



Information Group menu Little V Rotterdam and Little V the Hague

Groups of 7 persons or less can order a la carte. For groups of 8 persons or more we offer a special menu.

2-courses (starter, main course) 29,50

3-courses (starter, in-between course, main course) 33,50

4-courses (starter, in-between course, main course, dessert) 36,50

In this menu we surprise you with all kinds of specialties from our Vietnamese cuisine through the concept of shared dining. Detailed information can be found on the next page.

Important to know

Unfortunately it's not possible for large groups to pin separately. A maximum of 4 persons can pin. We kindly ask you to pay as a group.

It is possible to pay by invoice. We will ask you in advance to fill out a debit form. This form will be send to you by mail after making a reservation by phone.

Do you have any allergies or dietary wishes? If so, please tell us in advance. We will try to do our best to organize everything for you and if needed give advice about the dishes and choices. Characteristics of the Vietnamese cuisine are many complex marinades and sauces containing fish sauce, oyster sauce, soy sauce, garlic, onion, ginger and lemongrass. Our kitchen is familiar with adjusting dishes for allergies. Bear in mind that the flavor of the dishes can vary depending on the allergy.

All drinks are on post calculation. We do not have any drink arrangements.

We hope that we have provided you with sufficient information. If you have any questions or would like to make a reservation, please contact us by telephone on the following number.

+31 10 4131191 for Little V Rotterdam +31 70 3921230 for Little V The Hague



Little V Group menu

The dishes as described beneath are an example of what will be served in the menu's. Dishes may vary under circumstances and will be altered in case of special dietary wishes.

2-Course menu (29.50):

Starters

Goi cuon bo
Cold rice paper rolls with beef

Goi ga
Chicken salad with fresh mint and coriander.

Cha gio Little V
Deep-fried spring rolls served with fresh lettuce and herbs.

Bo la lot
Grilled beef with wine leaves served with fresh lettuce, rice noodles and herbs.

The appetizers are served on wooden plates, serving 2 a 3 persons each.

Main course

Ga nuong xa
Grilled chicken with lemongrass

Bo xao la que
Stir-fried beef with thai basil

Ca kho to
Caramelized seabasses.

Cari do bien
Stir-fried shrimp with scallops in cocos-curry sauce.

Cai xao
Stir-fried vegetables of the season.

Mi xao
Stir-fried egg noodle with vegetables.

Com trang
White rice

The main courses will be served on plates which will be laid out across the table.

3-Course menu (33,50):

Starters

Goi cuon bo
Cold rice paper rolls with beef.

Goi ga
Chicken salad with fresh mint and coriander.

Cha gio Little V
Deep-fried spring rolls served with fresh lettuce and herbs.

The appetizers are served on wooden plates, serving 2 a 3 persons each.

2nd course

Banh Canh
Classic Vietnamese noodle soup with chicken and schrip.

The second course will be served individually.

Main course

Ga nuong xa
Grilled chicken with lemongrass

Bo xao la que
Stir-fried beef with thai basil

Ca kho to
Caramelized seabasses.

Cari do bien
Stir-fried shrimp with scallops in cocos-curry sauce.

Cai xao
Stir-fried vegetables of the season.

Mi xao
Stir-fried egg noodle with vegetables.

Com trang
White rice

The main courses will be served on plates which will be laid out across the table.

4-course menu (36,50):

As 3 Course

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Dessert

Little V Dessert
Homemade chocolate mousse of cheesecake

The desserts will be served individually