bangi

menu

- ENGLISH -



ba nội
is vietnamese
and means
“grandmother”

With Vietnamese street food,
we want to offer you the opportunity
to get to know authentic Vietnamese cuisine
in our restaurant,
as we learned it from our grandmother
and family in Vietnam
and have been perfecting it for years.

Our recipes conjure up authentic,
traditional Vietnamese dishes,
with which we want to turn your visit
into a little excursion.

starters & appetizers

1. CHÁ GIÒ THỊT GA [3]

BANÔI's homemade spring rolls filled with
chicken, carrots, leeks, and glass noodles **7.5**

2. CHÁ GIÒ CHAY (vegan)

BANÔI's homemade spring rolls filled with
tofu, carrots, leeks, and glass noodles **7.2**

3. GỎI CUỐN

Two freshly rolled rice paper rolls (summer rolls) filled with
rice noodles, carrots, cucumber, lettuce, cilantro, and mint

Shrimps[2] **8.5**
Tofu[6] (vegan) **7.9**
Optional with hoisin and peanut[1, 5], peanut sauce [5, 7], or fish sauce [4]

4. HA CAO CHAY (vegan) [1, 3]

Vegetarian dumplings with a delicate vegetable filling, first
steamed, then grilled for a juicy filling with a crispy, tender texture **7.9**

5. THỊT XIÊN

Two grilled chicken skewers with turmeric-lemongrass
marinade and either sweet chili sauce or peanut sauce [5, 7] **8.9**

6. NỘM ĐU ĐÙ [5] (vegan option available)

Papaya salad with carrots, tomato, cilantro, mint, and chili
in lime-fish dressing, refined with peanuts
(Vegan: lime-soy dressing) **9.5**

7. NỘM XOÀI (vegan option available)

Mango salad with spring onions, tomato, coriander, and mint.
Refined with lime and fish dressing (vegan: lime and soy dressing) **9.5**

8. DAU LUỘC [6] (vegan)

Steamed green soybeans (edamame)
seasoned with sea salt and chili pepper **6.5**

9. TOM TEMPURA [(4), 5, 7]

Crispy tempura shrimp in a golden brown coating, served hot
with your choice of sweet chili or peanut sauce [5, 7]. Crunchy & juicy **10.9**

recommendation

10. STARTER MIX FOR 2 PEOPLE [6]

Two Vietnamese spring rolls, two chicken skewers, edamame,
two vegetarian summer rolls. Served with a choice of 2 dips:
hoisin sauce, peanut sauce [1,5], fish sauce [4], soy sauce [1], sweet chili **21.9**

from the wok

21. CÀ RY VÀNG / ĐỎ / XANH [4,7]

Yellow 🌶 Red 🌶🌶 Green 🌶🌶🌶 Curry

With eggplant, water chestnuts, sugar snap peas, zucchini, baby corn, leeks, onions, carrots, mushrooms (+pineapple, tomatoes only in red curry)

Tofu[6] (vegan)	**18.9**
Chicken	**20.9**
Beef	**21.9**
Duck[1]	**22.9**

22. CÀ RY CHAY [(1)] (vegan)

Sweet potato curry with sugar snap peas, water chestnuts, eggplant, onions, baby corn cobs, zucchini, leeks, carrots and mushrooms **18.9**

23. BO XAO SA [(1), 11]

Beef stir-fried in a wok with aromatic lemongrass, thin carrot strips, leeks, pak choi, and onions. Rounded off with fresh ginger and garlic, coated in a dark sauce. Served sizzling on a hot cast-iron plate. **23.9**

24. VIT XAO SA [1, 11]

Golden brown fried duck, surrounded by vegetables stir-fried in a wok (thinly sliced carrots, leeks, pak choi, and onions) with aromatic lemongrass. Rounded off with fresh ginger and garlic, covered in a dark, spicy sauce. Served sizzling on a hot cast iron plate. **24.9**

25. MI UDON TOM [(1), 2, 4, 11]

Stir-fried udon noodles from the wok in a dark sauce with snow peas, carrots, and broccoli. Topped with shrimp, cucumber, pickled radish and carrots, spring onions, sesame seeds, and peanuts. **19.9**

26. PHO XAO BO [(1), 5]

Wok-fried rice noodles with leeks, onions, carrots, pak choi, sugar snap peas, and veal fillet pieces, refined with peanuts **18.9**

We serve **jasmine rice** with all wok dishes. BANÔI cooks without MSG or flavor enhancers.



from the grill

31. ĐẬU PHỤ CHIÊN (1), 6, 11 (vegan)

Delicately grilled tofu fillets in an aromatic lemongrass and ginger marinade, served on hot Asian vegetables with eggplant, water chestnuts, sugar snap peas, zucchini, leeks, onions, carrots, and mushrooms. Served with jasmine long-grain rice **19.9**

32. BỎ NƯỚNG (1), 11

Tender grilled roast beef in an aromatic herb marinade, served on hot stir-fried Asian vegetables with eggplant, water chestnuts, sugar snap peas, zucchini, leeks, onions, carrots, and mushrooms. Served with jasmine long-grain rice **23.9**

33. TOM NƯỚNG (1), 2, 11

Peeled tiger prawns grilled in an aromatic lemongrass and ginger marinade, served on hot Asian vegetables with eggplant, water chestnuts, sugar snap peas, zucchini, leeks, onions, carrots, and mushrooms. Served with jasmine long-grain rice **25.9**

34. CẢ HỒI (1), 4, 11

Tender grilled salmon fillet in an aromatic lemongrass and ginger marinade, served on hot Asian vegetables with eggplant, water chestnuts, sugar snap peas, zucchini, leeks, onions, carrots, and mushrooms. Served with jasmine long-grain rice **24.9**

bun I rice noodles

Vietnamese rice noodle dish with lettuce, bean sprouts, radish, carrot, cucumber, Vietnamese herbs, and peanuts (lukewarm dish)

41. BUN HEO 4, 5, 11

With grilled pork in sesame marinade. Served with homemade lime fish sauce **17.5**

42. BUN BO 4, 5, 11

Sautéed veal in a lemongrass and ginger seasoning mix. Served with homemade lime fish sauce **17.5**

43. BUN CHAY 1, 5, 11 (vegan)

With fried seitan duck. Served with homemade Vietnamese soy sauce **17.5**

pho soups

Vietnamese national dish made from a traditional beef broth refined with cinnamon, cardamom, star anise, and ginger

51. PHO BÒ [4]

Traditional rice noodle soup with tender beef, onions and beef balls served with fresh herbs, sprouts, and lime along with hoisin sauce [1,5] + Sriracha **17.9**

52. PHO GÀ [4]

Traditional rice noodle soup with tender chicken and onions served with fresh herbs, sprouts, and lime along with hoisin sauce [1,5] + Sriracha **17.9**

53. PHO CHAY [4, 6]

Traditional rice noodle soup with tofu and onions served with fresh herbs, sprouts, and lime along with hoisin sauce [1,5] + Sriracha **17.9**

PHO SAIGON STYLE OR HANOI STYLE

The north (Hanoi) and south (Saigon) differ in the preparation of some dishes, such as pho. Our pho is served Saigon style, which means that ingredients such as herbs, lime, sprouts, etc. are served separately and can be mixed into the soup as desired. In the north, all ingredients are added directly to the soup.

bowls

61. RICEBOWL [1, (5), 11]

(steamed jasmine long grain rice)

With avocado, broccoli, tomatoes, cucumbers, edamame and mango, refined with sesame seeds and spring onions

With grilled chicken in lemongrass and ginger marinade	**18.9**
With fried tofu cubes[6] (vegan)	**17.9**
With tender grilled salmon fillet[4]	**19.9**
With crispy deep-fried veggie duck[1] (vegan)	**19.9**

Served with either hoisin and peanut sauce or peanut sauce[1, 5]

desserts

71. TAPIOKA PUDDING (vegan)

Traditional pudding made from tapioca pearls and coconut milk, refined with fresh mango **7.5**

72. BANH CHOCO [5, 7, 8]

Vietnamese chocolate cake with coconut **8.9**

73. BANH CAM [11]

Fried sticky rice balls filled with mung beans and coated with sesame seeds. A traditional Vietnamese dessert for the Asian New Year, symbolizing good luck and prosperity. **8.5**

SHARED MEALS

In Vietnam, eating is a very social activity. People don‘t just eat to satisfy their hunger—they eat to sit together and talk. It‘s also not unusual to sit down at a table with “strangers” to eat together – you are immediately treated like a friend. In addition, people don‘t usually order their own portion, but rather the whole table shares many different smaller portions and everyone eats from everyone else‘s plate.

for our younger guests

81. FRIED RICE

With chicken or tofu [6] **9.9**

82. SWEET POTATO FRIES

With Dip **7.9**

GOD OF THE KITCHEN ONG TAO

Vietnam is the only country in the world that has a god of the kitchen: Ong Tao. Legend has it that he appears before the Asian New Year and reports to the god of heaven on the state of the family he watches over.



non-alcoholic beverages

SCHWARZWALDSPRUDEL MINERAL WATER

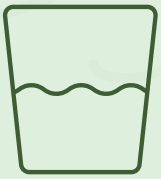
Classic		0,25 l 0,75 l	3.4 7.5
Medium		0,25 l 0,75 l	3.4 7.5
Naturell		0,25 l 0,75 l	3.4 7.5
Table water		0,4 l	3.9
Lemon-Mint-Water	still sparkling	0,4 l 0,4 l	4.5 5.2

JUICE SPRITZERS

	0,2 l 0,4 l	3.5 4.5

PURE JUICE

	0,2 l 0,4 l	
Apple (naturally cloudy), currant, mango, passion fruit, guava, cherry, banana, lychee		
CHERRY-BANANA	0,4 l	4.9



HOMEMADE ICE TEA

Lemongrass-Mint Icetea	0,4 l	4.9
Da Chanh Lime-Lemonade	0,4 l	4.9
Lemon Ginger Lemonade	0,4 l	4.9
Mango-Black tea	0,4 l	4.9

ViO SPARKLING JUICE

Rhubarb	0,25 l	3.9
Orange	0,25 l	3.9
Lemon-Lime	0,25 l	3.9

SODAS

Coca-Cola	0,2 l	3.6
Coca-Cola Zero	0,2 l	3.6
Coca-Cola Light	0,2 l	3.6
Fanta	0,2 l	3.6
Mezzo Mix	0,2 l	3.6
Sprite	0,2 l	3.6



non-alcoholic beverages

HIBISCUS REFRESHER 0,4l — **4.9**

Lime
Hibiscus tea
Lychee tuice
Hibiscus-Syrup

DRAGON FRUIT REFRESHER 0,4l — **4.9**

Sprite Zero
Dragon fruit juice
Yuzu-Syrup
Guava juice

beer

Draft lager	0,3 l 0,5 l	3.9 4.9
Hefeweizen (light/dark)	0,5 l	5.2
non-alcoholic Hefeweizen	0,5 l	5.2
Kristallweizen	0,5 l	5.2
Shandy beer (sweet / sour)	0,3 l 0,5 l	3.9 4.9
Ganter Urtrunk lager beer unfiltered	0,3 l	4.2
Freiburger	0,33 l	3.9
Saigon (Vietnam)	0,33 l	4.5
Tiger (Singapore)	0,33 l	4.5

aperetifs

Aperol Spritz	9.9
Hugo	9.9
Ginger Hugo (with ginger)	9.9
Wine spritzer (sweet / sour)	5.9
Saigon Mojito (with matcha)	11.9
Hoi An Spritz (with mango)	9.9
Sapa Sunrise (Rum, Mango, Banana, Cherry)	11.9



wine & sparkling wine

Gutedel, dry	**0,25 l** **0,5 l**	**7.9** **13.9**
Müller Thurgau (Schätzle, Lehener Bergle) Light, fruity, low acidity - semi-dry	**0,25 l** **0,5 l**	**7.9** **13.9**
Grauburgunder (Schätzle, Lehener Bergle) Full-bodied, spicy notes, subtle fruitiness	**0,25 l** **0,5 l**	**8.2** **14.9**
Weissherbst	**0,25 l** **0,5 l**	**8.2** **14.9**
Weißburgunder (Schätzle, Lehener Bergle) Classic, refreshing, fruity, elegant	**0,25 l** **0,5 l**	**8.2** **14.9**
Spätburgunder (Schätzle, Lehener Bergle) Heavy, notes of sour cherry and blackberry, full-bodied with strong tannins, dry	**0,25 l** **0,5 l**	**7.9** **14.9**
Chardonnay (Chile) ADOBE, Organic (vegan) Fruity and full-bodied, delicate mango and peach notes, citrus and pineapple, smooth and refined with lively fruit—dry	**0,25 l** **0,5 l**	**14.9** **24.9**
Cabernet Sauvignon (Chile) ADOBE **Organic red wine (vegan)** Fruity nose, cherry aromas, silky tannin structure, subtle smoky aromas	**0,25 l** **0,5 l**	**14.9** **24.9**
Spätburgunder Rosé (Schätzle, Lehener Bergle) Fruity, inviting, balanced interplay of sweetness and acidity	**0,25 l** **0,5 l**	**7.9** **14.9**
Sparkling wine	**0,1 l**	**5.9**

OUR RECOMMENDATION (BOTTLE)

Schmackofatz (Schätzle, Lehener Bergle) The lemonade among wines: fruity, juicy, and uncomplicated	**25.0**



coffee

Coffee	3.9
Cá phé vietnamese Coffee (hot / cold)	4.5
Espresso	2.5
Cá phé sữa with condensed milk (hot / cold)	4.9
White coffee	4.5
Cá phé Coco with coconut milk (hot / cold)	4.9
Cappuccino	4.2
Latte Macchiato	4.6

COFFEE

Vietnam is the world's second largest coffee producer after Brazil. 16% of the coffee on the world market comes from Vietnam. Compared to Western countries, however, coffee (Cá phé) in Vietnam is usually drunk cold or in the form of iced coffee (Cá phé sữa) with condensed milk and lots of sugar.

matchas

Classic Matcha warm / iced	5.5
Iced Banana Matcha	5.9
Iced Strawberry Coconut Matcha	5.9

ube latte I iced ube

Classic Ube	
Barista Coconut milk	
Vanilla-Syrup	5.9

pink latte I iced latte

Hibiscus	
Barista Coconut milk	
Rose-Syrup	5.9



TEAS

Sencha special Green Tea (organic) 4.2
Fresh & tart, voluminous, grassy flavor

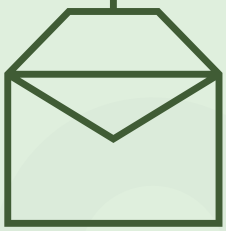
White tea mango 4.2
White tea with mango flavor

Jasmine „Kaisertraum“ Green Tea 4.2
Fresh jasmine blossoms, silvery leaf buds and a fragrant floral aroma

Genmaicha Green Tea 4.2
Green tea blended with popcorn and roasted rice, mild in flavor

Never Ending Lovestory 4.2
Peach and passion fruit, refined with white tea, rose petals, and rose buds

Terra Tulsi Orange and ginger herbal tea (ayurveda) 4.2
Tulsi herb, apple pieces, green rooibos, ginger pieces, pink pepper, cardamom, cinnamon bark, orange peel



Darjeeling Black Tea 4.2
Clear, delicately sweet notes combined with a delicate, floral flavor

Elderflower and ginger (ayurveda) 4.2
Harmonious herbal tea, elderberries & ginger pieces, mallow blossoms & a hint of cinnamon

Young and Fit Organic 4.2
Soothing herbal blend, refreshing nanamint & soothing turmeric, coriander, wild thyme, and lady‘s mantle herb

Lemongrass 4.2
Refreshing, invigorating, anti-inflammatory

Fresh mint tea 3.9

Fresh ginger tea 3.9

TEA

Tea is available in unlimited quantities, and green tea is drunk more than water—usually cold, of course. Guests are traditionally always offered a cup of green tea when visiting, and it is considered rude not to take at least a sip, even though you are not expected to finish the entire cup.



allergen label

1 Gluten I 2 Crustaceans
3 Eggs I 4 Fish
5 Peanuts I 6 Soybeans
7 Milk, lactose I 8 Tree nuts, nuts
9 Celery I 10 Mustard
11 Sesame seeds I 12 Sulfur oxide and sulfites
13 Lupins I 14 Mollusks

bangi

you can't be sad
when you are
holding a
bánh mì





banoi kitchen

Turnseestrasse 13, 79098 Freiburg im Breisgau