OYSTERS TO START WITH

served with shallot vinaigrette and tabasco

ZEEUWSE CREUSE 6 PIECES | 21
from Zeeland, Holland | salty | fruity accents

FINE DE CLAIRE 6 PIECES | 24
from France | salty | tender

OSTRAS DE AVEIRO 6 PIECES | 27
from Portugal | savoury | slightly salty

RAW BAR

VIGO SASHIMI | 18
salmon | tuna | ginger | rettich | wakame | shisho

TUNA TARTARE | 18
wasabi dressing | avocado | rettich | bonito

CEVICHE | 18
seabass | lime | avocado | pickled vegetables

TACOS

LOBSTER TACO 3 PIECES | 24
lobster tartare | Japanese mayo | avocado | masago

BEEF TACO 3 PIECES | 18
beef tartare | spicy mayo | pickled vegetables | peanut crumble

SUSHI

CRUNCHY TEMPURA ROLL | 21.5
tempura prawn | avocado | wasabi mayo | unagi sauce | salmon eggs

TORCHED SEAFOOD ROLL | 21.5
torched salmon | tempura prawn | miso curry | Japanese mayo | spring onion

RED DRAGON ROLL | 23
tuna sashimi | lobster tartare | cucumber | avocado | Japanese mayo | masago

SPICY TUNA ROLL | 22
tuna sashimi | tuna tartare | avocado | cucumber | spicy mayo

CRISPY TUNA NIGIRI 4 PIECES | 18
tuna tartare | wasabi mayo | miso curry | sesame | spring onion

TORCHED BEEF NIGIRI 4 PIECES | 16
torched beef | teriyaki | togarashi | spring onion

COLD STARTERS

BREAD | 8
tuna dip | salted butter

VIGO TRIO | 21
traditionally smoked salmon | Dutch shrimps | smoked eel
toast | cocktail sauce | horseradish mayonnaise

TRADITIONAL SMOKED SALMON | 18
toast | horseradish mayonnaise

TRADITIONAL SMOKED EEL | 18
toast | Japanese mayo | unagi

DUTCH SHRIMP COCKTAIL | 18
little gem | cocktail sauce

HOT STARTERS

SEABASS FILLET | 16
pumpkin puree | sea vegetables | lobster sauce | parsley
*Also available as a main course 28

GRATINATED MUSSELS | 16
garlic | Grana Padano

PETITS FRUIT DE MER | 18
varying seafood | garlic | sea vegetables

GAMBAS AL AJILLO | 18
garlic | sea vegetables | cherry tomatoes | lemon

PAN-FRIED SCALLOPS | 21
celeriac puree | wasabi beurre blanc | parsley oil | enoki

DUTCH SHRIMP CROQUETTES | 18
toast | cocktail sauce

GRILLED WILD PRAWNS 4 PIECES | 20
garlic | torched lime

KING CRAB | 59
serreh sauce | wakame | sesame

SALADS

CAESAR SALAD | 14.5
classic caesar dressing | garlic croutons | poached egg | Grana Padano
optional with chicken from Ammerlaan, smoked salmon or prawns + 6

NIÇOISE SALAD | 18
tuna | roseval potatoes | haricots verts | poached egg | red onion

MAIN COURSES

LOBSTER

GRILLED, BOILED OR GRATINATED
400 GRAMS | DAILY PRICE
spinach | fries

FROM FROM OUR OWN NORTH SEA

SMALL SOLED | DAILY PRICE
3 small soles pan-fried in butter | fries | salad

DOVER SOLE | DAILY PRICE
2 dover soles pan-fried in butter | fries | salad

PLAICE FILLET | 26
roseval potatoes | grilled string beans | herb beurre blanc

WEEVER FILLET | 26
pumpkin puree | caramelised rainbow carrots | saffron beurre blanc

TARBOT | 32.5
potato mousseline | haricots verts | truffle beurre blanc

FISH & SEAFOOD

CATCH OF THE DAY | DAILY PRICE

STEAMED MUSSELS | 26
home made ravigotte sauce | cocktail sauce | fries

WHOLE SEABREAM | 28
pumpkin puree | sea vegetables | miso lemon beurre blanc

WILD PRAWN PASTA | 28
linguine | garlic | cherry tomatoes | sea vegetables

VIGO SEAFOOD BURGER | 24
tuna | sesame sauce | jalapeño | cheddar

GRILLED TUNA STEAK | 32.5
shellfish risotto | cherry tomatoes | zeegroenten

MEAT

BAVETTE STEAK | 26
potato mousseline | haricots verts | red port gravy

VEGETARIAN

RISOTTO VERDE | 24
basil | sea vegetables | cherry tomatoes | Grana Padano

SOUPS

served with bread

BISQUE D'HOMARD | small 12 / large 21
classic lobster bisque | cognac cream | Dutch shrimps

BOUILLABAISSE | small 11 / large 20
classic French fish soup, served with rouille | seafood

CELERIAC SOUP | small 6 / large 11
crème fraîche | parsley oil
optional with Dutch shrimps + 6

SIDES

FRIES | 6

SPECIAL FRIES | 8
truffle mayo | Grana Padano | parsley

ROSEVAL POTATOES | 6

GREEN SALAD | 4.5

STIR-FRIED SPINACH | 6

STIR-FRIED VEGETABLES | 6.5

KIDS

CHICKEN FILLET OR PLAICE FILLET | 16
fries | salad

1 SMALL SOLE (EASY TO EAT) | 14
fries | salad

DESSERTS

VIGOS CAFÉ GOURMAND | 12
Friandises with coffee or tea

CRÈME BRÛLÉE | 12
vanilla ice-cream | white choclate crème | cookie crumble

STICKY DATE CAKE | 12
cinnamon ice-cream | stewed pear | forest fruit

HAZELNUT YUZU CHEESECAKE | 12
pistachio ice-cream | kataifi

CHEESE PLATTER | 18
5 types of cheese | fig confiture | date bread

TAKE A LOOK ON OUR DRINKS AND DESSERT MENU
FOR A DELICIOUS PORT OR DESSERT WINE.