

MENU

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

FAKE GOI DU DU (E) 9.50

Turnip cabbage salad with herbs, peanut, chili and fish sauce (D)

V vegan option, calamansi dressing (F)

THIT XA XIU (F, L, N, R) 15.50

Glazed pork belly with sesame seeds, herbs and fried shallots

V SWEETPOTATO FRIES (F, M) 8.50

Sweet potato fries with vegan sweet-chilli-mayo

DECLARATION

Beef and veal
Pork

Organic Switzerland
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



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
- V **BUN DAU HU** (E, F) 🌶️ **27.50**
Marinated tofu with lemongrass, rice noodles, green salad, kimchi, shiso, peanuts and calamansi dressing
- BAT CO'M** 🌶️ **29.00**
Rice bowl with beef fillet, kimchi, cucumber, radish, herbs, yuzu chili and fish sauce (D, F, R)
- V Rice bowl with tofu, kimchi, cucumber, radish, herbs, yuzu chili and calamansi dressing (F) **27.00**
- V **CA RI VIET NAM** (H) **28.00**
Yellow Curry with potatoes, turnip cabbage, wild broccoli, peach, caramelised almonds and jasmine rice
- V **MI UDON CHIEN** (A, E) 🌶️ **29.00**
Fried Udon noodles with chopped seitan, vegetables, herbs, peanuts and red curry sauce



SOUPS

- PHO BO** (D) **29.50**
Beef bouillon with cow fillet, boiled meat, meatballs, vegetables, rice noodles and fresh herbs
- V **BUN CHAY** (F, L) **27.50**
Vegetable broth with tofu, mushrooms (shitake, morel, king oyster mushroom), rice noodles, vegetables and fresh herbs

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SWEETS

✓ **LEMON-CHEESECAKE** (A,C,G) **11.50**
homemade

✓ **KEM BANH PUDDING GAO** **9.50**
Black coconut milk rice ice cream
with caramelised almonds and
mango syrup

✓ **CHE** (H) **10.50**
Tapioca pearl cream with fruit
compote and sweet and salty nuts

✓ **KEM TRAY CAY** **6.50**
Homemade fruit sorbet according to
daily offer

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G	Milk (laktose)	R	Molluscs



COFFEE & SPIRITS

Espresso, Americano			4.00
Doppio			5.50
Espresso Macchiato			4.50
Cappuccino			5.50
Vietnamese Coffee			6.50
(hot cold)			
Vietnamese Black Coffee			5.50
(hot cold)			
Diplomatico Rum	40%	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
Mansinthe Absinthe	66.6%	2 cl	9.00
Mohngeist, Poppyseed spirit		2 cl	7.00
Stadtbrennerei Basel	40%		



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	5.00
	50 cl	7.50
Kombucha	30 cl	5.00
homemade	50 cl	7.50
Yuzu Ice Tea with Honey	30 cl	5.00
homemade	50 cl	7.50
Strawberry rhubarb shrub with soda, homemade	30 cl	5.00
	50 cl	7.50
Cold Daily Tea	30 cl	5.00
no sugar	50 cl	7.50
Piz Sardona	40 cl	4.50
non-sparkling	75 cl	8.00
Piz Sardona	40 cl	4.50
sparkling	75 cl	8.00
Apple spritzer Gartengold	27.5 cl	5.50
Gretchen Cola	33 cl	5.50
El Tony Mate	25 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
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		

Champagne	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		
organic		

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

Pannobile, 2017, organic	75 cl	68.00
Paul Achs		
Burgenland		



DRINKS

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