

# Pour Commencer

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## Goi Con

Fresh Rice paper rolls filled with aromatic herbs, Rice noodle and fresh vegetable  
4pcs \$4 / 8 pcs \$8

### Poached Shrimp

Plum Sauce, Ground Peanut

### Tofu

Tamarind Dipping Sauce

### Sugarcane Grilled Shrimp Paste

Sesame Plum Sauce

### Charbroiled Lemongrass Beef

Fish Sauce

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## Cha Gio

Crispy Egg Rolls Served with traditional accompaniment for lettuce wrapping  
2 pcs \$4 / 4 pcs \$8

Chicken, Mushroom, Cellophane noodle

Vegetable, Mushroom, Cellophane noodle

Salmon, Dill, Lime Fish Sauce

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## Tempura

Rolled in a rice batter then Deep Fried and served with a Wasabi Sweet and Sour Sauce

### Butterflied Shrimp

stuffed with mushroom and crabmeat

2 pcs \$5 / 4 pcs \$9

### Vegetables

chef's fresh daily selection

\$7 / Small Plate \$5

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**Nem** Grilled mix of ground chicken and pork, marinated with lemongrass and wrapped around a sugarcane stalk. Served with fresh herbs, lettuce for wrapping 2 pcs. \$5/ 4 pcs. \$8

**Banh Xeo (Saigon Crepe)** Coconut milk blend rice flour crepe, filled with chicken, shrimp, straw mushrooms, served with lettuce and fresh herbs. \$9

**Chem Chop (Mussels)** Fresh black mussels sautéed in a coconut, basil, and white wine sauce. (when available) \$10

**Dumplings** Your choice: chicken, vegetable or pork, steamed or fried. Served with a light ginger and scallion soy dipping sauce. 4 pcs. \$5/ 8 pcs. \$8

**Sea Scallops** Coated in a light Panko crust then pan seared. Served over watercress with a delicate garlic and parsley aioli. \$12 (We also offer an Entree size for \$22)

**Lollipop Chicken** Marinated a la "Yin & Yang": traditional sweetened nuoc mam sauce along with a spicy citrus sweet and sour sauce.  
2 pcs. \$4/ 4 pcs. \$8

A Twenty percent Gratuity will be added to parties of five or more

# Salade et Soupe

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**Vermicelli Noodle Salad** Your choice of Sautéed lemongrass beef or Charbroiled shrimp served with grilled onion, scallion and fresh herbs. \$15

**Lotus Chicken Salad** Julienned lotus stem and green cabbage, tossed with chicken, mint, sesame leaves, in a vinaigrette fish sauce, served with prawn chips. Sprinkled with roasted peanuts. \$8.50

**Shrimp Papaya Salad** Shredded green papaya, topped with poached shrimp, fresh herbs, sprinkled with brown roasted peanuts. \$8

**Grilled Lemon Beef Salad** Sliced charbroiled tender beef, with cucumber and tomatoes, tossed in a spicy soy bean sauce. \$9

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## Pho

The famous Ha Noi noodle soup. The heart of Pho is the stock. Ours is made fresh and with great care, starting from bone. We triple strain it and the result is a clean vibrant broth showcasing the flavors of the base stock and memories of home. \$7

**Beef:** Eye of Round and Brisket

**Chicken:** Tenderly roasted with browned herbs

**Vegetable:** and tofu

All of our Pho are accompanied by side service of herbs and condiments so you can season to your liking.

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**Canh Chua Tom (Tamarind Shrimp Soup)** Hot and sour soup made with fresh tamarind stock, shrimp, pineapple, celery, tomatoes, sprinkled with fresh herbs. \$7

**Hu Tien Sa-te (Spicy Beef Noodle Soup)** A zesty garlic and onion broth soup, with slices of beef, cucumbers, tomatoes, and ground peanuts. \$7

**Can Ca-ri Tom (Curry Shrimp Soup)** A red curry soup flavored with shrimp, tofu, coconut milk, galangia, ginger, lemon grass, eggplant, and straw mushrooms, Sprinkled with kaffir lime leaves (seasonal) or basil. \$9

**Vit Va Tom Hoanh Thanh (Duck & Shrimp Wonton Soup)** Minced duck and shrimp meat, scallions, wood ear mushrooms, wrapped in an egg-based wonton skin. \$8

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## Side Dishes

Vegetable Fried Rice \$8

Steamed Vegetable Plate \$6

Grilled eggplant topped with brown shrimp and scallions, dressed in a lime fish sauce. \$8/ sm. plate \$5

# Entrees

All are served with steamed jasmine rice excepting noodle dishes.  
A brown rice substitution is available for two dollars

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## Ca Kho

a wonderful tradition of southern Viet cuisine. These dishes are slow cooked in a clay pot producing amazing depth of flavor.

**Marinated Catfish**, slow cooked in a claypot, with a caramelized reduction sauce. \$15

**Ginger Chicken** A blend of breast and thigh meat with fresh ginger and lemongrass, slow cooked to perfection. \$15

**Salmon** a light preparation of fresh sugar cane, tomatoes, and scallions. \$16

**Tofu & Vegetables** Sautéed and then slow cooked in coconut milk. \$16

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## Ca Ri

(Curry Dishes)

**Ga** yellow curry paste with chicken, sweet yam, and eggplant.  
Entrée \$16/ sm. plate \$10

**Tom** A red curry paste with shrimp, sweet yam, and eggplant.  
Entrée \$17/ sm. plate \$10

**Ca** Monkfish sautéed in a curry turmeric sauce, with lemongrass, eggplant, oyster mushrooms and bok choy.  
\$22

**Bo** Tender beef marinated and sautéed in a light coconut curry sauce, with wood ear mushroom and baby okra. Topped with ground peanuts and fresh kaffir lime leaf.  
\$18  
Optional vegetarian preparation available

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## De la Mer

Our kitchen selects only the best fish and fresh seafood available for you to enjoy.  
Please understand that some dishes are subject to availability.

**Tom Xao Sa-te (Shrimp Sa-te)** Shrimp sautéed with a caramelized glaze of baked dried red peppers, onions and garlic.  
Entrée \$17/ sm. plate \$10

**Muc Xao Sa-te (Calamari Sa-te)** Lightly battered calamari sautéed with a caramelized glaze of baked dried red peppers, onions and garlic.  
Entrée \$17/ sm. plate \$10

**Tom Xao La Que (Basil Shrimp)** Shrimp sautéed with fresh basil and black pepper.  
Entrée \$17/ sm. plate \$10

**Muc Xao Khom (Pineapple Calamari)** Fresh pineapple and calamari sautéed with an assortment of vegetables and cashew nuts. \$18

**Ca Hong Chien Dam Nuoc Mam (Red Snapper)** Chef Dan's classic whole fried red snapper, center bone filleted, topped with a spicy pepper-garlic and onion sauce. Market price

**Cua Va Tom Hum Xao Gung (Pasteur's Classic Crab or Lobster Entrée)** Whole Dungeness crab or whole lobster, sautéed in a shrimp paste and tomalley ginger scallion sauce.  
(24 hour advance notice required) Market price

**Ca Hap (Steamed Fish)** Catch of the day fish with cellophane noodles, wood ear mushrooms, scallions, in a light black bean ginger soy sauce. Market price

# De la Terre

## Noodles

These dishes are tossed in the Wok with delicious thick rice noodles.

### **Rice Noodle with Vegetables**

Chef's selection of fresh vegetables and tofu in a light but flavorful sauce  
\$16

### **Cochinchin**

Shrimp, chicken, scallions and bean sprouts in a delicious soy vinaigrette  
\$19

## Viandes

**Suon Bo Nuong (Grilled Beef Short Ribs)** Bone-in beef short ribs, marinated, charcoal-grilled, served with a side of endive, mango, and avocado.  
Entrée \$18/ sm. plate \$11

**Bo Luc Lac (Pasteur's Signature Beef Steak)** Marinated beef cubes wok-seared with beurre de Britain and red wine sauce, served over fresh watercress.  
\$18

**Seared Duck Breast** Slices of duck breast drizzled with a light tamarind sauce.  
\$19

**Ga Xao Sa Ot (Chicken Lemongrass)** Sautéed chicken lemongrass with bell peppers, onions and jalapeno.  
\$16

**Seared Pork Tenderloin** Bacon-wrapped pork tenderloin, sautéed with mushrooms, carrots, and zucchini, with an Coriander mustard sauce.  
Entrée \$22/ sm. plate \$12

**Dau Hu Xao Sa-te (Tofu Sa-te)** Chunks of crispy tofu, sautéed with a caramelized glaze of baked dried red peppers, onions and garlic.  
Entrée \$15/ sm. plate \$9

### The Story of Pasteur

In 1985 Pasteur began with a simple service of traditional Vietnamese Pho beef soup, in a manner reminiscent of the row after row of pho shops in Saigon's Avenue Pasteur neighborhood. With time we embarked on a more ambitious concept of cuisine Viet by offering specialty dishes of each region of Viet Nam, from north Ha Noi, central Hue, to south in Saigon.

It is with pleasure that we welcome you to share in our memories of Viet Nam. We proudly offer our Chicagoland friends and family culinary delights that showcase our culture and exemplify our passion for hospitality and fine dining presented in a beautiful, open airy setting.

Pasteur would love to host or cater your events. We have beautiful private dining spaces and can bring our cuisine to you. Please let us help make your next event special.  
For a consultation please call 773-728-4800