

COLD DRINKS		
SOFT DRINKS & JUICES		COLD PRESSED JUICES
Fresh Orange Juice	3,95 / 4,65	Veggie Cappuccino  5,75
Bio Apple Juice	3,00	Kale, spinach, cucumber, Granny Smith, celery, parsley, lemon & ginger
Bio Pear Juice	3,00	
Big Tom Tomato Juice	3,50	
Fever-Tree Selection	3,20	Orange is the New Black  5,75
Sicilian Lemonade, Ginger Ale, Indian Tonic, Elderflower Tonic & Ginger Beer		Mango, orange, celery, carrot, turmeric & black pepper
Coca Cola	2,95	Burning Man  5,75
Coca Cola Zero	2,95	Orange, Granny Smith, lemon, ginger, turmeric & black pepper

Fresh Vascobelo Iced Tea	3,10 / 3,95	<i>Sustainable & biodegradable</i>
Cordials	3,10 / 3,95	<i>bottle made of 100% sugarcane.</i>
Bio lemonade in various flavours		

WATER		
Still	1,95 (35 cl) / 2,95 (70 cl)	
Sparkling	1,95 (35 cl) / 2,95 (70 cl)	

HIGH WINE		
from 15.00		
Selection of three wines served with matching dishes		24.50 p.p.

GIN & TONICS		COCKTAILS
Bombay Gin	9,00	Moscow Mule 9,00
With Fever-Tree Indian Tonic		Vodka & Fever-Tree Ginger Beer
Double You Gin	12,00	Dark & Stormy 9,00
With Fever-Tree Elderflower Tonic		Bacardi Negro & Fever-Tree Ginger Beer
Bobby's Gin	11,50	Vascobelo Espresso Martini 9,00
With Fever-Tree Indian Tonic		Grey Goose vodka, Kahlua & Le Roi espresso
Seedlip Spice 94 (0% vol.)	9,50	Aperol Spritz 8,00
With Fever-Tree Indian Tonic		Aperol, Cava & sparkling water
Seedlip Garden 108 (0% vol.)	9,50	
With Fever-Tree Elderflower Tonic		

BEERS			
DRAFT		BOTTLE	
Stella Pilsner (25cl)	3,00	Leffe Dubbel (33cl)	5,00
Bud Pilsner (50cl)	5,50	Leffe Tripel (33cl)	5,00
Leffe Blond (25cl)	4,50	Hoegaarden Wit (30cl)	4,50
Hertog Jan Weizener (30cl)	4,80	Hoegaarden Radler (30cl)	4,00
Tripel Karmeliet (33cl)	4,80	Goose I.P.A. (35cl)	5,50
		Leffe Blond (0% vol.)	4,25
		Jupiler (0% vol.)	2,95

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 - 2018	5,00 glass / 25,00 bottle	
Iona, Elgin, ZA - fresh wine from the coolest vineyards in the Western Cape of South Africa		
Cantayano Barrica - Verdejo - 2017	6,00 glass / 30,00 bottle	
Cantalapiedra, Rueda, SP - full creamy wine with oak effect		
Der Tom - Grüner Veltliner - 2018	26,00 bottle	
Tom Dockner, Traisental, OOS - pure fresh wine with a hint of citrus		
Flower and the Bee - Treixadura - 2017	30,00 bottle	
Treixadura, Trajadura, Ribeiro, SP - fresh white wine with body & elegant round tones		
Sancerre 'le Mont Damnées', Sauvignon Blanc, Loire FR - 2016	59,00 bottle	
Sauvignon Blanc, Henri Bourgeois, Loire FR 2016		
Saint Aubin, Chardonnay, Gerard Thomas, Bourgogne FR - 2017	65,00 bottle	
Chardonnay, Henri Bourgeois, Loire FR 2017		

RED	
Cigarra Tinto - Castelao & Touriga - 2015	4,50 glass / 22,50 bottle
Casa S. Lima, Lisboa, PT - subtle red wine from the Lisboa area	
Barbera d'Alba Barriques - Barbera - 2017	5,50 glass / 27,50 bottle
Fiore, Piemonte, IT - powerful earthy wine with a touch of oak	
Château Ferret-Lambert - Merlot & Cab. Sauv. - 2015	5,90 glass / 29,50 bottle
Bordeaux, FR - classic red wine with a complex profile	
Ried Kirchweg - Zweigelt - 2017	25,00 bottle
Tom Dockner, Traisental, OOS - classic but firm with a full taste	
Mister P - Pinot Noir - 2017	35,00 bottle
Iona, Elgin, ZA - full complex style Pinot Noir from the southern tip of Africa	
Barolo, Nebbiolo, Trediberri, Piemonte IT - 2014	75,00 bottle
Barolo, IT 2014 - selection from cru's Capelot & Berri, softness of la Morra with the power of Nebbiolo	
Lacoste-Borie-Pauillac, Grand Puy Lacoste, Bordeaux FR - 2013	75,00 bottle
Grand Puy Lacoste, Bordeaux, Pauillac FR 2013 - typically floral with refined tanines & soft oak tones	

ROSE	
Domaine La Colombette - Grenache - 2018	4,50 glass / 22,50 bottle
IGP Coteaux du Libron, FR - classic light southern French rosé, dry & fruity	

SPARKLING	
Cava MiM	6,75 glass / 40,00 bottle
Vins el Cep, Xerel.lo, Macabeo & Perralada, Penedès, SP	
Vendome BIO (0% vol.)	6,00 glass / 35,00 bottle
Vendome Mademoiselle, Airèn, SP	
Veuve Clicquot Ponsardin	70,00 bottle
Champagne, Pinot Noir, Meunier, FR	



EXPERIENCE VASCOBELO AT HOME!

Our coffee is available in our V-bars of via www.vascobelo.be



VASCOBELO

Café - Brasserie

NOMA HOUSE

Vascobelo Café - Brasserie NoMa | + 320 280 3900

vbar.nomahouse@vascobelo.be | Gustav Mahlerlaan 1200, 1081 LC Amsterdam

www.vascobelo.be

VASCOBELO

BELGIUM’S FINEST COFFEE

BLACK		SPECIAL	
Espresso	2,65	Iced Coffee	4,00
Naked Doppio	3,60	With Vascobelo Le Roi caramel	
Ristretto	2,65	Belgian Hot Chocolate	4,00
Americano	2,95	From Callebaut	
LATTES			
Cappuccino	3,35	Extra shot	+ 0,75
Cappuccino Large	4,35	With soy milk	+ 0,50
Latte Macchiato	3,60	With oat milk	+ 0,50
Flat White	3,70		
Espresso Macchiato	2,80		
Cortado	2,85		
Cafe Latte	3,40		

VASCOBELO TEA SELECTION

Earl Grey	3,10	Green Tea	3,70
Black Ceylon, natural aromas		Green tea with an aromatic & light-sweet finish	
Herbal Infusion	3,30	Rooibos	3,70
Coriander, nana mint leaves, lemongrass, cinnamon, ginger, clove & cardamom		A natural antioxidant with a hint of herbs	
China Jasmine	3,30	Chamomile Blossom	3,30
Green tea with a natural soft Jasmine hint		A classic herbal tea with a calming effect	
Darjeerling	3,70	Fresh Tea	3,35
First flush with a sweet & blooming taste		Mint or ginger	

SWEETS

Vascobelo Coffee Cheesecake from Holtkamp	5,50
Cheesecake from Holtkamp	5,50
Carrot Cake from Holtkamp	5,50
Apple Pie from Kuyt	5,50
Pastel de Nata	3,25
Changing Sweets from SUE	3,50
Sugar free, gluten free & vegan	

BREAKFAST

until 12:00	
Vascobelo Breakfast	16,50
Croissant, freshly baked bread, confiture, “Oud Brugge” cheese, Ganda ham, smoked salmon, mini yoghurt with granola. Served with fresh orange juice & coffee or tea of choice.	
Eggs of choice: scrambled or fried	+ 2,50
With a glass Cava MiM	+ 6,75
Classic Breakfast	10,50
Croissant, freshly baked bread, jam, “Oud Brugge” cheese & Ganda ham	
Served with coffee or tea of choice.	
Eggs of choice: scrambled or fried	+ 2,50
Eggs Benedict on English Muffins & Hollandaise Sauce	
Smoked salmon	14,95
Belgian Ganda ham	13,95
Avocado & tomato	13,50
Scrambled Eggs	10,95
Served with bread, smoked salmon & chives	
Croissant Deluxe	7,00
Warm croissant with ham, “Oud Brugge” cheese & Hollandaise sauce	

ALL DAY BREAKFAST

Croissant	3,25
Salted butter & confiture	
Greek Yoghurt	8,00
Granola, honey & confiture	

SOUPS

Soup of the Day	7,50
Served with bread & salted butter	
French Onion Soup	8,50
Served with Gruyère toast & bacon	

SANDWICHES

until 17:00	
Ribeye Sandwich	11,75
Mushrooms, arugula, truffle mayonnaise & parmesan cheese	
Classic Chicken	9,75
Crispy Ganda ham, avocado, tomato, parmesan cheese & sriracha dressing	
“Oud Brugge” Cheese	7,75
Apple syrup, figs, spinach, radish & walnuts	
Smoked Salmon Bagel	11,50
Chive-cream cheese, cucumber, capers, avocado & cress	
Hummus & Avocado	8,95
Pomegranate, rucola & sesame seeds	
Croque Monsieur	7,75
Bechamel sauce, ham & gratin cheese	
“12 uurtje”	12,95
Soup of the day, sourdough bread with an artisanal croquette & salad	
Choice of sourdough or whole grain bread	

SALADS

from 12:00	
Chicken Caesar	14,50
Avocado, anchovies, egg & parmesan cheese	
Spinach Goat Cheese	13,50
Roasted vegetables, mushrooms, pomegranate, walnuts & balsamic dressing	
Served with bread & salted butter	

WARM

from 12:00	
Vascobelo Burger	15,95
“Dubbel doel” burger, brioche bun, bacon, cheese, tomato, Belgian fries & truffle mayonaise	
Vascobelo Vegetarian Burger	15,95
Brioche bun, little gem, pickle, tomato, Belgian fries & truffle mayonaise	

DINNER

from 17:00	
Mushroom Truffle Risotto	15,50
Green peas & parmesan cheese	
Pasta with Italian Beef Stew	17,50
Mushrooms, parmesan cheese & parsley	
Cod Papillot	20,50
Fennel, carrots, zucchini, white wine, rosemary & mashed potatoes	

SIDE DISHES

Belgian Fries	4,00
Little Gem Salad	4,00

DESSERTS

Chocolate Moelleux	7,50
Vascobelo Le Roi caramel sauce & vanilla ice cream	
Trifle Red Fruit	7,50
Lemon curd, “Bastogne”, yogurt & white chocolate ice cream	

SHARING

Vascobelo Platter	21,50	Nachos	9,50
Changing dips with bread, bitterballen, crispy gamba, Ganda ham, olives & nuts		Guacamole, crème fraîche, jalapeños, grated cheese & chipotle	
Bitterballen	6,50	Belgian Fries Parmesan	7,50
6 pieces		Parmesan cheese & truffle mayonaise	
Vega Bitterballen	6,50	Bread, Flatbread & Dip	7,75
6 pieces		Oil, salted butter & dip	
Crispy Gamba Tempura	6,50	Olive Mix	4,50
6 pieces		Black, green & Kalamata olives	
Crispy Chicken Tempura	6,50		
6 pieces			



EXPERIENCE VASCOBELO AT HOME!
Our coffee is available in our V-bars or via www.vascobelo.be