

LUNCH MENU

Monday – Friday: 11:00 – 14:30

Each menu includes a Peking soup or spring rolls

M1	Fried Rice with vegetables	6.50
M2	Fried Noodles with vegetables	6.50
M3	Fried Rice with chicken and vegetables	7.00
M4	Fried Noodles with chicken and vegetables	7.00
M5	Fried Glass Noodles with chicken and vegetables	8.00
M6	Fried Rice Noodles with chicken and vegetables	8.00
M7	Chop Suey with stir fried chicken and vegetables	8.00
M8	Red Curry 🌶️ with chicken, vegetables and coconut milk	8.00
M9	Green Curry 🌶️🌶️ with beef, vegetables and coconut milk	8.50
M10	Massaman Curry 🌶️ with chicken, vegetables and peanut sauce	8.50
M11	Stir Fried Chicken à la Ha Thanh with vegetables and sweet and sour sauce	8.00
M12	Stir Fried Pork with vegetables and ginger	8.00
M13	Stir Fried Beef with onions	8.50
M14	Stir Fried Beef with broccoli and oyster sauce	8.50
M15	Chop Suey with vegetables	7.00
M16	Fried Glass Noodles with tofu and vegetables	8.00
M17	Chop Suey with fried duck and vegetables	10.00
M18	Yellow Curry with fried duck, vegetables and coconut milk	10.00
M19	Sweet and Sour with fried duck and vegetables	10.00
M20	Sweet and Sour with fried chicken and vegetables	8.50
M21	Chop Suey with fried chicken and vegetables	8.50
M22	Massaman Curry with fried duck, vegetables and peanut sauce	10.50

STARTERS

01	Tom-Yam-Gai Soup with chicken and vegetables	3.50
02	Tom-Kha-Gai Soup with chicken, vegetables and coconut milk	3.50
03	Tom-Yam-Gung Soup with shrimps and vegetables	4.50
04	Tom-Kha-Gung Soup with shrimps, vegetables and coconut milk	4.50
05	Peking Soup	3.50
06	Won Ton Soup with chicken and vegetables	4.50
07	Glass Noodle Soup with vegetables	4.00
08	Miso Soup Japanese soybean soup with tofu and seaweed	4.00
09	Vegetarian Mini Spring Rolls 5 pieces with sweet chilli sauce	3.00
10	Spring Rolls 4 pieces with mixed minced meat and sweet chilli sauce	3.50
11	Special Ha Thanh Roll 4 Vietnamese rolls with mixed minced meat and sweet chilli sauce	5.50
12	Fried Wonton 5 pieces with chicken and sweet chilli sauce	4.00
13	Gyoza 5 pieces with chicken	4.50
14	Edamame	4.50
15	Prawn Crackers	3.00

SALADS

16	Mixed Salad with spicy dressing	4.90
	a) with Fried Chicken Strips	6.50
	b) with Stir Fried Beef Strips	6.90
	c) Stir Fried Shrimps	7.50
	d) Stir Fried Seafood	7.00
17	Wakame Japanese seaweed salad	4.50

MAIN COURSES

All dishes served with rice

21	Chop Suey with vegetables	9.50
	a) with Chicken	10.50
	b) with Pork	10.50
	c) with Beef	11.00
	d) with Shrimps	14.00
	e) with Fried Chicken	11.50
	f) with Fried Duck	14.00
	g) with Tofu	10.00
22	Red Curry 🌶️ with vegetables in red Thai coconut sauce and basil	9.50
	a) with Chicken	10.50
	b) with Pork	10.50
	c) with Beef	11.00
	d) with Shrimps	14.00
	e) with Fried Chicken	11.50
	f) with Fried Duck	14.00
	g) with Tofu	10.50
23	Sweet and Sour with vegetables in sweet and sour sauce	9.50
	a) with Chicken	10.50
	e) with Fried Chicken	11.50
	f) with Fried Duck	14.00
	g) with Tofu	10.00
24	Massaman Curry 🌶️ with vegetables in peanut-coconut curry sauce	9.50
	a) with Chicken	10.50
	b) with Pork	10.50
	c) with Beef	11.00
	d) with Shrimps	14.00
	e) with Fried Chicken	11.50
	f) with Fried Duck	14.00
	g) with Tofu	10.50

MAIN COURSES

All dishes served with rice

25	Thai Basil Stir Fried 🌶️ with vegetables in chilli-garlic sauce and basil	9.50
	a) with Chicken	10.50
	b) with Pork	10.50
	c) with Beef	11.00
	d) with Shrimps	14.00
	e) with Fried Chicken	11.50
	f) with Fried Duck	14.00
	g) with Tofu	10.00
26	Lemongrass Stir Fried 🌶️ with vegetables fried with lemongrass, chilli and garlic	9.50
	a) with Chicken	10.50
	b) with Pork	10.50
	c) with Beef	11.00
	d) with Shrimps	14.00
	e) with Fried Chicken	11.50
	f) with Fried Duck	14.00
	g) with Tofu	10.50
27	Green Curry 🌶️🌶️ with vegetables in green Thai coconut sauce and basil	9.50
	a) with Chicken	10.50
	b) with Pork	10.50
	c) with Beef	11.00
	d) with Shrimps	14.00
	e) with Fried Chicken	11.50
	f) with Fried Duck	14.00
	g) with Tofu	10.50
28	Hoisin Stir Fried with vegetables in hoisin sauce	9.50
	a) with Chicken	10.50
	b) with Pork	10.50
	c) with Beef	11.00
	d) with Shrimps	14.00
	e) with Fried Chicken	11.50
	f) with Fried Duck	14.00
	g) with Tofu	10.00

MAIN COURSES

29	Fried Rice with vegetables and egg	8.50
	a) with Chicken	9.50
	b) with Pork	9.50
	c) with Beef	10.00
	d) with Shrimps	13.50
	e) with Fried Chicken	11.00
	f) with Fried Duck	13.50
	g) with Tofu	9.00
	h) with Seafood	13.50
	i) Nasi Goreng with chicken, shrimps and curry powder	12.50
30	Fried Glass Noodles with vegetables and egg	9.00
	a) with Chicken	10.00
	b) with Pork	10.00
	c) with Beef	10.50
	d) with Shrimps	13.50
	e) with Fried Chicken	11.50
	f) with Fried Duck	13.50
	g) with Tofu	10.00
	h) with Seafood	13.50
31	Fried Noodles with vegetables and egg	8.50
	a) with Chicken	9.50
	b) with Pork	10.00
	c) with Beef	10.50
	d) with Shrimps	13.50
	e) with Fried Chicken	11.00
	f) with Fried Duck	13.50
	g) with Tofu	9.00
	h) with Seafood	13.50
	i) Bami Goreng with chicken, shrimps and curry powder	12.50

MAIN COURSES

32	Fried Rice Noodles with vegetables and egg	9.00
	a) with Chicken	10.00
	b) with Pork	10.00
	c) with Beef	10.50
	d) with Shrimps	13.50
	e) with Fried Chicken	11.50
	f) with Fried Duck	13.50
	g) with Tofu	10.00
	h) with Seafood	13.50

SPECIALTIES

all dishes served with rice

101	Tit-Pan Sacha Duck 🌶️ with vegetables in sachu sauce, served on a hot iron plate	15.50
102	Tit-Pan Hoisin Duck with vegetables in hoisin sauce, served on a hot iron plate	15.50
103	Tit-Pan Duck à la Shanghai 🌶️ with vegetables in sweet and sour sauce, served on a hot iron plate	15.50
104	Tit-Pan Ying-Yong 🌶️ with fried duck, chicken and vegetables in a spicy sauce, served on a hot iron plate	15.50
105	Special Curry 🌶️ with stir fried beef, pork, chicken and shrimps in yellow Thai coconut sauce	15.00
106	Eight Treasures 🌶️ with fried shrimps, squid, various meats and vegetables	15.00
107	Salmon Fillet 🌶️ grilled, served with vegetables in teriyaki sauce	15.50
108	Sacha Shrimps 🌶️ with vegetables in sachu sauce	16.00

MENUS FOR TWO

- | | | |
|------------|---|--------------|
| 111 | Ha Thanh Plate I
1. Peking soup or spring rolls
2. Fried duck with various meats and vegetables
3. Baked banana with ice cream | 30.00 |
| 112 | Ha Thanh Plate II
1. Peking soup or spring rolls
2. Mixed salad
Stir fried shrimps with broccoli
Fried duck with vegetables in hoisin sauce
Stir fried squid with beans
Stir fried chicken with vegetables in red Thai coconut sauce 🌶️
3. Baked banana with ice cream | 40.00 |
| 113 | Ha Thanh Plate III
1. Peking soup or spring rolls
2. Mixed salad
Fried duck with vegetables in red Thai coconut sauce 🌶️
Stir fried chicken with vegetables in peanut-coconut curry sauce 🌶️
Stir fried pork with vegetables in Hoisin sauce
Stir fried beef with broccoli
3. Baked banana with ice cream | 38.00 |

DESSERT

- | | | |
|-----------|---|-------------|
| 18 | Baked Banana
with coconut flakes and honey | 4.00 |
| 19 | Baked Pineapple
with coconut flakes and honey | 4.00 |
| 20 | Vanilla Ice Cream
with cream and chocolate sauce (only in the restaurant) | 4.00 |

SUSHI

NIGIRI SUSHI (1 PIECE)

S1	Ikura	Caviar	3.50
S2	Maguro	Tuna	3.00
S3	Suzuki	Zander	2.10
S4	Sake	Salmon	2.50
S5	Tai	Redfish	2.50
S6	Ebi	Shrimp	3.00
S7	Kani	Surimi	2.00
S8	Tako	Octopus	2.50
S9	Unagi	Eel	3.50
S10	Saba	Mackerel	2.50
S11	Ika	Squid	2.50
S12	Tamago	Omelet	2.00
S13	Inari	Deep fried tofu	2.00
S14	Shinko	Japanese radish	2.00
S15	Asupara	Green asparagus	2.00

VEGETARIAN - HOSO MAKI & URA MAKI (6 PIECES)

S20	Kappa Mango	Cucumber, cream cheese, mango	3.50
S21	Ha Thanh Roll	Mozzarella, tofu, asparagus	3.50
S22	Shiitake Arugula	Arugula, shiitake mushrooms, cream cheese	3.50
S23	Avo Mozza	Avocado, tofu, mozzarella	3.50
S24	Maki Take	Tofu, shiitake mushrooms, sesame	3.50
S25	Shinko	Japanese radish	3.50
S26	Kappa Maki	Cucumber, cream cheese, sesame	3.50
S27	Avocado Maki	Avocado	3.50
S28	Asupara	Green asparagus, cream cheese	3.50

SUSHI

HOSO MAKI (6 PIECES)

H1	Sake Maki	Salmon	4.00
H2	Tekka Maki	Tuna	4.00
H3	Parma Mozza	Parma ham, mozzarella, mango	4.50
H4	Shiitake Maki	Shiitake mushrooms, surimi, mozzarella	3.50
H5	Mozza Sake	Salmon, mango, arugula, mozzarella	5.00
H6	Ebi Maki	Shrimps, cream cheese	4.50
H7	Ha Thanh Roll	Salmon, shiitake mushrooms, shrimps, arugula, cream cheese	5.00
H8	Tamago Maki	Omelet	3.50
H9	Kani	Surimi	3.50

URA MAKI (6 PIECES)

U1	Philadelphia Roll	Arugula, shrimps, cream cheese	4.50
U2	Phila Sake	Salmon, green asparagus, cream cheese	4.50
U3	California	Arugula, shrimps, cream cheese, caviar	5.00
U4	Kawa Phil. Roll	Fried salmon skin, arugula, cream cheese	4.50
U5	Sake Kawa Roll	Fried salmon skin, cucumber, sesame	4.50
U6	Futo Maki	Tuna, avocado, sesame	5.00
U7	Hot Maguro Roll	Tuna (hot), spring onions, sesame	5.00
U8	Alasuka	Salmon, cucumber, sesame	4.50
U9	Unagi	Eel, cucumber, sesame	5.50
U10	Shiitake Maki	Shiitake mushrooms, surimi, arugula, sesame	4.50
U11	Tamago	Omelet, cucumber, sesame,	3.50
U12	Special Roll	Salmon, shrimps, arugula, cream cheese, sesame	5.00
U13	Sake Avocado	Salmon, avocado, sesame	4.50
U14	Sake Mango	Salmon, mango, sesame	4.50
U15	Ebi Tempura	Fried shrimps, cucumber, cream cheese, sesame	5.50

SUSHI

HA THANH COMBINATIONS

S50	6 Nigiri 1 Hoson Maki 2 Ura Maki	2x Tamago (Omelet), 2x Ebi (Shrimps), 2x Tako (Octopus) Mozza Sake (H5) Phila Sake (U2), Sake Kawa Roll (U5)	24.00
S51	5 Nigiri 2 Hoson Maki 1 Ura Maki	Saba (Mackerel), Maguro (Tuna), Ika (Squid), Sake (Salmon), Unagi (Eel) Parma Mozza (H3), Ha Thanh Roll (H7) Alasuka (U8)	24.50
S52	7 Nigiri 2 Hoson Maki 1 Ura Maki	Sake (Salmon), Maguro (Tuna), Tako (Octopus), Ika (Squid), Suzuki (Zander) Sake Maki (H1), Tekka Maki (H2) California (U3)	26.50
S53	3 Nigiri 2 Rolls	Maguro (Tuna), Ebi (Shrimps), Tako (Octopus) Mozza Sake (H5), California (U3)	15.00
S54	3 Nigiri 2 Rolls	2x Sake (Salmon), 1x Maguro (Tuna) Kani (H9), Sake Kawa Roll (U5)	
S55	Vegetarian Plate I	2 Nigiri, 4 Rolls	14.00
S56	Vegetarian Plate II	5 Rolls	14.00

SASHIMI

Sp1	Sashimi	Tuna	16.00
Sp2	Sashimi	Salmon	14.00

SUSHI

SPECIAL HA THANH SUSHI

with special homemade sauce

Sp3	Duck Roll	Duck, cucumber, cream cheese, sesame	7.00
Sp4	Chicken Roll	Chicken, cucumber, cream cheese, sesame	6.50
Sp5	Sake-Kawa Special	Salmon, avocado, fried salmon skin, cucumber, cream cheese	6.50
Sp6	Tempura Ebi	Salmon coat, avocado, fried shrimps, cream cheese	7.50
Sp7	Tempura Ebi	Salmon coat, arugula, fried shrimps, cream cheese	7.50
Sp8	Flambé Salmon Coat	Salmon (hot), spring onions, cucumber, mango	8.00
Sp9	Flambé Salmon Coat	Fried salmon skin, avocado, cucumber, cream cheese	8.50
Sp10	Salmon-Caviar	Cucumber, mango, cream cheese	6.50
Sp11	Fried Sushi	Surimi, avocado, green asparagus, cream cheese	6.50
Sp12	Fried Sushi	Salmon, shrimps, avocado, cream cheese	7.00

DRINKS

WARM DRINKS

300	Latte Macchiato		3.20
301	Cappuccino		3.00
302	Espresso		2.80
303	Cup of Coffee		2.80
304	Green Tea		2.80
305	Jasmine Tea		2.80
306	Mint Tea		2.50
307	Black Tea		2.50
308	Ginger Tea		2.50
309	Sake	Japanese Rice Wine	10 cl 4.50

ALCOHOL FREE DRINKS

320	Coke Light	0.4 l	2.80
321	Coke	0.4 l	2.80
322	Fanta	0.4 l	2.80
323	Sprite	0.4 l	2.80
324	Spezi	0.4 l	2.80
325	Sparkling Apple Juice	0.4 l	2.80
326	Sparkling Water	0.4 l	2.50
327	Orange Juice	0.2 l	2.50
328	Apple Juice	0.2 l	2.50
329	Passion Fruit Juice	0.2 l	2.50
330	Pineapple Juice	0.2 l	2.50
331	Mango Juice	0.2 l	2.50
332	Guava Juice	0.2 l	2.50
333	Bitter Lemon	0.2 l	3.50
334	Lychee Juice	0.2 l	3.20
335	Ginger Ale	0.2 l	3.50
336	All Sparkling Juices	0.4 l	3.50

DRINKS

BEER

340	Singha		0.33 l	3.70
341	Beck's		0.5 l	3.20
342	Warsteiner Pils		0.5 l	3.20
343	Wheat Beer		0.5 l	3.20
344	Dark Wheat Beer		0.5 l	3.20
346	Alcohol free Beer		0.33 l	2.50
347	Radler	Beer + Sprite	0.4 l	2.90
348	Cola Weizen	Wheat Beer + Coke	0.5 l	3.20
350	Russ'n	Wheat Beer + Sprite	0.5 l	3.20
351	Alcohol free Wheat Beer		0.5 l	3.20

APERITIF

361	Lychee Wine		5 cl	2.70
362	Plum Wine		5 cl	2.50

SPIRITS & LIQUERS

371	Jägermeister		4 cl	4.20
372	Bamboo Schnapps		2 cl	3.80
373	Jameson		2 cl	4.20
374	Remy Martin		2 cl	4.20
375	Rice Schnapps		2 cl	4.20
376	Hennessy VSOP		2 cl	3.80
377	Jack Daniel's Whiskey		2 cl	4.20
378	Ramazotti		4 cl	2.80
379	Williams Pear		2 cl	2.80
380	Vodka		2 cl	2.80

DRINKS

WHITE WINE

391	Franken Silvaner, dry	0.2 l	4.00
392	Franken Müller-Thurgau, semidry	0.2 l	4.00
394	Sparkling Wine	0.2 l	3.50
395	Bottle of White Wine	0.75 l	12.00

RED WINE

391	French Red Wine, dry	0.2 l	4.20
392	French Bordeaux, dry	0.2 l	4.20
394	Italian Merlot	0.2 l	4.20
395	Bottle of Red Wine	0.75 l	13.00

20€ MINIMUM FOR CARD PAYMENT
(NO AMERICAN EXPRESS)