



HOME

We make our food with love, and we care about our environment. The chickens we use, have had a great life at Holte Gaard in Telemark, the pigs has been taken good care of by Heinrich Jung and Stølsvidda. We use organic eggs, flour , sugar, nuts, seeds. we ferment, we pound our currypastes, we cook them for hours, and we love what we re doing. All our take away containers are made of sugercane and PLA, and are all organic.

Allergener: H=Hvete(gluten), SK=Skalldyr, E=Egg, F=Fisk, P=Peanøtter, SO=Soya, ML = Melk(laktose), NK=Kasjunøtter, NM=Macadamiannøtter, SEL=Selleri, SE=Sennep, SES=Sesamfrø, SU=Sulfitt, L=Lupin, BL=Bløtdyr, M=Mandler

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Dagens meny

(spise inne)

Meny 3 retter 295,-

Meny 3 retter med 2 glass vin 495,-

Se tavle for dagens meny, eller spør meg 😊

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SNACKS

	IN / OUT
Rekechips med nahm prik plah (SK, F) <i>Prawn crackers with nahm prik plah (SH, F)</i>	35 / 32
Sterke potetchips (-) <i>Spicy potato chips (-)</i>	35 / 32
Peanøtt blanding med limeblader og chili (P) <i>Peanut mix with lime leaves and chili (P)</i>	35 / 32

SMÅRETTER / HAWKERBITS

Vårrull med oksekjøtt, grønnsaker og glassnudler - søt chilisaus (SO,H) <i>Springroll filled with beef, vegetables and ricevermecelli. Sweet chilisauce (SO,WH)</i>	83 / 75
2 stk - Kyllingsatay med peanøttsaus og agurkrelish (P,F) <i>2 pcs - Chicken satay with peanut sauce and cucumber relish (P,F)</i>	98 / 85
2 stk - Spareribs med syltet chili og sterk chilisaus (SES, SO, H) <i>2 pcs - Spareribs with pickled chili and hot chili sauce (SES, SO, WH)</i>	98 / 85
6 x Chaa pluu blad med reker og søt/salt galangalsaus (P,SK,F,SU) <i>6 x Chaa pluu leaf with shrimp and galangal sauce (P,SH,F,SU)</i>	143 / 125

SALAT / SALADS

Papayasalat med reker (P,SK,F,SU)) <i>Papaya salad with shrimps (P,SH,F,SU)</i>	133 / 125
Biffsalat med grillet entrecote (F,SU)) <i>Beef salad, with grilled entrecote (F,SU)</i>	158 / 145
Vannmelonsalat med sprøstekt ribbe, kokos, lime og hoisin (F,SU,H) <i>Watermelon salad with crispy pork, coconut, lime and hoisin (F,SU,WH)</i>	133 / 125

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STIR FRY

IN / OUT

Phad Thai, stekte risnudler med egg, peanøtter, bønnespirer og vårløk(P, F, E)	
<i>Pad Thai, Fried ricenoodles with egg peanuts, beansprouts and scallions(P,F,E)</i>	
Grillet kylling/ Grilled chicken	213 / 195
Reker/ shrimps	213 / 195
Khao pad, stekt ris med egg, currypulver, løk, hvitløk og chili(E,F,SO,H)	
<i>Khao pad, fried rice with egg, currypowder, garlic and chili(E,F,SO,WH)</i>	
Grillet kylling/ Grilled chicken	213 / 195
Reker/ shrimps	213 / 195
Pad kapraw, stekt kjøttdeig med grønn bønner holy basil, stekt egg og ris (SO, H, E)	
<i>Pad kapraw, fried minced meat with green beans holy basil, fried egg and rice (SO, WH, E)</i>	
	195 / 180
Langtidsbraisert svinenakke med grønnsaker, krydderglace(SO, H, SES)	213 / 195
<i>Braised pork with vegetables, jus, and pickled young papaya(SO, WH, SES)</i>	

SOUP AND CURRIES

Tom Kha gai, kylling og galangalsuppe med kokos, sopp og koriander (F,SU)	113 / 95
<i>Tom Kha gai, chicken and galangalsoup with coconut, mushrooms and cilantro</i>	
Rød curry med grønne bønner søt basilikum(F)	
<i>Red curry with green beans and sweet basil (F)</i>	
Grillet entrecote / <i>grilled ribeyefillet</i>	258 / 235
Grillet kylling / <i>grilled chicken</i>	223 / 195
Stekt kveite / <i>fried halibut</i>	258 / 235
Grønn curry med grønne bønner, Thai aubergine og basilikum (F)	
<i>Green curry with green beans, Thai eggplant and sweet basil (F)</i>	
Grillet entrecote / <i>grilled ribeyefillet</i>	258 / 235
Grillet kylling / <i>grilled chicken</i>	223 / 195
Stekt kveite / <i>fried halibut</i>	258 / 235
Massamancurry med braisert oksekjøtt, grønne bønner og søtpotet (F)	223 / 195
<i>Massamancurry with braised beef, green beans and sweet potatoe (F)</i>	

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VEGETAR/ VEGETARIAN**All can be made vegan**

	IN / OUT
Sprøstekt vårrull med grønnsaker og glassnudler, søt chilisaus (H,SO) <i>Crispy springroll with vegetables and ricevermecelli. Sweet chilisauc (WH,SO)</i>	83 / 75
Asiatisk gressløk kake med risemel, og soyadipp (SO,H- kun i dippen) <i>Asian chivecake with riceflour, and soy dip (Soy, WH)</i>	98 / 85
Grønnkål med hvitløk, sort pepper og østerssaus (SO,H,BL) <i>Kale with garlic, black pepper and oystersauce. Khanaa pad (SO,WH,M)</i>	55 / 53
Papayasalat med tomat og peanøtter (P,SU,SO)) <i>Papaya salad with tomato and peanuts (P,SU,SO)</i>	133 / 125
Rød curry med grønne bønner, erteaubergine, tofu og søt basilikum (SO) <i>Red curry with green beans, peaeggplant, tofu and sweet basil (SO)</i>	188 / 170
Phad Thai, stekte risnudler, egg, tofu, peanøtter, bønnespirer og vårløk (E,P,SO) <i>Pad Thai, fried ricenoodles with tofu, peanuts, beansprouts and scallions(E,P,SO)</i>	178 / 165
Khao pad, stekt ris med currypulver, egg, løk, hvitløk og grønne bønner (SO,H,E) <i>Khao pad, fried rice with currypowder, onion, garlic and green beans (SO,WH,E)</i>	178 / 165

EXTRAS

Jasminris <i>Jasmin rice</i>	30 / 28
Grønnkål med hvitløk, sort pepper og østerssaus (SO,H,BL) <i>Kale with garlic, black pepper and oystersauce. Khanaa pad (SO,WH,M)</i>	55 / 53

SØTT / SWEETS

Mangopudding med mangosaus (ML) <i>Mangopudding with mangosauce(ML)</i>	88 / 75
Kokospannacotta med pasjonsfrukt() <i>Coconut pannacotta with passionfruit</i>	88 / 75

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Soft Drinks

	IN / OUT
Coca Cola, Coca Cola zero, Fanta, Sprite 0,50l	39 / 36
Tøyen-Cola, Jallasprite 0,33l	39 / 36
Fentiman´s Gingerbeer, 0,275l	39 / 36
San Pellegrino, Arancita Rossa 0,33l	39 / 36
San Pellegrino 0,5l	39 / 36
Ringi apple juice 0,75l	39 / 36
Ringi apple juice 0,25l	99 / 88

Kaffe og Te / Coffee and Tea

Presskannekafe / French Press	30
Te / Tea	30

Beer & Cider

Singha, Thailand, bottle 0,33l (H/WH)	84
Bulmers Cider 0,568 l	98
Damm 00, non alcoholic, Spain, bottle 0,25l (H/WH)	39

Wine (SU)***Sparkling Wine***

Ca di Alte Prosecco	GL 95	495
Juvé y Camps, Cava Brut Nature 2014		585

Champagne

Jaquart brut experience	795
Billecart Salmon Blanc de Blancs Brut	1385

White wine

Richard Böcking, Rielsing Böcking	GL 120	595
Grans-Fassian, Riesling 2016		600
Chardonnay - Michelot, Bourgogne	GL 125	625
Joseph Faiveley Macon Villages 2015		680
André et Mireille Tissot, Patchwork Chardonnay 2016		820
Corinne et Jean-Pierre Grossot, Chablis Premier Cru Fourchaume 2014		920

Red wine

Shiraz - Barramundi Shiraz	GL 120	495
Domaine Aurlaud, Roncevie 2014		820
Jean Foillard, Morgon 2016		750
Jean Foillard, Morgon "Côte du Py" 2016		850
Ridge East Bench Zinfandel 2012		1050
Ridge Cabernet Sauvignon estate 2011		1350

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Plah familien består av følgende konsepter

Ahaan – Thai Street Food

Hegdehaugsveien 22

www.ahaan.no

Plah Restaurant – Progressive Thai

Hegdehaugsveien 22

www.plah.no

Plah Home – Cafe – Take Away – Catering

Briskebyveien 26

www.plahhome.no

Plah Privat – Kokkekurs – Private Dining

Briskebyveien 26

www.plah.no

Mr. Chow – Street Food – Vippa

Akershusstranda 25

www.vippa.no

For henvendelser

Send oss en mail på post@plah.no

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