

Orchidée

CAFÉ-RESTAURANT

SPECIALTIES: BÚN, PHO & FONDUE

À LA CARTE

Kitchen open continuously

Takeaway available

www.restaurantorchidee.ch

Book your table on the website

11H30 - 22H

021 312 86 26

Soup (Potage)

- 1 **HOT & SOUR TOFU SOUP** ♡ 8.-

Salads

- 136 **LEMONGRASS BEEF SALAD** 18.-
139 **GREEN PAPAYA SALAD** ♡ 14.-
141 **GREEN PAPAYA SALAD WITH PRAWNS** 17.-

Dumplings

(homemade, 4 pcs)

- 14 **PAN-FRIED CANTONESE DUMPLINGS** 10.-
(pork filling)
15 **FRIED DUMPLINGS** 8.-
(pork & prawn filling)
18 **STEAMED CANTONESE DUMPLINGS** 10.-
(pork filling)

Starters

- 23 **ORCHIDÉE PLATTER** 27.-
(2 nems, 2 fried dumplings, 2 prawn fritters, 2 chicken satay skewers, green papaya salad)
10 **NEMS** 🍷 8.-
(2 pcs, pork)
12 **SPRING ROLL** ♡ 4.-
(1 pcs)
407 **PRAWN FRITTERS** 10.-
(3 pcs)
25 **CHICKEN SATAY SKEWERS** 8.-
(3 pcs, peanut sauce)

Mekong Delights

Vietnamese

- 5 **SUMMER ROLL** 🍷 6.-
(fresh, 1 pc — roast pork, prawns, rice vermicelli & crunchy veg)
48 **BANH CUON** 🍷 9.-
(1 pc — steamed rice roll with meat filling)
44 **BANH XEO** 🍷 16.-
(turmeric crêpe with prawns & meats)

Soups Vietnamese

Our homemade broths are prepared with patience and love.

- 6 **PHO** 🍷 22.-
(Tonkin-style beef soup, rice noodles)
7 **HU TIEU** 🍷 22.-
(BBQ/roasted pork & prawn soup, rice noodles)
8 **BUN BO HUE** 🍷 22.-
(spicy beef soup, rice noodles)
70 **HU TIEU CHAY** ♡ 🍷 22.-
(vegetable broth with vegetables & tofu, rice noodles)

Bun

Rice vermicelli salad served with nems or spring rolls, with our homemade nuoc mam sauce.

- 223 **HEO QUAY** 🍷 22.-
(roast pork)
227 **THIT NUONG** 🍷 22.-
(grilled pork)
224 **LA LOT** 🍷 22.-
(beef patties wrapped in la lot leaves)
221 **BO XAO** 🍷 22.-
(lemongrass beef)
222 **TOM XAO** 🍷 22.-
(lemongrass prawns)
228 **CHAO TOM** 🍷 22.-
(prawn & pork paste wrapped around sugarcane)
226 **TOFU** ♡ 🍷 21.-
(tofu + spring rolls; vegetarian if served with soy sauce)

Noodles

- 106 **NOODLES WITH PRAWNS** 22.-
108 **NOUILLES AU POULET** 22.-
109 **VEGETABLE NOODLES** ♡ 20.-
117 **PAD THAI** (with prawns & tofu) ♡ 🍷 24.-

♡ Vegetarian 🍷 Gluten-free

Origins of our meats: pork (Switzerland), beef (Switzerland), shrimp (Vietnam), duck (Netherlands), chicken (Switzerland/Netherlands), fish (Norway/Estonia). Prices are inclusive of VAT.

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Menu

- 203 **PEKING DUCK** 29.-
(roast duck, pancakes, julienned leek & cucumber)
- 204 **ORCHIDÉE MENU** 34.-
Hot & sour tofu soup (tofu, vermicelli & mushrooms)
Spring roll 🌿

* Your choice: one specialty or one pot curry

* Our Specialties

- Served with fragrant rice
- 119 **MINCED CHICKEN WITH THAI BASIL** 23.-
- 100 **CRISPY CARAMELISED BEEF** 25.-
- 118 **MINCED BEEF WITH THAI BASIL** 25.-
- 72 **ROAST DUCK** 25.-
(Boneless)
- 89 **THIT KHO** 23.-
(melt-in-the-mouth pork belly)
- 32 **GARLIC PRAWNS** 24.-

* Pot Curry

- Served with fragrant rice
- 67 **CHICKEN GREEN CURRY** 23.-
- 37 **PRAWNS RED CURRY** 24.-
- 41 **TOFU GREEN CURRY** 21.-
(served with vegetables)

Rice & Vegetables

- 120 **FRAGRANT RICE** 3.-
- 126 **CANTONESE RICE (VEGETARIAN)** 🌿 4.-
- 49 **MIXED VEGETABLES** 🌿 14.-

Charbonnade

Min. 2 people, terrace

- 207 **CHARBONNADE** 38.-
(250 g meat: beef & pork marinated with lemongrass, garden vegetables & aromatic herbs, vermicelli & rice paper)

Fondue

Served in the broth of your choice: Chinese (mild and aromatic) or Thai (spicier, with lemongrass). Half-and-half available.

Min. 2 people

- 206 **CHINOISE** 38.-
(250 g meat: beef, pork, chicken; vegetables, mushrooms & vermicelli)
- 206 **PÉCHEUR** 38.-
(250 g fish & prawns: tropical sole, salmon, prawns; vegetables, mushrooms & vermicelli)

Mon nuong

(rice paper wraps, aromatic herbs, vermicelli & salad)

- 236 **CHAO TOM** 28.-
(prawn paste wrapped around sugarcane)
- 232 **TOM NUONG** 28.-
(grilled jumbo prawns)
- 233 **HEO QUAY** 28.-
(roast pork belly)
- 234 **LA LOT** 28.-
(beef patties wrapped in lá lôl leaves)
- 231 **MIX MON NUONG** 32.-
(chào tôm + grilled jumbo prawns + lá lôl)

🌿 Végétarien

Provenances de nos viandes : porc (Suisse), boeuf (Suisse), crevette (Vietnam), canard (Pays-Bas), Poulet (Suisse/Pays-Bas), poissons (Norvège/Estonie)
Prix y compris TVA

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75cl Red wines

NEZ NOIR 49.-

(Merlot, Gamaret, Syrah — 2023, AOC, Domaine Rouvinez, Sierre)

NOX 42.-

(Gamaret, Merlot & Pinot Noir — 2022, Bétrisey & Albrecht, Sion)

MALBEC FORTANT 39.-

(Malbec — 2022, Maison Fortant, France)

BERTRAND DE MESTRAL 39.-

(Pinot Noir — 2023, St-Saphorin sur Morges)

LES MEYSONNIERS 59.-

(Syrah blend — 2014, La Réserve de Sociando Mallet, France, Bordeaux)

75cl Rosé wine

L'OEIL DE PERDRIX 45.-

(2023, AOC, Cave du Château d'Auvernier)

75cl White wines

L'ORCHIDÉE 30.-

(Chasselas — 2022, AOC, Bursinel)

AIGLE LES MURAILLES 45.-

(2022, AOC, Henri Badoux, Aigle)

Vins ouverts

BLANC

	1dl	2dl	3dl	5dl
Chasselas, 2022, AOC, Bursinel	4.50	9.-	12.50	
ROUGE				
Vigne rouge , Dôle rouge 2022, Vins Jules Gex	5.50	11.-	16.50	
Nox , Gamaret, Merlot et Pinot Noir 2022, Bétrisey et Albrecht	6.-	12.-	18.-	30.-
Nez noir , Merlot, Gamaret, Syrah 2022, Domaine Rouvinez	8.-	16.-	24.-	
Bertrand de mestral , Pinot Noir 2023, St-Saphorin sur Morges	8.-	12.-	18.-	30.-
ROSÉ				
Goron , Valais	4.50	9.-	12.50	22.50

ROUGE

ROSÉ

50cl “Désirées” Red

HUMAGNE ROUGE 33.-

(2022, AOC, Maison Gilliard, Sion)

SYRAH 33.-

(2022, AOC, Maison Gilliard, Sion)

NEZ NOIR 37.-

(2023, AOC, Domaine Rouvinez, Sierre)

VIGNE ROUGE 25.-

(Dôle rouge — 2022, AOC, Les Vins Jules Gex, Givisiez)

LES HOSPITALIÈRES 25.-

(Pinot noir — 2022, AOC, Les Vins Jules Gex, Givisiez)

50cl “Désirées” Rosé

DÔLE BLANCHE 25.-

(2022, AOC, Les Fils de Charles Favre, Sion)

L'OEIL DE PERDRIX 25.-

(2022, AOC, Maison Gilliard, Sion)

50cl “Désirées” White

CREUX DU LOUP 25.-

(Yvorne — 2022, AOC, Les Vins Jules Gex, Givisiez)

L'ORCHIDÉE 21.-

(Chasselas — 2022, AOC, Bursinel)

Cocktail of the month

JASMINE MILK PUNCH 12.-



Jasmine Milk Punch (Mòli Nǎi Yǐn) is a floral, refreshing drink from East Asia (notably China and Taiwan). It emerged in the 2010s as a cocktail twist on traditional milk tea. The blend of jasmine tea and milk gives a smooth, silky texture—perfect with spicy Asian cuisine or as a sweet treat.

*Available with coconut milk or cow's milk.

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Draft beer pression

1	FELDSCHLOSSEN	2dl	3dl	5dl
	blonde	4.50	5.50	7.10
	Peach soju add-on (4cl)		5.-	

Bottled beers

IPA	8.50
Nébuleuse, 33 cl	
BLANCHE	8.50
Nébuleuse, 33 cl	
TSING TAO	6.50
Chinese beer, 35 cl, 4.5% vol	
SINGHA	6.50
Thai beer, 35 cl, 6% vol	
DIVERSION	7.50
Nébuleuse, 33cl, non-alcoholic	
FELDSCHLOSSEN	5.50
33cl, non-alcoholic	
HEINEKEN	6.-
33cl, 5% vol	

Mineral & soft drinks

HENNEZ (BLUE/GREEN)	5.20
PERRIER (33CL) / SAN BITTER (10CL)	4.70
ALPINESS	4.70
(20cl — tonic water)	
SINALCO (33CL) / RIVELLA RED/BLUE (30CL)	4.70
COCA COLA, ZÉRO 33CL	4.70
FUZE TEA (PEACH)	4.70
OISHI (HONEY LEMON)	4.70

Fountain drinks

	2dl	3dl	5dl
ICED TEA (LEMON)	3.40	3.70	5.10
COKE (FOUNTAIN)	3.40	3.70	5.10
SPRITE (FOUNTAIN)	3.40	3.70	5.10
SPARKLING WATER (LAUSANNE)	2.90	3.40	4.10
COLD MILK	2.90	3.40	4.10

Fruit juices

PEACH	4.70
PINEAPPLE	4.70
PEAR	4.70
APRICOT	4.70
ORANGE	4.70
APPLE	4.70
(Ramseier)	

Hot drinks

EXPRESSO, CAFÉ, RISTRETTO	3.10
DECAF CAFÉ, ESPRESSO, RISTRETTO	3.10
CAPUCCINO, RENVERSÉ	3.40
MACHIATTO	3.40
TEA	3.10
(Ramseier)	
TEAPOT	6.50
(jasmine or green tea)	



Hot/Cold Sake

15.-

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Suggestions

- 153 **MANGO STICKY RICE** 12.-
A delicious combination that evokes the exotic flavours of Southeast Asia. This Thai dessert pairs ripe mango with soft sticky rice in sweet coconut milk, topped with toasted sesame or crunchy mung beans.
- 160 **CHÉ ĐẬU TRÁNG** 8.-
A comforting Vietnamese dessert made with tender white beans, sticky rice and creamy coconut milk—sweet, fragrant and indulgent.
- 164 **CHÈ CHUỐI, BANANE** 8.-
A comforting Vietnamese dessert: bananas gently simmered in creamy coconut milk—fragrant, sweet and soothing.

Artisanal ice cream

- 201 **1 SCOOP** 4.50
matcha, coffee, vanilla, chocolate, pistachio, stracciatella, tiramisu, salted caramel, panna cotta

Fritters (Beignets)

- 149 **BANANA FRITTERS** 8.-
- 151 **APPLE FRITTERS** 8.-
- 152 **VANILLA ICE-CREAM FRITTER** 11.-

Artisanal sorbet

- 201 **1 SCOOP** 4.50
lemon, coconut, mango, Valais apricot, strawberry, kalamansi