

DINNER



HILVERSUM

TRADITIONAL VIETNAMESE

by *Phuong
Tran*

Xin Chào

Welcome to Ninh Binh, where the rich flavors of Vietnam meet personal stories, tradition, and a touch of nostalgia.

My name is Phuong, owner of this restaurant. With Ninh Binh, I want to bring a piece of my homeland to Hilversum. The name is a tribute to my parents, who hail from the Ninh Binh province in northern Vietnam – a beautiful region full of rice fields, limestone mountains, and hospitable people. Their love for food, family, and togetherness has inspired this restaurant.

Our chef Chính is classically trained in Vietnam and brings a vast amounts of knowledge and experience. With respect for authentic techniques and ingredients, but also with an eye for refinement, he prepares dishes that are both familiar and surprising. From fragrant phở to crispy spring rolls and refined specialties, he conveys his craftsmanship and passion with every plate.

We invite you to pause for a moment, taste, and let yourself be guided on a culinary journey through Vietnam.

Welcome to Ninh Binh, where tradition, family, and taste come together.

Love, Phuong Tran

Allergy?



Gluten; dishes with a green wheat logo can be prepared gluten-free, with yellow it is not possible.



Peanut; dishes with a green peanut logo can be prepared without peanuts, whereas with a yellow logo, that's not possible.



Sesame; dishes with a green sesame logo can be prepared without sesame, while those with a yellow logo cannot.



Lactose; dishes with a green lactose logo can be prepared without lactose, while with a yellow logo that is not possible.



Dishes with a green nut logo can be prepared without nuts; with yellow, that is not possible.

MENU.

Taste of Ninh Binh

3 COURSES | ORDER PER TABLE | VEGAN AVAILABLE
44.5 PER PERSON

Discover Vietnam in a three-course, chef's choice dinner. First, enjoy our tasting platter together, to continue with various main courses and finish with a selection of sweet friandises.



Selection of starters



Main courses to share



Dessert

Chính's Menu

4 COURSES | ORDER PER TABLE | VEGAN OPTIONS AVAILABLE
52.5 PER PERSON

Be surprised by Chef Chính, our chef from beautiful Huế. This especially curated tasting menu allows you to taste the rich, traditional flavors of Vietnam. This culinary journey takes you:



Selection of bites



Starters to share



Mini phở



Main courses to share

Saigon Nights

PREMIUM UPGRADE
+ 12 PER PERSON

Start your journey with a homemade cocktail and finish with coffee or tea.



Dishes marked with an asterisk (*) are completely vegan or have a vegan alternative.

BITES

11 EURO PER DISH

NEM RÁN*

4 PER PORTION. CHOICE OF CHICKEN, SHRIMP, OR VEGAN.

Authentic fried rice paper spring rolls with fresh lettuce and Vietnamese vinaigrette.

GỎI CUỐN*

2 PER PORTION. CILANTRO OPTIONAL.

Fresh summer rolls filled with rice noodles, carrot, cucumber, mango, and mint.

🌿 Shrimp & Pork (Classic)

🌿 Tofu / Avocado

🌿 Chicken

🌿 Beef

FRIED GYOZA*

5 PER PORTION. CHOICE OF CHICKEN, OR VEGAN.

Fried, crispy pastries with a sesame vinaigrette.

VIETNAMESE DUMPLINGS*

5 PER PORTION. CHOICE OF CHICKEN, OR VEGAN.

Vietnamese dumplings, served with a soy-sesame dressing.

CHÀ CÁ

5 PER PORTION

Fish cakes on a stick of lemongrass.

Served with chilli sauce, scallion-vinaigrette, and peanut.

CÁNH GÀ CHIÊN NƯỚC MẮM

5 PER PORTION

Savory fried chicken wings, glazed with caramelised fish sauce, garlic and black pepper.

GA COM DEP*

‘Bitterballen’ made from minced chicken meat, with a shell of young, puffed green rice. Served with chilli sauce.

DELUXE PLATE* +3,00

CHOICE OF EITHER 1) MIX OF MEAT AND FISH, 2) VEGAN

Delicious tasting of five Vietnamese streetfood bites.



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STARTERS

14 EURO PER DISH

BÒ BÓP THẦU

Thinly sliced beef with Vietnamese spices and tamarind dressing with a fresh, spicy salad.

BÁNH KHỌT*

Small, crispy coconut pancakes with shrimp, served with fresh herbs and a slightly sweet fish sauce for dipping.

BAO BUN*

Steamed bao buns with coleslaw, mango, and a mildly spicy sriracha mayo.

Choice of:

 Crispy Chicken

 Pork Belly

 Crispy Shrimp

 Crispy Tofu

BÒ LÁ LỐT*

Marinated beef, wrapped in betel leaves.

Grilled, and served with fish sauce (nước mắm).

THỊT XIÊN NƯỚNG*

Grilled satay skewers of choice:

 BBQ Chicken

 Lemongrass Pork

 Vietnamese Steak

 Tofu

KHAI VỊ PLATE*

+3,00 - CHOICE OF EITHER 1) FISH, 2) MEAT 3) A MIX OF 1&2, OR 4) VEGAN

Tasting of three smaller Vietnamese appetizers per person: a surprising selection of seasonal flavors.

PEKING PLATE

+2,00

Our delicious homemade Peking duck, served with two bao buns, fresh herbs, and a mildly spicy hoisin sauce.



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MAIN DISHES

CÁ HỒI



Skin-on grilled, tender salmon with caramelised teriyaki sauce and mild chili pepper. With white rice

€27,-

BÒ LÚC LẮC*



Stir-fried beef tenderloin with seasonal vegetables, served with a rich ginger-soy sauce. With fried rice.

€25,-

SƯỜN HEO



Spare ribs cooked sous-vide for 24 hours, glazed with a delicious marinade of soy, garlic, ginger, and lemongrass. With sweet potato fries.

€26,-

GÀ XỐI MỠ*



Grilled chicken, marinated in fragrant lemongrass (sả) and served with seasonal vegetables. With fries rice.

€23,-

THỊT KHO*

Braised pork belly in fish sauce with a soy egg. A rich, traditional Vietnamese dish. With white rice.

€24,-

CÀ RI*

Mild Vietnamese curry with sweet potato, carrot, and peas. Seasoned with turmeric. With white rice.

€23,-

Choice of:

🍷 Chicken

🍷 Shrimp

🍷 Tofu & Vegetables

TÔM RIM*

Specialty from Chinh's village.

€26,-

A wonderful combination of finely chopped shrimp and minced chicken. Drenched in our "nuoc mam" sauce, served with Vietnamese Aioli. With white rice.

VIT TIEM



Sous-vide duck leg, served with Vietnamese chimichurri and fresh vegetables. With fried rice.

€25,-



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CLASSICS

17.5 PER GERECHT

PHỞ*

Typical Vietnamese noodle soup with beef broth simmered for 24 hours, rice noodles, fresh herbs, hoisin, and sriracha.

- 🌿 Classic (Beef & Brisket)
- 🌿 Chicken
- 🌿 Tofu & Mushrooms

BÚN*



Vietnamese dish with lukewarm rice vermicelli, fresh herbs, and vegetables. With nem rán (fried spring roll), salad, carrot, cucumber, and your choice of favorite topping.

- 🌿 Vietnamese Steak
- 🌿 BBQ Chicken
- 🌿 Lemongrass Pork
- 🌿 Tofu & Mushrooms

BÚN BÒ HUẾ

Mildly spicy noodle soup from Central Vietnam with beef, lemongrass, and rice noodles. The broth is rich, spicy, and intensely aromatic.

BÁNH XÈO*

Crispy pancake made from rice flour, coconut milk, and turmeric; filled with fresh herbs and vegetables, and dipping sauce.

- 🌿 Classic (Shrimp & Pork)
- 🌿 Shrimp
- 🌿 Chicken
- 🌿 Tofu & Mushrooms



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DESSERTS

9 EURO PER DESSERT

BANH CHUOI CHIEN

Fried Vietnamese banana, served with vanilla or coconut ice cream.

CHÈ CHUỐI*

Classic Vietnamese dessert, delicious warm pudding of tapioca and Vietnamese banana, with a scoop of coconut ice cream melting into the pudding.

BANH MOCHI*

A pastry made from rice flour, served with a sweet strawberry sauce and a scoop of vanilla ice cream.

BÁNH DÓT ĐƯỜNG

Sticky toffee with dates, salted caramel sauce, and pistachio ice cream.

CHÈ ĐẬU NÀNH*

Vietnamese panna cotta, sweetened with ginger syrup, served with crispy sesame balls and black sesame ice cream.

SPEKKOEK

Deliciously soft pandan spekkoeck with condensed milk ice cream.

KOFFIELEKKERS*

Too full for dessert? Enjoy a selection of small Asian treats, perfect to combine with a cup of coffee or tea! Coffee or tea of your choice included in the price.

Allergie?



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