

EST. 2012



VIGO

HANS ROELEVELD

OYSTERS TO START

SERVED WITH LEMON AND TABASCO

FINE DE CLAIRE | 3.5
from Normandie, soft taste

MONTHLY OYSTER SPECIAL | 4

CHOOSE YOUR FAVORITE BUBBLE FOR THE OYSTERS

MISTINGUETT CAVA PENEDÉS, SPAIN | 🍷 6 | 🍷 32
lively | ripe apple | brioche

**MICHEL GENET CHAMPAGNE GRAND
CRU BLANC DE BLANCS, FRANCE** | 🍷 8 | 🍷 50
delicate | apple | brioche | white flowers

**CAVES GALES CUVÉE PREMIÈRE
ROSÉ BRUT, LUXEMBOURG** | 🍷 7 | 🍷 45
elegant | red fruits | fresh and smooth taste

COLD STARTERS

BREAD | 5
tuna dip | salted butter

SMOKED SALMON | 16
horseradish | toast

SALMON TACOS - 3 PIECES | 14
salmon tartare | corn salsa | coriander | avocado cream

BURRATA | 16
tomato | basil | sourdough crouton

VIGO TRIO | 17
smoked salmon | Dutch shrimps | smoked eel
toast | cocktail sauce

DUTCH SHRIMPS FROM ZOUTKAMP | 17
toast | cocktail sauce

BEEF TATAKI | 15
wasabi vinaigrette | kalamansi gel
sweet potato crisps

HOT STARTERS

PAN-FRIED SCALLOPS | 16
chorizo beurre blanc | sweet potato puree | crispy parsnip

GARLIC PRAWNS | 16

BAO BUNS - 2 PIECES | 16
fishcake | kimchi | miso curry

DUTCH SHRIMP CROQUETTES | 17
toast | cocktail sauce

GRILLED OCTOPUS | 16
chorizo | anticucho salsa | pea puree

SALADS

CLASSIC CAESAR SALAD | 12
garlic croutons | boiled egg | Parmesan cheese
chicken fillet from Ammerlaan, smoked salmon,
tuna sashimi or pan-fried prawns + 4

COUSCOUS SALAD | 12
avocado | cucumber | feta

SUSHI AND SASHIMI

TUNA AND SALMON SASHIMI | 16
wakame | ginger | nori crumble

VIGO SALMON SASHIMI | 14
wasabi vinaigrette | sweet potato | crispy parsnip

VIGO TUNA SASHIMI | 16
soy ponzu | red onion | cucumber | ginger

TUNA EBI ROLL | 18
masago | tempura prawn | tuna sashimi

RED DRAGON ROLL | 18
tuna sashimi | king crab | miso mayonnaise

CRUNCHY TEMPURA | 17
tempura prawn | avocado | wasabi mayonnaise | unagi sauce

CALIFORNIA ROLL | 20
king crab | avocado | Japanese mayonnaise | wasabi crumble

SALMON NIGIRI | 16
torched salmon sashimi | Japanese mayonnaise | ikura

SOUP

ALL SERVED WITH BREAD

BISQUE DE HOMARD | 20
cognac cream | lobster

BOUILLABAISSSE | 18
classic French fish soup served with rouille

MAIN COURSES

LOBSTER

GRILLED OR COOKED, 400 GRAMS | 39
served with butter and stir-fried spinach

FISH

CATCH OF THE DAY | DAILY PRICE

SMALL SOLE | 20
with fries and a green salad

DOVER SOLE | 28
500 grams | with fries and a green salad

HALIBUT | 23
pea puree | corn salsa | lobster sauce

TUNA | 23
rice noodles | som tam | red curry sauce

BRILL | 22
green herbs couscous | grilled zucchini
bell pepper gel | vadouvan beurre blanc

SPAGHETTI VONGOLE | 22
OPTIONAL WITH A LOBSTER TAIL + 10
linguini | cherry tomato | sea lavender

COD | 22
crispy truffle risotto | green asparagus

MEAT

RIB-EYE – SIMMENTALER 250 GRAMS | 24
sweet potato puree | green asparagus | truffle sauce

VEGI

FRESH GNOCCHI | 20
tomato sauce | basil | Parmesan cheese

DESSERTS

VIGO'S CAFÉ GOURMAND | 8

CRÈME BRÛLÉE | 8

DAME BLANCHE | 8

ROMANOFF | 10
fresh strawberries | Romanoff mousse | vanilla ice-cream

MOELLEUX AU CHOCOLAT | 10
banana ice-cream | dulce de leche

MILLEFEUILLE CHEESECAKE | 10
pear | white chocolate | yuzu | yoghurt ice-cream

CHEESE BOARD | 14
5 different cheeses | apple syrup | Fig bread

SIDE DISHES

FRIES | 3.5

GREEN SALAD | 3.5

STIR-FRIED SPINACH | 4.5

STIR-FRIED VEGETABLES | 4.5

KIDS MENU

CRUNCHY CHICKEN BREAST OR FISH NUGGETS | 12
with fries and salad

WE ONLY PROVIDE OUR
CUSTOMERS WITH
THE FRESHEST
FISH AND SEAFOOD

Quality is our main concern
and we are constantly working hard to source
the best products from our suppliers.

Besides our catch of the day you can order various fish
or lobster species. Please ask a member of staff for all possibilities.



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