

Starters

1. Naim chien 3 stk (V), Spring rolls with glass noodles, root vegetables & tamarind sauce - **59kr**
2. Krouch plong (V), Pomelo salad with coconut, carrot, peanuts fresh herbs all dressed in lime and soy – **89kr**

Mains

3. Num Am Baeng (V), French inspired crispy tumeric rice flour crepe filled with tamarind tofu, fresh herbs & salad, served with our tamarind sauce – 119kr
4. Amok Trey (Vegetarian), Khmer national dish. A steamed Khmer curry soufflé with tofu (contains eggs) – 125kr requires 15min waiting time
5. Num Banh chok with Naim chien- 125 kr
Fresh fermented rice noodles topped with deep fried spring rolls, cucumber, shoots, banana flower, red bell pepper, and fresh herbs dressed in tamarind sauce
6. Somlor Machou Khdis – 119 kr
Khmer vegetable stock with rice noodles, mushrooms, coriander and Thai basil
7. Char Kroeung with tofu- 125 kr
From the wok, a classic kroeung stir fry with seasonal vegetables & peanuts
8. Somlor Kako med økologisk tofu – 125 kr
Traditional vegetable soup flavoured with kroeung and roasted rice served with seasonal vegetables and organic tofu

9. Somlor Kari l'beu – 125 kr
Curry with pumpkin, potato, eggplant, onion and tomato

Desserts – 50kr

1. Chek Chien, Fried banana with icecream, palm seed and peanuts
2. Chakrei ch'n, a typical street food sweet, made of tapioca flour, layered with coconut milk & pandan steamed, fresh coconut
3. Chek ktis, enjoyed on the many street vendors in Cambodia, it's a Khmer banana dessert cooking in coconut & tapioca