



LE VIETNAM

IT'S THE ULTIMATE CROSS CULTURE FOOD

to South East Asia and Paris, this family owned business brings the tastes, smells and colors of Vietnam to Perth. Le Vietnam has quickly established itself as Perth's number 1 choice for bánh mì along with numerous features in newspapers and magazines. Le Vietnam is a product of it's impeccable customer service and delicious, original food that provides an interesting alternative to conventional dining.

In an age of food and flavour concoctions, the bánh mì is the product of a true cultural and culinary blend. Translated simply as 'bread', the bánh mì is a delicious and ever-varying combination of deli-style pork, pate and veggies like carrots, cilantro and cucumber, stuffed inside a soft and crunchy fresh baguette.

The sandwich began with colonialism – specifically, the establishment of French Indochina in 1887 but the rest of the world didn't learn about this spectacular sandwich until 1975.

This café stands alone in unmatched freshness, a triumph made possible by sourcing local produce paired with authentic Vietnamese cuisine.

Inspired by their travels



The occupying French simply slathered butter and pate inside a baguette but when the Vietnamese sent the French packing in 1954, they put their own spin on the sandwich, creating the bánh mì as we know it.

The key to a good bánh mì is in fact, the bread. Le Vietnam's breads are baked fresh and the family recipe remains a secret to this day. While maintaining a crispy exterior, the baguette is ultra-soft topped with high-quality meat, sauces and a few surprise veggies in the mix.

Try their fresh and herby range of traditional bánh mìs, or one of their weekly specials which include their lobster & prawn bánh mì, soft-shell crab with chilli mayo bánh mì or the new slow-cooked sesame soy pork with sliced pear bánh mì. The crunch of lightly toasted bread followed by interplay of meaty goodness with a slight kick of spice and the creamy pate that adds moisture, all while soaking up the sauce-y goodness.

The menu has also an experimental side. Their "phantom menu", has grown out of requests from regulars. But their Original Gangster, a take on the classic, stands out the best. For many, this is more like something you would find on the streets of Vietnam, with fish sauce, hotter chili and pork terrine aka headcheese.

Take a spin on traditional while using modern flavors and techniques that simply rocks your taste buds. Something that combines so much meat with fresh herbs all stuffed into a crispy baguette is truly a pretty magical sandwich.

ADDRESS: 1/80 BARRACK STREET, PERTH WA 6000

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HOURS: MONDAY-FRIDAY (6AM-3PM) &
SATURDAY (8.30AM-2PM)

