

DK

RESTAURANT  
LÊLÊI FORHOLD TIL ALLERGENER  
SPØRG VENLIGST TJENEREN

## A LA CARTE

## FORRETTER

Ceviche af laks med sesam-sojasauce, ingefær, rødløg, chili & puffed grønne sticky rice.

120

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

115

2 baos med oksekød i Pho krydderier, urter, syltede grønsager & hoisin sauce.

115

Vandmelonsalat med koldtvandsrejer, gulerod, skalotteløg, rød perilla, cashew nødder & sesam.

95

## HOVEDRETTER

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

185

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

195

Svineskank & svinekæber af frilandsgris i ingefær-teriyaki sauce & dampede pak choi.

195

## TILBEHØR

Sort/hvid ris, kogt i kyllingefond.

35

## SOMMERMENU

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

Svineskank & svinekæber af frilandsgris i ingefær-teriyaki sauce & dampede pak choi.

Rabarber og jordbær med kokosis & marengs.

295

## DESSERT

Chokoladeganache

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

85

Rabarber & jordbær

med kokosis & marengs.

85

## 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 &amp; 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

SINCE 2003

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UK



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ALLERGEN INFO  
PLEASE ASK OUR STAFF

## A LA CARTE

### STARTERS

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

120

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

115

2 baos with beef on Pho spices, herbs, pickled vegetables & hoisin sauce.

115

Watermelon salad with cold water shrimps, carrot, shallots, red perilla, cashew nuts & sesame.

95

### MAIN COURSES

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

185

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

195

Shank & cheeks of free-range pork with a ginger-teriyaki sauce & steamed pak choi.

195

### SIDE ORDERS

Black/white rice, cooked in chicken stock.

35

## SUMMER MENU

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

Shank & cheeks of free-range pork with a ginger-teriyaki sauce & steamed pak choi.

Rhubarb and strawberry with coconut ice cream & meringue.

295

## DESSERT

Chocolate ganache

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

85

Rhubarb and strawberry

with coconut ice cream & meringue.

85

## 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

Coffee & tea

40

SINCE 2003

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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

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### 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 R serve,  
Domaine Albert Boxler / 450 /

2014 Riesling, Grafenreben,  
Marc Temp  / 585 /

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

### BOURGOGNE

2016 Chablis Premier Cru, For ts  
Domaine Louis Michel & Fils / 575 /

2016 Bourgogne Aligot , Domaine Antoine  
Lienhardt / 585 /

2014 Puligny Montrachet "Les Enseign eres"  
Domaine Henri Prudhon & Fils, C te 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**

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**FRANCE**

2017 Bandol Rosé, Chateau Canadel,  
Provence / 375 /

2016 8.86 Rosé, Ad Vinum, Rhône / 490 /

**DESSERT WINE**

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**FRANCE**

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