

**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* + 0,30  
*with oat milk* + 0,30

— 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**

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

**VASCOBELO TEA SELECTION**

**Earl Grey 3,10**  
black Ceylon - South India, China  
natural aromas

**Herbal infusion 3,30**  
with coriander, nana mint leaves, lemon-  
grass, cinnamon, ginger, clove  
& cardamom

**China Jasmine 3,30**  
green tea with a natural soft Jasmine hint

**Green tea 3,70**  
green tea with an aromatic & light-sweet  
finish

**Rooibos 3,70**  
a natural antioxidant with a hint of herbs

**Chamomile blossom 3,30**  
a classic herbal tea with a calming effect

**Darjeerling 3,70**  
first flush with a sweet & blooming taste

FRESH TEA

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

**COLD DRINKS**

— JUICES —

fresh orange juice  
3,95 (25 cl) / 4,65 (40 cl)  
bio apple juice 3,10 (20 cl)  
bio pear juice 3,10 (20 cl)  
Big Tom tomato juice 3,50 (25 cl)

— WATER —

still 0,50 (35 cl) / 1,00 (70 cl)  
sparkling 0,50 (35 cl) / 1,00 (70 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

**Burning man 5,25**  
orange, Granny Smith, lemon, ginger,  
turmeric & black pepper

**Cordials 3,10 (25 cl) / 3,90 (40 cl)**  
Bio lemonade in various flavours

**Fever-Tree Selection 3,30**  
Sicilian lemonade, Ginger ale, Indian tonic, Elderflower tonic & Ginger beer

**Coca Cola & Coca Cola Zero 2,95 (25cl)**

**Fresh Vascobelo Ice Tea 3,10 (25 cl) / 3,95 (40 cl)**

**BREAKFAST**

until 12:00

» CLASSIC BREAKFAST «

croissant, freshly baked bread, jam, "Oud Brugge" & Ganda ham  
served with coffee or tea of choice 10,50  
*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. 18,00

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

**Eggs Scandinavia 14,95**

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

**Eggs Benedict Deluxe 14,95**

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

**Eggs California 13,50**

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

**Eggs Belgium 13,95**

English muffins with two poached eggs, hollandaise sauce & Ganda ham

**Scrambled eggs 10,95**

served with bread, smoked salmon & chives

**Croissant Deluxe 7,00**

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

» BREAKFAST ALL DAY «

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

**Greek yoghurt 8,00**  
with granola, honey & compote of choice

**SWEET THINGS**

**FINE PASTRY**

**Chocolate Fudge Cake**  
**Carrot Cake**  
**Cheesecake**  
**Key Lime Pie**  
**Red Velvet Cake**  
**Apple Pie from patisserie Kuyt**  
*5,50 per piece*

**EVEN BETTER SWEETS**

**Lemon Poppy Seed Loaf**  
**Pecan Studded Banana Bread**  
**Apple Cinnamon Streusel Loaf**  
**Chocolate Fudge Brownie**  
**Date Crumble**  
**Pastel de Nata**  
*3,25 per piece*

» **KIDS** «

*Please ask for our kids specials (lunch & dinner)*

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

## LUNCH

Smoked Ossenworst 11,25  
with sweet & sour onions, cornichons & mustard mayonnaise

Classic Chicken 9,75  
with crispy Ganda ham, avocado, tomato, parmesan & sriracha dressing

“Oud Brugge” Cheese 8,50  
with mostarda fruit, quince & roasted hazelnut

Toasted Bagel 10,95  
with salmon, capers, pickled red onion, dill & a honey mustard cream

Croque Gruyère 10,25  
Gruyère cheese, Ganda ham & thyme roasted mushrooms

“12 o'clock platter” 12,95  
with fresh soup, sourdough bread with an artisanal croquette  
and salad special from the chef

## HOUSE WINES

### WHITE

Fleur Blanc - Chardonnay - 2017 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 - 2017 4,95 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 - 2015 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 & Cabernet-Sauvignon - 2015  
6,90 glass / 35,00 bottle  
Château Ferret-Lambert, Bordeaux, FR - classic but firm wine with a full taste

### ROSÉ

Domaine La Colombette - Grenache - 2017 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 Pils 5,10 (50cl)  
delicious balance of sophisticated hop aroma & characteristic hop bitterness

Affligem Blond 4,25 (25cl)  
subtle balance with a refreshing taste

**De Koninck** bottle 4,25 (25cl)

Antwerp classic with intense mahogany colours and a complex aroma

**Duvel** bottle 5,00 (33cl)

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

**IJwit** bottle 5,00 (33cl)

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

**Heineken 0.0** bottle 2,90

a non-alcoholic lager defined by its refreshing fruity notes and soft malty body

**Funky Falcon (Pale Ale, 5.2%)** bottle 4,80

light & fresh character with citrus flavours - brewed with lemongrass

**White Mamba (White beer, 5%)** bottle 4,80

a fresh Wheat beer brewed with kaffir lime leaves, cardamom & coriander seeds

## APERITIF

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

## VASCOBELO BOWLS

Gamba Saganaki Linguini 17,50  
with feta, green herbs & salted lemon

Grilled Vegetables & Red Rice 14,50  
crunch mix, rocket lettuce & parmesan

Tajine Lamb & Bulgur 17,50  
crunch mix, green herbs & citrus

## ALL DAY DISHES

Soup of the day 7,00  
served with bread & butter

Massaman soup 8,75  
soft-cooked chicken, potato, spring onion & coriander

Chicken Caesar 14,50 / Gamba Caesar 16,50  
avocado, anchovies, egg, crunch of chicken/gamba & parmesan

Vascobelo Burger 15,50  
with “Oud Brugge” cheese, caramelised onions & bearnaise sauce  
served with Belgian fries

Mushroom Risotto 15,50  
parmesan & chestnut mushrooms

Bœuf Bourguignon 17,50  
with Belgian fries & mayonnaise

Supplement  
Belgian fries 4,00  
grilled vegetables 4,50  
fresh coleslaw 3,50

» **3-course menu by the chef** 31,50 «  
ask us!



## SHARING

Vascobelo Platter 20,50  
selection of cold & warm items including Ibérico Bellota  
& seasonal dip

Artisanal bitterballen 6 pieces 6,75

Shrimp Tempura 8,50

Charcuterie 13,95  
with smoked broad beans, bread & butter

Ibérico Bellota Ham 14,50 (80 gr)

Mix of olives 5,75  
Lucques (France), Arbequina (Spain), Bella (Italy), Kalamata (Greece)

Bread, Flatbread & Dip 7,25  
bread, sesame flatbread, oil, salted butter & a seasonal dip

Vascobelo Aperitif 9,95  
glass of our Bauchet 'Premier Cru' Champagne & Ibérico Bellota