

ABENDKARTE

COMING SOON _ SAME, BUT DIFFERENT

«Sooner or later» all lovers of Vietnamese cuisine will find their way to Coming Soon, which is not at all reminiscent of Zurich, but rather of a hotspot in downtown New York or Brooklyn.

Same - same, but different. We serve not only authentic Vietnamese dishes, but also pan-Asian Fusion Cuisine as well as sophisticated vegan options.

«Erst kommt das Fressen, dann kommt die Moral» – we don't import fresh products from Asia, cook with regional, seasonal products and use only organic meat from Switzerland. We don't like big corporations, which is why they have been standing in front of closed doors since the beginning.



STARTERS

- ✓ **XA LACH BAP CAI** (N) **12.50**
Fermented red cabbage salad with prunes and sesame
- ✓ **GOI CU CAI** **9.50**
Radish salad with hemp nuts, dried tomatoes and parsley-hemp-pesto
- ✓ **XA LACH TRON** (F) **11.50**
Kale salad with pomelo, pomegranate seeds and banana-miso-dressing
- ✓ **RAU DIEP XOAN CHIEN** (H, F) **14.50**
Fried chicory with orange filet, sweet and salty cashew nuts and banana-miso-dressing
- ✓ **SWEETPOTATO FRIES** (F, M) **8.50**
Sweet potato fries with vegan sweet-chilli-mayo
- ✓ **DAU PHU NGO** (F, N)   **12.50**
Homemade Ticino roasted corn tofu with sesame, chilli and kaffir lime leaf
- THIT XA XIU** (F, L, N, R) **15.50**
Glazed pork belly with sesame seeds, herbs and fried shallots
- TERRINE GAN GA** (A, D, F, G, H, N) **19.50**
Terrine with chicken heart and chicken liver, roasted bread, beetroot and cranberry chutney, pistachios and fermented red cabbage salad

ALLERGENS

A	Gluten-containing cereal	H	Nuts
B	Crustaceans	L	Celery
C	Eggs	M	Mustard
D	Fish	N	Sesame
E	Peanuts	O	Sulphur dioxide and sulphites
F	Soy beans	P	Lupines
G	Milk (laktose)	R	Molluscs



SUMMER ROLLS

GOI CUON **8.00**

Summer roll per piece

V – Kimchi and radish, chilli-dip (F, M, O)

V – Smoked tofu, chilli-dip (F, M, N, O)

V – Beetroot and apple, wasabi-dip (F, M, O)

– Chicken and persimmon, passionfruit-dip (F)

SUMMER ROLL PLATE

Plate with four summer rolls of your choice **29.50**

Plate with three summer rolls of your choice **22.50**

Plate with two summer rolls of your choice **15.00**



SOUPS

PHO BO (D) **29.50**

Beef bouillon with cow fillet, boiled meat, meatballs, vegetables, rice noodles and fresh herbs

optionally konjac noodles, low carb **+ 1.50**

MIEN GA **29.50**

Chicken broth with chicken breast, glass noodles, vegetables and fresh herbs

optionally with konjac noodles, low carb **+ 1.50**

V **BUN CHAY** (F, L) **27.50**

Vegetable broth with tofu, mushrooms (shitake, morel, king oyster mushroom), rice noodles, vegetables and fresh herbs

optionally with konjac noodles, low carb **+ 1.50**

V **SUP BANH BAO** (A, F, L, N) **27.50**

Vegetable bouillon with kimchi, filled dumplings, vegetables, pears, curly endive salad and fresh herbs

DECLARATION

Beef and veal

Pork

Chicken

Zander

SwissShrimps

V vegan

v vegetarian

Organic Switzerland

Organic Switzerland

Organic Switzerland |

Organic France

Switzerland

Organic Switzerland

ALLERGENS

A Gluten-containing cereal

B Crustaceans

C Eggs

D Fish

E Peanuts

F Soy beans

G Milk (laktose)

H Nuts

L Celery

M Mustard

N Sesame


O Sulphur dioxide and sulphites

P Lupines

R Molluscs



MAIN DISHES

BUN BO XAO (D, E, F, R)  **29.50**


Beef fillet strips fried briefly with rice noodles, green salad, kimchi, shiso, peanuts and fish sauce optionally with konjac noodles, low carb **+ 1.50**

BUN CHA (B, D, E, F, R)  **29.50**

Pork belly and minced meat balls with Swissshrimps, rice noodles, green salad, kimchi, shiso, peanuts and fish sauce optionally with konjac noodles, low carb **+ 1.50**

V **BUN DAU HU** (E, F)  **27.50**

Marinated tofu with lemongrass, rice noodles, green salad, kimchi, shiso, peanuts and calamansi dressing optionally with konjac noodles, low carb **+ 1.50**

V **MI UDON CHIEN** (A, E)  **29.00**

Fried Udon noodles with chopped seitan, vegetables, herbs, peanuts and red curry sauce

V **CA RI MAU TIM** (H) **28.00**

White curry with winter vegetables, beetroot and currants compote, herbs and jasmine rice

GA KHO COQ AU VIN INDOCHINE (D, F, O, R) **36.00**

Chicken braised in red wine with black cardamom, coriander and jasmine rice

NATIN DAU XANH   **WINTER EDITION** (B, D, F, R) **33.00**

Roasted minced pork with red curry sauce, green beans, red onions, kaffir lime leaves, herbs, chilli, ginger and jasmine rice

LUC LAC (D, F, M) **41.00**

Beef fillet cubes with colorful chard, garlic, peanuts, sweet potato fries and yuzu-chilli-chutney

PHI LE CA (D, E, F, M, R) **38.00**

Pike-perch fillet fried with colorful chard, garlic, peanuts, sweet potato fries and yuzu-chilli-chutney

DECLARATION

Beef and veal	Organic Switzerland
Pork	Organic Switzerland
Chicken	Organic Switzerland
	Organic France
Zander	Switzerland
SwissShrimps	Organic Switzerland
V vegan	
v vegetarian	

ALLERGENS

A Gluten-containing cereal	H Nuts
B Crustaceans	L Celery
C Eggs	M Mustard
D Fish	N Sesame
E Peanuts	O Sulphur dioxide and sulphites
F Soy beans	P Lupines
G Milk (laktose)	R Molluscs



SWEETS

- BANH PHO MAT CHUOI MISO** 11.50
(C, F, G, H)
Banana-Miso-Cheesecake
with 2cl «Alte Banane» +5.00
- ✓ **BANH PUDDING GAO** (H) 10.50
Black coconut milk rice with
mango syrup and cashew nuts
- ✓ **CHE** (H) 9.50
Tapioca pearl cream with fruit
compote and sweet and salty
macadamia nuts
- KEM BRULEE** (G) 10.50
Burnt cream with lemon grass
and coconut milk
- KEM BI NGO** (C, G) 9.50
Pumpkin ice cream with meringues
and sweet chestnut purée
- ✓ **KEM TRAY CAY** 6.50
Homemade fruit sorbet according
to daily offer

ALLERGENE

A	Glutenhaltiges Getreide	H	Hartschalenobst (Nüsse)
B	Krebstiere	L	Sellerie
C	Eier	M	Senf
D	Fische	N	Sesam
E	Erdnüsse	O	Schwefeldioxid und Sulfite
F	Sojabohnen	P	Lupinen
G	Milch (Laktose)	R	Weichtiere



COFFEE & SPIRITS

Espresso, Americano		4.00
Doppio		5.50
Espresso Macchiato		4.50
Cappuccino		5.50
Vietnamese Coffee (hot cold)		6.50
Vietnamese Black Coffee (hot cold)		5.50

Diplomatico Rum 40%	2 cl	9.00
Mim Brandy Kwame 44%	2 cl	9.00
Alter Apfel, Gamser 40%	2 cl	7.00
Alte Quitte, Gamser 40%	2 cl	7.00
Alte Banane, Gamser 40%	2 cl	7.00
Jägerkräuter, Gamser 40%	2 cl	7.00
Port White, Secret Spot 20% 10 Years	5 cl	9.00



TEA

Long Cui Lu Green	50 cl	8.50
Jasmin Chung Hao Green	50 cl	8.50
Nana mint Infusion	50 cl	8.50
Lemon verbena Infusion	50 cl	8.50
Sobacha Infusion	50 cl	8.50
Second infusion	50 cl	2.00



SOFTDRINKS

Da Chanh (hot cold)	30 cl	5.00
Fresh lime juice, sugar syrup, soda	50 cl	7.50
Que Chanh (hot cold)	30 cl	5.00
Fresh lime juice, cinnamon syrup, soda	50 cl	7.50
Hot sea buckthorn lemonade	30 cl 50cl	5.00 7.50
Kombucha homemade	30 cl 50cl	5.00 7.50
Yuzu Ice Tea with Honey homemade	30 cl 50 cl	5.00 7.50
Ginger Orange Ice Tea homemade, no sugar	30 cl 50 cl	5.00 7.50
Berry thyme shrub with soda, homemade	30 cl 50 cl	5.00 7.50
Cold Daily Tea no sugar	30 cl 50 cl	5.00 7.50
Pink Grapefruit freshly pressed	20 cl 30 cl	7.00 9.00
Piz Sardona non-sparkling	40 cl 75 cl	4.50 8.00
Piz Sardona sparkling	40 cl 75 cl	4.50 8.00
Apple spritzer Gartengold	27.5 cl	5.50
Gretchen Cola	33 cl	5.50
El Tony Mate	33 cl	5.50
Gents Sloe Tonic Water	20 cl	5.50
Gents Ginger Beer	20 cl	5.50
Portofino Festivo	25 cl	5.50
Portofino Chinotto	25 cl	5.50
Red Bull Energy Drink	27.5 cl	6.50



BEER & CIDER

Goldsprint Turbinenbräu, Zürich	33 cl	5.00
Orion IPA Turbinenbräu, Zürich	33 cl	6.50
Imbisbüel Lager Höngger Sunne, Höngg	33 cl	7.50
Pale Ale LägereBräu, Wettingen	33 cl	6.50
Stella Maris Amber LägereBräu, Wettingen	33 cl	6.50
Naturradler LägereBräu, Wettingen	33 cl	5.50
Sonnwendlig non-alcoholic Brauerei Locher, Appenzell	33 cl	5.00
Chang Classic Lager Thailand	33 cl	7.00
Kirin Ichiban Japan	33 cl	8.00
Bartlis Swiss Cider Mosterei Kobelt, Marbach	27.5 cl	6.50



WINE

SPARKLING

Prosecco 10 cl **8.00**
Nani Rizzi, Veneto 75 cl **56.00**

Crémant brut 10 cl **11.00**
Adrians Weingut, Aargau 75 cl **75.00**
Demeter

Champagner 37.5 cl **49.00**
Grande Réserve 75 cl **95.00**
Beaumont des Crayères

WHITE

Müller Thurgau, 2018 10 cl **8.00**
Adrians Weingut, Aargau 75 cl **56.00**
Demeter

Riesling dry, 2019, 10 cl **8.00**
Win Win, Von Winning, Pfalz 75 cl **56.00**

Bordeaux Blanc, 2019 75 cl **68.00**
Château La Grande Clotte
Sauvignon blanc, Sémillion

Pinot Gris, 2019, Natural 75 cl **68.00**
Quand le Chat n'est pas la
Domaine Rietsch, Alsace

Riesling dry, 2017 75 cl **95.00**
GG, Pechstein
Von Winning, Pfalz

Blanc Naturel, 2018 75 cl **68.00**
Adrians Weingut, Aargau
Demeter

RED

Dolcetto, 2019, Dogliani 10 cl **8.00**
Trediberri, Piemont 75 cl **56.00**

Bordeaux Rouge, 2014 10 cl **9.00**
Château Le Queyroux, 75 cl **63.00**
Merlot, Cabernet Sauvignon

Carignan, 2017, Rita, 75 cl **68.00**
Natural
Mylène Bru, Languedoc

Garnacha, 2016, El Puño 75 cl **68.00**
El Esoces Volante,
Calatayud

Pannobile, 2017, Bio 75 cl **68.00**
Paul Achs
Burgenland



DRINKS

Kir Sauvignon Blanc and crème de cassis	9.50
Kir royal Prosecco and crème de cassis	11.50
Pink Campari Campari with pink grapefruit juice	11.50
Ponderosa Vermouth rosé and Gents Roots Tonic	11.50
Portofino Prosecco and Festivo Portofino	11.50
Red Mule Campari, Gents Ginger Brew and Lime Juice	13.50
Negroni Gin, Campari and red vermouth	15.50
Negroni Sbagliato Prosecco, Campari and red vermouth	15.50
Thai Basil Smash Gin, limejuice, Thai basil, mint	15.50