

LUNCH SPECIALS

TRADITIONAL SMOKED SALMON | 14.5

sourdough bread | horseradish mayo | chives

VIGO'S TUNA SALAD | 11.5

sourdough bread | mâche | fried capers

CAESAR SALAD | 14.5

classic caesar dressing | garlic croutons | boiled egg
Grana Padano

Indulge yourself with Ammerlaan chicken, smoked salmon, or prawns + 6

DUTCH SHRIMP CROQUETTES | 18

toast | cocktail sauce

IBERICO HAM CROQUETTES | 14

toast | aioli

DUTCH LUNCH PLATTER "12 UURTJE" | 15

2 fried eggs with tomato and cheese from the oven
shrimp croquet | cocktail sauce | bisquepresso

DOVER SOLE | DAILY PRICE

1 dover sole pan-fried in butter | fries | salad

SMALL SOLES | DAILY PRICE

2 small soles pan-fried in butter | fries | salad

DUTCH BATTERED FISH BITES | 16

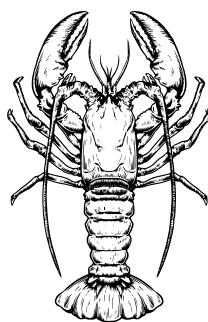
homemade ravigotte sauce | fries | salad

BATTERED COD FILLET | 16

homemade ravigotte sauce | fries | salad

BOUILLABAISSE | 20

classic French fish soup, served with rouille | seafood



LOBSTER TUESDAY

ENJOY A DELICIOUS 3 COURSE LOBSTER MENU
ON TUESDAYS FOR 65,- PER PERSON
OR A WHOLE BOILED, GRILLED OR GRATINATED
LOBSTER FOR 35,-

RECEIVE OUR LOBSTER MENU
EVERY WEEK BY E-MAIL.



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
wasabidressing | avocado | rettich | bonito

CEVICHE | 18
seabass | yuzu ponzu | truffle oil | avocado



TACO'S

LOBSTER TACO 3 PIECES | 24
lobster tartare | pineapple salsa | spicy butter

TUNA TACO 3 PIECES | 21
wasabi dressing | avocado | rettich | bonito

SUSHI

CRUNCHY TEMPURA ROLL | 22
tempura prawn | avocado | wasabi mayo | unagi sauce | salmon eggs

TORCHED SEAFOOD ROLL | 23
torched salmon | tempura prawn | spicy butter | Japanese mayo | spring onion

RED DRAGON ROLL | 24
tuna sashimi | lobster tartare | cucumber | avocado | Japanese mayo | masago



SPICY TUNA ROLL | 23
tuna sashimi | tuna tartare | avocado | cucumber | unagi | wasabi mayo

LOBSTER ROLL | 24
torched salmon | lobster tartare | truffle mayo

TEMAKI 2 PIECES | 14
hand roll | salmon | tuna | Kewpie | spring onion | sesame



COLD STARTERS

BREAD | 8
tuna dip | whipped browned butter

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

TRADITIONAL SMOKED SALMON | 18
toast | horseradish mayo

TRADITIONAL SMOKED EEL | 18
toast | Japanese mayo | unagi

DUTCH SHRIMP COCKTAIL | 18
little gem | cocktail sauce

CLASSIC STEAK TARTARE 90 GRAMS | 16
cornichon | brioche

HOT STARTERS

BISQUE D'HOMARD | 12
classic lobster bisque | cognac cream | Dutch shrimps

RIGATONI LOBSTER | 33.5
garlic | Grana Padano

GRILLED WILD PRAWNS 4 PIECES | 20
torched lime | spring onion | sesame | spicy butter

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

DUTCH SHRIMP CROQUETTES | 18
toast | cocktail sauce

SEABASS FILLET | 16
parsnip puree | sea vegetables | BBQ lobster sauce | parsley

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

OCTOPUS | 18
roasted carrot crème | runner beans | chorizo beurre blanc

SALADS

SALAD WITH HALF LOBSTER | 29.5
fresh mixed salad | lime mayo

CAESAR SALAD | 14.5
classic caesar dressing | garlic croutons | boiled egg | Grana Padano
Indulge yourself with Ammerlaan chicken, smoked salmon, or prawns + 6



SALAD FETA | 18
orange | olive | fresh mint | pomegranate | balsamic dressing
chef's recommendation - torched salmon + 6



MAIN COURSES

LOBSTER

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



FROM OUR OWN NORTH SEA

CATCH OF THE DAY | DAILY PRICE

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

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

RAY WING | 29
runner beans | garden pea crème | vadouvan jus

STEAMED MUSSELS | 28
homemade ravigotte sauce | cocktail sauce | fries



FISH & SEAFOOD

SEABASS FILLET & WILD PRAWN | 29
parsnip crème | spinach | BBQ lobster sauce

WHOLE SEABASS | 29
sea vegetables | chimichurri

PASTA WILD PRAWN | 29
linguine | garlic | cherry tomato | sea vegetables

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

GRILLED TUNA STEAK | 32.5
saffron risotto | garden peas | crispy corn | citrus beurre blanc

BISQUE D'HOMARD | 21
classic lobster bisque | cognac cream | Dutch shrimps

BOUILLABAISSE | 20
classic French fish soup, served with rouille | seafood



MEAT

STEAK FRITES | 32
French fries | shallot jus | green asparagus

VEGETARIAN

SAFFRON RISOTTO | 25
green asparagus | sea vegetables | Grana Padano | almond crumble



SIDES

FRIES | 6
sea salt | Dutch mayo

SPECIAL FRIES | 8
truffle mayo | Grana Padano | parsley

GREEN SALAD | 4.5
herb vinaigrette | homemade croutons

STIR-FRIED SPINACH | 6
garlic | almond crumble

STIR-FRIED VEGETABLES | 6.5
fresh seasonal vegetables | sea vegetables | parsley



KIDS

CHICKEN FILLET OR DUTCH BATTERED FISH BITES | 16
fries | salad

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



DESSERTS

CRÈME BRÛLÉE | 12
vanilla | orange | raspberry sorbet

STRAWBERRY TIRAMISU | 14
fresh strawberries | mascarpone | sponge fingers

CITRUS CHEESECAKE | 12
white chocolate | coconut ice-cream

VIGO'S CAFÉ GOURMAND | 15
homemade friandises with coffee or tea

CHEESE PLATTER | 18
5 types of cheese | truffle honey | fig bread

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



VIGO
DELIVERY

Aert van der Goesstraat 34 | Statenkwartier
vigodelivery@vigofamily.nl | www.vigodelivery.nl

— WINE & SEAFOODBAR —
AREIA
BY VIGO

Dr. Lelykade 24-A | haven van Scheveningen
areia@vigofamily.nl | www.restaurantareia.nl

DO YOU HAVE A SPECIAL REQUEST?

IN ADDITION TO OUR DAILY CATCH, YOU CAN ALSO RESERVE A SPECIFIC TYPE OF FISH OR LOBSTER.

ASK OUR STAFF ABOUT THE AVAILABLE OPTIONS.

WE ONLY WORK WITH FRESH, DAILY-CAUGHT FISH.

EVERY DAY, WE RECEIVE FISH, CRUSTACEANS, AND SHELLFISH FROM ALL OVER THE WORLD. WHETHER IT'S FROM VIGO IN SPAIN OR OUR VERY OWN SCHEVENINGEN, QUALITY COMES FIRST.

CATERING AT HOME OR AT YOUR BUSINESS.

VISIT WWW.VIGOCATERING.NL FOR ALL AVAILABLE OPTIONS.



Aert van der Goesstraat 7 | Statenkwartier
theoldjazz@vigofamily.nl | www.theoldjazz.nl

— RESTAURANT —
**LEMON
GRASS**

Dr. Lelykade 24 | haven van Scheveningen
lemongrass@vigofamily.nl | www.lemongrass.nl

— WINE & OYSTER BAR —
VINO STRA

Aert van der Goesstraat 40 | Statenkwartier
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