

# Petit Saigon

## YUM CHA & DIM SUM

(10 - 25 MINUTES  
PREPARATION TIME)

**BANH BAO (1 PCS.)** 8.50

Brioche with pork filling

**CHA SIU BAO (2 PCS.)** 11.50

Brioche mit Schweinefleisch-  
füllung und Barbecue- Sauce

**VEGAN BAO (2 PCS.)** 11.50

Brioche with vegetable filling,  
steamed

**PEKING DUCK (4 PCS.)** 10.50

Duck stuffing pekinesian style,  
turmeric based batter

**HA CAO (4 PCS.)** 9.50

Steamed dumpling with  
shrimp filling

**PORC SIU MAI (4 PCS.)** 9.50

Dumpling with pork filling

**GED. WAN TAN (4 PCS.)** 10.50

Steamed Wan Tan with pork filling

**GYOZA VEGI (4 PCS.)** 6.50

Steamed dumpling with  
vegetable filling

**VEGI GAO (4 PCS.)** 8.50

Dumpling with vegetable filling

**SPINACH GAO (4 PCS.)** 8.50

Dumpling with spinach and sweet  
potato filling

**CURRY GAO (4 PCS.)** 8.50

Dumpling with tofu and Thai  
curry filling

**SATAY VEGAN (4 PCS.)** 8.50

Dumpling with vegan chicken  
(chicken substitute)

**MUSHROOM (4 PCS.)** 9.50

Dumpling with mushrooms and  
shiitake mushrooms

**EDAMAME** 6.50

Steamed soybeans with  
sea salt

**SPICY EDAMAME** 8.50

Steamed soybeans with sea salt  
and homemade chilli sauce



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## STARTER | SALADS | TARTAR | SASHIMI

<b>WAN TAN (5PCS.)</b> Deep fried dumpling pork filling	10.50		<b>TARTAR SAIGON</b> Beef fillet tartare with soy and sesame dressing with mango cubes, rice chips and quail egg	22.50	
<b>GAMBA CRISPY (5PCS.)</b> Deep fried dumpling with shrimps	10.50		<b>FISH TARTAR</b> Choice: Tuna or salmon cubes with miso and sesame dressing with mango cubes, rice chips and quail egg	24.50	
<b>NEM (5PCS.)</b> Vietnamese spring roll with chicken filling	10.50		<b>SASHIMI PLATTER</b> Sea bream, tuna and salmon sashimi (12 pcs.) with miso sesame dressing	24.50	
<b>VEGI ROLL (5PCS.)</b> Vietnamese style spring roll with vegetable filling	10.50		<b>GUA BAO COMBO (3PCS.)</b> Steamed wheat flour dumpling Choice: grilled pork, duck, crispy shrimp, chicken teriyaki grilled tofu or vegan steak pickled carrots, cucumber, coriander with homemade BBQ sauce	26.50	
<b>SAIGON BOWL</b> Greens from the garden, BBQ beef	18.50		<b>WAN TAN TACO (3PCS.)</b> Deep fried Wan Tan Tacos filled with Beef Tartare, Tuna Tataki and Salmon Tataki with homemade Sesame-Miso-Yuzu Sauce	16.50	
<b>SAIGON CRISPY BOWL</b> Greens from the garden, Crispy Shrimp	17.50		<b>SPICY POULET TEMPURA (3PCS.)</b> Deep fried dumpling pork filling	10.50	
<b>GREEN SALAD</b>	9.50		<b>VEGIES TEMPURA (9STK.)</b> Sweet potato, oyster mushrooms and courgette slices in tempura coating with homemade yoghurt-mint sauce	16.50	
<b>SUMMERROLLS (3 PCS.)</b> Choice: Shrimps or tofu, rice vermicelli, lettuce, bean sprouts wrapped in rice paper	16.50				
<b>CHICKEN SAMOSA (3PCS.)</b> Dumpling with turkey meat and curry filling	10.50				
<b>POULETYAKITORI (3PCS)</b> Grilled chicken skewers with homemade BBQ sauce	12.50				

All prices in CHF incl. 7.7% VAT.



Vegi



Spicy

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## HOT POT | TABLE BBQ

(AB 2 PERSONEN)

CHOICE OF STOCK: MUSHROOM STOCK (VEGAN), SEAFOOD STOCK (FISH BASE), CHILLI STOCK (CHILLI FLAKES, VERY HOT), CHICKEN STOCK (CHICKEN BASE)

### 01 BBQ BEEF COMBO 98.50

Chicken yakitori 3 pcs, chicken breast 200gr, rump steak 200gr, short ribs 200gr, entrecote 200gr, lamb racks 200gr, enoki mushrooms wrapped in bacon 5 pcs and vegetable platter

### 02 BBQ SEAFOOD COMBO 92.50

Oysters 3 pcs, Pulpo 4 pcs, Salmon 200gr, Tuna 200gr, Fish balls 5 pcs, Giant shrimps 3 pcs and vegetable platter

### 03 BBQ VEGAN COMBO 65.50

Courgette, pak choi, onions, oyster mushrooms, vegan steak 200gr, enoki mushrooms, tofu cubes, baby corn, Chinese cabbage, cauliflower

### 04 HOT POT BEEF COMBO 84.50

Chicken breast 200gr, rump steak 200gr, beef fillet 200gr, entrecote 200gr and vegetable platter

### 05 HOT POT SEAFOOD COMBO 94.50

Oysters 3 pcs, Moules 200gr, Pulpo 4 pcs, Salmon 200gr, Tuna 200gr, Fish balls 5 pcs, Giant shrimps 3 pcs, Surimisticks 5 pcs and vegetable platter

### 06 HOT POT VEGAN COMBO 65.50

Courgette, pak choi, onions, oyster mushrooms, surimi sticks 5 pcs, enoki mushrooms, tofu cubes, baby corn, Chinese cabbage, cauliflower

## EXTRAS

Kim Chi	4.50
Noodles Combo (egg noodles, spinach noodles, udon and glass noodles)	14.50
Udon noodles	6.50
Tofu cubes 5 pcs.	6.50
Fish balls 5 pcs.	6.50
Nori leaves	6.50
Surimi sticks 5 pcs	4.50
Rice (natural)	4.50
Fried rice	6.00
Black rice	4.50
Pak Choi	6.00
Chinese cabbage	6.00
Enoki mushrooms	6.00
Oyster mushrooms	6.00
Onions	3.00

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## MAIN DISH

<b>PHO BO</b> Vietnamese noodle soup, beef and Asian herbs	<b>S 19.50</b> <b>B 21.50</b>	<b>MIXED PLATTE</b> Rice noodles, pork, chicken skewers, beef cubes, spring roll and salad	<b>32.50</b>
<b>PHO TOFU &amp; PILZE</b> Vietnamese noodle soup, tofu, mushrooms and Asian herbs	<b>S 18.50</b> <b>B 20.50</b>	<b>VEGI PLATTE</b> Rice noodles, tofu vegetarian spring roll and salad	<b>25.50</b>
<b>GEBRATENE RAMEN</b> Choice: Beef, chicken, prawns or tofu, vegetables	<b>19.50</b>	<b>BIBIMBAP</b> Choice: Beef, chicken, prawns, tofu with bulgogi sauce. Black rice, seasonal vegetables, bean sprouts, egg, gochujang (hot chilli paste), kim chi	<b>26.50</b> 
<b>"DRUNKEN" UDON</b> Choice: Beef, chicken, prawns or tofu, vegetables	<b>24.50</b>	<b>"SPICY" LOBSTER</b> 1/2 Grilled lobster with chilli & ginger and coriander marinade with ramen noodles, pak choi, carrots, onions and bean sprouts	<b>38.50</b> 
<b>BUN BO XAO</b> Choice: Beef, shrimps or tofu, rice vermicelli, nem, salad	<b>24.50</b>	<b>SHAKING BEEF (BO LUC LAC)</b> Grilled beef steak cubes, tomatoes, chilli peppers on spicy pepper sauce with rice and greens from the garden with homemade vinaigrette sauce	<b>34.50</b> 
<b>JAPCHE</b> Choice: Beef, chicken, prawns or tofu, galsnoodle salad, vegetables	<b>21.50</b>		
<b>ONE NIGHT IN HO CHI MINH CITY</b> Crispy chicken pieces or with tofu cubes with rice in sweet & sour sauce & vegetables	<b>24.50</b>  		
<b>CURRY SAIGON</b> Vietnamese curry, choice: Beef, chicken, shrimps or tofu	<b>24.50</b>		
<b>BANH MI</b> Baguette, Choice: grilled pork or tofu, chips with vegan sriracha mayo sauce	<b>19.50</b>		

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Vegi



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## SEAFOOD

**G E G R I L L T E R H U M M E R** 1/2 38.50

Grilled lobster with lime-coriander  
butter, black rice small salad **G 58.50**

**G E G R I L L T E D O R A D E** 32.50

Lime- coriander butter black  
rice small salad

**G E G R I L L T E R** 32.50

**W O L F S B A R S C H**

Lime- coriander butter black rice  
and small salad

**M O U L E S & F R I T E S** 26.50

Mussels in tomato-coriander  
sauce with chips and small salad

**G E G R I L L T E** 18.50

**A U S T E R N ( 3 P C S . )**

Oysters grilled with spring  
onions, peanuts and coriander

**G E G R I L L T E** 18.50

**J A K O B S M U S C H E L N ( 3 P C S . )**

Grilled scallops with spring onions,  
peanuts and coriander-lime sauce

**G E G R I L L T E** 20.50

**R I E S E N C R E V E T T E N ( 3 P C S . )**

Grilled giant prawns with tamarind,  
coriander and lime sauce



# Petit Saigon

## LUNCH | BRUNCH (AROUND THE WORLD)

Saturdays and Sundays 10:00 to 15:00 only

<b>MAROKKO</b> Minced meat skewers, grilled vegetables, pita bread, hummus, French fries A glass of orange juice	<b>24.50</b>	<b>VIETNAM</b> Meatballs in sweet-sour sauce, fried egg, baguette, Vietnamese Iced Coffee and a glass of passion fruit juice	<b>24.50</b>
<b>TURKEY</b> Turkish flatbread, grilled vegetables, shepherd's cheese, cherry tomatoes, olives, jam fruits, served with a Turkish cay or coffee	<b>24.50</b>	<b>CANADA</b> Bagel with smoked salmon, tomato basil spread, onions, scrambled eggs, bacon strips, coffee and freshly squeezed orange juice	<b>24.50</b>
<b>BIELER</b> Wegli and croissants, cheese variations, fried egg, jam, cold cuts, bacon strips, coffee or hot chocolate and a glass of freshly squeezed orange juice	<b>24.50</b>	<b>BALI</b> Exotic fruits, yoghurt with chia seeds and coconut flakes, waffles, various jams, croissants and freshly squeezed passion fruit juice and coffee	<b>26.50</b>
<b>ENGLISH</b> Freshly squeezed orange juice, bacon with sausages, baked beans, grilled cherry tomatoes, fried egg, bread, orange jam and an Earl Grey tea.	<b>24.50</b>		
<b>HAWAII</b> Açai Bowl with fruit and a glass of passion fruit juice	<b>21.50</b>		
<b>AMERICA</b> Pancakes with agave syrup, fruit and a glass of freshly squeezed orange juice	<b>24.50</b>		



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## DRINKS | FRUIT JUICES | TEA | COFFEE

<b>COCA COLA</b> Classic / zero / light 3dl	<b>4.50</b>	<b>HOME MADE ICE TEA</b> Black and green tea, elderberry syrup, sugar cane, mint	<b>5.80</b>
<b>ICE TEA</b> Lemon / Peach 3dl	<b>4.50</b>	<b>HOLUNDERSIRUP</b> (Elderberries) Homemade	<b>5.50</b>
<b>RIVELLA</b> Red 3dl	<b>4.50</b>	<b>PASSIONSFRUCHTSAFT</b> Fresh passion fruit juice, sugar cane, mint	<b>6.80</b>
<b>VALSER</b> Still / Gaz 3dl / 75dl	<b>4.50   8.50</b>	<b>KUMQUATSAFT</b> Fresh kumquat juice, sugar cane, mint	<b>6.80</b>
<b>OISHI TEA</b> Oishi Green Tea Oishi Honey Lemon 500ml	<b>4.50</b>	<b>FRAPPÉ</b> Auswahl: Erdbeere, Peach, Mango	<b>6.50</b>
<b>TEA</b> Green tea Black tea Ginger tea Mint tea Fruit tea Camomile tea	<b>4.50</b>	<b>ESPRESSO</b> <b>CAFFEE</b> <b>CAPPUCCINO</b> <b>AMERICANO</b> <b>LATTE MACCHIATO</b> <b>CHAI LATTE</b> <b>MATCHA LATTE</b> <b>VIETNAMESE COFFEE</b> <b>VIETNAMESE</b> <b>ICED COFFEE</b>	<b>4.00</b> <b>4.50</b> <b>4.50</b> <b>4.50</b> <b>5.50</b> <b>5.50</b> <b>5.50</b> <b>5.50</b> <b>6.50</b>

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## COCKTAILS

<b>APEROL SPRITZ</b>	<b>10.00</b>
<b>HUGO</b>	<b>13.00</b>
<b>PROSECCO</b>	<b>8.50</b>
La Gioiosa	
<b>WEISSWEIN</b>	<b>8.50</b>
White wine, Citron	
<b>SEX ON THE BEACH</b>	<b>14.00</b>
<b>PASSIONFRUIT MOJITO</b>	<b>16.00</b>
<b>MOJITO</b>	<b>14.00</b>
<b>MAI TAI</b>	<b>14.00</b>
<b>MARGAHRITA</b>	<b>14.00</b>
<b>LONG ISLAND ICE TEA</b>	<b>14.00</b>
<b>GIN TONIC</b>	<b>14.00</b>
<b>CUBA LIBRE</b>	<b>14.00</b>
<b>CAIPIRINHA</b>	<b>14.00</b>
<b>PIÑA COLADA</b>	<b>14.00</b>
<b>TEQUILA SUNRISE</b>	<b>14.00</b>
<b>WHISKY COLA</b>	<b>14.00</b>



# Petit Saigon

## BEER | WINE

### BEER

<b>SAIGON</b> 3dl	<b>6.00</b>
<b>CHANG</b> 3dl	<b>6.00</b>
<b>SINGHA</b> 3dl	<b>6.00</b>
<b>PANACHÉ</b> 3dl Berr, lemon	<b>5.00</b>
<b>BIRRA MORETTI</b> 3dl / 5dl	<b>5.00 / 6.00</b>
<b>BIRRA MORETTI</b> Alcohol-free	<b>5.00</b>

### WINE

<b>CHASSELAS</b> Schafiser, Bielersee A.O.C (1dl   75dl)	<b>7.50   35.50</b>
<b>OEIL DE PERDRIX</b> Schafiser, Bielersee A.O.C (1dl   75dl)	<b>7.50   35.50</b>
<b>PINOT NOIR</b> Andreywein, Kirchein (1dl   5dl)	<b>7.50   35.50</b>
<b>RIBERA DEL DUERO</b> Red Wine, Spain (1dl   75dl)	<b>9.50   38.50</b>
<b>PRIMITIVO DI MANDURIA</b> Red Wine , Italy (1dl   75dl)	<b>9.50   38.50</b>

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## DESSERT

### **MOCHI COMBO M** 14.50

ochi variations (mango, choco and vanilla)  
with exotic fruits

### **BANANENKUCHEN** 12.50

Homemade banana cake with mango-  
passion fruit ice cream scoop

### **FRÜCHTEPLATTE** 12.50

Mixed fruit plate

### **EISKUGEL** 3.50

Mango-Passion Fruit

# Petit Saigon

## DECLARATIONS

Beef: Switzerland

Chicken: Switzerland

Pork: Switzerland

Prawns: Asia

Salmon: Norway

Tuna: Sri Lanka

Dorade: Greece

Oysters: France

Scallops: America

Salad dressing: Homemade

(peanut butter cream, olive oil, balsamic  
vinegar, sugar)

Allergies:

If you have any questions about ingredients that may cause allergies or other adverse reactions, our staff will be happy to help.