



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 and are sure to impress!
We recommend choosing and sharing many different ones.

1. **BÁNH BAO** 5,9

Homemade steamed yeast dumpling with a savory filling of morels, shiitake, glass noodles and beans.

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. **CHÁ 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** 4,5

Salted, freshly blanched green soybeans

To make the filling as delicious as possible, the ingredients are first pan-fried to caramelize them, and then carefully mixed. Then each dumpling is filled and carefully sealed. Our recipe with tofu gives a tender, soft filling that requires a certain finesse when preparing and eating it.

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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. HÁ CẢO CHIÊN 5,9
Crispy baked dumplings with a soy dip

15. CHẢ LÁ LỐT 6,9
Grilled tofu, oyster mushrooms and herbs wrapped in wild betel

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.

Betel leaves are the leaves of the betel pepper plant, this comes from Southeast Asia and belongs to the pepper plants. Do not worry because in the prepared state they are not spicy, but pleasantly tangy.



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 before we really start eating, 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. BÁNH XÈO

13,9

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

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.

21. PHỞ

12,9

Classic rice ribbon noodles soup with vegan bouillon and tofu refined with fresh coriander and bean sprouts

22. BÚN BÒ HUẾ

12,9

Our version of the classic rice noodle soup uses herbed mushrooms and vegan „beef“, for a flavorful and delicious soup. Connoisseurs add some salad to balance the strong broth.

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)



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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. BÚN SẢ ỚT 12,5

Rice noodles with various vegetables, salad, marinated tofu and seitan with chilli and lemon grass, served with fresh herbs and a homemade dressing

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

35. SOLO MEAL 14,9

A balanced meal consisting of a tofu eggplant stew, soup, pickled vegetables and a bowl of rice.

In Vietnam, three to four different dishes are traditionally served: Rice or noodles, a hearty dish, vegetables and a soup. The four different dishes are mainly characterized by different preparation and, when eating, taste.



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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.

30. BÁNH RÁN

Sesame balls filled with sweet red bean paste

5,2

31. CHUỐI HẤP

Lightly warmed sticky rice wrapped around banana, served with coconut cream, agave syrup and peanuts

5,4

32. CHUỐI CHIÊN

Banana in crispy sticky rice, served with some coconut milk garnished with peanuts and roasted sesame seeds

5,9

EXTRAS

RICE

1,8

RICE NOODLES, RICE RIBBON NOODLES

2,0

UDON NOODLES

3,0

VEGAN „CHICKEN“*, VEGAN „DUCK“*

4,9

VEGETABLES

cooked vegetables, unsalted, blanched

4,2

TOFU

3,5

DIP

0,5

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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
44. **CHAY LONG** 0,4l 5,9
Passion fruit with lychee juice, coconut syrup and crushed ice
45. **COOL AS A CUCUMBER** 0,4l 5,9
Fresh cucumber mint lemonade with crushed ice
46. **MANGO TANGO** 0,4l 5,9
Cool ice tea from black and jasmine tea with mango juice, cane sugar and crushed ice

SMOOTHIES & SHAKES

50. **XOÀI DỨA** 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



FRUIT DRINKS

0,2l / 0,375l

60. JUICES

2,8 / 3,9

Apple / Orange / Pineapple / Cherry / Banana / Guava / Lychee / Mango / Passion fruit

62. SPRITZER

2,5 / 3,6

SOFTDRINKS

70. COLA / COLA ZERO / SPRITE 0,3l

3,4

71. GINGER ALE 0,3l

3,4

72. MINERAL WATER

1,9 / 3,2

73. WATER, STILL

1,9 / 3,2

WATER BOTTLE 0,75l

5,9

TEA

91. TRÀ NHÀI 0,35l

4,9

Aromatic jasmine tea with agave syrup

92. TRÀ BLUE 0,35l

4,2

Blue tea with agave syrup

94. TRÀ CHANH 0,35l

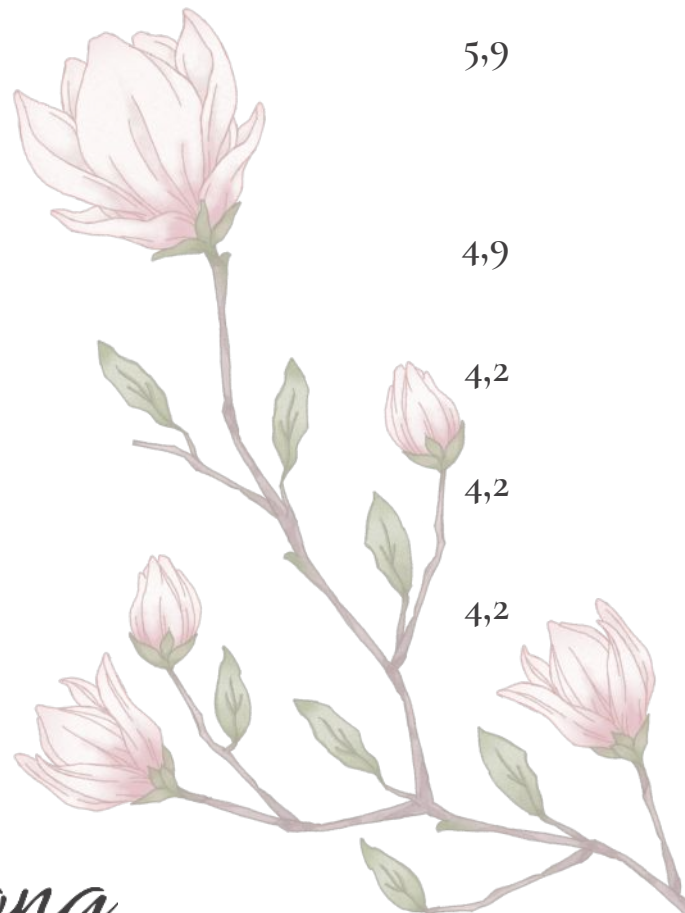
4,2

Fresh ginger, lemon grass, lime and agave syrup

95. TRÀ CAM 0,35l

4,2

Fresh ginger, lemon grass, orange and agave syrup



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99. **VERY BERRY TEA** 0,35l

Light black tea with goji berries, jasmine blossoms and agave syrup

96. **TEA POT** 0,35l

Black tea or green tea

COFFEE

97. **CÀFÊ NÂU** 0,1l

Traditional vietnamese coffee with homemade condensed soy milk

98. **CÀFÊ SỮA ĐÁ** 0,1l

Traditional vietnamese iced coffee with homemade condensed soy milk

BEER

100. **ERDINGER HEFEWEIZEN (WHEAT BEER)** 0,5l

101. **ERDINGER NON-ALCOHOLIC** 0,5l

102. **BECK'S PILS** 0,33l

103. **BECK'S BLUE** 0,33l

104. **TIGER BEER** 0,33l

4,2

4,5

3,9

4,9

4,9

4,9

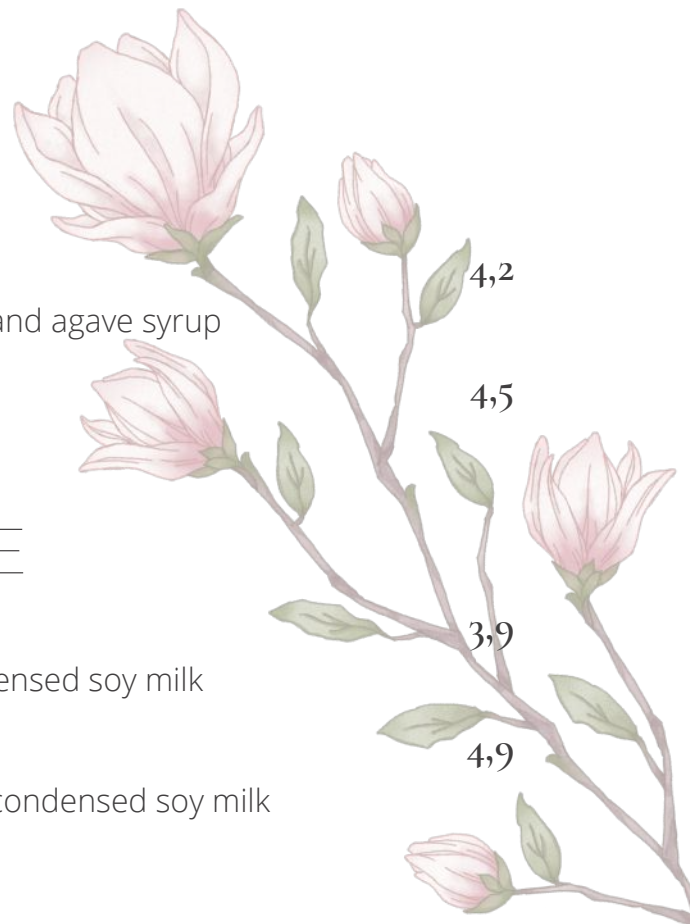
4,5

4,5

4,9

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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 / 11,5

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

Allergies? Don't hesitate to ask our staff!
All prices in Euro.

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