Bún chả giò 9,00

Rice noodles with spring rolls

Rice noodles with spring rolls served with herbs, salad, bean sprouts and nước mắm sauce.

46. Bún bò xào 9,50

Rice noodles with beef

Rice noodles with beef, served with herbs, salad, bean sprouts and nước mắm sauce.

47. Mì xào 9,50

Fried egg noodles

Stir-fried egg noodles with prawns, pork, red bell pepper, carrots, bean sprouts and spring onions.

Main Courses

Vegetarian dishes

- 50. Cà tím mỡ hành** **9,00**
Grilled eggplant
Grilled Eggplant with chives tossed in oil, served with crispy tofu slices.
- 51. Đậu hũ cà ry** **10,50**
Fried tofu with curry sauce
Fried tofu with potatoes, eggplant, sweet potatoes, carrots and beans in a spicy coconut milk curry sauce.
- 52. Rau cải xào** **9,50**
Stir-fried vegetables
Broccoli, carrots, red bell peppers, bamboo shoots, napa cabbage, bean sprouts, mushrooms and snow peas.
- 53. Đậu hũ sả nghệ** **10,50**
Tofu with lemon grass and turmeric
Crispy fried tofu with eggplant, bamboo shoots, onion, beans, carrots, lemon grass, coconut milk and peanuts.
- 54. Đậu hũ sauce cà** **10,50**
Family recipe: tofu with fresh tomato sauce
Fried tofu and a hearty sauce with tomatoes, fresh pineapple, snow peas, red bell pepper and spring onions.
- 55. Đậu hũ xào nấm** **10,00**
Fried tofu with mushrooms
Fried Tofu with a mélange of mushrooms, oyster caps, chanterelles, Mu-Err mushrooms, Tongku mushrooms and spring onions.
- 56. Rau muống xào đậu hũ** **11,00**
Water spinach with tofu strips
Water spinach briefly tossed in the wok with tofu and spring onions.
- 57. Rau cà ry** **10,50**
Stir-fried vegetable curry
Eggplant, potatoes, onion, carrots, sweet potatoes and pumpkin in a spicy coconut-curry sauce.

Main Courses

Bò - Beef

60. Bò xào sã nghệ 11,50

Beef with lemon grass and turmeric

Stir-fried beef with eggplant, bamboo shoots, beans, carrots and onion in a spicy sauce of turmeric, lemon grass, coconut milk and peanuts.

61. Bò xào rau cải 10,50

Beef and vegetables

Stir-fried beef with broccoli, carrots, red bell peppers, bamboo shoots, napa cabbage, bean sprouts, mushrooms and snow peas.

62. Bò xào rau muống 12,00

Stir-fried beef with water spinach

Water spinach tossed in the wok with beef and spring onions.

63. Cà ry bò 11,50

Beef in curry sauce

Stir-fried beef with eggplant, potatoes, beans, sweet potatoes and carrots in a spicy coconut milk curry sauce.

64. Bò nướng vỉ 14,00

Beef barbecued on the griddle

Grilled beef served on a hot plate with rice noodles, salad and fresh herbs.

65. Bò lá lốt 14,50

Beef grilled in betel leaves

Beef grilled in betel leaves served with rice noodles, salad, fresh herbs and nước mắm sauce.

Heo - Pork

70. Heo kho tiêu 11,00

Filet of pork sautéed in a clay pot

Peppered filet of pork sautéed in a clay pot served with a caramelized sauce and Asian salad.

71. Heo nướng 13,00

Grilled filet of pork

Grilled marinated filet of pork served with rice noodles, salad, fresh herbs and nước mắm sauce.

We will be happy to provide you with rice paper for rolling grilled dishes.

Main Courses

Poultry

Gà - Chicken

75. Gà kho gừng 10,50

**Filet of chicken sautéed
in a clay pot**

Filet of chicken sautéed in a clay pot
with ginger caramel and Asian salad.

76. Gà sả nghệ 11,00

Filet of chicken with lemon grass

Stir-fried filet of chicken with lemon
grass, eggplant, onion, bamboo shoots,
beans, zucchini and carrots in a
coconut milk peanut sauce.

77. Gà cà ry 11,00

Filet of chicken in curry sauce

Stir-fried filet of chicken with eggplant,
potatoes, beans, sweet potatoes and
carrots in a spicy coconut milk curry
sauce.

78. Gà lăn bột 10,50

Batter fried filet of chicken

Batter fried filet of chicken served
with a sweet and sour sauce of
fresh pineapple, carrots, bamboo
shoots and red bell pepper.

79. Gà nướng chao 13,00

**Grilled filet of chicken with
soy-cream sauce**

Grilled filet of chicken on a bed
of vegetables with creamed soy
sauce, served on a hot plate.

Vịt - Duck

80. Vịt quay 15,50

Crispy duck on a bed of vegetables

Crispy duck served with broccoli,
carrots, red bell peppers, bamboo
shoots, napa cabbage, bean sprouts,
mushrooms and snow peas.

81. Vịt chua ngọt 14,50

Sweet and sour breast of duck

Breast of duck served with carrots,
fresh pineapple, bamboo shoots and
red bell pepper.

82. Vịt cà ry 14,50

Duck in curry sauce

Crispy duck with eggplant, beans,
potatoes, carrots and sweet potatoes
in a coconut milk curry sauce.

83. Vịt chao 15,00

Breast of duck with soy-cream sauce

Breast of duck with a spicy sauce of
soy cream and plum wine with Asian
salad.

Main Courses

Cá - Fish

85. Cá nướng lá lốt 15,50

Tuna grilled in Lot leaves

Grilled tuna wrapped in Lot leaves. Served on a hot plate with rice noodles, salad, fresh herbs and nước mắm sauce.

86. Cá thu sauce cà 15,00

Tuna in a clay pot

Tuna steak in a spicy sauce from fresh tomatoes sautéed in a clay pot with onion, mushrooms, snow peas and spring onions, served in a clay pot.

87. Cá chiên sả nghệ 12,00

Fried filet of fish with lemon grass and turmeric

Fried filet of catfish with eggplant, beans, carrots and onion in a spicy sauce of lemon grass, turmeric, coconut milk and peanuts.

88. Cá cà ry 12,00

Filet of catfish in curry sauce

Filet of catfish with eggplant, potatoes, beans, onion, carrots and sweet potatoes in a coconut milk curry sauce.

89. Cá lăn bột 11,00

Sweet and sour filet of fish

Batter-fried filet of catfish on a bed of vegetables with carrots, fresh pineapple, bamboo shoots and red bell peppers in a sweet and sour sauce.

90. Cá kho tộ 12,00

Salmon filet in a clay pot

Filet of salmon sautéed in a clay pot with a caramelized sauce and Asian salad.

Tôm - Prawns

94. Tôm rang me 15,50

Prawns in tamarind sauce

Prawns in a spicy tamarind sauce, sautéed and served in a clay pot with Asian salad.

95. Tôm nướng 16,50

Grilled prawns

Grilled prawns served on a hot plate with rice noodles, salad, fresh herbs and nước mắm sauce.

96. Tôm sauce cà 15,50

Prawns in a clay pot

Prawns with a spicy sauce from fresh tomatoes, sautéed in a clay pot with onion, mushrooms, snow peas and spring onions, served in a clay pot.

Specialities

Mực - Squid

- 100. Mực xào chua ngọt** **11,50**
Sweet and sour squid
Stir-fried squid in a sweet and sour sauce with fresh pineapple, carrots, celery and red bell peppers.
- 101. Mực nướng** **13,50**
Grilled squid
Grilled squid served on a hot plate with rice noodles, salad, fresh herbs and nước mắm sauce.
- 102. Mực xào tương** **11,50**
Squid with marinated soy beans
Stir-fried Squid with spicy marinated soy beans, carrots and onion.

Specialities

- 105. Đồ biển nướng vĩ** **16,50**
Mixed seafood platter
A mélange of grilled squid, prawns and fish on a hot plate. Served with rice noodles, salad, fresh herbs and nước mắm sauce.
- 106. Lẩu thập cẩm**
Vietnamese fondue
- order in advance
2 or more persons 20,00 per person
Special fondue served with a selection of different kinds of meat and fish. Served with vegetables and rice noodles.
- 107. Bò nhúng dấm**
fondue - order in advance
2 or more persons 20,00 per person
Special fondue creation with coconut juice, vinegar and lemon grass. Served with beef, a selection of herbs, rice noodles and rice paper for making „Vietnamese wraps“.
- Served with seafood upon request.*

25,00 per person
- 108. Đồ biển cà ry** **16,50**
Seafood curry
Sea food with eggplant, onion, potatoes, carrots, celery and sweet potatoes in a spicy curry sauce.

Dessert

Dessert

- 110. Chè đậu xanh** **4,00**
Mung bean pudding
Mung bean pudding with coconut milk.
- 111. Chè chuối** **4,00**
Banana in coconut cream
Banana cooked in coconut cream
with tapioca and peanuts.
- 112. Chuối chiên** **4,00**
Fried banana
Batter fried banana with honey
and roasted peanuts.
- 113. Chuối đường** **4,50**
Banana in caramel sauce
Banana in caramel sauce with
ice cream.
- 114. Thơm tươi** **4,00**
Pineapple
Fresh pineapple with mint pesto.
- 115. Kem hai loại** **3,50**
Ice cream
Walnut and vanilla ice cream
with roasted peanuts.

Beverages

Non-alcoholic beverages

Water

Selters sparkling water 0,25 l	1,90
Selters sparkling water 0,75 l	4,50
Selters non carbonated 0,25 l	1,90
Selters non carbonated 0,75 l	4,50

Juice

Rapps Apple juice 0,3 l	2,20
Rapps orange juice 0,3 l	2,20
Rapps pineapple juice 0,3 l	2,20
Rapps "Lebensfreude Pur" mango & Chin. green tea 0,3 l	2,30
Rapps "Rosige Zeiten" guava, aloe vera 0,3 l	2,30

Spritzer (fruit juice & sparkling water)

0,3 l	2,00
0,5 l	3,40

Soft drinks

Chanh đá - homemade lemonade with ice	
<i>regular</i>	2,80
<i>large</i>	4,00
Coca Cola ^{1,2,3} 0,3l	2,10
Coca Cola ^{1,2,3} 0,5l	3,40
Coca Cola light ^{1,2,3,5} 0,3l	2,10
Coca Cola light ^{1,2,3,5} 0,5l	3,40
Fanta ² 0,3l	2,10
Fanta ² 0,5l	3,40
Sprite 0,3l	2,10
Sprite 0,5l	3,40
Bitter Lemon ⁴ 0,2 l	2,20
Ginger ale ² 0,2 l	2,20
Tonic water ⁴ 0,2 l	2,20
Bionade elderberry 0,33 l	2,70
Bionade litchi 0,33 l	2,70
Bionade herbal 0,33 l	2,70
Bionade ginger-orange 0,33 l	2,70

Alcohol-free cocktails

Fruit Punch	4,50
(Orange juice, apple juice, lemon juice, grenadine)	
Lemon Squash	4,50
(Limes, cane sugar, ginger ale)	
Magic Water	5,00
(Fresh lemon juice, rose lime juice, angostura, ginger ale)	

Alcohol-free beer

Clausthaler 0,33 l	2,30
--------------------------	------

Coffee

Espresso	1,60
Double espresso	2,60
Coffee	2,40

Tea

Green tea	
Jasmin tea	
<i>small pot</i>	2,30
<i>large pot</i>	3,80
Ginger tea	
<i>small pot</i>	2,80
<i>large pot</i>	4,50

¹contains caffeine, ² contains artificial colouring,

³ contains antioxidants, ⁴ contains quinine,

⁵ contains artificial sweeteners.

Beverages

Alcoholic beverages

Beer

Binding pilsner on tap	
0,3 l	2,30
0,5 l	3,80
Krušovice dark beer on tap	
0,3 l	2,80
0,5 l	4,10
Beck's 0,33 l	2,40
Saigon 0,33 l	3,10
Shandy (beer+lemonade) 0,3 l	2,20
Shandy (beer+lemonade) 0,5 l	3,50

Wheat brewed beer

Schöffelhofer Hefeweizen	
"hell" - light 0,5 l	3,30
"dunkel" - dark 0,5 l	3,30
"kristall" - clear 0,5 l	3,30

Apfelwein - Hessian cider

Rapps Meisterschoppen	
0,25 l	2,00
0,5 l	3,60

Champagne & sparkling wine

Moët & Chandon brut 0,75 l	50,00
Mumm dry 0,75 l	17,00
Mumm dry Piccolo	5,00

White wine Spritzer

Chardonnay + sparkling water 0,2 l	3,20
--	------

White wine

Cellier des Vicomtes

Chardonnay - Vin de Pays d'Oc	2007
France / Languedoc	
Vignerons Catalans, Perpignan	
<i>„Dry; light sun yellow; fresh but soft acidity. Vanilla, nut and mango aromas.“</i>	
	0,2 l 3,50

Heppenheimer Steinkopf

Riesling Q.b.A.	2007
Germany / Hessische Bergstraße	
Bergstr. Winzer eG, Heppenheim	
<i>„Dry; light yellow colour, very typical. Best Riesling site in the Bergstraße. Robust acidity, elegant apple-peach aroma. A classic Bergstraße Riesling.“</i>	
	0,2 l 3,60

Robert Weil

Riesling Q.b.A.	2007
Germany / Rheingau	
Weingut Robert Weil, Kiedrich	
<i>„Dry; light yellow colour with green overtones. Elegant, smooth acidity, distinctive aroma of apple and apricots. One of the great German Riesling wines.“</i>	
	0,2 l 4,90

Beverages

White wine

Robert Weil

Riesling Q.b.A. 2007

Deutschland / Rheingau
Weingut Robert Weil, Kiedrich
Mitglied im VDP

„Dry; straw yellow. Elegant, smooth acidity, distinctive aroma of apple, apricot and vineyard peach, earthy undertones. A classy savoury wine, an ideal wine with fish and white meat. One of the great german Riesling wines.“

0,75 l **25,50**

Schloß Johannisberger Gelblack

Riesling Q.b.A. 2006

Germany / Rheingau
Schloß Johannisberger Weingüterverwaltung,
Johannisberg

„Dry; light golden yellow, elegant fruity peach aroma. Fine, smooth acidity, harmonious. One of the great traditional german wines.“

0,75 l **27,00**

Rosé wine

Pfälzer

Portugieser Weißherbst Q.b.A. 2006

Germany / Pfalz
Weingut F. Hahn, Albersweiler
Südliche Weinstraße

„Semi-dry; light salmon pink, fine fresh fruity aromas of strawberry and raspberry, refreshing light acidity. A harmonious and pleasant tasting wine.“

0,2 l **3,20**

Beverages

Red wine

Azabache

Tempranillo DOCa 2007

Spain / Rioja

Viñedos de Aldeanueva, Aldeanueva de Ebro

„Dry; robust cherry red. A typical classic young Rioja with elegant fruit aromas of ripened cherries and plums and a soft tannin structure.“

0,2 l 3,60

Maison Lavelle

Merlot - Vin de Pays d'Oc 2006

France / Languedoc

Les Producteurs Réunis-Foncalieu, Arzens

„Dry; dark red colour, soft harmonious tannins, fruity hints of cherry, blackberry and cassis in scent and taste. An endearingly harmonious wine.“

0,2 l 3,60

Le Pas de la Baume

Grenache-Syrah-Vieux Carignan-Cinsault
Côtes du Rhône AC 2007

France / Rhône

Cave de Cairanne, Cairanne

„Dry; robust ruby red colour, well balanced tannins, elegant aroma ensemble of fresh red currant and strawberry as well as wild herbs and spices. Winner of several international gold medals.“

0,2 l 4,50

Château Duclas

Bordeaux Supérieur AC 2004
Merlot-Cabernet Sauvignon-Cabernet Franc

France / Bordeaux

Domaine Yvon Mau, St. Exupéry Sur Dropt

„Dry; intense purple red colour, well balanced tannins, soft but demanding wine with aromas of cassis, tobacco, blackberries, cocoa. An elegant, fruity premium Bordeaux. Multiple worldwide award winner, e.g. Wine of the Year 2005, Decanter-Magazine Dec. 2005“

0,75 l 21,50

Beverages

Red wine

Ramon Bilbao - Reserva

Tempranillo DOCa Rioja 2003

Spain / Rioja

Bodegas Ramon Bilbao S.A.,
Haro – Rioja Alta

„Dry; dark ruby red, soft, harmonious tannins, ample aromas of strawberries, cassis, plums and liquorice. A great Rioja wine from one of the best producers in the region.“

0,75 l **28,00**

Barolo Riserva della Casa

Barolo DOCG 2000

Italy / Piemont 1995

Nebbiolo - Cantine Marchesi di Barolo, Gía
Opera Pia, Barolo

„Dry; cherry red colour, robust yet well balanced tannins, superb aroma ensemble of cherry, plum, herbs and a trace of rose. Deep, expressive character - a great Barolo of exceptional quality from the best individual vineyards of Piemont.“

0,75 l **58,00**

Vino Nobile de Montepulciano

DOCG 2003

Prugnolo Gentile (Sangiovese)

Italy / Tuscany

Azienda Agricola Nottola s.r.l.,
Montepulciano / Siena

„Dry; strong ruby red colour, robust, elegant tannins, rich aroma spectrum of violets and cherry as well as herbs and a hint of tobacco.“

0,75 l **27,00**

Château Fugères

Bordeaux AC Saint - Emilion Grand Cru
Merlot - Cabernet Sauvignon 2000

France / Bordeaux

Corinne & Peby Guisez –

Propriétaire à St. Etienne de Lissé

„Dry; robust blackberry colour, well balanced tannins, soft and congenial. Fresh aroma of dark berries and a fine oaken accent distinguish this outstanding wine.“

0,75 l **67,00**

Beverages

Aperitif - Digestif

Pastis 4 cl	4,00
Martini dry 5 cl	4,00
Sherry 5 cl	3,50
Ramazotti 4 cl	3,50
Fernet 4 cl	3,50
Grappa 4 cl	4,00
Kirsch 4 cl	4,00
Williams Pear 4 cl	4,00
Gin 4 cl	4,00
Calvados 4 cl	4,00
Vodka 4 cl	4,00
Rum 4 cl	4,00

Asian wines & spirits

Plum wine 4 cl	3,00
Litchi wine 4 cl	3,20
Rice wine 8 cl	4,00
Rice spirits 2 cl	3,50
Bamboo spirits 2 cl	3,50

Scotch

Johnnie Walker Red Label 4 cl	4,00
Ballantine's 4 cl	4,00
Chivas Regal 4 cl	5,50
Dalwhinnie 4 cl	7,50
Lagavulin 4 cl	7,50

Cognac

Remy Martin 4 cl	6,50
------------------------	------

Longdrinks

Cuba Libre	5,50
(Havana Club 3 years, Coca Cola, lime juice)	
Cuba Correct	5,50
(Havana Club 3 years, lemon soda, lime juice)	
Gin & Tonic	5,50
Vodka lemon	5,50
Campari soda	5,50
Campari orange	6,00

Beverages

Cocktails

Caipirinha 6,50
(Cachaça Pitù, limes, cane sugar)

Mai Tai 7,50
(Myer's rum, Bacardi rum, high proof rum,
almond syrup, lemon juice, curaçao orange)

Mojito 6,50
(Hannava Club, limes, fresh mint leaves,
cane sugar, soda)

Singapore Sling 7,50
(Gordon's gin, Cherry Heering, Dom
Benedictine, grenadine, angostura,
fresh fresh lemon juice, soda)

Zombie 7,50
(Myer's Rum, Cherry Heering,
lemon & orange juice, grenadine)

**All prices in euros, including tax and
service charge.**

Glossary

Catfish

Catfish, which have a sweet, mild flesh, are important as food fish in North America and Asia. Named for their prominent barbels, which give the image of cat-like whiskers, they are found in primarily freshwater environments.

Coconut

Coconut milk consists of the juice and the soft flesh of young Coconuts.

Glass noodles

Made from a variety of starches: tapioca, mung bean or sweet potato.

Green Papaya

In ripened form eaten as a fruit, the “vegetable papaya” is prepared in salads. A convincing visual portrayal of this culinary experience can be seen in the film “The Scent of the Green Papaya”.

Lá lốt, Betel leaves

Piper sarmentosum, also known as pepper leaves, a spicy wrapping for grilled rolls of beef.

Lemon grass

The intense lemon fragrance of the finely shaved blades is ideal for soups and sauces.

Lotus stems

Stems of the lotus blossom, a Vietnamese symbol of purity.

Mu-Err mushrooms

Also called “cloud ears”, mostly available in dried form.

Mung beans

Little yellow beans with green skins, eaten as a vegetable and used as a basis for desserts.

Nước mắm

A fermented fish sauce, rich in proteins and vitamins (vitamin B). The basic seasoning for a great many dishes, when enhanced with garlic, chili-pepper and lime juice it makes a favorite dip.

Rau muống, water spinach

Grows everywhere there is water in abundance, e.g. in ponds or between rice paddies. Very nutritious, a medicinal plant used as a decontaminant.

Rice

This Asian staple food is also processed into rice noodles or rice paper. Rice paper can be enjoyed with gỏi cuốn as the wrapping for these delectable summer rolls. Unlike the wheat flour dough favoured by the Chinese, the Vietnamese chả giò (spring rolls) are wrapped in rice paper.

Soy bean cream

Made from fermented soy beans, rich in vegetable proteins.

Tamarind

The sweet-sour pulp from the husk of the tropical Tamarind tree is typically used in soups and sauces.

Tofu

Made from soy beans, a good source of vegetable proteins, iron, calcium and vitamins (especially vitamin E). The basis for many vegetarian dishes.

Tongku mushrooms

Also called “fragrant mushrooms” for their intensely aromatic flavour.

Turmeric

Apart from essential oils the „yellow ginger“ contains curcumin which lends it its intense color - a typical ingredient in curry.

Copyright April 2009

Mai Viên

Vietnamese Restaurant

Phone: 069 / 707 38 70

www.mai-vien.de

Schloßstraße 92
60486 Frankfurt am Main

Proprietor: Phi Oanh Do

Opening hours

Tu-Fr + Su **12 noon-3 pm + 6-12 pm**
Warm meals 12 noon-2:30 pm + 6 pm-midnight

Sa **6 pm - midnight**
Warm meals 6 -11 pm

Closed Mondays



