

SIDEN 2003

LELE.DK



RESTAURANT
LÊ LÊ

I FORHOLD TIL ALLERGENER

SPØRG VENLIGST TJENEREN

A LA CARTE

FORRETTER

Østers, med sauce af fiskesauce, ingefær & lime.
3 stk **75** / 6 stk **150**

Ceviche af kingfish med sesam-sojasauce,
ingefær, rødløg, chili & puffedede
grønne sticky rice.

130

Braiseret blæksprutte med porre,
sojasauce, citron & tapiokachips med
blæksprutteblæk.

125

Sprøde forårsruller med krabbe
& frilandsgris. Hertil salatblade,
friske urter & fiskesauce.

115

Stegte aubergine & grøntsager i
vilde peberblade-ingefær-miso sauce &
ovntørret saltet kyllingestrimler.

125

Grøn papayasalat med lufttørret
hoisin-marineret oksekød &
sauce af lime & mandarin.

115

Tatar af oksefilet med røget spæk, vagtelæg,
krydderurtesalat & glasnudelchips.

130

Sprødstegt honning-kanel marineret vagtel
med fermenteret grøntsager & sprødstegte
sticky rice.

130

HOVEDRETTER

Karamelliseret spareribs i fiskesauce
og sort peber. Serveres med sort te-æg,
syltet kål, urter og ris til.

185

Risnudelsalat med brede risnudler, sprøde
grøntsager, urter, ristede peanuts & skalotteløg
med sprødstegte forårsruller & honning-kanel
marineret vagtel. Serveres med en stærk sauce.

185

Lam i ingefær, galangarod,
gurkemeje, citrongræs, grøn chili & karry.
Hertil sort/hvid ris kogt i kyllingefond.

195

Dampet torsk & sojamarineret torsk med en
galanga-kokosmælk sauce & grøntsager.

195

Mild vegetarisk karry med grøntsager,
kokosmælk, friske urter & ris.

185

Blåmuslinger i karry med grøntsager,
kokosmælk & friske urter.

195

TILBEHØR

Jasminris. **30**

Crispy sticky rice. **40**

Sort/hvid ris, kogt i kyllingefond. **35**

Sharing menuer skal bestilles
af alle ved bordet.

SHARING MENUER

5 RETTER - 3 SERVERINGER

Ceviche af kingfish med sesam-sojasauce,
ingefær, rødløg, chili & puffedede
grønne sticky rice.

Sprøde wontons med grøntsager, gurkemeje & ingefær på friske urter.

Stegte aubergine & grøntsager i
vilde peberblade-ingefær-miso sauce &
ovntørret saltet kyllingestrimler.

Lam i ingefær, galangarod,
gurkemeje, citrongræs, grøn chili & karry.
Hertil sort/hvid ris kogt i kyllingefond.

Karamelliseret banan
i rom med ristede peanuts.
hertil kokosis.

Per person

395

Afstemt vinmenu - 3 glas

295

8 RETTER - 4 SERVERINGER

Braiseret blæksprutte med porre,
sojasauce, citron & tapiokachips med
blæksprutteblæk.

Tatar af oksefilet med røget spæk, vagtelæg,
krydderurtesalat & glasnudelchips.

Stegte aubergine & grøntsager i
vilde peberblade-ingefær-miso sauce &
ovntørret saltet kyllingestrimler.

Dampet torsk & sojamarineret torsk med en
galanga-kokosmælk sauce & grøntsager.

Grøn papayasalat med lufttørret
hoisin-marineret oksekød &
sauce af lime & mandarin.

Sprødstegt honning-kanel marineret vagtel
med fermenteret grøntsager & sprødstegte
sticky rice.

Karamelliseret spareribs i fiskesauce
og sort peber. Serveres med sort te-æg,
syltet kål, urter og ris til.

Chokoladeganache på sprød bund af praliné.
Serveret med is af kondenseret mælk
& granité af vietnamesisk kaffe

Per person

645

Afstemt vinmenu - 4 glas

395

APERITIF

PRE DINNER

Cremant / Champagne

100 / 125

Dong Khoi

Beefeater 24, White Temple Te infused Lillet Blanc,
lime juice, citronblade & Three Cents tonic.

115

Anhs Passion

Havana Club Especial, passionspuré,
ahornsirup, bitters. Toppet med
Three cents mandarin/bergamot.

125

Tiger Manhattan

Four Roses small batch bourbon, Antica Formula
vermouth, Cherry Heering & appelsin bitter.

130

Tigerbeer

45 / 70

Snorri Islenskt öl

65

Lagunitas Ale

60

Alhambra Reserva Roja

60

KAFFE & TE

Ca phe sua

Klassisk vietnamesisk kaffe med sød,
kondenseret mælk.

45 / 65 (med rom)

Ca phe sua da

Iskaffe på klassisk vietnamesisk manér
med sød kondenseret mælk.

50

Kaffe & te

40

DESSERT

Chokoladeganache

på sprød bund af praliné.
Serveret med is af kondenseret mælk
& granité af vietnamesisk kaffe.

85

Karamelliseret banan

i rom med ristede peanuts.
hertil kokosis.

85

SINCE 2003

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ALLERGEN INFO

PLEASE ASK OUR STAFF

A LA CARTE

STARTERS

Oysters, with a ginger-lime fishsauce.
3 pcs **75** / 6 pcs **150**

Kingfish ceviche dressed in soy sauce,
& sesame seeds, with ginger, red onions,
chili & puffed, green sticky rice.
130

Braised octopus served with leeks,
soy sauce, lemon & tapioca chips
with squid ink.
125

Crispy rolls with crab meat & free range
pork. Served with lettuce leaves,
fresh herbs & fish sauce.
115

Fried eggplant & vegetables with a sauce
of wild pepper leaves, ginger & miso
& salty oven dried chicken strips.
125

Green papaya salad with air dried
hoisin-marinated beef &
lime-mandarine sauce.
115

Tartare of beef with smoked lard, quail egg,
fresh herb salad & glass noodle chips.
130

Honey-cinnamon marinated quail, crispy fried,
with fermented vegetables & crispy fried
sticky rice.
130

MAIN COURSES

Caramelized spareribs in fish sauce and black
pepper. Served with a black tea-marinated egg,
pickled cabbage, herbs & rice.
185

Ricenoodle salad with thick noodles, crispy
vegetables, herbs, roasted peanuts & shallot
with crispy rolls & honey-cinnamon
marinated quail. Served with a spiced sauce.
185

Lamb in ginger, galangal, turmeric,
lemongrass, green chili & curry.
Served with black & white rice.
195

Steamed cod & soy marinated cod.
Served with galangal & coconut sauce
& vegetables.
195

Mild vegetarian curry with vegetables,
coconut milk, fresh herbs & rice.
185

Mussels in curry with vegetables,
coconut milk & fresh herbs.
195

SIDE ORDERS

Jasmine rice. **30**

Crispy sticky rice with coconut milk. **40**

Black/white rice, cooked in chicken stock. **35**

Sharing menus must be
ordered for the whole table.

SHARING MENUS

5 DISHES - 3 SERVINGS

Kingfish ceviche dressed in soy sauce,
& sesame seeds, with ginger, red onions,
chili & puffed, green sticky rice.

Crispy wontons with vegetables, turmeric,
ginger & fresh herbs.

Fried eggplant & vegetables with a sauce
of wild pepper leaves, ginger & miso
& salty oven dried chicken strips.

Lamb in ginger, galangal, turmeric,
lemongrass, green chili & curry.
Served with black & white rice.

Caramelized banana
with rum & roasted peanuts.
Served with coconut ice cream.

Per person

395

Wine pairing - 3 glasses

295

8 DISHES - 4 SERVINGS

Braised octopus served with leeks,
soy sauce, lemon & tapioca chips
with squid ink.

Tartare of beef with smoked lard, quail egg,
fresh herb salad & glass noodle chips.

Fried eggplant & vegetables with a sauce
of wild pepper leaves, ginger & miso
& salty oven dried chicken strips.

Steamed cod & soy marinated cod.
Served with galangal & coconut sauce
& vegetables.

Green papaya salad with air dried
hoisin-marinated beef &
lime-mandarine sauce.

Honey-cinnamon marinated quail, crispy fried,
with fermented vegetables & crispy fried
sticky rice.

Caramelized spareribs in fish sauce and black
pepper. Served with black tea-marinated eggs,
pickled cabbage, herbs & rice.

Chocolate ganache served on a base of praline
with condensed milk ice cream & granita
made from Vietnamese coffee.

Per person

645

Wine pairing - 4 glasses

395

APERITIF

PRE DINNER

Cremant / Champagne
100 / 125

Dong Khoi

Beefeater 24, white temple tea infused Lillet
Blanc, lime juice, lime leaves & Three Cents tonic.
115

Anhs Passion

Havana Club Especial, passion puree,
maple syrup, bitters. Topped with
Three cents mandarin/bergamot.
125

Tiger Manhattan

Four Roses Small Batch Bourbon, Antica Formula
Vermouth, Cherry Heering & orange bitters.
130

Tigerbeer

45 / 70

Snorri Islenskt öl

65

Lagunitas Ale

60

Alhambra Reserva Roja

60

COFFEE & TEA

Ca phe sua

Traditional, Vietnamese coffee with
sweet condensed milk.
45 / 65 (with rum)

Ca phe sua da

Iced coffee with traditional Vietnamese coffee
& sweet condensed milk.
50

50

Coffee & tea

40

DESSERT

Chocolate ganache

served on a base of praline with
condensed milk ice cream & granita
made from Vietnamese coffee.
85

85

Caramelized banana

with rum & roasted peanuts.
Served with coconut ice cream.
85

85

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WINE SELECTION

BUBBLES BY THE GLASS

100 – 125

WHITE WINE BY THE GLASS

85 – 100 – 125

ROSÉ WINE BY THE GLASS

90

RED WINE BY THE GLASS

85 – 100 – 125

DESSERT WINE BY THE GLASS

90

CHAMPAGNE

NV André Clouet, Brut Grande Réserve
/ 685 /

2009 Moët & Chandon, Grand Vintage
/ 975 /

2008 Moët & Chandon, Grand Vintage Rosé
/ 1175 /

2005 Moët & Chandon, Dom Pérignon
/ 1950 /

NV Krug, Grand Cuvée
/ 2250 /

NV Jacques Selosse Substance
Blanc de Blancs, Grand Cru
/ 2800 /

2006 Cristal, Louis Roederer
/ 3000 /

WHITE

ITALY

2017 SP68 Bianco, Arianna Occhipinti, Sicily / 450 /

SPAIN

2017 Albarino do Ferreiro, Gerardo Mendez, Galicia / 425 /

GERMANY

2017 Riesling 'D' Pure Trocken, Brüder Dr. Becker, Rheinhessen / 485 /

2016 Riesling 'Reinschiefer' Weingut Schätzel, Rheinhessen / 485 /

2016 Scheurebe 'Mandelring' Müller Catoir, Pfalz/Hardt / 595 /

2015 Riesling 'Falkenberg' Trocken GG, Brüder Dr. Becker, Rheinhessen / 725 /

AUSTRIA

2017 Grüner Veltliner 'Steinsetz', Schloss Gobelsburg, Kamptal / 450 /

2017 Grüner Veltliner Federspiel 'Rotes Tor', Weingut Franz Hirtzberger, Wachau / 650 /

NEW WORLD

2014 Chardonnay 'Nelson' Byron Estate Santa Barbara County, USA / 525 /

2016 Pearl Morisette Cuvée Métis, Niagara, Ontario, Canada / 550 /

2015 Chardonnay Freemark Abbey, Napa Valley, USA / 625 /

2016 Greywacke Wild Sauvignon Blanc, Marlborough, New Zealand / 700 /

FRANCE

JURA

2014 Les Sarres Savagnin, Rijckaert, Côtes du Jura / 425 /

2016 Chardonnay, Frédéric Cossard / 625 /

LOIRE

2017 Pouilly Fumé, Vieilles Vignes, Domaine Régis Minet / 485 /

2015 Pouilly Fumé, Pierre Précieuse, Alexandre Bain / 550 /

2017 Sancerre, Guy Saget / 525 /

2013 Sancerre, Akmèniné, Sébastien Riffault / 575 /

2014 Savennières, Le Bel Ouvrage, Domaine Damien Laureau / 685 /

2015 Savennières, La Petite Roche "pirate wine", Domaine Damien Laureau / 600 /

2009 Saumur, 'Breze', Clos Rougeard / 985 /

ALSACE

2013 Gewurztraminer Rserve, Domaine Albert Boxler / 450 /

2014 Riesling, Grafenreben, Marc Tempé / 585 /

2009 Pinot Gris 'Clos Saint Urbain' Zind Humbrecht / 985 /

BOURGOGNE

2016 Chablis Premier Cru, Forêts Domaine Louis Michel & Fils / 575 /

2016 Bourgogne Aligoté, Domaine Antoine Lienhardt / 585 /

2014 Puligny Montrachet "Les Enseignières" Domaine Henri Prudhon & Fils, Côte du Beaune / 885 /

RED**ITALY**

2017 Montesecondo IGT
Silvio Messana, Toscana / 350 /

2015 Montepulciano d'Abruzzo, Tenute
Maciarelli, Abruzzo / 375 /

2017 SP 68, Arianna Occhipinti, Sicily / 450 /

2013 Chianti Classico, Fattorie Isola e Olena,
Toscana / 525 /

2013 Barolo, Giacomo Grimaldi,
Piemonte / 785 /

GERMANY

2017 Spätburgunder Pure,
Brüder Dr. Becker, Rheinhessen / 425 /

SPAIN

2015 Priorat Garntxes en Amphores de Nin
Nin-Ortiz, Priorato / 585 /

2012 Flor de Pingus, Peter Sisseck, Ribera
del Duero / 1250 /

2013 Alión Bodegas Vega Sicilia, Ribera Del
Duero / 1120 /

NEW WORLD

2016 Flama Roja,
Bichi Wines, Tecate, Mexico / 525 /

2016 Pinot Noir, Village of Tiers, Lucy
Margaux Vineyards,
Adelaide, Australia / 600 /

2006 Genesis Syrah, Castagna Vineyards,
Beechworth, Australia / 785 /

FRANCE**JURA**

2016 Arbois Rouge Poulsard Vieilles Vignes
Bénédicte & Stéphan Tissot / 550 /

BOURGOGNE

2017 Beaujolais-Villages, Vieilles Vignes,
Lapalu / 435 /

2015 Mercurey 'La Framboisière',
Domaine Faiveley, Côte Chalonnaise / 550 /

2014 Cuvée Saint Urbain rouge, Domaine
Jean Fournier, Marsannay / 625 /

2007 Beaune Premier Cru 'Les Teurons'
Domaine Rossignol-Trapet, Côte de Nuits
/ 875 /

LOIRE

2016 Hanami, Domaine Bobinet / 485 /

2015 Bourgueil, Nuits d'Ivresse
Catherine & Pierre Breton / 485 /

NV Le Franc, Olivier Cousin, Anjou / 600 /

2009 Saumur Champigny 'Les Poyeaux',
Clos Rougeard / 1250 /

BORDEAUX

2011 Château La Cabanne, Pomerol / 625 /

SUD OUEST

NV Chrysalide de l'air,
Château Lestignac / 660 /

CÔTES DU RHÔNE

2016 Petit Jo, La Roche Buisnière / 485 /

2012 Châteauneuf du Pape, Vieilles Vignes,
Domaine de Villeneuve / 785 /

ROSÉ

FRANCE

2017 Bandol Rosé, Chateau Canadel,
Provence / 375 /

2016 8.86 Rosé, Ad Vinum, Rhône / 490 /

DESSERT WINE

FRANCE

NV Si Doux, Domaine Christian Binner,
Alsace / 600 /