

Menu

— WINE & SEAFOODBAR —

# AREIA

BY VIGO

## SUSHI MONDAY

Every Monday

sushi for **€13,50** per dish

## OYSTER WEDNESDAY

Every Wednesday

oysters for **€1,50** per piece and **special oysters**

## LOBSTER THURSDAY

Every Thursday

a **4-course lobster menu** for **€65,-**

## FAMILY SUNDAY

Every Sunday

**3 in butter pan-fried small soles with salad and fries** for **€19,50**  
and for the kids a pan-fried fish fillet with salad and fries for **€9,50**

## LUNCH SUGGESTIONS 12:00 to 18:00

<b>Caesar salad</b> classic caesar dressing   little gem   boiled egg   Parmesan   croutons <b>optional with chicken, smoked salmon or gambas + 4</b>	14
<b>Salad poisson</b> 3 types of fish   lemon vinaigrette   cucumber	16
<b>Gamba bao buns - 2 pieces</b> gamba   spicy mayonnaise   sesame	14
<b>Bouillabaisse</b> French fish soup   rouille	18
<b>North Sea sole - 500 grams</b> pan-fried in butter   fries   salad	daily price
<b>Fish trio</b> smoked salmon   Dutch shrimps   smoked eel	18
<b>Smoked salmon</b> brioche toast   dill   lemon mayonnaise   capers	18

## NICE TO START WITH

<b>French baguette</b> herb butter   aioli de Provence	6
<b>Pata Negra - 70 grams</b> bread	16
<b>Escargots 1/2 dozen</b> herb butter   gruyère	14
<b>Vongole</b> lemon   beurre blanc   samphire	14
<b>Dutch shrimp croquettes</b> from Holtkamp   brioche toast	16
<b>Tuna flatbread pizza</b> tuna carpaccio   unagi   red onion	14

# CAVIAR

*if in stock*

**Baeri caviar - 30 grams**  
blinis | chives | smoked salmon

75

# OYSTERS

*served with shallot vinaigrette and lemon*

**Zeeuwse creuse nr. 3 - 6 pieces**  
from Zeeland  
accessible | salty

21

**Umami nr. 4 - 6 pieces**  
a wild Irish oyster, grown in Zeeland  
with a Japanese taste experience  
savoury | sweet | salty | full of flavor

24

**Gillardeau nr. 4 - 6 pieces**  
from France  
savoury | light sweet | spicy | full

29

**Fried oysters - 3 pieces**  
cavolo nero | hollandaise

16

**Oyster tasting - 6 pieces**  
3 types of oysters

25

## MATCHING BUBBLES



Mistinguet Cava Brut Bio Organic  
Penedès, Spain  
macabeo, parellada, xarel-lo  
fresh | sparkling | apple | pear | brioche

7

41

Caves Gales Cuvée Première Rosé Brut  
Moselle, Luxemburg  
pinot noir  
pure | elegant | raspberry | strawberry | creamy mousse

8

47

Laurent-Perrier La Cuvée Brut  
Champagne, France  
chardonnay, pinot noir, pinot meunier  
citrus | white flowers | peach | white fruit

11

65

## RAW BAR

<b>Tuna &amp; salmon sashimi</b> wakame   ginger   nori crumble	16
<b>Tuna tataki</b> shiso vinaigrette   pickled onion   avocado	18
<b>Avocado tartare</b> wasabi vinaigrette   wakame gel   nori	15
<b>Asian steak tartare</b> mustard pickle   soy vinaigrette   spring onion	15
<b>Beef tataki</b> yakimiku   crispy garlic   sesame	15

## TACOS

<b>Tuna - 2 pieces</b> truffle oyster sauce   nori crumble   pico de gallo	12
<b>Lobster - 2 pieces</b> mango   sesame   Japanese mayonnaise	14
<b>Beef - 2 pieces</b> mustard pickle   soy vinaigrette   spring onion	12

## SUSHI

<b>AREIA maki</b> tempura gamba   salmon and tuna tartare   unagi sauce	22
<b>California maki</b> lobster tartare   Japanese mayonnaise   Tobiko	20
<b>Surf 'n' turf maki</b> tempura gamba   flank steak   truffle mayonnaise   XO lacquer	22
<b>Spicy tuna maki</b> tuna sashimi   rocoto sauce   nori crumble	20
<b>Salmon maki</b> torched salmon sashimi   teriyaki   crispy garlic	20
<b>Crispy tuna nigiri - 4 pieces</b> tuna tartare   Japanese mayonnaise   Tobiko	18
<b>Crispy lobster nigiri - 4 pieces</b> lobster tartare   mango   sesame   shiso ponzu	20
<b>Chicken maki</b> avocado   spicy hoisin   spring onion	19

## COLD STARTERS

<b>Fish trio</b> smoked salmon   Dutch shrimps   smoked eel	18
<b>Smoked salmon</b> brioche toast   dill   lemon mayonnaise   capers	18
<b>Lobster tartare</b> fennel   truffle dressing   orange gel	22
<b>Shrimp cocktail</b> Dutch shrimps from Wieringen   sun-dried tomatoes   cocktail sauce	16
<b>Beef carpaccio</b> comte   fried bacon   truffle mayonnaise	15
<b>Asian duck liver terrine</b> hoisin   apple	22

## HOT STARTERS

<b>Gambas</b> garlic   red pepper	16
<b>Slow cooked lobster</b> pumpkin   roasted bell pepper sauce	22
<b>Scallops - 3 pieces</b> sweet potato   lobster sauce	18
<b>Grilled octopus</b> roasted cherry tomato salsa   chorizo butter	18
<b>Gamba bao bun - 2 pieces</b> gamba   spicy mayonnaise   sesame	14
<b>Boneless ribs</b> Korean glaze   taugé salsa   five spice crumble	14
<b>Asian crunchy sweetbread</b> spice gravy   parsnip	18

## SOUPS

<b>Bouillabaisse</b> French fish soup   rouille	18
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# MAINS

## LOBSTER

**Whole lobster cooked or grilled - 500 grams** 36  
butter | little gem salad | fries

**Whole lobster gratinated - 500 grams** 39  
little gem salad | fries

## FISH

**Catch of the day** daily price

**Winter cod** 30  
salsify hotchpotch | mushrooms | cèpes sauce

**North Sea sole - 500 grams** daily price  
pan-fried in butter | fries | little gem salad

**Tuna** 29  
bimi | parsnip puree | roasted bell pepper sauce

**Weever** 27  
cavolo nero | pumpkin | bordelaise

## MEAT

**Flank steak - 200 grams** 28  
black pepper sauce | fries | grilled vegetables  
herb butter, bearnaise, or red wine sauce + 2

**Ribeye - 300 grams** 30  
black pepper sauce | fries | grilled vegetables  
herb butter, bearnaise, or red wine sauce + 2

**Smashed burger** 18  
tomato | bacon | cheddar | fries

**Asian confit de canard** 24  
pumpkin | kimchi salsa | spice gravy

## VEGA

**Gnocchi a la Parisienne** 18  
sage | butter | pepper

**Grilled chicory** 19  
pumpkin | antiboise | mushrooms | nut crumble

## SIDES

<b>Fries</b> homemade mayonnaise	4.5
<b>Special loaded fries</b> fries   Asian truffle mayonnaise   garlic crumble	8
<b>Flamin' fries</b> rocoto   Japanese mayonnaise   jalapeño	8
<b>Green salad</b>	4
<b>Stir-fried season vegetables</b>	6
<b>Stir-fried bimi</b> gremolata   bulgogi	7

## KIDS

<b>Crunchy chicken or fish fillet</b> fries   salad	14
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## DESSERTS

<b>Moelleux</b> pistachio ice-cream   caramel	10
<b>Tiramisu cheesecake</b> coffee gel   tiramisu mousse   mascarpone ice-cream	10
<b>Crème brûlée</b> tonka bean   caramel	10
<b>Tarte bourdaloue</b> mascarpone ice-cream   pear   lemon	10
<b>Cheese platter</b> 5 types of cheese   quince compote   fig bread	16
<b>Café gourmand</b> 5 friandises with coffee or tea	10

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