

# NHẬU

starters

"Nhậu" is a Vietnamese tradition where people gather informally to eat, drink (beer or rice wine) and talk. They share small dishes and strengthen social ties in a convivial atmosphere.

11 euros per dish

## Nem Rán\*

4 per dish

Fried authentic spring rolls of rice paper with fresh lettuce and Vietnamese vinaigrette. Filled with chicken or vegan.

## Bánh Xếp Tôm\*

6 per dish

Steamed dumplings filled with shrimp, served with a Vietnamese salad and a delicious soy-sesame vinaigrette

## Gyoza Chiên\*

6 per dish

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

## Van onze Mama\*

A tribute to Phuong's mother. Enjoy open fire roasted eggplant, enriched with delicious fish sauce and crispy fried bacon.

## Gỏi Mít\*

Jackfruit salad with fresh Vietnamese herbs and a light lime dressing, fresh, fruity and completely plant-based.

## Cánh Gà Rán\*

6 per dish

Crispy chicken drumsticks glazed in fish sauce and honey

## Fried Mushrooms\*

Tempura fried seasonal mushrooms with homemade chili sauce.

# MÓN PHỤ

second round

Vietnamese food has a perfect balance of sweet, sour, salty, bitter and umami. Dishes are light and fresh, with fresh herbs and spices. Fish sauce, lemongrass, lime and coriander provide a harmonious taste.

13 euros per dish

## Ceviche Cá Chẽm

Smoked sea bass fillet on Vietnamese wild pepper, served with 'nước chấm' vinaigrette.

## Bò Bóp Thấu\*

Thinly sliced beef, marinated with Vietnamese herbs and served with ripe mango, peanuts and a delicious tamarind sauce.

## Bánh Khọt\*

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

## Bò Lá Lốt

Marinated beef wrapped in aromatic betel leaves, grilled and served with fish sauce (nước chấm)

## Deluxe Plate\*

A tasty discovery with a tasting composed by our chef Phuong! Enjoy an assortment of smaller starters perfect for sharing. Be surprised by the diverse flavors of Vietnam.

## Bao Bun\*

Steamed bao buns with coleslaw, mango and slightly spicy sriracha mayo. Choice of:

- Crispy Chicken
- Torpedo Shrimp
- Lemongrass Pork
- Crispy Tofu

# MÓN CHÍNH

main round

Our menu offers classic Vietnamese dishes with authentic flavours. Traditional ingredients such as fish sauce and lemongrass are perfectly showcased, served with rice or nasi for a delicious experience.

24 euros per dish

## Cá Vược Nướng

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

## Cá Hồi

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

## Bò Kho\*

Refined Vietnamese stew of beef, slowly cooked in garlic and ginger broth, inspired by boeuf bourguignon.

## Gà Hấp Nước Mắm\*

Slow-cooked chicken thighs in fish sauce, served with fresh vegetables.

## Tôm Canh Cua\*

Black Tiger prawns fried with Canh Cua vegetables, served in a rich crab and herb sauce.

## Sườn Heo

Tender and soft, 24-hour sous-vide cooked ribs, with a marinade of soy, garlic, ginger and lemongrass.

## Thịt Kho

Slow cooked pork belly in a clay pot with caramelized soy sauce, served with egg.

## Bò Lúc Lắc\*

Beef tenderloin tips with seasonal vegetables, served with a ginger-soy sauce for a rich flavour

# MENU'S

**CHEF'S MENU (4-COURSES)\***  
**49.5 PER PERSON**

Minimum 2 persons, sharing menu Enjoy a carefully composed 4-course menu, prepared with our classics from the menu. This special menu is inspired by chef Phuong's journey from North to South Vietnam.

Do you have allergies or preferences for certain products in your menu? Let us know! We take (almost) everything into account.  
The menu consists of:

- **Deluxe Plate**
- **Two more Side Dishes**
- **Little Pho**
- **Two main courses**

**NINH BINH MENU (3-COURSES)\***  
**42.5 PER PERSON**

Enjoy a carefully composed 3-course menu, perfect for those who have less time for a 4-course menu. Prepared with our classics from the menu, specially selected for you.

Do you have allergies or preferences for certain products in your menu? Let us know! We take (almost) everything into account.  
The menu consists of:

- **Deluxe Plate**
- **Two main courses**
- **Tasting van Desserts**

\*The menus are also available in a VEGAN or GLUTEN FREE version, only to be ordered for two persons.

! **\*vegan or vegan possible**

# MÓN ĂN TRUYỀN THỐNG

Our món ăn truyền thống are authentic, traditional dishes from all over Vietnam. They are prepared according to old recipes that have been passed down through generations, with respect for the original flavors. Here you can taste the true essence of Vietnamese cuisine.

**Gỏi Cuốn\*** 9  
Fresh spring rolls filled with rice noodles, carrot, cucumber, mango and mint. Coriander optional!

- Avocado
- Tofu
- Chicken (Make it crispy!)
- Shrimp (Make it crispy!)
- Beef

**Bún Bò Huế\*** 16.5  
A heartwarming spicy soup from Huế. Filled with rice noodles, beef, pork, and fresh herbs, infused with lemongrass and chili. Served with lime for a fresh twist.

**Phở\*** 16.5  
The national noodle dish of Vietnam. A big bowl of phở noodles with a 24 hour beef broth as a base. Served with hoisin and sriracha.

- Tofu & Mushrooms
- Chicken
- Beef & Brisket

**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.

- Tofu & Mushrooms
- Chicken
- Shrimp & Pork

**Bún Chả** 17.5  
Grilled pork meatball and pork shoulder with rice noodles, fresh herbs, vegetables and a tasty broth

# MENU



## HILVERSUM

AUTHENTIC VIETNAMESE STREETFOOD

by Phuong Tran

