



LE MÉKONG

— *Cuisine asiatique traditionnelle* —

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RCS LAVAL 983 559 618

STARTERS

SOUPS

House special soup – <i>wheat noodles, beef, squid, soybeans and shrimp</i>	9 €
Chinese dumpling soup – <i>pork & shrimp dumplings, soybeans and chicken</i>	8 €

COLD STARTERS

Fresh spring rolls.....	7 €
<i>Rice paper, salad, carrot, wheat vermicelli, soybeans, mint, chicken and shrimp</i>	
House salad – chicken or shrimp	8 €
<i>Salad, carrot, soybeans and black fungus mushrooms</i>	

STEAMED STARTERS

Steamed dumplings (5 pieces) – pork or shrimp – <i>(cooking time approx. 15 minutes)</i>	7 €
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FRIED STARTERS

Spring rolls (4 pieces) – <i>pork, chicken or shrimp</i>	6 €
Beef samosas (4 pieces) – <i>served with small house salad</i>	7 €
Fried gyoza (5 pieces) – beef or chicken – <i>served with small house salad</i>	7 €
Shrimp tempura (4 pieces) – <i>served with small house salad</i>	7 €
Assorted starter platter (6 pieces): <i>2 pork spring rolls, 2 beef samosas, 2 chicken gyoza</i>	9 €

MÉKONG SET MENU

Starter + Main course OR Main course + Dessert

STARTERS TO CHOOSE FROM

Fried gyoza (5 pieces) – *beef or chicken*
Spring rolls (4 pieces) – *pork, chicken or shrimp*
Beef samosas (4 pieces)
Shrimp tempura (4 pieces)

MAIN COURSES

All main dishes from the menu

Plain rice included with main courses except complete dishes

DESSERTS

All desserts from the menu
(excluding *Liège-style ice cream*)

Starter + Main course: main course price + 5 €

Main course + Dessert: main course price + 4 €

Set menu available lunch and dinner – dine-in only.

MAIN COURSES

POULTRY

Chicken curry.....	10 €
Sweet & sour pineapple chicken.....	10 €
Chicken with spicy sauce*	10 €
Chicken with black fungus mushrooms	10 €
“Lacquered” duck fillet on soybeans	15 €

MEAT

Beef with onions	11 €
Beef with black fungus mushrooms.....	11 €
Beef with spicy sauce*	11 €
Beef Satay (<i>peanuts</i>)	15 €
Caramelized pork	15 €

NOODLES & RICE (COMPLETE DISHES)

Bún bò – beef, chicken or shrimp – <i>wheat vermicelli, fresh vegetables, spring rolls</i>	15 €
Riz Loc Lac – <i>tomato fried rice, diced beef and egg</i>	16 €
Stir-fried noodles – beef or shrimp or chicken	15 €

SEAFOOD & SHELLFISH

Shrimp with spicy sauce*	20 €
“Three Delights” with spicy sauce* – <i>scallops, shrimp and squid</i>	20 €

MIXED PLATTER

“Délice d’Asie” mixed platter – <i>assorted meats and seafood</i>	20 €
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SIDE DISHES

Plain rice	3 €
Cantonese fried rice	5 €
Stir-fried noodles.....	5 €

*Spice level : mild, medium or hot.
Prices in euros – service included
French-origin meats

DESSERTS

Lychee in syrup.....	6 €
Chinese nougat (8 pieces)	6 €
<i>Soft nougat filled with peanuts and coated with sesame seeds</i>	
Coconut pearls (2 pieces).....	6 €
<i>Glutinous rice dough filled with mung bean cream, dusted with coconut</i>	
Ice cream mochi (2 pieces)	6 €
<i>Flavors: cherry blossom, yuzu lemon, chocolate-coconut, passion fruit-mango, salted butter caramel, lychee, vanilla, matcha tea, pistachio, raspberry</i>	
Mochi (3 pieces)	6 €
<i>Flavors: coconut, green tea, mango, strawberry, peanut, red bean</i>	
Ice cream (2 scoops) with whipped cream.....	5 €
<i>Flavors: coconut, chocolate, coffee, vanilla, strawberry, lime, mint chocolate, pistachio, rum raisin, caramel</i>	
Liège-style ice cream (<i>chocolate or coffee</i>)	7 €
Espresso	1.50 €
Long coffee or coffee with milk	2.00 €
Jasmine tea (per person).....	2.50 €

DIGESTIFS

Menthe Pastille, Cointreau or Mei Kwei Lu (4 cl)	4 €
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JAPANESE WHISKIES (4 CL)

Yamazakura (40°) Soft and floral	9 €
Tenjaku (40°) Notes of honey and vanilla.....	9 €
Yoichi (45°) Smoky and intense.....	13 €

CHILDREN'S MENU

MAIN DISH

3 chicken nuggets and 1 pork spring roll

Plain rice

DESSERT

Children's ice cream

DRINK INCLUDED

Caprisun or syrup with water (Strawberry, Mint or Grenadine)

Children's menu : 9.50 €

Available for children under 10 years old

DRINKS

APERITIFS

House Cocktail (10 cl) (Sake, spirit and lychee juice)	5 €
Kir (blackcurrant, blackberry or peach) (10 cl).....	4 €
Sparkling Kir.....	5 €
Pastis (Ricard) (5 cl)	4 €

WINES

WHITE WINES

Sauvignon – Fresh and light.....	Glass 5 € Bottle 22 €
☼ Coteaux du Layon – Fruity and slightly sweet.....	Glass 6 € Bottle 26 €

RED WINES

Saumur-Champigny – Light and supple	Glass 5 € Bottle 22 €
Chinon – More structured	Bottle 26 €

ROSÉ WINES

Côtes de Provence – Fresh and light	Glass 5 € Bottle 22 €
Côtes de Provence Selection – More aromatic.....	Bottle 28 €

SPARKLING

☼ Crémant de Loire – Fine and refreshing	Glass 6 € Bottle 26 €
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CARAFES

Red / Rosé.....	25 cl — 7 € 50 cl — 10 €
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ASIAN BEERS

Angkor – Cambodia – smooth and light (33 cl).....	5 €
Tsingtao – China – malty and balanced (33 cl).....	5 €
Singha – Thailand – floral and balanced (33 cl)	5 €
Kirin Ichiban – Japan – delicate and elegant (33 cl)	5 €

SOFT DRINKS

House Mocktail (10 cl) (Syrup and lychee fruit juice).....	4 €
Fruit Juice (pineapple or lychee, 25 cl).....	3 €
Coca-Cola / Coca-Cola Cherry / Coca-Cola Zero / Orangina / Peach Ice Tea (33 cl).....	3 €
San Pellegrino or Vittel	50 cl — 2 € 1 L — 4 €
Lemonade Lorina (42 cl).....	4 €
Mogu Mogu Fruit Juice with Nata de Coco (32 cl)	4 €
Lychee, melon, mango, blackcurrant or strawberry	

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