

DEAR GUESTS

Welcome to the first Vietnamese restaurant in Styria!
As a family-run restaurant, we invite you to enjoy authentic Vietnamese cuisine in its original form.

Our recipes remain unchanged – just as we have loved them for generations. We place particular emphasis on fresh ingredients, low-fat preparation, and an abundance of aromatic Vietnamese herbs.

A central component of Vietnamese cuisine are soups in all their delicious variations – and this is precisely the tradition we bring to your plate. Let yourself be enchanted by the flavors of Vietnam!

Our restaurant is called VINA – which is the abbreviation for VI(ET)NA(M).

We wish you, your family, and your friends
bon appetite and look forward to welcoming you and pampering you with our culinary delights!

Your Nguyen family & team

HOT POT

FONDUE VIETNAMESE STYLE

Hot Pot is a kind of soup fondue and is usually eaten in Vietnam at large family gatherings.

The basis is a large pot of soup broth (slightly spicy and without glutamate), which is especially enjoyable in the cold season. Special flavors like lemongrass, pineapple, ginger and galangal give the broth an incomparable taste.

It is served with various ingredients such as raw meat and vegetables like pak choi and Chinese cabbage, as well as rice noodles.

A slightly spicy and savory dip rounds off the experience!

PRICE PER PERSON: € 42 FOUR PERSONS MINIMUM

Please book one week in advance (Tue–Fri possible)



SOUPS

LAND OF SOUPS. TASTE A BIT OF TRADITION.

In Vietnam, soups have a long tradition; you can enjoy freshly cooked soup just about anywhere.

SOUPS

1 | PHỞ BÒ

beef broth | organic beef | flat rice noodles ^F

2 | PHỞ ĐẬU HŨ

beef broth | tofu | flat rice noodles ^F

3 | HỦ TIẾU

chicken broth | prawns | marinated minced pork
flat rice noodles ^{B,F}

4 | BÚN BÒ HUẾ

beef broth | organic beef | rice noodles
cashew oil | lemongrass ^F

5 | MÌ VỊT

chicken broth | duck | wheat noodles | pak choy ^{A,F}

All our soups are also available as starters for € 12.

ALLERGEN-INFORMATION

A: Cereals | **B:** Crustaceans | **C:** Eggs | **D:** Fish | **E:** Peanuts

F: Soybeans | **G:** Milk | **H:** Nuts | **L:** Celery | **M:** Mustard

N: Sesame | **O:** Sulphites | **P:** Lupin | **R:** Mollusks

STARTERS

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6 | CHẢ GIÒ GÀ

spring rolls with chicken | 5 pcs ^{A,D}

7 | CHẢ GIÒ RẾ TÔM CUA

spring rolls with prawns and crab meat | 5 pcs ^{A,B}

8 | TÔM CHIÊN BỘT

fried panko prawns | sweet chili mayo | 5 pcs ^{A,D}

9 | GỎI CUỐN TÔM

summer rolls with prawns | dip | 2 pcs ^{A,B,E}

10 | GỎI CUỐN BÒ

summer rolls with organic beef | dip | 2 pcs ^{A,E}

11 | GỎI CUỐN CHAY | vegan

summer rolls with tofu | carrots | dip | 2 pcs ^{A,E}

SALADS

12 | SALAD THỊT BÒ

stir fried marinated organic beef | salad ^E

MAIN

CHICKEN

- 13 | GÀ XÀO LĂN RAU CẢI** 22
chicken | lemongrass | curry | turmeric
coconut milk | vegetables | jasmine rice ^E
- 14 | GÀ XÀO SẢ ỚT** | 🌶️ hot 22
chicken | lemongrass | chilis
jasmine rice | coleslaw
- 15 | MÌ XÀO GÀ** 22
chicken | fried wheat noodles | vegetables ^{A,F}

DUCK

- 16 | CƠM VỊT** 24
crispy duck | soybean sprouts | jasmine rice
sweet-sour sauce ^{A,F}
- 17 | MÌ XÀO VỊT** 24
crispy duck | fried wheat noodles | leek
soybean sprouts | sweet-sour sauce ^{A,F}

SEAFOOD

- 18 | TÔM SỐT ME** 26
black tiger prawns | jasmine rice
sweet-sour tamarind sauce ^{A,B}
- 19 | MÌ XÀO TÔM** 24
prawns | fried wheat noodles | vegetables ^{A,B,F}

BEEF

- 20 | BÒ NƯỚNG BÁNH HỎI** 32
grilled organic beef | steamed rice noodles
salad | peanuts ^{D,E}
- 21 | BÚN BÒ XÀO** 22
organic beef | rice noodles | salad | lemongrass
fresh herbs ^{D,E,F}
- 22 | BÒ XÀO LĂN RAU CẢI** 24
organic beef | curry | turmeric | coconut milk
peanuts | vegetables | jasmine rice ^E
- 23 | BÒ XÀO CƠM** 24
stir fried organic beef | vegetables | jasmine rice ^{A,F}
- 24 | BÒ XÀO SẢ ỚT** | 🌶️ hot 24
organic beef | curry | turmeric | jasmine rice
coleslaw

VEGAN

- 25 | CƠM CHAY LĂN** | 🌱 vegan 20
tofu | vegetables | curry | turmeric | coconut milk
jasmine rice ^E
- 26 | MÌ XÀO CHAY** | 🌱 vegan 19
fried wheat noodles | vegetables | tofu ^{A,F}

EXTRAS

- CƠM | BÚN** 2
extra portion of jasmine rice or rice noodles
- EXTRA SAUCE** 1
fish sauce | summer roll dip

DESSERTS

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CHÈ	8
sweet sticky rice white beans coconut milk ^{E,N}	
BÁNH CHUỐI	8
steamed banana cake coconut cream ^{E,N}	
BÁNH KHOAI NẾP	8
taro root sticky rice coconut milk ^{E,N}	
KEM	8
ice cream variation sorbet ^{A,G,C}	
XỐI XOAI	10
mango sticky rice	

DRINKS

BEER

Saigon beer	0,3l	4,6
Reininghaus Jahrgangspils	0,2 0,3l	3,5 4,5
Gösser Biostoff	0,2 0,4l	3,2 5,0
Schladminger Weißbier	0,5l	5,5
Gösser Stifts-Zwickl dark	0,5l	5,2
Gösser Radler shandy	0,3l	4
Gösser alcohol-free	0,3l	3,9

APERITIF

White Wine Spritz	0,25l	4,2
Chandon Garden Spritz	0,1l	6,9
Vinarol (Apero Alpin)		8,5
Maracuja Prosecco		8,5
Lillet Wild Berry		7,5
Hugo		7,5

ALCOHOL-FREE DRINKS

COFFEE & TEA

TEA	4,5
Green Jasmine Ginger	
Espresso	3,1
Cappuccino ^G	4,1
Black coffee “lungo”	3,3
CÀ PHÊ Vietnamese coffee	5,0
SỮA – with condensed milk ^G	
SỮA ĐÁ – with condensed milk & ice cubes ^G	
ĐEN – black	
ĐEN ĐÁ – black & ice cubes	

SOFTDRINKS

Homemade Lemonade	0,3l	4,9
Aloe Vera Spritz	0,5l	4,9
Coca Cola Zero	0,33l	4
with lime juice		4,2
Rauch Iced Tea	0,33l	4,5
pomegranate peach lemon		
Rauch Fruit Juice	0,2l	3,5
apple unfiltered mango orange		
organic apricot organic black currant		
with sparkling water	0,3l 0,5l	4 4,5
Schweppes	0,2l	4,2
Lemon Wild Berry		
Fentimans Tonic Water	0,2l	4,8
Sparkling Water	0,3l 0,5l	3,4 4,4
lime juice elderflower		
Vöslauer	0,33l 0,75l	3,4 6,9
still sparkling		