



TAPAS

Our Vietnamese tapas are a great way to enjoy Vietnamese cuisine in a fun, new way. Tapas are small dishes meant to be shared with several people. The flavors of our tapas are light, fresh and exciting. Let yourself be impressed! Share your selection and experience the variety of tastes together.

1. MY BAO 6,2

The traditional vietnamese bun with a savory filling of beans, glass noodles, morels and shiitake first steamed then fried and served with our homemade condensed milk.

The **Banh Bao** is a fine treat that is traditionally steamed and eaten with the hands in Asia. They say, everything tastes better deep-fried and we can confirm: also the Banh Bao tastes quite special deep-fried.

P.S. If you ask nicely, you can surely get the yeast dumpling in its original steamed form.

2. SÚP CÔCÔ 5,4

This sweet and spicy coconut soup is made with tofu, edamame and carrots. It is rich in nutrients and the lime leaves add its characteristic taste.

3. SÚP VẦN THẦN 6,2

This hearty Vietnamese dumpling soup is made with a rich broth and an variety of fresh vegetables. Our family recipe features morels, fresh herbs and tofu for a taste you're sure to love.

4. GỎI CUỐN 5,9

Light summer rolls, filled with soft tofu, rice noodles, salad and herbs, served with flavourful peanut dip.

5. CHẢ GIÒ ★ 5,9

Gold baked rice paper rolls filled with tofu, morels, shiitake, glass noodles and vegetables served with homemade soy dressing

6. HIEN'S SATE 5,9

Vegan „satay“* with peanut dip

7. EDAMAME 4,9

Freshly blanched green soybeans with seasalt

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8. GỎI ĐU ĐỦ 7,5

Fresh slightly spicy papaya salad with carrots, coriander and peanuts

9. HÁ CẢO HẤP 5,2

Steamed dumplings filled with vegetables, tofu and beans with soy dip

10. BUDDHA STICKS 5,5

Sweet potato finger chips with a fragrant mango dip

11. PYRAMID DUMPLING ★ 6,9

Our North Vietnamese specialty is prepared with rice flour, mushrooms and vegan „minced meat“, all delicately wrapped in a banana leaf. You can expect extraordinary.

12. GREEN ROLLS 6,2

Rice paper rolls with vegan „chicken“*, salad and king oyster mushroom served with soy sauce

13. NỘM XOÀI 7,2

Fresh salad with mango and homemade dressing, garnished with roasted peanuts

14. COLORS OF LIGHTS 5,9

Finely diced vegetables stir-fried with peas and carrots, spooned with vegetarian krupuk. A Vietnamese inspired dish that combines all the ingredients in every bite.

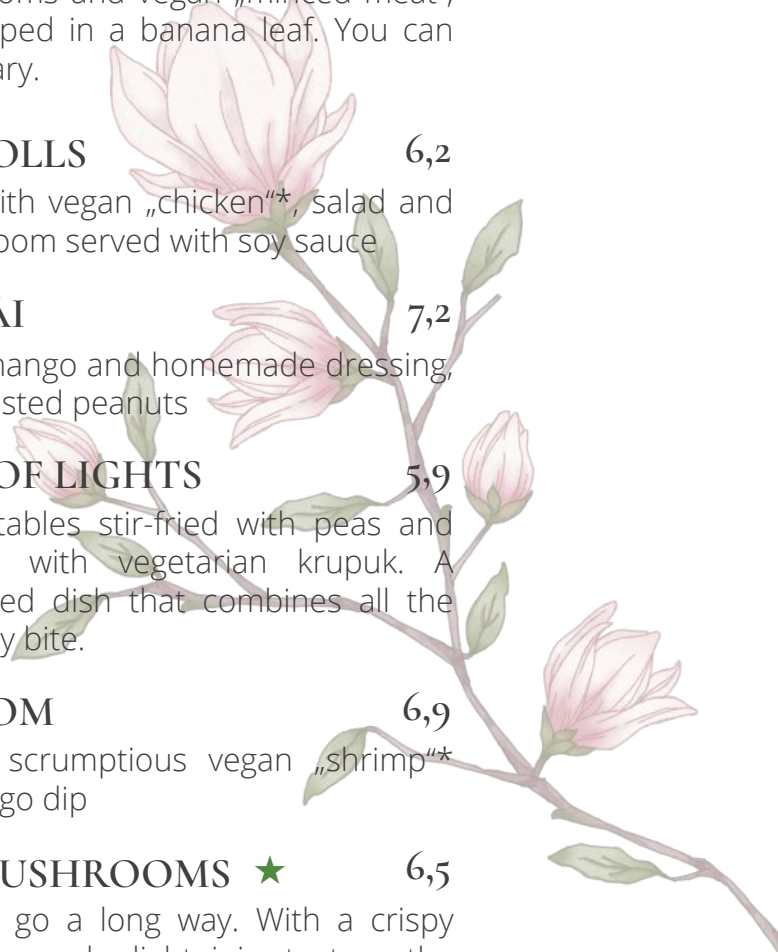
16. FUNKY TOM 6,9

Crispy, light and scrumptious vegan „shrimp“* tempura with mango dip

19. MAGIC MUSHROOMS ★ 6,5

A little magic can go a long way. With a crispy tempura outer layer and a light, juicy texture, the king oyster mushrooms are irresistible.

Processing all the ingredients to make a **Pyramid Dumpling** is a painstaking and labor-intensive process. First, the chopped ingredients for the filling are stir-fried. Then the rice flour is stirred to form a thick white dough. The banana leaves are cleaned and blanched to soften them. Then all is wrapped and boiled for 60 minutes.



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S1. BEST OF CHAY LONG for 2 persons

17,9

For the indecisive, we've put together a great selection of seven tapas: Hien's Sate, Spring Rolls, Summer Rolls, Edamame, Wakame, Buddha Sticks and Magic Mushrooms.

S2. CRUNCH FEAST for 2 persons

16,9

A delicious assortment of six crunchy treats on one plate: Spring Rolls, Magic Mushrooms, Funky Tom, Buddha Sticks, Hien's Sate and baked wantan.



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LARGE DISHES

„This food is a gift from the whole universe, heaven, earth, and much hard work.“ - Thich Nhat Hanh (†).

May we gratefully accept these gifts of food. Did you know that in Buddhism, before we start eating properly, we pray with the first three bites? At this, we give thanks to Buddha, to the earth, to the farmer, and also to the one who prepared this food for us. We are grateful that you accept our food and feel our love while preparing it.

20. FOUR SEASONS BOWL ★ 12,5

Rice, served with a filled bell pepper, grilled king oyster, edamame, pickled vegetables, red beet, fresh herbs, wakame and salad. The bowl is finished with a spicy homemade soy sauce, sesame dressing and cashew nuts.

21. PHỞ BÒ 12,9

Traditional rice ribbon noodles with vegan „beef“, ginger and soy beans.

22. BÚN CÁ HẢI PHÒNG ★ 13,9

Aromatic „Fish noodle soup“* with vegan „Fish meat balls“*, giant elephant ear and tomatoes. Finished with various herbs and tamarind.

23. CƠM CÀ RI 12,9

Rice and homemade curry with spicy coconut-curry and fresh vegetables with

- a. tofu
- b. vegan „chicken“* (+2,4)
- c. vegan „duck“* (+2,9)

Bún Cá Hải Phòng, the soup of the sea, my home and my childhood. The spicy soup is traditionally a perfect blend of land and sea ingredients. For a long time, we had this soup at home without the fish cakes, but now we can serve the soup in all its variety vegan.

The **giant elephant ear**, also Indian taro, is a large tropical leafy plant whose stems can be prepared in the kitchen like vegetables.

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24. CƠM SỐT LẠC

12,9

Rice and various vegetables in homemade peanut sauce with

- a. tofu
- b. vegan „chicken“* (+2,4)
- c. vegan „duck“* (+2,9)

25. SUMMER HÈ HÈ

13,5

Fresh salad with rice ribbon noodles, turmeric, seitan pieces and Vietnamese herbs. Finished with avocado, edamame, red beet, pickled vegetables and our homemade soy sauce with sesame dressing and roasted peanuts.

26. MỠ UDON XÀO

13,9

Fried udon noodles with vegetables, tofu, seitan and cilantro

27. CHAY LONG MONASTERY ★ 13,9

Homemade seitan slices after traditional monastic cuisine stir fried in chilli and lemongrass with various vegetables, served with rice

28. BOWL SOT CA

12,5

Rice noodle bowl with aromatic tomato sauce and gold baked tofu, soy beans, edamame, pickled vegetables, peanuts, wakame and coriander with a soy-sesame-dressing.

29. BÁNH XÈO

14,9

Traditional crispy pancake filled with tofu, seitan, mushrooms and bean sprouts, served with a homemade dip and fresh herbs

The Buddhist monastic cuisine is a vegetable one. With us, through our close involvement with the pagoda Chùa Từ Ân, the monks and nuns for this reason, there are also some dishes of the monastic cuisine.

Eat the pancake as in Vietnam: Take a lettuce leaf; Add herbs; Tear pieces from the pancake; Put the filling on the lettuce leaf; Now roll the lettuce leaf and dip it in the sauce.

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DESSERTS

With these delicious Vietnamese desserts you can round off your meal with a sweet touch. Whether it's sesame balls to share or sticky rice with coconut milk - the perfect ending to a fantastic meal.

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|---|-----|
| 30. BÁNH RÁN | 5,2 |
| Sesame balls filled with sweet red bean paste | |
| 31. NẾP CẨM | 5,9 |
| Black lightly warmed sticky rice with vietnamese yogurt | |
| 32. RICE CLOUDS | 6,9 |
| Tender mochis (rice cake dough balls) with fillings made from sweet red bean paste, peanut and matcha cream, which offer a taste sensation with their delicate, squishy consistency | |

EXTRAS

- | | |
|---------------------------------------|-----|
| RICE | 1,8 |
| RICE NOODLES; RICE RIBBON NOODLES | 2,0 |
| UDON NOODLES | 3,0 |
| VEGAN „CHICKEN“*; VEGAN „DUCK“* | 4,9 |
| VEGETABLES | 4,2 |
| cooked vegetables, unsalted, blanched | |
| TOFU | 3,5 |
| HOMEMADE DIP | 0,8 |

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HOMEMADE DRINKS

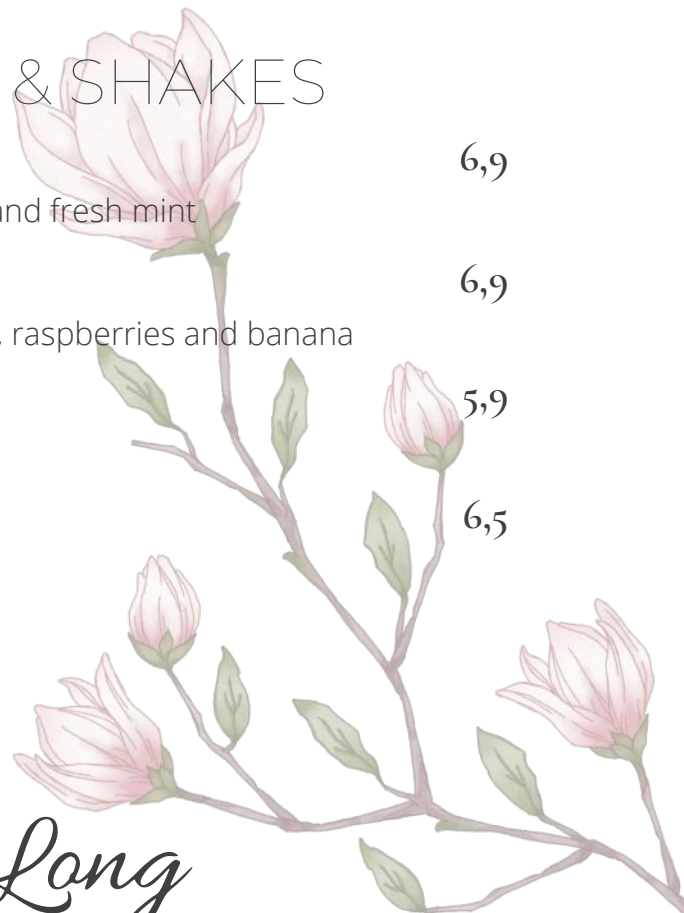
41. **NƯỚC CHANH SẢ ĐÁ** 0,4l 5,9
Lemon grass ice tea with lime, cane sugar, lemon grass and crushed ice
42. **LONG TIME NO SEE** 0,4l 5,9
Fresh lime with cane sugar, mint and ginger ale
43. **STRAWBERRY SODA** 0,4l 5,9
Refreshing lemonade with berries, cane sugar and crushed ice
44. **CHAY LONG** 0,4l 5,9
Passion fruit with lychee juice, coconut syrup and crushed ice
45. **CLIMBING LIME** 0,4l 5,9
Refreshing passion fruit lemonade with Sprite and crushed ice
46. **PINK LADY** 0,4l 5,9
Homemade iced tea from black and jasmine tea with unfiltered rhubarb juice and cane sugar

SMOOTHIES & SHAKES

50. **XOÀI DỪA** 0,44l 6,9
Smoothie with mango, pineapple, apple and fresh mint
51. **DÂU CHUỐI** 0,44l 6,9
Smoothie with strawberries, blackberries, raspberries and banana
52. **XOÀI SHAKE** 0,44l 5,9
Mango coconut shake
54. **XOÀI BƠ SHAKE** 0,44l 6,5
Mango avocado shake

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FRUIT DRINKS

60. BAUER JUICES

Apple / Orange / Cherry / Banana

62. BAUER SPRITZER

63. FRUIT JUICE DRINKS

Pineapple / Guava / Lychee / Mango / Passion fruit

0,2l / 0,4l

2,8 / 3,9

2,5 / 3,6

2,8 / 3,9

SOFTDRINKS

71. FRITZ-KOLA ORIGINAL / SUGAR FREE FRITZ-LIMO ORANGE / LEMON 0,2l

2,9

72. MINERAL WATER 0,25l

2,9

73. WATER, STILL 0,25l

2,9

74. WATER BOTTLE 0,75l

6,5

TEA

92. TRÀ BLUE

Blue tea with agave syrup

4,2

94. TRÀ CHANH

Fresh ginger, lemon grass, lime and agave syrup

4,2

95. TRÀ CAM

Fresh ginger, lemon grass, orange and agave syrup

4,2

97. VERY BERRY TEA

Light jasmin tea with goji berries and agave syrup

4,2

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96. TEA POT

Black tea or jasmin tea

4,5

COFFEE

97. CÀFÊ NÂU ^{0,1}

Traditional vietnamese coffee with homemade condensed soy milk

3,8

98. CÀFÊ SỮA ĐÁ ^{0,1}

Traditional vietnamese iced coffee with homemade condensed soy milk

4,9

BEER

100. PAULANER HEFEWEIZEN (WHEAT BEER) ^{0,5l}

4,9

101. PAULANER NON-ALCOHOLIC ^{0,5l}

4,9

104. TIGER BEER ON TAP ^{0,33l / 0,5l}

3,6 / 4,9

105. CLAUSTHALER NON-ALCOHOLIC ^{0,33l}

3,8

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WHITE WINE

- | | |
|---|-------------|
| | 0,2l / 0,5l |
| 110. RIESLING
QbA, Germany, semi-dry, vegan | 5,5 / 11,0 |
| 111. WHITE BURGUNDY/RIVANER (CUVÉE)
QbA, Germany, dry, vegan | 5,7 / 11,4 |
| 112. CHARDONNAY
IGP, Italy, dry, vegan | 5,5 / 11,0 |

RED WINE

- | | |
|--|------------|
| 115. SANGIOVESE
IGT, Italy, semi-dry | 5,9 / 11,8 |
| 113. TEMPRANILLO
IGP, Spain, dry, vegan | 5,5 / 11,0 |

ROSÉ WINE

- | | |
|---|------------|
| 116. SYRAH (CUVÉE)
VGP, France, dry | 5,9 / 11,8 |
| 118. LOS CÁNTAROS ROSADO (CUVÉE)
Spain, dry, vegan | 5,5 / 11,0 |
| 119. APEROL SPRITZ 0,2l | 6,5 |

Notes

* made from seitan and soy

Information on allergens and additives will be provided by our staff!
All prices in Euro.

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