



Welcome to Hang's Vietnamese Restaurant

**Authentic flavors of Vietnam
directly in Zurich**

Chef Hang, born and raised in the enchanting city of Hoi An, brings her knowledge of traditional cooking techniques and authentic flavors to every dish. Her dishes tell stories of rice fields, aromatic herb gardens, and bustling street kitchens of Vietnam.

Let yourself be inspired by the variety of our cuisine, from warming Pho soups to crispy duck dishes.

Whether you're already a fan of Vietnam or looking to discover its flavors, you'll find your own personal taste of Vietnam here.

**Món ăn ở Hội An như một câu chuyện, được kể qua
những hương vị đã được truyền lại qua bao thế hệ.**

"The food in Hội An is like a story, told through flavors passed down through generations."





KHAI VỊ / Appetizers

Bắt đầu một bữa ăn, là bắt đầu một hành trình.

"To begin a meal is to begin a journey."

VO1. SUMMER ROLL (1 PIECE)

CHF 9,-

Fresh rice paper roll, served with peanut sauce and fish sauce.

Filling options:

- Shrimp
 - Beef tenderloin
 - Chicken
 - Duck
 - Vegan (Tofu or vegetables)
- (Gluten-free option available)

VO2. SUMMER ROLL PLATTER WITH MEAT (3 PIECES)

CHF 27,-

Fresh rice paper rolls with beef tenderloin, chicken, and shrimp (1 piece of each). Served with peanut sauce and fish sauce.
(Gluten-free option available)



VO3. VEGAN SUMMER ROLL PLATTER (3 PIECES)

CHF 27,-

Fresh rice paper rolls with tofu, vegan duck, and vegetables (1 piece of each). Served with peanut sauce and vegan fish sauce.
(Gluten-free option available)

VO4. GÀ NƯỚNG LÁ CHANH

CHF 16,-

Specialty from the grill, 2 skewers with 2 pieces of marinated chicken breast and lime leaves each. Served with homemade sauce.



All prices in CHF including 8.1% VAT.



KHAI VỊ / Appetizers

VO6. TÔM NƯỚNG SA TẾ

CHF 16,-

Grill specialty, 2 skewers with 1 shrimp marinated in Xate sauce on each skewer. Served with homemade sauce.

VO7. HANG'S SPECIAL PLATTER

CHF 39,-

1x Shrimp Summer roll

1x Tofu Summer roll

2x Chicken skewers

2x Shrimp skewers

Served with peanut sauce, fish sauce, special sauce, and fresh herbs

VO8. GÀ GIÒ (3 PIECES)

CHF 14,-

Spring rolls with chicken



VO8V. GÀ GIÒ CHAY (3 PIECES)

CHF 14,-

Spring rolls with vegetables and mung beans.

VO9. BÁNH CUỐN

CHF 14,-

Steamed rice flour pancakes with minced beef and mushrooms.



VO10. BÁNH CUỐN (VEGAN)

CHF 14,-

Steamed rice flour pancakes with tofu.

VO11. BÒ LÁ LỐT

CHF 17,-

Marinated minced beef rolled in La Lot leaves on a skewer. Served with fish sauce.



GỎI / Salads

Món ăn là cầu nối giữa con người với nhau.

"Food is the bridge that connects people."



SA1. GỎI ĐU ĐỦ CHAY

Starter CHF 16,-

Main course CHF 24,-

Papaya salad with tofu, peanut crumbles, fresh herbs, and vegan fish sauce.
Served with crispy rice paper.

With shrimp: +5 CHF / +7 CHF
(Gluten-free option available)

SA2. GỎI XOÀI

CHF 18,-

Green mango, shrimp, peanut crumbles, and fresh herbs. Served with crispy rice paper.

SA3. GỎI BÒ

CHF 20,-

Papaya salad with beef tenderloin, pineapple, and cucumber.

Bánh Xèo / Pancakes

SV3. BÁNH XÈO

CHF 27,-

Crispy Vietnamese pancake. Served with bean sprouts, carrots, fresh salad, herbs, and homemade lime fish sauce.

Filled with:

- Beef
- Shrimp and pork
- Tofu, Soybean sprouts and carrots





MÓN CHÍNH / Suppen

Ăn bát phở, hiểu đời

"Eat a bowl of Pho, understand life."

SU1. HANG'S PHỞ BÒ

Beef broth made from beef tenderloin and shoulder, with rice noodles and fresh herbs.

CHF 32,-



SU2. PHỞ CHAY

Vegetable broth with tofu, rice noodles, and fresh herbs.
(Gluten-free option available)

CHF 29,-

SU3. CANH BÚN TÔM

Chicken broth with shrimp, fish cakes, mushrooms, tomatoes, pineapple, rice noodles, fresh celery, and fresh herbs.

CHF 31,-

SU4. MIẾN GÀ

Chicken broth with chicken strips, bamboo shoots, glass noodles, and fresh herbs.

CHF 29,-



SU5. BÒ KHO CHAY

Vegetable broth with fried tofu (three types), carrots, tomatoes, rice noodles, and fresh herbs.

CHF 29,-

SU6. MÌ VỊT

Beef broth with pak choy, shiitake mushrooms, duck breast, and yellow noodles. Served with fresh herbs.

CHF 31,-

SU7. SUỐN BÒ HẦM

Tender beef short ribs, slowly braised in a flavourful broth. Served with Jasmin rice and fresh herbs.

CHF 32,-

SU8. BÚN BÒ HUẾ

Spicy rice noodle soup with beef (beef short rib or beef tenderloin), lemongrass. Served with fresh herbs. (slightly spicy)

CHF 32,-



MÓN XÀO VỚI BÚN

Noodle dishes

Mì không có rau, như trời không có mây.

"Noodles without vegetables are like the sky without clouds."

NU1. BÚN BÒ NAM BỘ

CHF 32,-

Pan-fried beef tenderloin, mixed salads, vegetables, herbs, served lukewarm. Can be substituted with shrimp or chicken instead of beef. (Gluten-free option available)



NU1V. BÚN CHẢ GIÒ CHAY

CHF 30,-

Rice noodles with vegan spring rolls and Tofu – classic Vietnamese style and 100% plant-based.

NU2. MIẾN XÀO TÔM

CHF 30,-

Shrimp with vegetables and fried glass noodles (Gluten-free option available).

NU3. MIẾN XÀO GÀ

CHF 29,-

Chicken with vegetables and fried glass noodles (Gluten-free option available).



NU4. MIẾN XÀO ĐẬU HŨ

CHF 29,-

Tofu, mushrooms, vegetables, fried glass noodles (Gluten-free option available).





MÓN XÀO VỚI BÚN

Noodle dishes

NU5. MÌ TRỨNG XÀO BÒ

Beef tenderloin, pan-fried with vegetables (including celery) and homemade egg noodles.

CHF 32,-

NU6. MÌ TRỨNG XÀO VỊT

Duck breast, pan-fried with vegetables (including celery) and homemade egg noodles.

CHF 32,-



NU7. BÁNH PHỞ XÀO NẤM

Fried rice noodles with tofu, a selection of mushrooms, vegetables, and aromatic herbs.

CHF 29,-

NU8. HỦ TIẾU XÀO CHAY

Tofu with vegetables and rice noodles.

CHF 29,-

NU9. BÚN BÒ LỤI

Marinated skewered beef tenderloin, mixed salads, and fresh herbs. Served with rice noodles.

CHF 34,-

NU10. UDON XÀO BÒ

Fried thick udon noodles with vegetables, beef tenderloin, peanuts, roasted onion, coriander, and homemade sauce.

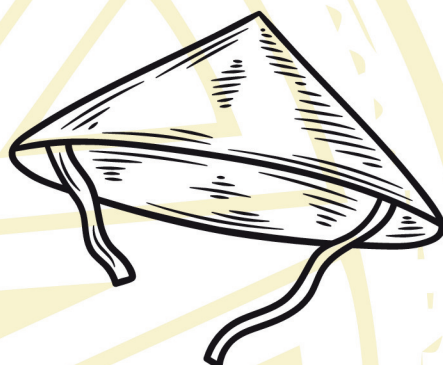
CHF 34,-



NU10V. UDON XÀO CHAY

Fried thick udon noodles with vegetables, tofu, peanuts, roasted onion, coriander, and homemade sauce.

CHF 29,-



All prices in CHF including 8.1% VAT.



MÓN MÓN XÀO

Rice dishes

**Người Việt ăn cơm như uống trà – chậm rãi,
thưởng thức từng giây.**

"Vietnamese people eat rice the way they drink tea – slowly,
savoring every moment."

RE1. CƠM GÀ HỘI AN

CHF 30,-

Chicken, green papaya, jasmine rice, fresh lime juice, and herbs.
(served lukewarm).

RE2. BÒ LÚC LẮC

CHF 36,-

Beef tenderloin strips (120g), quickly pan-fried with bell
peppers and jasmine rice.



RE3. CÀ RI VIỆT NAM (VIETNAMESE CURRY)

CHF 25,-

Sweet potatoes, pineapple, vegetables, cashews, served
with jasmine rice or rice noodles.

Extra with: chicken/shrimp/duck or tofu +5 CHF.



RE4. TOFU XÀO SATE

CHF 28,-

Fried tofu with bamboo shoots in satay sauce, sprinkled with
sesame, served with jasmine rice.



RE5. CÁ TIM NƯỚNG MỎ HÀNH

CHF 27,-

Grilled eggplant and tofu, scented with onion oil and
chopped peanuts. Served with jasmine rice.
(Gluten-free option available)

RE6. CÀ TÍM NƯỚNG THỊT BẮM

CHF 29,-

Pork mince, grilled eggplant scented with onion oil and
chopped peanuts. Served with jasmine rice.
(Gluten-free option available)



MÓN MÓN XÀO

Rice dishes

RE7. GÀ XÀO SẢ ỚT

Chicken stir-fried with lemongrass.
Served with jasmine rice and vegetables.

CHF 30,-

RE8. BÒ XÀO RAU MUỐNG

Tender beef, stir-fried quickly with fresh water spinach
and aromatic spices.

CHF 32,-



RE8V. RAU MUỐNG XÀO CHAY

Water spinach and tender tofu, stir-fried with garlic in oil
– 100% plant-based.

CHF 30,-

RE9. TÔM KHO TÀU

Shrimp braised in coconut juice.
Served with jasmine rice and vegetables.

CHF 32,-

RE10. GÀ KHO GỪNG

Chicken braised with ginger in coconut juice.
Served with jasmine rice and vegetables.

CHF 30,-

RE11. VỊT QUAY BỘT TIÊU XANH

Roasted duck breast with green pepper sauce and pak choy.
Served with jasmine rice.

CHF 32,-



RE12. VỊT CHAY SỐT TIÊU XANH

Roasted vegan duck with green pepper sauce and pak choy.
Served with jasmine rice.

CHF 30,-

RE13. CƠM TRỘN (VIETNAMESE BIBIMBAP)

Mixed rice with a selection of vegetables, beef,
and a flavorful homemade sauce.

CHF 32,-

RE14. SƯỜN NƯỚNG SẢ ỚT

Tender grilled pork ribs in a fragrant lemongrass and chili marinade.

CHF 32,-



MÓN TRÁNG MIỆNG

Dessert

Miếng ngọt nhớ lâu.

"A sweet bite lingers in memory."



D1. MOCHI ICE CREAM TRIO

Flavour of your choice (subject to availability)

CHF 13,-



D2. XOÀI TƯƠI

Freshly sliced mango.

Juicy, sweet, and fresh – the perfect tropical treat!

CHF 10,-

D3. CHUỐI CHIÊN

Fried banana.

CHF 13,-

D4. THƠM CHIÊN

Fried pineapple.

CHF 13,-



D5. XÔI XOÀI

Vietnamese sticky rice with fresh mango and sweet coconut cream.

CHF 16,-

D6. SORBET VỊ NHIỆT ĐỚI

Lemon Ice cream with passion fruit or ginger liqueur and vodka – refreshing and exotic.

CHF 16,-



All prices in CHF including 8.1% VAT.



CÀ PHÊ & TRÀ Coffee & Tea

Nhất nước, nhì trà, tam pha, tứ ấm.

First the water, second the tea,
third the brewing, fourth the teapot.

ESPRESSO

CHF 4,50

CAFÉ CRÈME

CHF 4,50

ẤM TRÀ

CHF 8,00

Teapot with jasmine, lotus, ginger, or mint tea.

ĐỒ UỐNG KHAI VỊ Aperitifs

CAMPARI

CHF 8,00

MARTINI BIANCO

CHF 8,00

MARTINI ROSSO

CHF 8,00

APPENZELLER ALPENBITTER

CHF 8,00

ORSINI Ginger Liqueur from Zurich

CHF 10,00

LILLET ROSÉ

CHF 8,00



NƯỚC NGỌT **Softdrinks**

Homemade iced tea with passion fruit 0.4 l	CHF 7
Đá Chanh (Homemade lime lemonade) 0,4 l	CHF 7
Homemade Vietnamese iced coffee 0.4 l	CHF 8
 VALSER STILL 0,5 L Mineral water still	 CHF 5,50
VALSER PRICKELND 0,5 L Mineral water sparkling	CHF 5,50
TAP WATER 0.5 L	CHF 3
TAP WATER 1,0 l	CHF 5
COCA COLA 0,33 l	CHF 5
COCA COLA ZERO 0,33 l	CHF 5
SPRITE 0,33 l	CHF 5
FANTA 0,33 l	CHF 5
APFELSCHORLE 0,33 L	CHF 5
SCHWEPPES TONIC 0,2 l	CHF 5
SAN BITTER 0,1 l	CHF 5
COCONUT Juice 0,35 l	CHF 7,50
LITCHI Juice 0,35 l	CHF 7,50
MANGO Juice 0,35 l	CHF 7,50
MICHEL ORANGE JUICE 0,2 l	CHF 5
FUSE TEA PEACH OR LEMON 0,33 l	CHF 5

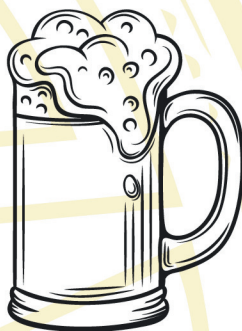


BIA TƯƠI Draft beer

QUÖLLFRISCH HELL LAGER 0,3 l	CHF 6,00
QUÖLLFRISCH HELL LAGER 0,5 l	CHF 8,00
QUÖLLFRISCH Panaché 0,3 l	CHF 6,00
QUÖLLFRISCH Panaché 0,5 l	CHF 8,00

BIA CHAI Bottled beer

BIA SAIGON 0,33 l	CHF 7,00
APPENZELLER GINGER BEER 0,33 l	CHF 7,00
SONNWEIDLIG ALCOHOL FREE 0,33 l	CHF 6,00
APPENZELLER WHEAT BEER ORGANIC 0.5 L	CHF 9,00
APPENZELLER WHEAT BEER ALCOHOL FREE 0,5 l	CHF 7,00
APPENZELLER AMBER 0,5 l	CHF 8,00
LOCHER CRAFT 0,33l Various varieties Finely brewed Swiss craft beer from Appenzell.	CHF 7,00





RƯỢU VANG CỦA NHÀ

House wine

HOUSE WHITE WINE 1 DL	CHF 7,50
HOUSE WHITE RED 1 DL	CHF 7,50
HOUSE WINE ROSÉ 1 DCL	CHF 7,50
CÜPLI PROSECCO 1 dcl	CHF 8,00

CÁC LOẠI

Cocktails

WHITE WINE SPRITZER (SWEET/SOUR)	CHF 10,00
APEROL SPRITZ	CHF 12,00
HUGO	CHF 12,00
HANG'S NEGRONI	CHF 14,00
LILLET TONIC	CHF 12,00
CAMPARI SODA / ORANGE	CHF 12,00
HANG'S GINGER SPRITZ	CHF 14,00
HANG'S PASSION FRUIT SPRITZ	CHF 14,00
HANG'S PINEAPPLE SPRITZ	CHF 14,00



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ĐỒ UÔNG DÀI Long drinks

GIN & MIXER	CHF 12,00
VODKA & MIXER	CHF 12,00
RUM & MIXER	CHF 12,00
WHISKY & MIXER	CHF 12,00

RƯỢU MẠNH Spirits

NẾP MỚI (VIETNAMESE VODKA)	CHF 12,00
BOMBAY GIN	CHF 10,00
ABSOLUT VODKA	CHF 10,00
BACARDI SUPERIOR BLACK	CHF 10,00
COGNAC REMY MARTIN	CHF 12,00
JACK DANIELS WHISKY	CHF 10,00
SÄNTIS MALT WHISKY AUS APPENZELL	CHF 12,00
GRAPPA PAESANELLA	CHF 10,00
GRAPPA AMARONE	CHF 12,00



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HANG'S WEINKARTE

Rượu ngon phải có bạn hiền.

"Good wine needs good friends."

In Vietnam, wine is best enjoyed with those who matter most.

In our restaurant, we invite you to savor each glass as a celebration of friendship and connection.

Let our selection of wines complement your meal and bring warmth to every shared moment at the table.

SPARKLING WINE

Casa Coller Prosecco Extra Dry

Giera
(IT) Veneto

75 cl

CHF 49,-

WHITE WINE

Ernst Gouws & Co. Chenin Blanc 2021

Chenin Blanc
(ZA) Stellenbosch

CHF 55,-

Cantine Paolini Gurgo

Grillo
(IT) Sicilia DOC

CHF 49,-

Rocca Ventosa Cantina Tollo

Chardonnay
(IT) Abruzzo

CHF 49,-

Bodegas Cuatro Rayas "Pelele"

Verdejo
(ES) Rueda

CHF 54,-

Domaine Fontenille Cuvée Blanc 2021

Rolle, Clairette, Grenache Blanc
(FR) Luberon

CHF 56,-

Domaine Potterat Epesses

Chasellas
(CH) Cully

CHF 56,-

Nadine Saxer Nobler Weisser

Riesling - Sylvaner
(CH) Zürich

CHF 57,-

Vintage may vary. All prices in CHF including 8.1% VAT.



HANG'S WEINKARTE

ROSÉ

75 cl

CHF 55,-

Domaine Fontenille Cuvée Rosé

Syrah, Grenache
(FR) Luberon

ROTWEIN

animo Primitivo di Manduria DOP 2020

Primitivo
(IT) Apulien

CHF 49,-

Hacienda Monasterio 2019

Tempranillo, Cabernet Sauvignon, Merlot, Malbec
(ES) Ribera del Duero

CHF 89,-

Masi Riserva Costasera Amarone Classico

Corvina, Rondinella, Oseleta, Molinara
(IT) Venetien

CHF 95,-

Bodegas Mauro 2022

Tempranillo, Syrah
(ES) Castilla y León

CHF 77,-

Bodegas Campillo Crianza Rioja DOCa 2019

Tempranillo
(ES) Rioja

CHF 53,-

Domaine Fontenille Cuvée Rouge 2020

Syrah, Grenache
(FR) Luberon

CHF 56,-

Nadine Saxer Nobler Blauer 2021

Pinot Noir
(CH) Zürich

CHF 59,-

Domaine Potterat Plant Robert

Plant Robert
(CH) Cully

CHF 65,-



Origin of the food products

Chicken - Switzerland
Beef - Switzerland
Pork - Switzerland
Shrimp - Vietnam, Thailand
Tofu - Switzerland
Vegetables - Switzerland
Rice - India, Thailand, Vietnam
Herbs - Thailand, Vietnam, Switzerland

Takeaway box CHF 1.-
Sharing pro person CHF 2.-

If you have allergies or need further information about the ingredients, please feel free to contact our staff at any time.

All prices in CHF including 8.1% VAT.

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