

AFSTEMT VINMENU

3 GLAS 295

I FORHOLD TIL ALLERGENER

SPØRG VENLIGST PERSONALET



RESTAURANT LÊLÊ

A LA CARTE

Ceviche af kingfish
med sesam-sojasauce, ingefær, rødløg,
chili & puffedede, grønne stickyrice
1 2 5

Braiseret blæksprutte
med porrer, sojasauce, citron
& tapiokachips med blæksprutteblæk
1 2 5

Sprøde forårsruller med krabbe & frilandsgris.
Hertil salatblade, friske urter & fiskesauce
1 1 0

Tangsalat af dansk tang med vandmelon,
agurk, icebergsalat, koriander, forårsløg
& sesam-soyasauce
9 0

Grøn papayasalat med lufttørret oksekød og
lime-mandarinsauce
9 5

Tatar af oksefilet med røget spæk, vagtelæg,
krydderurtesalat & sprøde glasnudelchips
1 2 5

Rul-selv friske forårsruller med charsi-
svinemørbrad, ananas, agurk, salat, radiser,
forårsløg, krydderurter & hoisinsauce
1 6 5

Andesalat med grønkål, sprød salat, grøn
aubergine, pære, five-spice-græskar & urter
1 6 0

Lam i ingefær, galangarod, gurkemeje,
citrongræs, grøn chili & karry med ris
1 8 5

Dampet torsk & soyamarineret torsk med
galanga-kokosmælksauce & grøntsager
1 7 0

Mild, vegetarisk karry med grøntsager,
kokosmælk, friske urter & ris
1 7 0

TILBEHØR & GRØNT

Jasminris 3 0

Crispy rice med kokosmælk 4 0

Lynstegte palmekål og pak choi
med hvide bønner & shiitakesvampe 6 5

3 ØSTERS 75

Med sauce af fiskesauce, ingefær & lime

SHARING-MENU

Skal bestilles af alle ved bordet
3 serveringer

Braiseret blæksprutte
med porrer, sojasauce, citron & sesamchips

Ceviche af kingfish med sesam-
sojasauce, ingefær, rødløg, chili & puffedede,
grønne stickyrice

Grøn papayasalat med lufttørret oksekød og
lime-mandarinsauce

Lam i ingefær, galangarod, gurkemeje,
citrongræs, grøn chili & karry med ris

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

per person
3 8 5

Afstemt vinmenu – 3 glas
2 9 5

DESSERTER

Frugtsalat

i kokosmælk & kokos-is på kakaocrumble

8 5

Chokoladeganache

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

8 5

DRIKKEVARER

ET GLAS BOBLER

Cremant/Champagne

1 0 0 / 1 2 5

DONG KHOI

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

1 1 5

ANH'S PASSION

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

1 2 5

TIGER MANHATTAN

Four Roses Small Batch Bourbon, Antica
Formula Vermouth, Cherry Heering &
appelsinbitter

1 3 0

LIME & MYNTELEMONADE

5 5

PASSIONSLEMONADE

5 5

For øludvalg, spørg venligst din tjener.

KAFFE & TE

VIETNESISK KAFFE

Cafe sua

Klassisk vietnamesisk kaffe
med sød, kondenseret mælk

4 5 / med rom 6 5

Cafe sua da

Iskaffe brygget på klassisk, vietnamesisk
maner med sød, kondenseret mælk

5 0

KAFFE / TE

4 0

SINCE 2003

WINE PAIRING
3 GLASSES 295



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ALLERGEN INFO
PLEASE ASK OUR STAFF

RESTAURANT
LÊ LÊ

A LA CARTE

Kingfish ceviche dressed in soy sauce & sesame seeds, with ginger, red onions, chili & puffed, green sticky rice
1 2 5

Braised octopus served with leeks, soy sauce, lemon & tapioca chips with squid ink
1 2 5

Crispy rolls with crab meat & free-range pork. Served with lettuce leaves, fresh herbs & fish sauce
1 1 0

Danish seaweed salad with watermelon, cucumber, iceberg lettuce, coriander, spring onion & sesame-soy sauce
9 0

Green papaya salad with air-dried beef & lime-mandarine sauce
9 0

Tartare of beef with smoked lard, quail egg, fresh herb salad & glass noodle chips
1 2 5

Roll-at-the-table fresh rolls with char-siu tenderloin of pork, pineapple, vegetables, herbs & hoisin sauce
1 6 5

Duck salad with kale, crispy lettuce, green eggplant, pear, five-spice pumpkin & herbs.
1 6 0

Lamb in ginger, galangal, turmeric, lemongrass, green chili & curry with rice
1 8 5

Steamed cod & soy marinated cod. Served with galangal & coconut sauce & vegetables
1 7 0

Mild vegetarian curry with vegetables, coconut milk, fresh herbs & rice
1 7 0

SIDE ORDERS

Jasmine rice 3 0

Crispy rice with coconut milk 4 0

Stir-fried dinosaur kale and pak choi with beans & mushrooms 6 5

3 OYSTERS 75

With ginger-lime-fish sauce

SHARING MENU

Must be ordered for the whole table
3 servings

Braised octopus served with leeks, soy sauce, lemon & sesame seed chips

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

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

Lamb in ginger, galangal, turmeric, lemongrass, green chili & curry with rice

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

per person
3 8 5

Wine pairing – 3 glasses
2 9 5

DESSERTS

Fruit salad

in coconut milk and coconut ice cream on a base of cocoa crumble

8 5

Chokolate ganache

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

8 5

BEVERAGES

A GLASS OF BUBBLES

Cremant/Champagne
1 0 0 / 1 2 5

DONG KHOI

Beefeater 24, white temple tea infused Lillet blanc, lime juice, lime leaves & Three Cents tonic.
1 1 5

ANH'S PASSION

Havana Club Especial, passion puree, maple syrup, bitters – topped with Three Cents mandarin/ bergamot
1 2 5

TIGER MANHATTAN

Four Roses Small Batch Bourbon, Antica Formula Vermouth, Cherry Heering & orange bitters
1 3 0

LIME & MINT LEMONADE

5 5

PASSION LEMONADE

5 5

For beer selection please ask your waiter.

COFFEE & TEA

VIETNAMESE COFFEE

CAFE SUA

Traditional, Vietnamese coffee with sweet condensed milk
4 5 / with rum 6 5

CAFE SUA DA

Iced coffee with traditional Vietnamese coffee & sweet condensed milk
5 0

COFFEE / TEA

4 0

SINCE 2003



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RESTAURANT
LÊLÊ

WINE SELECTION

BUBBLES BY THE GLASS

100 – 125

WHITE WINE BY THE GLASS

85 – 100 – 125

ROSÉ WINE BY THE GLASS

85

RED WINE BY THE GLASS

85 – 100 – 125

DESSERT WINE BY THE GLASS

90

CHAMPAGNE

NV André Clouet, Brut Grande Réserve
/ 685 /

NV Alfred Gratien, Brut Classique
/ 695 /

2008 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

2016 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 / 450 /

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

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

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

AUSTRIA

2016 Grüner Veltliner 'Steinsetz', Schloss Gobelsburg, Kamptal / 450 /

2016 Grüner Veltliner Federspiel 'Rotes Tor', Weingut Franz Hirtzberger, Wachau / 650 /

NEW WORLD

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

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

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

2013 Sauvignon Blanc Te Koko Cloudy Bay, Marlborough, N.Z. / 750 /

FRANCE

JURA

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

2016 Chardonnay, Frédéric Cossard / 625 /

LOIRE

2016 Pouilly Fumé, Le Désert, Domaine Régis Minet / 450 /

2015 Pouilly Fumé, Pierre Précieuse, Alexandre Bain / 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 / 685 /

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

2014 Chablis Premier Cru, Forêts Domaine Louis Michel & Fils / 525 /

2016 Bourgogne Aligoté, Domaine Antoine Lienhardt / 585 /

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

RED**ITALY**

2015 Montepulciano d'Abruzzo, Tenute
Maciarelli, Abruzzo / 350 /

2016 Montesecondo IGT
Silvio Messana, Toscana / 375 /

2017 SP 68, Arianna Occhipinti, Sicily / 450 /

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

2013 Barolo, Giacomo Grimaldi,
Piemonte / 785 /

GERMANY

2016 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 / 1.120 /

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
Benedicte & Stéphan Tissot / 550 /

BOURGOGNE

2016 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

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

NV Le Franc, Olivier Cousin, Anjou / 545 /

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

2015 Brezémé, Domaine Eric Texier / 485 /

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

ROSÉ

FRANCE

2016 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 /