

**VASCOBELO**  
**BELGIUM'S FINEST COFFEE**

— BLACK —

Espresso 2,60 Ristretto 2,60  
Naked Doppio 3,50 Americano 2,95

— LATTES —

Espresso Macchiato 2,75 Cappuccino 3,15  
Cafe Latte 3,30 Latte Macchiato 3,50  
Flat White 3,70

*extra shot + 0,60*  
*with soy milk + 0,20*

— SPECIAL —

Ice coffee with Vascobelo Le Roi caramel 3,90  
Belgian Hot Chocolate from Callebaut 3,50  
*with fresh whipped cream + 0,40*

**EXPERIENCE FINE TASTE AT HOME WITH OUR  
AWARD-WINNING BLENDS**

1kg & 250gr beans available in our V-bars and webstore!

**VASCOBELO TEA SELECTION**

**Earl Grey 3,10**

black Ceylon - South India, China  
natural aromas

**Green tea 3,70**

green tea with an aromatic & light-sweet finish

**Herbal infusion 3,30**

with coriander, nana mint leaves, lemongrass,  
cinnamon, ginger, clove & cardamom

**Rooibos 3,70**

a natural antioxidant with a hint of herbs

**Chamomile blossom 3,30**

a classic herbal tea with a calming effect

**China Jasmine 3,30**

green tea with a natural soft Jasmine hint

**FRESH TEA**

fresh mint tea 2,90 (25 cl) - 3,20 (40 cl)  
fresh ginger tea 2,90 (25 cl) - 3,20 (40 cl)

**Darjeerling 3,70**

first flush with a sweet & blooming taste

**COLD DRINKS**

— JUICES —

fresh orange juice  
3,70 (25 cl) / 4,30 (40 cl)  
bio apple juice 2,90 (20 cl)  
bio pear juice 2,90 (20 cl)  
Big Tom tomato juice 3,10 (25 cl)

— COLD PRESS JUICES —

**Veggie cappuccino 5,25**  
kale, spinach, cucumber, Granny Smith, celery,  
parsley, lemon & ginger

**Feel the beet 5,25**

beet, orange, Granny Smith, celery & lemon

**Orange is the new black 5,25**

mango, orange, celery, carrot, turmeric & black  
pepper

— WATER —

still 2,10 (35 cl) / 3,90 (70 cl)  
sparkling 2,10 (35 cl) / 3,90 (70 cl)

**Burning man 5,25**

orange, Granny Smith, lemon, ginger, turmeric  
& black pepper

**Cordials 2,90 (25 cl) / 3,70 (40 cl)**

Bio lemonade in various flavours

**Fever-Tree Selection 3,10**

Sicilian lemonade, Ginger ale, Indian tonic, Elderflower tonic & Ginger beer

**Coca Cola & Coca Cola Zero 2,90 (25cl)**

Fresh Vascobelo Ice Tea 2,90 (25 cl) / 3,70 (40 cl)

**COCKTAILS - WINES - SPARKLING**

*please ask our separate drink menu*

**BREAKFAST**

until 12:00

» CLASSIC BREAKFAST «

croissant, freshly baked bread, jam, "Oud Brugge" & Ganda ham  
served with coffee or tea of choice 9,50  
*eggs of choice: scrambled or fried + 2,50*

**THE VASCOBELO BREAKFAST**

croissant, freshly baked bread, jam, "Oud Brugge", Ibérico Bellota ham, smoked salmon,  
mini yoghurt with granola and compote of choice and an egg of choice. Served with fresh  
orange juice and coffee or tea of choice. 16,50

*tip: expand your Vascobelo breakfast with a glass Bauchet Champagne*  
*'Selected by Vascobelo' 8,25*

**Eggs Scandinavia 14,50**

English muffins with two poached eggs, hollandaise sauce & smoked salmon

**Eggs Benedict Deluxe 14,50**

English muffins with two poached eggs, hollandaise sauce & Jamón Ibérico Bellota

**Eggs California 11,50**

English muffins with two poached eggs, hollandaise sauce, tomato & avocado

**Eggs Belgium 12,50**

English muffins with two poached eggs, hollandaise sauce & Gandaham

**Croissant Deluxe 6,25**

warm croissant with ham, "Oud Brugge" & hollandaise sauce

» BREAKFAST ALL DAY «

**Croissant 3,25**  
with butter & jam

**Greek yoghurt 7,50**  
with granola, honey & compote of choice

**Fresh fruit salad 5,95**  
with agave syrup & mint

**Scrambled eggs 9,90**  
served with bread, smoked salmon & chives

**Banana bread toast 3,90**  
with butter and a pinch of sea salt

**THE SUNDAY BRUNCH**

*every Sunday until 13:00 | reservation required*

**Sunday Platter 19,50 p.p. (from 2 people)**

eggs benedict, cheese assortment, charcuterie, salads, Greek yoghurt and various  
types of bread. Served with fresh orange juice and coffee or tea of choice.

**VASCOBELO PASTRY**

Vascobelo lime pie 4,70

Carrot Cake 4,70 | Cheesecake 4,70

Chocolate Cremeux Tart - Belgian chocolate and coffee cremeux 4,70

Apple crumble Pie "Granny Smith" and whole wheat crumble 4,70  
*with fresh whipped cream + 0,40*

Gluten free Walnut-Citrus tart 4,70  
*served with cream*

**VASCOBELO SWEETS**

nanaimo / date square / choco rocks / chocolate fondant / pastel de nata  
2,35 per piece

**Take a look at our counter for our daily pastry and sweets**

Please, inform us if you have any type of severe food allergy or dietary restriction.  
It will be our pleasure to assist you.

## LUNCH

from 12:00 to 17:00

### SOUP

Soup of the day 6,50  
served with bread and butter

### BREAD & MORE

Vitello Tonnato 10,50  
sliced veal with watercress, radish and tuna mayonnaise

Classic Chicken 8,90  
with crispy Ganda ham, avocado, tomato, parmesan & balsamic dressing

"Oud Brugge" Cheese 7,90  
with mostarda fruit, quince & roasted hazelnut

Toasted Bagel 10,20  
with salmon, capers, pickled red onion, dill & a honey mustard cream

Piadina Sandwich 9,90  
bell pepper ricotta, Ganda ham, rocket lettuce & grilled eggplant

"12 o'clock platter" 10,75  
with fresh soup, sourdough bread with an artisanal croquette and salad special from the chef

### SALADS

Chicken Caesar 12,50  
little gem salad served with avocado, crispy chicken skin, anchovy, egg & parmesan

Beetroot Salad With Goat Cheese 11,00  
roasted beetroot, black rice, seeds sprouts, goat cheese & walnuts

Mackerel Salad 13,50  
salad with new potatoes, smoked and grilled mackerel, apples & horseradish dressing



## » KIDS «

Please ask for our kids specials (lunch & dinner)

## HOUSE WINES

### WHITE

Fleur Blanc - Chardonnay 4,50 glass / 22,50 bottle  
Colombette, Languedoc, FR - this typical Chardonnay is creamy and crispy at the same time

Sophie te'Blanche - Sauv. Blanc 4,70 glass / 25,00 bottle  
Iona, Elgin, ZA - this lovely fresh wine from the coolest vineyards in the Western Cape of South Africa will strike you because of its crispness

### RED

Cigarra Tinto - Castelao & Touriga 4,50 glass / 22,50 bottle  
Casa S. Lima, Lisboa, PT - Portugal is on the move! Try this subtle red one from the Lisboa area

Château Ferret-Lambert - Merlot & Carbernet-Sauvignon 7,00 glass / 35,00 bottle  
Château Ferret-Lambert, Bordeaux, FR - classic but firm wine with a full taste

### ROSÉ

Domaine La Colombette - Grenache 4,50 glass / 22,50 bottle  
IGP Coteaux du Libron, FR - lovely classic French rosé

## BEERS

Brand Pils 2,90 (25cl)  
delicious balance of sophisticated hop aroma & characteristic hop bitterness

Brand bock seasonal 4,10 (25cl)

Affligem Blond 4,20 (30cl)

De Koninck bottle 4,10 (25cl)

Antwerp classic with intense mahogany colours and a complex aroma

Duvel bottle 4,50 (33cl)

the reference among the heavier, blonde beers made from the very best hops

IJwit bottle 4,50 (33cl)

the addition of coriander and lemon during the brewing process produces a rich aroma of banana, citrus & spices

## SHARING

Vascobelo Platter 19,50  
selection of cold and warm items including Ibérico, oysters & seasonal dip

Artisanal bitterballen 6 pieces 6,50

Charcuterie 12,75  
with smoked broad beans, olives, bread & butter

Ibérico Bellota Ham 13,50 (80 gr)

Mix of olives 5,00  
Lucques (France), Arbequina (Spain), Bella (Italy), Kalamata (Greece)

Flatbread & Dip 4,00  
sesame flatbread with a seasonal dip

Bread Assortment 4,50  
with Vascobelo oil and salted butter

Oysters 'Fines de Claire' No.3  
2 pieces 6,00 / 4 pieces 11,00 / 6 pieces 15,00 / 12 pieces 28,00

Vascobelo Aperitif 9,50  
Glass of our Baüchet 'Premier Cru' Champagne and 2 'Fines de Claire' oysters

## DINNER

from 17:00 to 21:00

### STARTERS

Soup of the day 6,50  
served with bread & butter

Chicken Caesar 12,50  
little gem salad served with avocado, crispy chicken skin, anchovy, egg & parmesan

Vitello Tonnato 10,50  
served with watercress, capers and tuna mayonnaise

Vascobelo sharing platter 19,50 (from 2 people)  
selection of cold and warm items including Ibérico, oysters and seasonal dip

### MAINS

Ossobuco 19,75  
veal shank with vegetable sauce, gremolata & olive oil potato mash

Sukade 21,50  
slowcooked flat iron steak with spring vegetables in vinaigrette served with potato wedges

Beef Tournedos 23,75  
with Cafe de Paris butter, seared tomato, little gem & beetroot served with potato wedges

Cod with Bouillabaisse Sauce 21,50  
cod filet with mussels & salty fingers served with butter & rouille

Bourgundian Burger 14,50  
with "Oud Brugge" cheese caramelised onions & bearnaise served with potato wedges

Pasta with Walnut Pesto 14,50  
with spinach, walnut & parmesan

Linguini Pulpo & Lemon Oil 19,50  
octopus, lemon & parmesan

## APERITIF

Please ask the drink menu to choose from our carefully selected wines, beers, sparkling wines, cocktails and other alcoholic drinks.