

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

Caesar salad classic caesar dressing little gem boiled egg Parmesan croutons optional with chicken, smoked salmon or gambas + 5	14
Salad poisson 3 types of fish lemon vinaigrette cucumber	16
AREIA bao buns - 2 pieces gamba spicy mayonnaise sesame	14
Bouillabaisse French fish soup rouille baguette	18
North Sea sole pan-fried in butter fries salad	daily price
Fish trio smoked salmon Dutch shrimps smoked eel brioche toast	18
Smoked salmon toast dill lemon mayonnaise	18

NICE TO START WITH

French baguette herb butter aioli	6
Pata Negra - 70 grams bread	16
Escargots 1/2 dozen herb butter gruyère	14
Vongole lemon beurre blanc samphire	14
Dutch shrimp croquettes from Wieringen brioche toast	16
Tuna flatbread pizza tuna carpaccio unagi red onion truffle mayonnaise	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
wakame | wasabi vinaigrette

16

Oyster tasting - 6 pieces
3 types of oysters

25

MATCHING BUBBLES



Mistinguett 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

Tuna and salmon sashimi wakame ginger nori crumble	16
Tuna tataki yuzu kosho vinaigrette nori crumble wakame gel	18
Avocado tartare wasabi dressing nori crumble	15
Asian steak tartare mustard pickle nam jim jaew spring onion	16
Beef tataki nam jim jaew crispy rice noodles	16

TACOS

Tuna - 2 pieces truffle oyster sauce nori crumble pico de gallo	12
Lobster - 2 pieces mango sesame Japanese mayonnaise	14
Beef - 2 pieces mustard pickle nam jim jaew spring onion	12

SUSHI

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

COLD STARTERS

Fish trio smoked salmon Dutch shrimps smoked eel brioche toast	18
Smoked salmon toast dill lemon mayonnaise	18
Lobster tartare truffle dressing fennel orange gel	22
Shrimp cocktail Dutch shrimps sun-dried tomatoes cocktail sauce	18
Beef carpaccio basil smoked almond tomato	15
Asian duck liver terrine hoisin apple	22

HOT STARTERS

Gambas garlic red pepper	18
Scallops - 3 pieces red curry cauliflower orange crumble	18
Pulpo pan-fried octopus cherry tomato chorizo potato	18
AREIA bao bun - 2 pieces gamba spicy mayonnaise sesame	14
Indonesian style ribs boneless homemade atjar coconut peanut dressing	14
Asian crunchy sweetbread black pepper sauce cellariac	18

SOUPS

Bouillabaisse French fish soup rouille baguette	18
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MAINS

LOBSTER

Whole lobster cooked or grilled 39
butter | salad | fries

Whole lobster gratinated 42
salad | fries

FISH

Catch of the day daily price

Seabass fillet 30
pea puree | lobstersauce | roasted carrot

North Sea sole daily price
pan-fried in butter | fries | salad

Tuna steak 30
black pepper sauce | celleriac puree | green apple

Weever 29
sweet potato puree | sea lavender | shiitake | miso lime beurre blanc

MEAT

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

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

Smashed burger 20
tomato | bacon | cheddar | fries

VEGA

Gnocchi a la Parisienne 20
sage | butter | pepper

Cauliflower couscous 19
red curry | papadum

SIDES

Fries	5
Special loaded fries fries Asian truffle mayonnaise garlic crumble	8
Flamin' fries rocoto Japanese mayonnaise	8
Green salad lemon vinaigrette	4
Stir-fried season vegetables	5

KIDS

Crunchy chicken or fish fillet fries salad	14
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DESSERTS

Moelleux vanilla ice-cream	10
Tarte au citron meringuée pistachio ice-cream	10
Dame blanche vanilla ice-cream chocolate sauce	10
Pina colada cheesecake pineapple cream coconut ice-cream	10
Strawberry cremeux Romanoff mousse rhubarb gel yogurt ice-cream	10
Café gourmand 5 friandises with coffee or tea	10
Cheese platter 5 types of cheese quince compote fig bread	16

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