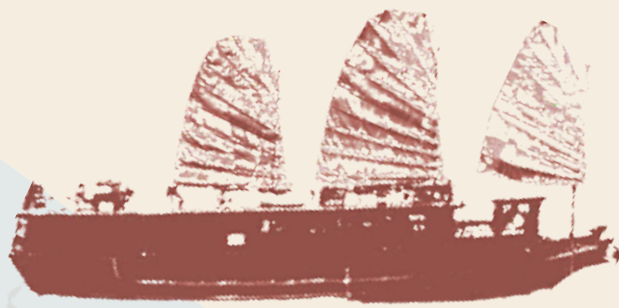


# CO CHIN CHIN

★ VIETNAMESE BRASSERIE ★

## MENU



[www.cochinchin.ch](http://www.cochinchin.ch)

# XIN CHAO

is Vietnamese and means «Welcome».

We have many reasons to greet you in Vietnamese. You are sitting in a Vietnamese restaurant that should make you feel like you're in urban Saigon.

Also, the menu is so authentic it might as well be copied from a traditional Vietnamese family's recipe book.

All dishes are 100% home made using the freshest ingredients, without any additives and – you might've guessed it – prepared by Vietnamese chefs.

Before you get going, here's a useful tip: the Vietnamese always order several dishes to be placed in the center of the table, for all to share and enjoy.

We wish you «en Guete» and hope you'll visit us again soon – in our very own Vietnam in the middle of Kreis 5 and Kreis 8.

P.S.: Co Chin Chin is what the French used to call South Vietnam. But if all you're hearing is «chin chin» – our bar next door is waiting for you.

**Whenever possible, we like to cook gluten-free & vegan. If you have allergies or intolerances, our service staff will be happy to advise you.**

**(V) = VEGAN**

# OUR TEACULTURE

## GREEN TEA / TRA XANH

In southern Vietnam, it was mainly French colonialists who cultivated black tea in the mountainous country since 1825. Vietnam is thus one of the few countries that can offer both black and green tea on an equal footing. Tra Xanh "Green" is a traditional tea of the Empire of ancient Vietnam.

## ARTICHOKE-HERBS TEA / TRA ATI SO

An herbal tea made from the leaves, roots, stems and flowers of the artichoke plant. The tea is a specialty of the highland region of Lam-Dong, where artichokes are grown in abundance.

## BITTER MELON TEA / TRA KHO QUA

The tropical vegetable fruit of bitter melon has been a popular food and medicinal remedy for centuries in many countries, especially in the Asian region. As the name suggests, this tea is a little bitter. So, do not let it steep too long!

## CHRYSANTHEMUM TEA / TRA HOA CÚC

East Asian chamomile tea was brought to Vietnam by the Chinese. The tea is very smooth and has an aroma of flowers with a cooling effect in summer.

## JASMINE TEA / TRA HOA LÀI

Jasmine tea is a blend of jasmine flowers with green tea. The addition of jasmine gives the green tea a special aroma.

## LEMONGRASS TEA / TRA XA

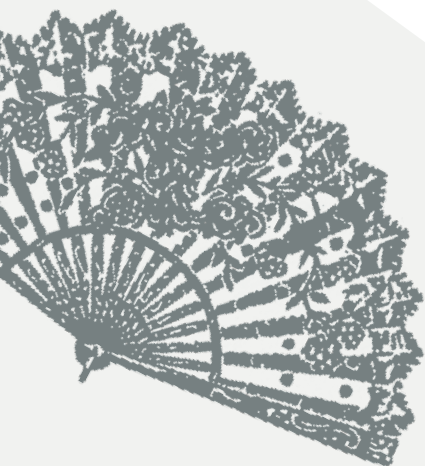
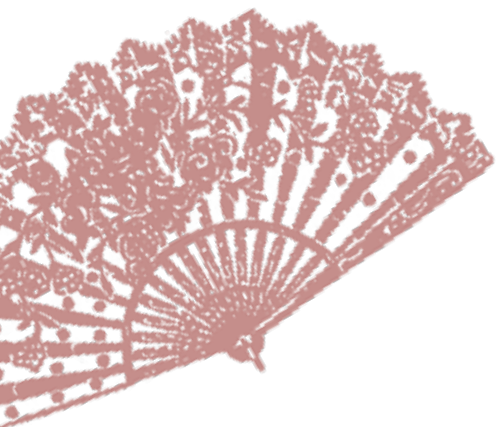
Is very often used in Vietnamese dishes also as a spice. Tastes smoother than real lemons and is a thirst quencher in summer.

## GINGER TEA / TRA GUNG

Already 5000 years ago, this root was used as a medicine. Ginger tea is very popular in Vietnam and is used immediately at the first signs of a cold.

## PEPPERMINT TEA / TRA BAC HA

We use fresh mint from the region.



# NUOC LANH / BOISSONS

## COLD DRINKS À LA MAISON

Lime juice 40cl / 6.00

Soda - Lime juice 40cl / 6.00

Green tea (with or without sugar) 40cl / 6.00

Lemongrass-Ice tea 40cl / 6.00

Ginger-Iced tea with honey 40cl / 6.00

## FRUIT JUICE

Orange 25cl / 7.00

Pomegranate 25cl / 7.50

Fresh coconut / 10.00

Coconut water 28cl / 6.50

# MINERAL

Badoit Sparkling 50cl / 5.50 - 100cl / 9.50

Evian Still 50cl / 5.50 - 100cl / 9.50

Rivella Rot-Blau 33cl / 5.00

Möhl Apfelschorley 33cl / 5.00

Gents Bitter Lemon 20cl / 5.00

Gents Tonic 20cl / 5.00

Gents Ginger Ale 20cl / 5.00

El Tony Mate - El Tony Mate Zero 33cl / 5.50

Sanbitter 18cl / 5.00

Coca Cola 33cl / 5.00

Coca Cola Zero 33cl / 5.00

ZH Water still

50cl / 2.50 - 100cl / 5.00

# BEER

Saigon Beer 33cl / 7.00

Amboss Blonde draft 30cl / 5.50 - draft 50cl / 8.50

Amboss Amber draft 30cl / 6.00 - draft 50cl / 9.00

Panache draft 30cl / 5.50 - draft 50cl / 8.50

Punk IPA Brewdog, Scotland 33cl / 7.50

Amboss Wheat Beer 50cl / 8.50

Amboss Libero alcohol free 33cl / 6.50

# NUOC NONG / BOISSONS CHAUDES

## CA PHÉ & LAIT

Coffee / 5.00

Espresso / 5.00

Cappuccino / 6.00

Latte Macchiato / 6.00

Ca phé Den - Sua,  
(Vietnamese coffee, optional as ice coffee) / 7.50

Saigon Espresso  
(With milk foam & roasted peanuts) / 6.00

Dua (Vegan Coconut Coffee) / 5.50

Matcha Latte (hot or cold) / 7.00

(On request everything with Soy drink or  
Oaty oat drink + 1.-)

## TRA - THÉ

### IN THE POT:

Green tea / 6.50

Artichoke / 6.50

Bittermelon / 6.50

Chrysanthemum / 6.50

Jasmine / 6.50

Fresh ginger / 6.50

Lemon grass / 6.50

Black tea / 6.50

### IN THE GLASS:

Lemon water with honey & ginger / 6.50

Fresh mint / 6.50



Prices in CHF inkl. MWST

# KHAI VY / ENTRÉE

# 4



## **BANH XEO**

Vietnamese Pancake with beef  
/ 27.50

Vietnamese Pancake with chicken  
/ 25.50

Vietnamese Pancake with  
shrimps and pork  
/ 25.50

Vietnamese Pancake with  
vegetables (V)  
/ 23.50

## **GOI CUON**

Summer rolls with shrimps & chicken / 8.00

Summer rolls with tofu & vegetables (V) / 7.50

Summer roll with sweet potatoes, edamame & sesame seeds (V)  
/ 8.50

Summer rolls with duck & orange / 9.00

Summer rolls with beef & peanuts / 8.50

## **GOI CUON GOURMET**

3 Summer rolls to share or for yourself  
(beef, duck, shrimps & chicken) / 24.50

## **CUON CHAY GOURMET (V)**

3 mixed vegetable rolls / 22.50

## **CHA GIO/CHAY**

Springrolls with chicken and shrimps / 14.50

Veggie Springrolls (V) / 14.00

## **GA NUONG LA CHANH**

Grilled chicken skewer marinated with kaffir lime leaves / 16.50

## **MOULES MO HANH**

Gratinated scallops with spring onions and peanuts / 24.00

## **BANH CUON / BANH UOT**

Steamed rice dumplings with pork and shrimps / 15.50

Steamed rice dumplings with tofu & vegetables (V) / 15.00

Steamed rice dumplings with chopped chicken / 15.50

## **Specialités Maison**

with lemongrass beef / 16.50

## **SÉLECTION BRASSERIE**

Various appetizers to share

(Summer rolls, spring rolls, Friture royale, Banh Cuon, Cuon Chay) \*ON REQUEST VEGAN / 45.00

## **FRITURE ROYALE**

Fish crispies, calamari and shrimps, garlic mayo / 21.50

# 5

## MON CHINH / PLATS



### **BO LA LOT**

Spiced beef, rolled into betel leaves, rice noodles, peanuts and spring onions / 31.50



### **BO XAO BONG**

Stir-fried beef with bimi broccoli, rice / 31.50

### **GA KHO XA OT**

Braised chicken with lemongrass and chili, rice / 28.50

### **BANH MI SUON BO**

Vietnamese baguette with beef short rib, french fries or salad / 32.00

### **GA RÔTI**

Grandmama Vo's tender thigh chicken, fried egg, salad, rice (rather salty) / 29.00

### **BO XAO RAU MUONG**

Stir fried beef with water spinach, rice / 31.50

### **VIT NUONG**

Crispy duck with Pak Choy vegetables, rice / 34.50

### **BO LUC LAC**

Tender beef filet pieces with peppers, onions and sweet potato fries / 36.00

### **CARI GA**

Yellow curry with chicken and sweet potatoes, rice or rice noodles / 28.50

### **HEO QUAY**

Crispy pork belly

- in a Banh Mi baguette with French fries

OR

- with Bahn Hoi rice noodles and fresh herbs / 31.50

### **CA KHO TO**

Braised salmon fillet with caramelized sauce, rice / 32.50

### **CUA RANG ME**

Crispy soft-shell crabs with tamarind sauce, fresh herbs, rice / 33.50

### **TOM XAO CAI**

Sauteed shrimps, pak choy, rice / 29.50

### **SUON NUONG XA**

Vietnamese spareribs, marinated with lemongrass, rice / 32.00

### **SUON BO HAM**

Rice dish with a beef short Rib (slow-cooked), egg, fresh vegetables and herbs / 34.00

# MON CHINH CHAY / PLATS VEGAN



## **CA TIM NUONG - TAU HU**

Grilled eggplants, tofu, spring onions, sesame & rice / 27.50

## **COM LUC XAO TAU HU**

Stir - fried whole grain rice with tofu, egg & vegetables / 26.50

## **BANH PHO XAO NAM**

Stir - fried rice noodles with different kinds of mushrooms & vegetables / 26.50

## **CARI CHAY**

Vegan yellow curry with tofu & vegetables, rice / 27.50

## **TAU HU CHIEN RAU MUONG**

Crispy tofu cubes, garlic, lemongrass, sauteed water spinach, rice / 29.00

## **COM XA XIU**

Planted Pulled-Pork, vegetables, Xa Xiu sauce, rice / 27.50

# MON NUOC / LES SOUPES

# 7

with konjak noodles + 2.50

## PHO BO

Rice noodle soup with traditional beef broth & beef / 28.50  
with 140g beef filet and marrow / 36.50

## PHO GA

Traditional rice noodle soup with chicken / 28.50

## PHO CHAY

Rice noodle soup with tofu, vegetables and meat broth  
(V) (on request with vegan broth) / 26.50

## MIEN GA

Chicken broth, glass noodles, chicken, hard egg, herbs / 29.00

## BUN BO HUE

Lemongrass soup with slow-cooked beef short-rib, rice noodles  
(slightly spicy) / 31.50  
with 140g beef filet and marrow / 36.50

## MI VIT

Egg noodle soup with duck & Pak Choy / 30.50

## CANH BUN CHAY (V)

Veggie broth, udon noodles, seaweed, mushroom & vegetables / 25.50

## BUN RIEU

Rice noodle soup, crab  
meat, chicken, tofu  
& tomatoes / 29.50



# GOI / SALADES



## **BO RAU MUONG**

Water spinach salad with beef, peanuts / 27.50

## **CHIN CHIN**

Lettuce with ginger chicken, cashew, olive oil vinaigrette / 24.50

## **GOI VIT**

Salad mix, mint, coriander, crispy duck, peanuts / 29.50

## **GOI DU DU**

Green papaya salad, peanuts (V) or original with fish sauce and peanuts / 23.50

## **CA HOI**

Mixed salad, whole grain rice, grilled salmon, cucumber, herbs, cherry tomatoes, apple, ginger dressing / 28.50

## **GOI GA**

Mixed salad, stir-fried chicken, glass noodle, bell pepper, Thai basil and peanuts / 28.50

# BUN&MI / LES NOUILLES

\* with konjak noodles + 2.50

## MI XAO GION HAI SAN

Crispy fried egg noodles with seafood and vegetables / 29.50

## BANH CANH XAO (V) \*

Fried udon noodles with mung sprouts, spring onions and mushrooms / 26.50

## MI XAO BO \*

Stir - fried egg noodles with beef and vegetables / 29.50

## HU TIEU XAO GA \*

Stir fried rice noodles with chicken and vegetables / 28.50

## MIEN XAO CUA LOT \*

Glass noodles, vegetables and crispy fried pieces of soft shell crab (pepper marinade) / 32.50

## BO BUN \*

Rice noodle salad with springrolls, fresh herbs & peanuts

- Beef / 28.50

- Lemongrass - Tofu (V) / 26.50

- Chicken / 27.50

# 9



# 10

## MON AN KEM / EXTRAS

### COM RANG

Fried rice with vegetables & egg / 10.50

### BANH MI TOI

Mama Nhan's garlic bread / 9.50

### SWEET POTATO FRIES

With vegan dip sauce / 12.50

### COM GAO LUC

Whole - grain brown rice / 5.50

### CHEN COM

Jasmin rice / 4.50

### CANH

Small side soup with vegetables, chicken or shrimp in a chicken broth base / 14.50

### RAU XAO (V)

Asian seasonal vegetables / 14.00

### BROCCOLI

Broccoli with chili & salt, cashew nuts / 12.50

### RAU MUONG XAO TOI

Water spinach with garlic & Chili / 14.50

SAUTÉED BIMBI-BROCCOLI / 14.50

REPLACING YOUR WHITE RICE  
TO A DIFFERENT SIDE DISH:

- Whole - grain brown rice / +2.50

- Vegetables, sweet potato fries,  
wok noodles, fried rice / +7.-

WHAT IS KONJAK NOODLE:

- From the konjac root

- Gluten free

- Low calories

- Alkaline

- High in fiber



# MON NGOT / DESSERTS



## **BANH PHO MAI**

Co Chin Chin's Cheesecake with passionfruit / 9.50

## **BANH CUON DAU (V)**

Steamed rice pockets, mung beans, coconut milk / 9.50

## **CHE DAU (V)**

Traditional Vietnamese dessert with sticky rice, beans, coconut milk and peanuts / 8.50

## **BANH PIA / MOONCAKE**

Vietnamese pastry with mashed soybeans (coco or matcha) / 6.50

## **MICHELLE'S CUPCAKE (V)**

Vegan Mini-Cupcake (coco or matcha) / 4.00 per piece

## **CA PHÉ KEM**

Vanilla glacé with Viet Ca phé, peanuts / 9.50

## **KHOM TUOI (V)**

Fresh pineapple with chili salt / 11.50

## **KEM XOAI DUA**

Fresh mango with coconut glacé / 11.50

## **KEM – GLACÉ**

Mango sorbet, vegan matcha coconut glacé, coconut glacé / 4.50 per scoop

# LE BUFFET - LUNCH BUFFET

At lunchtime we have a large selection of freshly prepared dishes from 25.00!  
Everything also takeaway!

## CHÚC NGON MIỆNG / BON APPÉTIT!

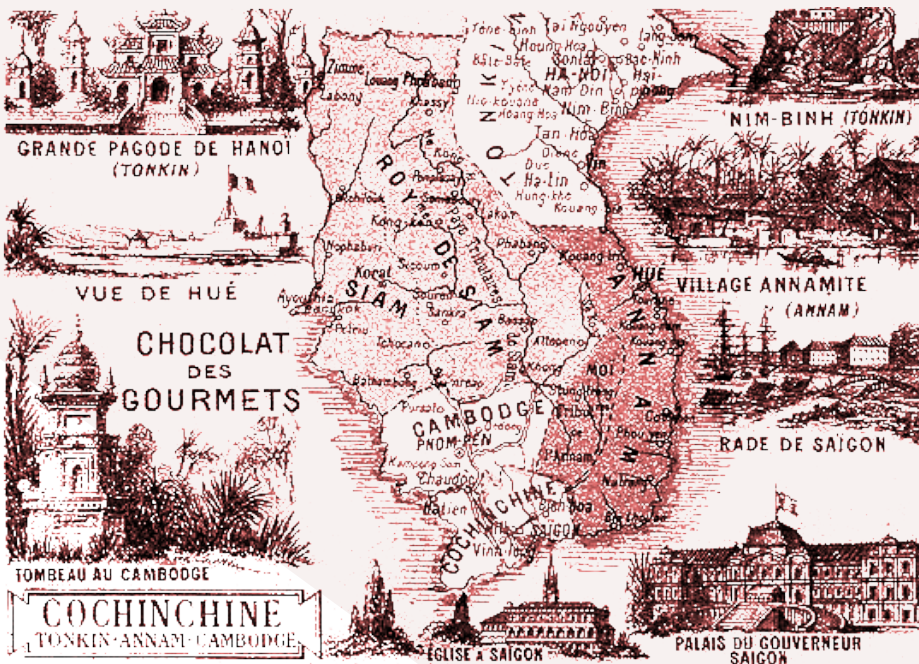


# COCHINCHINE FRANÇAISE

Cochinchine or Cochinchina is the historical name for the southern part of Vietnam and parts of eastern Cambodia.

This name was used by the French between 1863 and 1954.

Cochinchine was part of Indochine and belonged to French colonies.



## ORIGIN OF FISH AND MEAT:

- CHICKEN: SWITZERLAND
- BEEF: SWITZERLAND
- PORK: SWITZERLAND
- SEA BREAM (DORADE): TURKEY, FARMED
- SALMON: NORWAY, FARMED
- CALAMARI: THAILAND V57 – VIETNAM V71
- SCALLOPS: JAPAN
- SOFT SHELL CRAB: MYANMAR
- SHRIMPS: ASC-CERTIFIED, VIETNAM
- CRABS: THAILAND V71
- DUCK: CHINA
- TOFU: SWITZERLAND
- BAKED GOODS: SWITZERLAND
- PLANTED CHICKEN: SWITZERLAND
- QUAIL EGG: SWITZERLAND
- EGGS: SWITZERLAND

