



BÚN

BAR & RESTAURANT

Welcome at BÚN Bar & Restaurant

We're very happy to welcome you at our Volkstraat location.

Here we serve authentic Vietnamese flavours from the streets, family table and modern restaurants. All with high quality ingredients sourced as much as possible from local suppliers.

Due to COVID-19 we had to make changes in seating, hours and menu. We hope for your understanding. Nevertheless it's going to be a true BÚN experience!

To experience our cuisine we have two set menu's for you. Or you can make a selection of our BÚN classics and new dishes yourself. 3 to 5 dishes a person would be a right way to go. We're happy to give you some extra guidance where needed.

For allergies and allergens please ask our staff.

For a quick noodle stop you're welcome at Little BÚN, our noodle shop at
Sint-Jorispoort 22, Antwerp.

To respect the legal working hours of our staff, please understand we close
at 16h00 and 00h00.

'AN NGON!'

Team BÚN, Hoa & Huibrecht

MENU

Quick lunch menu - Only on weekdays

one starter

one main to share

25

Three bites

one starter

one main to share

one dessert

39

three bites

two starters to share

one main to share

one dessert

50

Menu per table

BÚN BITES

Lạp xường -- **Homemade dried sausage - 8,50**

Mực kho -- **Sundried squid - 9,50**

Tôm cốt xanh -- **Crispy 'Obsiblu' prawn (1 piece) - 6**

Chả giò thịt heo -- **Deep-fried rolls, brasvar pork (4 pieces) - 12**

COLD

Gỏi đu đủ, tom – **Spicy salad green papaya - 17**

North Sea shrimp, herbs, peanut

6 Hàu, 2 loại -- **6 'creuse' Oysters, 2 flavours - 21**

fish sauce, chili, lime / rượu, green tea, cucumber

Gỏi cuốn gà -- **Fresh spring rolls - 11**

Farm chicken, herbs

Gỏi cuốn tôm Obsiblu -- **Fresh spring rolls - 12**

Obsiblu prawn, herbs

Tôm "Obsiblu" tái chanh, khổ qua -- **Tartare Obsiblu prawn – 16**

bittermelon, pear, seaweed

Bò tái chanh -- **Carpaccio 'Galloway' beef - 19**

sweet basil, mint, peanut, chili

WARM

Cơm -- **Rice - 4**

Bún -- **Homemade rice noodles - 8**
spring onion, fish sauce vinaigrette, peanut

Rau xào -- **Stir-fried vegetable - 8**

Gà nướng, nước sốt cà ri -- **Grilled chicken sate (3 pieces) - 15**
French farm chicken, yellow curry, peanut

Bánh bao thịt bò -- **Steamed bun, 'West-Flemish Red' beef - 11**
black fungus, quail egg

Bánh xèo thịt heo, sò điệp -- **Crispy pancake - 16**
'Duroc' pork belly, scallops

Cá đỏ chiên -- **Mullet - 15**
caramelized beer sauce, shiso

Sườn heo nướng -- **Grilled Duroc pork rib - 18**
pickled vegetables, salad

Nộm rau muống thịt lợn -- **Slow cooked pork - 15**
morning glory, pickled red onion, fish sauce vinaigrette

Sườn bò nướng 'Galloway' -- **Entrecote 'Galloway' beef (250gr) - 29**
lemongrass, garlic

Cá thu nướng, sả, nghệ -- **Grilled mackerel - 17**
tumeric, lemongrass, herb salad

Bò 'Galloway', Bánh hỏi -- **Grilled tartare betel leaf,
filet pur 'Galloway' beef - 33**
tomato black fungus, noodles

DESSERT

Chè chuối -- **Banana pudding - 7**

tapioca, coconut milk, ginger

Kem cà phê – **Vietnamese coffee - 11**

cashew, caramel

Bánh sắn dứa – **Coconut cassava cake - 11**

mango, melon

Kem me, rượu -- **Colonel - 10**

tamarind sorbet

Taxes and service included

