




mian fan
ASIAN FUSION *Food*

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MIAN FAN MONTPARNASSE



MIAN_FAN_OFFICIEL



LE PLAT DU JOUR

MONDAY /// CHINA / *Caramel pork*

MARDI /// JAPAN / *Gyudon*

MERCREDI /// KOREA / *Bibimbap with shrimps*

JEUDI /// VIETNAM / *Duck Bo Bun*

VENDREDI /// THAILAND / *Thai Salmon*

15€

DIMSUM FACTORY

DIM SUM - 8€ 5 PIÈCES OF THE SAME FRAGRANCE

All our Dim Sum are made on site by our chef.

CHIKEN DIM SUM

Shrimp, chicken.

DIM SUM LACKÉ

Lacquered pork, shiitake mushroom, carrot.

BEEF DIM SUM

Beef and chopped shrimp, cilantro, Sichuan pepper.

LE DIM SUM SANTÉ 🥬

With 4 vegetables.

COMME À PEKIN

Beijing pork dumpling.

BAHN BAD DE MADAME LI

Steam bun with pork & vegetables.

DUCK DIM SUM

Roasted Duck by us, hoisin sauce, shiitake mushroom.

STARTERS

EDAMAME - 5€ 🥬

Fresh soybeans beans.

LONG XIA JIAO - 8€

Fried homemade shrimp ravioli.

CHUN JUAN - 7€

Chicken and vegetable spring roll.

NEMS LÉGUMES VEGAN - 7€ 🥬

Homemade vegetable spring rolls served with salad and fresh mint.

SOM TAM - 9€

Green papaya salad with shrimp.

YAM NEUS NAM TOK - 9,80€ 🌶️

Thai Salade beef & lemongrass.

GYOZA - 8€

Grilled ravioli with vegetables and chicken.

TAKO SENSAI - 10€ 🌶️

Japanese Octopus salad.

SASHIMI DE SAUMON - 11€

Raw salmon strips, wasabi, soy sauce.

SALMON TARTARE - 12€

Salmon tartare and diced mango, olive oil and fresh mint.

TARTARE D'AVOCAT AU CRABE - 14€ 🌶️

Avocado & Crab tartare

LA RÔTISSOIRE



YAYA - 15€ - ONLY AT LUNCH

Roasted duck leg with honey, rice vermicelli, wilted spinach.

Les soupes du rôtissoire

SHA SAO SOUP - 15€

Soba noodle soup, pak choi cabbage, glazed and roasted Iberian pork tenderloin, tofu, miso.

DUCK'S SOUP - 16€

Udon noodle soup, pak choi cabbage, roasted lacquered duck breast, chili.

Les assiettes du rôtissoire

SHA SHAO - 22€

Iberian pork tenderloin glazed with honey and sesame, eggplant Hong Shao style on white rice.

DUCK'S - 24€

Peking duck breast, Chinese pancakes and condiments to roll like a burrito.

ALL OUR DISHES ARE HOMEMADE

Chef de cuisine Etienne Li

IN CASE OF ALLERGY, ASK THE STAFF.



MAIN COURSES



YUN TUN MIAN - 9,80€

Wheat noodle soup with homemade shrimp ravioli and Shanghai cabbage.

BO BUON / BOEUF / POULET / VEGAN 9,80€

Rice vermicelli, fresh soy salad, lemongrass marinated fried onion beef or chicken or vegan, accompanied by «house» spring rolls.

ZHA JIANG MIAN - 10,50€

Thick wheat noodle soup, thinly sliced chicken, slightly spicy, soy and fresh cucumber, accompanied by a separate broth.

SPICY PAI FAN - 11€

Our crispy chicken marinated for 24 hours in Sishuan pepper, fragrant rice sautéed with eggs and chives.

JIPAI MIAN - 12€

Japanese wheat noodles, small broth, tomatoes, onions accompanied by crispy chicken.

LE TARTARE THAI - 14€

Spicy beef tartare, cooked Thai style, small bowl of rice.

XIA FAÇON MIAN FAN - 14€

Salt and pepper shrimps and variation of spicy vegetables, small bowl of rice.

LE BIBIMBAP - 16€

Mix of rice, meat, sautéed vegetables and an egg, all seasoned with chili pepper served in a hot cast iron bowl.

WOKS



MI ZHI MIAN FAN - 11€

Wheat noodles or rice, seasonal vegetables, honey and sesame, served with strips chicken breast.



WOKS (SUITE)

SHU CAI CHAO MIAN - 9,60€

Noodles with seasonal vegetables and mushrooms.

JI PAI FAN - 9,80€

Flavored rice sautéed with eggs and chives, accompanied by crispy chicken.

DOUBLE WOK - 11€

Beef with onions and leeks served on Wheat noodles or rice, seasonal vegetables.

VEGGIE WOK - 11€

Soja, champignon shitaké, mini maïs, carottes, chou de Shanghai, champignons noirs, brocoli et coriande.

UDONGUO MIAN - 12€

Rice pate or "large" Japanese noodles with seasonal vegetables, beef and shrimp.

HAI XIAN FAN - 12.50€

Riz parfumé sauté aux oeufs et à la ciboulette avec des crevettes, des calamars et des St-Jacques.

DESSERTS

COUPELLE DE LITCHIS - 5€

CHESSECAKE - 6€

SOFT CHOCOLATE CAKE - 6€

LIMON PIE - 6€

FRESH EXOTIC FRUIT SALAD - 6€

RED FRUIT & APPLE CRUMBLE - 6€

COFFEE AND ITS  COOKIE - 6€

MATCHA NANA - 8€

FRESH MANGO - 9€