

DIM SUM 点心

猪肉小笼包 | XIAO LONG BAO | €10

Raviolis vapeur pâte de blé, farce porc gingembre
Steamed wheat dough dumplings, pork ginger stuffing

鹅肝小笼包 | XIAO LONG BAO FOIE GRAS | €12

Raviolis vapeur pâte de blé, farce foie gras
Steamed wheat dough dumplings, foie gras stuffing

生煎包 | SHENG JIA BAO | €11

Raviolis poêlés, farce porc
Panfried pork and ginger dumplings

虾饺 | HAR GOW | €9

Raviolis de pâte de riz, farce scampis
Rice paste dumplings, prawns stuffing

烧卖 | SIU MAI | €9

Raviolis vapeur pâte aux œufs, farce porc scampis
Steamed egg paste dumplings, pork & shrimps stuffing

叉烧包 | CHAR SIU BAO | €9

Brioche, porc laqué caramélisé
Brioche, caramelized glazed pork

鲜虾肠粉 | HAR CHEUNG | €11

Rouleaux vapeur pâte de riz, scampis, sauce soja
Steamed rice rolls, prawns stuffing, soy sauce

叉烧肠粉 | CHAR SIU CHEUNG | €10

Rouleaux vapeur pâte de riz, porc laqué, sauce soja
Steamed rice rolls, glazed pork stuffing, soy sauce

炸两 | DJA LEUNG | €8 🌱

Rouleaux vapeur pâte de riz, beignet frit, sauce soja
Steamed rice rolls, fried donut, soy sauce

腸粉 | CHEUNG FAN | €7 🌱

Rouleaux vapeur pâte de riz, oignons verts, sauce soja
Steamed rice rolls, scallions, soy sauce

萝卜糕 | LO BAK GO | €10

Gâteaux de radis blancs, crevettes, saucisson
White radish cakes, shrimps, sausage

YI CHAN

- FOOD -

LITTLE STARTERS 头盘

凉拌小黄瓜 | CONCOMBRES MARINÉS | €6 🌱

Concombres, huile au piment rouge
Red chili oil cucumber

凉拌茄子 | AUBERGINES MARINÉES | €6 🌱

Aubergines, huile au piment rouge
Red chili oil eggplant

越南春卷 | NEM (4 PC) | €9

Croquettes farce de porc, champignons, vermicelles
Fried eggrolls, pork & mushrooms stuffing, vermicelli

IF YOU DARE...

炸大肠 | RUOT HEO CHIEN | €13

Intestins de porc frits, sauce aigre-douce
Fried pork intestines, sweet and sour sauce

豆豉蒸凤爪 | FONG DJAU | €8

Pattes de poulet marinées, haricots noirs, piments
Marinated steamed chicken feet, black beans, chilies

SWEET

流沙包 | LAO XAO BAO | €8

Brioche, crème pâtissière aux œufs
Brioche, chinese egg custard

MAIN COURSE 主菜

脆皮烧肉义绕 烧甲 | TRIO DE ROTISSERIE | €28

Porc laqué, porc croustillant, canard laqué, pak choi riz et sauce soja
Glazed pork, crispy pork, glazed duck, pak choy, rice and soy sauce

北京鸭 | CANARD PÉKINOIS | €24

Canard pékinois, crêpes, poireaux, concombre, sauce hoisin
Peking duck, pancakes, leek, cucumber, hoisin sauce

青江菜 | PAK CHOY | €14 🌱

Pak choy, riz blanc
Pak choy, white rice

RICE NOODLE SOUPS 河粉汤

越南牛肉汤河 | PHO | M 中 €15 / L 大 €18

Pâtes de riz, bouillon, bœuf cru, boulette, bœuf cuit
Rice noodles, cooked beef, raw beef, beef broth

越南老年牛肉汤河 | PHO AGED BEEF | M 中 €19 / L 大 €22

Pâtes de riz, bouillon de boeuf, bœuf mûré cru, bœuf cuit
Rice noodles, cooked beef, raw aged beef, beef broth

金边河粉(金边干面) | HU TIEU NAM VANG | M 中 €15 / L 大 €18

Pâtes de riz, bouillon de volaille, haché de porc, scampi, beignet frit
Rice noodles, chicken broth, pork, shrimp, fried dough

MOST MEALS IN ASIAN CULTURE ARE SERVED FAMILY-STYLE.

CHINESE CUISINE IS A CULTURE OF SHARING.

WE RECOMMEND YOU TO SHARE STARTERS AND MAIN TOGETHER.

EATING THIS WAY IS AN EXPRESSION OF COMMUNITY AND TOGETHERNESS. IT REFLECTS OUR CULTURE VALUES, HELPS TO BUILD A BETTER RELATIONSHIP AND YOU CAN TASTE MORE FOOD ☺

YI CHAN

- DRINKS -

- SOFTS -

COCA | €4

COCA ZERO | €4

TONIC | €4

STILL WATER 1/2L | €5

STILL WATER 1L | €7

SPARKLING WATER 1/2L | €5

SPARKLING WATER 1L | €7

HOMEMADE ICE TEA | €5

- BEERS -

PIJIU | €5,5

*Modern pale ale with Asian citrus
made in Belgium brewed by Yen Pham
and Jean Benoit Castelain*

CANTILLON Gueuze | €8

*IF YOU KNOW CANTILLON
ASK FOR RARE BOTTLES*

- TEAS -

JASMIN TEA | €5

SENCHA TEA | €5

GENMAICHA TEA | €5

OO LONG TEA | €5

MILKY OO LONG TEA | €5

HOJICHA TEA | €5

CHRYSANTHEUM & GOJI TEA | €5

- WINES -

WHITE WINE Glass / €4,5 50 cl / €15

RED WINE Glass / €4,5 50 cl / €15

ORANGE WINE Glass / €5 50 cl / €16

CHECK THE BOARD FOR THE WINE LIST

ALL OUR WINES ARE ORGANIC AND
COMES FROM SMALL PRODUCERS

WE ALSO HAVE A BUNCH OF SAKE (NIHONSHU)

- CLASSICS COCKTAILS -

NEGRONI | €14

Gin - Amaro bitter - Red Vermouth

OLD FASHIONED | €14

Bourbon Whiskey - Sugar - Angostura

VIEUX CARRE | €15

Bourbon Whiskey - Cognac - Bénédictine
- Red Vermouth - Peychaud - Angostura

PENICILLIN | €15

Whisky Blended - Whisky Peated -
Ginger - Honey - Lemon

PORNSTAR MARTINI | €15

Vodka - Vanilla - Passionfruit - Lemon

- OMAKASE -

**CUSTOM COCKTAIL BASED
ON YOUR TASTE WITH OUR
PRODUCTS | €16**

WE CAN WORK ON SOMETHING REFRESHING,
SOUR, HALF-DRY, DRY, SHORT DRINKS,
HIGHBALLS, COUPETTES

AROMATIC PROFILES AS SWEET, AGRUMS,
FLORAL, HERBAL, SPICY, FRUITY, AND MANY
MORE ...

REACH OUT THE BARTENDER FOR MORE
DETAILS ☺

- HIGHBALLS -

LE SUDACHI | €14

Grey Goose Vodka - Cointreau - Sudachi - CO2

LE SHISO | €14

Patron Tequila Silver - Shiso - Lime - CO2

LE CAFE | €14

Nikka from the Barrel Whisky - Mr Black Coffee
Coldbrew Liqueur - Tonic

- SIGNATURES -

LE LYCHEE | €14

Saint Germain Elderflower Liqueur -
Grey Goose Vodka - Lillet Blanc - Lychee

LA POIRE | €14

Poire Williams - Bombay Sapphire Gin -
Verjus - Sesame Oil

LA FRAMBOISE | €14

Eau de vie de Framboise Sauvage - Mezcal Verde -
Verjus - Martini Ambrato

LA TARTE CITRON MERINGUEE | €15

Bombay Sapphire Premier Cru - Citric Blend -
Simple Syrup - Meringue

LE SABAYON | €15

Plantation Dark Rum - Amaro Montenegro -
Cointreau Triple Sec - White Wine Chardonnay
Sabayon