

COLD DRINKS

SOFT DRINKS & JUICES

Fresh Orange Juice	4,25 / 5,00
Bio Apple Juice	3,25
Bio Pear Juice	3,25
Big Tom Tomato Juice	3,50

Royal Bliss Selection	3,45
Creative Tonic, Yuzu Tonic, Ginger Ale, Berry Sensation	

Coca-Cola / Coca-Cola Zero	3,10
Fanta	3,10
Sprite	3,10

Fresh Vascobelo Iced Tea	3,20 / 3,95
Cordials	3,20 / 3,95
Organic lemonade in various flavours	

WATER

Still	2,20 (35 cl) / 3,50 (70 cl)
Sparkling	2,50 (35 cl) / 3,85 (70 cl)

GIN & TONICS

Bombay	9,95
Royal Bliss Yuzu Tonic & lemon	
Bobby's	10,95
Royal Bliss Creative Tonic, orange & cloves	
Hendrick's	11,95
Royal Bliss Creative Tonic & cucumber	
Seedlip Spice 94 (0% vol.)	9,95
Royal Bliss Berry Sensation & blueberries	

COLD PRESSED JUICES

Veggie Cappuccino	6,20
Kale, spinach, cucumber, Granny Smith, celery, parsley, lemon & ginger	

Strawberry Fields Forever	6,20
Beetroot, strawberry, pear, lime & acai	

Orange is the New Black	6,20
Mango, orange, celery, carrot, turmeric & black pepper	

Burning Man	6,20
Orange, Granny Smith, lemon, ginger, turmeric & black pepper	

Sustainable & biodegradable bottle made of 100% sugarcane

COCKTAILS

Vascobelo 0.0 - Virgin cocktail	8,95
Apple juice, Royal Bliss Ginger Ale, lime & mint	
Mimosa	7,50
Cava & fresh orange juice	
Aperol Spritz	7,95
Aperol, Cava & sparkling water	
Moscow Mule	8,95
Bols Vodka, San Pellegrino Ginger Beer & lime	
Dark & Stormy	8,95
Gosling's Black, San Pellegrino Ginger Beer & lime	
Bloody Mary	9,50
Bols Vodka, Big Tom, cucumber & lemon	
Vascobelo Espresso Martini	10,50
Bols Vodka, Kahlua & Le Roi espresso	

BEER

DRAFT

Stella Artois Pilsner (25cl)	3,15
Stella Artois Pilsner (50cl)	5,80
Leffe Blond (25cl)	5,00
Hertog Jan Weizener (30cl)	5,00
Tripel Karmeliet (33cl)	5,00

BOTTLE

Leffe Dubbel (33cl)	5,50
Leffe Tripel (33cl)	5,50
Hoegaarden Wit (30cl)	4,50
Hertog Jan Bockbier (30cl)	4,50
Goose I.P.A. (35cl)	5,75
Leffe Blond (0% vol.)	4,50
Jupiler (0% vol.)	3,15

HOUSE WINES

WHITE

Santa Digna, Sauvignon Blanc Gran Reserva	5,00 glass / 24,50 bottle
Fresh with hints of green apples - fairtrade & vegan	
Frescobaldi Albizzia, Chardonnay	5,50 glass / 26,50 bottle
Matured chardonnay, soft & balanced	
Il Cigno, Pinot Grigio	6,00 glass / 28,50 bottle
White fruit, fresh with aromas of flowers & citrus	

RED

Domaine Lalande, Cabernet Sauvignon	5,00 glass / 24,50 bottle
Smooth, black fruit, slightly spicy, elegant in taste	
Rutini, Trumpeter Malbec	5,50 glass / 26,50 bottle
Hints of cherries, pleasant body & intense tannins	

ROSE

Monteclain, Rosé	5,50 glass / 25,00 bottle
Dry, fresh with notes of raspberry & strawberry	

SPARKLING

La Iaia Nuria, Cava	7,50 glass / 40,00 bottle
Fresh, elegant with aromas of tropical fruit	



- FRESH, ORGANIC, AND LOCAL FOOD -

Our ingredients are all carefully selected, organic, and locally sourced. Our head-chef Rob always seeks to find the perfect combinations with surprising dishes. Explore the menu and try our new favorites and signature items.



EXPERIENCE VASCOBELO AT HOME!

Our coffee is available at all our locations or via www.vascobelo.com

- HAPPY SAFE DINING -

Celebrate your event privately, in a sophisticated and secure atmosphere. In the evening, we open our doors for you, and we make sure that you can enjoy your private dinner with your beloved ones. Enrich your dining experience and be surprised by the unique menu, with our head chef's passion. Your favourite barista will host an evening you and your guests will remember.

Ask your barista for more information.



PIN ONLY

Because we care about the planet!

VASCOBELO				BREAKFAST				BREAD			
BELGIUM’S FINEST COFFEE				until 12:00							
BLACK		SPECIAL		Vascobelo Breakfast		17,50		Croque Monsieur		7,95	
Espresso		2,75	Vascobelo Iced Coffee	4,25		Croissant, bread, salted butter, jam, “Oud Brugge” cheese, Ganda ham, smoked salmon, mini yogurt & granola. Served with fresh orange juice & coffee or tea of your choice.		“Oud Brugge” cheese, ham & béchamel sauce		9,50	
Naked Doppio		3,80	With Vascobelo Le Roi caramel			With scrambled or fried eggs		”Oud Brugge” Cheese		9,50	
Ristretto		2,75	Belgian Hot Chocolate	4,25		With a glass of Cava		Apple-pear chutney, walnuts, radish lettuce & cress		9,50	
Americano		3,00 / 3,75	From Callebaut					Hummus & Avocado		9,50	
				Classic Breakfast		12,50		Pomegranate, roasted broad beans, arugula & sesame seeds			
				Croissant, bread, salted butter, jam, “Oud Brugge” cheese & Ganda ham.				Classic Chicken			
				Served with coffee or tea of your choice.				Crispy Ganda ham, avocado, tomato, parmesan cheese & sriracha mayonnaise			
				With scrambled or fried eggs		+ 2,50		Bagel Smoked Salmon			
								Chive cream cheese, cucumber, capers, avocado & alfalfa			
				Scrambled Eggs		12,50		Ganda Ham			
				Bread, smoked salmon & chives				Sun-dried tomato tapenade, mozzarella, arugula & seed mix			
				Eggs California		14,50		“12 uurtje”			
				English muffin, avocado, tomato, poached eggs & Hollandaise sauce				Fresh soup, salad, “Oud Brugge” cheese, Ganda ham & traditional croquette			
				Eggs Belgium		15,20					
				English muffin, Ganda ham, poached eggs & Hollandaise sauce							
				Eggs Scandinavia		15,20					
				English muffin, smoked salmon, poached eggs & Hollandaise sauce							
VASCOBELO TEA SELECTION				ALL DAY BREAKFAST				MAIN COURSE			
Loose Leaf Tea		Fresh Tea		Croissant		3,50		Vascobelo Burger		12,50	
Earl Grey		2,75 / 3,75	Vascobelo Fresh Tea	3,60		Salted butter & jam		Brioche bun, beef burger, little gem, pickle, bacon, cheese, tomato & truffle mayonnaise			
Black Ceylon with natural aromas			Mint or ginger			Croissant Deluxe		Vascobelo Vegetarian Burger		12,50	
Herbal Infusion		2,75 / 3,75	Vascobelo Winter Tea	3,95		Warm croissant with ham, “Oud Brugge” cheese & Hollandaise sauce		Brioche bun, vegetarian burger, little gem, pickle, tomato & truffle mayonnaise			
Coriander, nana mint leaves, lemongrass, cinnamon, ginger, clove & cardamom			Ginger, orange & cinnamon stick					Vascobelo Belgian Stew		16,95	
China Jasmine		2,75 / 3,75	Vascobelo Cleanse Tea	3,95				Beef, brown beer, mustard & parsley. Served with bread & salted butter			
Green tea with a natural soft Jasmine hint			Mint, thyme & lemon					Vascobelo Ossobuco Stew		16,95	
Green Tea		2,75 / 3,75	Vascobelo Boost Tea	3,95				Veal, tomato, red wine & thyme. Served with bread & salted butter			
Green tea with an aromatic & light-sweet finish			Lemon grass, turmeric, lemon & star anise					Vascobelo Vegetarian Stew		15,95	
Darjeerling		2,75 / 3,75						Lentils, carrot, eggplant & zucchini. Served with bread & salted butter			
First flush with a sweet & blooming taste								Vascobelo Afternoon Selection		18,50	
Rooibos		2,75 / 3,75						Soup & salad of your choice. Served with bread & salted butter			
A natural antioxidant with a hint of herbs											
Chamomile Blossom		2,75 / 3,75									
A classic herbal tea with a calming effect											
SWEETS				SALAD & SOUP				SIDES			
Vascobelo Coffee Cheesecake		3,15 / 5,50	Chicken Caesar	15,50		Organic Artisanal Crackers		Belgian Fries with Mustard Mayonnaise		3,95	
Red Fruit Cheesecake		3,15 / 5,50	Avocado, anchovies, eggs & parmesan cheese			Spicy peanut butter, banana, sea salt & grated chocolate		Fresh Green Salad		4,50	
Carrot Cake		5,50	Gamba Caesar	16,50		Cottage cheese, cucumber, radish sprouts & seed mix					
Apple Pie		5,50	Avocado, anchovies, eggs & parmesan cheese			Avocado, mozzarella, tomato & pesto					
Pastel de Nata		3,45	Vegan Feta	15,50							
Mocha Meringue		5,95	Beetroot salad, almonds, cherry tomatoes, red onion, parsley & balsamic blanc								
Vascobelo Vegan Selection		8,00	Carrot Soup	7,75							
Selection of sweets & coffee or tea of your choice			Coconut cream & coriander								
			Soup of the Day	7,75							
			Changing soup of our head-chef Rob								
			Served with bread & salted butter								
			Kids Menu								
			Toast with ham & cheese	6,50							
			Croquette & Belgian fries	6,50							
			Sandwich “Oud Brugge” cheese & soup	6,50							
			Vegetarian	Vegetarian possible		Vegan		Gluten-free possible			