

OUR STORY



Welcome to Ninh Binh
Fresh, Authentic, Vietnamese food.

Let me introduce myself: I'm Phuong, owner and chef of Ninh Binh. I was born in the north of Vietnam in the town of Ninh Binh of the same name. I grew up there with my parents and my family in the communist part of Vietnam.

Ultimately, the entire family fled from communism to the south of Vietnam. During my trip through Vietnam I discovered various flavors, partly thanks to the cooking skills of my parents. In particular, the different cooking techniques of northern, central and southern Vietnam have inspired me to create the food we now serve at Ninh Binh. There are now also Vietnamese dishes on the menu with a modern twist, so let yourself be surprised!

The name, Ninh Binh, is a tribute to my parents and a reminder of where my family comes from. Taste, smell and enjoy the pure flavors we use in our food! We are very happy to have you with us!

If you have any allergies, please inform our staff at all times, so that they can take this into account.

Liefs Phuong Tran

DESSERTS

Sticky Toffee 7.5

Phuong's famous sticky toffee, made with dates. Served with salted caramel sauce and delicious pistachio ice cream.

Vietnamese Mochi *Vegan* 7

Soft rice and pandan cake, filled with nuts and coconut. Served with black sesame ice cream (would you like it vegan? Then ask for coconut ice cream!)

Chè Chuối *Vegan* 7.5

Classic Vietnamese dessert, delicious warm pudding made from tapioca and banana, with a scoop of coconut ice cream that melts through the pudding.

Custard Bao 7.5

Soft steam bun with a custard filling served with vanilla sugar and vanilla ice cream.

Banoffee Caramel 8

Delicious banoffee caramel cake with creamy layers of banana and toffee, served with caramel ice cream

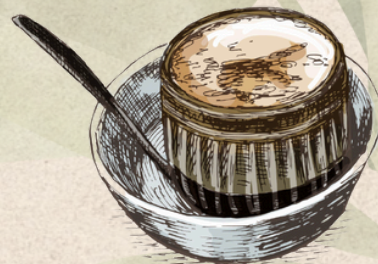
Koffielekkers *Vegan* 9.75

Can't choose? Enjoy our friandises with a cup of coffee or tea!

The coffee or tea of your choice is included in the price!
Vietnamese Coffee (+1,50) Special Coffee (+3,50)

Something good with your coffee?

We also have delicious drinks such as Amici limoncello, Marula coffee liqueur and more! Ask our waiter for our specials!



MENU



HILVERSUM

MODERN VIETNAMESE STREETFOOD

by Phuong Tran



MENUS

Chef's Menu (4 courses) ^{Vegan} 47.5 Minimum 2 people (sharing menu)

A fully catered 4-course menu, prepared with our classics from the menu. This special menu is inspired by Phuong's journey from North to South Vietnam.

Do you have allergies or would you prefer ingredients left out? Let us know! We can take (almost) everything into account.

The menu consists of:

- Deluxe Plate
- Duck breast
- Small Pho
- Two smaller main courses

The menu is also possible VEGAN or GLUTEN FREE, which can also only be ordered per two people.

Ninh Binh Menu (3-course) ^{Vegan} 40.5 Minimum 2 people (sharing menu)

A more compact menu for those who have less time for example!


Do you have allergies or would you rather not have certain ingredients in your menu? Let us know!
We can take (almost) everything into account.

The menu consists of:

- Deluxe Plate
- Two main courses
- Tasting van Desserts

The menu is also possible VEGAN or GLUTEN FREE, which can also only be ordered per two people.

^{Vegan} = Also vegan possible! Let us know!

 = Please note! This dish contains Gluten!

Do you have other allergies? Let us know!

Vegan?
QR scanning!



STARTERS

Classic Starters

Gỏi Cuốn

2 per serving

'Raw' rice paper sheet filled with vermicelli, fresh vegetables, mango and mint. Filling of your choice:

- Avocado ^{Vegan}
- Tofu ^{Vegan}
- Chicken
- Shrimp
- Beef
- Crispy Shrimp (+0.50) 
- Crispy Chicken (+0.50) 

Finger food

Dumplings ^{Vegan}

5 per serving

Steamed dumplings, filled with shrimp, served with kimchi and a soy-sesame vinaigrette.

Fried Gyoza ^{Vegan}

4 per serving

Fried gyoza filled with chicken and vegetables, served with honey-sesame sauce.

Van onze Mama ^{Vegan} 10

Grilled eggplant on an open fire, with Vietnamese vinaigrette and crispy bacon.

Chạo Tôm

3 per serving

Minced shrimp kneaded around sugar cane, served with sweet and sour sauce and spring onion vinaigrette

Deluxe Plate ^{Vegan} 13

5 per serving

A tasting from chef Phuong! Smaller starters to share.

The Deluxe Plate can also be ordered gluten-free. Price is per portion!

9 Nem Ran ^{Vegan} 11

4 per serving

Authentic fried rice sheet spring rolls with chicken, served with fresh lettuce and Vietnamese vinaigrette.



Starters

9 Bao Bun 8

Steamed bao buns with coleslaw, mango and slightly spicy sriracha mayo. Choose from:

- Crispy chicken
- Crispy shrimp
- Crispy tofu
- Pork belly
- Lemongrass pork

Bò Tái Carpaccio 12.5

Carved beef tenderloin with bean sprouts, mango, peanut, fried onion, Vietnamese coriander and tamarind sauce.

Bánh Khọt ^{Vegan} 11

6 per serving

Vietnamese 'poffertjes' made from turmeric, rice flour, coconut milk and shrimp. Served with a spring onion vinaigrette.

Lá Quế Yakitori 13

Chicken yakitori marinated in Thai basil with a honey-mustard sauce.

Peking Plate 15

Marinated duck breast, served with a bao bun, Vietnamese salad, coriander, spring onion and slightly spicy hoisin sauce.

MAINS

Classic Mains

Phở

The national noodle soup dish of Vietnam. A large bowl of phở noodles with a 24-hour infused beef stock as a base. Served with hoisin and sriracha. Choose from:

- Tofu & Mushrooms ^{Vegan}
- Chicken
- Beef & Brisket

16.5 Bánh Xèo 16.5

Vietnamese pancake of turmeric, rice flour and coconut milk with bean sprouts. Served with fresh lettuce, herbs and Vietnamese vinaigrette/soy sauce. Choose:

- Tofu & Mushrooms ^{Vegan}
- Chicken
- Shrimp & Pork
- Shrimp only

Seasonal Mains

Served with white rice or nasi (unless otherwise stated)

Bún Chả 20 Bò Lúc Lắc 21

Perfect combination of fresh herbs, caramelized pork, shaped into small burgers and pork belly with fresh rice noodles.

Stir-fried beef, marinated in soy and teriyaki and served with fresh vegetables.

Bún (Poké bowl) 19 Sườn Heo 21

Combination of rice noodles, fresh vegetables and herbs and a delicious vinaigrette, choice of:

- Tofu & Mushrooms ^{Vegan}
- BBQ Chicken
- Lemongrass Pork
- Beef

Ribs cooked sous-vide for 24 hours, marinated in soy, garlic, ginger and lemongrass. Served with sweet potato fries.

Sizzling Chicken 20 Bún Bò Huế 16.5

Juicy grilled chicken breast, served on a sizzling plate with grilled vegetables and mild teriyaki sauce

Spicy Vietnamese beef soup with lemongrass, rice noodles, beef, pork, and fresh herbs, served with lime and chili.

Cà Ri Gá ^{Vegan} 19 Thịt Heo Thăn 22

Prefer Shrimp? (+2.00)

Vietnamese curry of ginger, turmeric, lemongrass with chicken thigh, sweet potato, carrot and pea.

Tender pork tenderloin with mesclun salad, served with a sauce of sesame, ginger and orange

Cá Hoi 23 Cá Vược Nướng 22

Grilled 'soft' salmon with a delicious caramelized sauce of teriyaki and a mild chili pepper.

Sea bream fried on the skin, with fresh vegetables and a 'cá kho' sauce made from boiled coconut water.

Tôm Rang Muối 22

Crispy baked "easy-peel" Black Tiger prawns in a salt and wild Vietnamese pepper crust