

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
Bio lemonade in various flavours	

WATER

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

COLD PRESSED JUICES

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

Feel the Beet 	6,20
Beet, orange, Granny Smith, celery & lemon	

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.*

HIGH WINE

from 15.00

Selection of three wines served with matching dishes	26.00 p.p.
---	------------

GIN & TONICS

Bombay Gin	9,00
Royal Bliss Creative Tonic	
Double You Gin	12,00
Royal Bliss Yuzu Tonic	
Bobby's Gin	11,50
Royal Bliss Berry Sensation	
Seedlip Spice 94 (0% vol.)	9,50
Royal Bliss Creative Tonic	
Seedlip Garden 108 (0% vol.)	9,50
Royal Bliss Yuzu Tonic	

COCKTAILS

Moscow Mule	9,00
Vodka & Royal Bliss Ginger Ale	
Dark & Stormy	9,00
Bacardi Negro & Royal Bliss Ginger Ale	
Vascobelo Espresso Martini	9,00
Grey Goose vodka, Kahlua & Le Roi espresso	
Aperol Spritz	8,00
Aperol, Cava & sparkling water	

BEERS

DRAFT

Stella Pilsner (25cl)	3,15
Leffe Blond (25cl)	5,00

BOTTLE

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

HOUSE WINES

WHITE

Fleur Blanc - Chardonnay - 2017	5,00 glass / 24,50 bottle
Colombette, Languedoc, FR - this typical Chardonnay is creamy and crispy at the same time	
Sophie te'Blanche - Sauv. Blanc - 2018	5,50 glass / 26,50 bottle
Iona, Elgin, ZA - fresh wine from the coolest vineyards in the Western Cape of South Africa	
Cantayano Barrica - Verdejo - 2017	6,50 glass / 31,50 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	5,00 glass / 24,50 bottle
Casa S. Lima, Lisboa, PT - subtle red wine from the Lisboa area	
Barbera d'Alba Barriques - Barbera - 2017	6,00 glass / 28,50 bottle
Fiore, Piemonte, IT - powerful earthy wine with a touch of oak	
Château Ferret-Lambert - Merlot & Cab. Sauv. - 2015	6,50 glass / 31,50 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	5,50 glass / 25,00 bottle
IGP Coteaux du Libron, FR - classic light southern French rosé, dry & fruity	

SPARKLING

Cava MiM	7,50 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	


VASCOBELO
Café - Brasserie

DEN HAAG



EXPERIENCE VASCOBELO AT HOME!

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

Vascobelo Café - Brasserie Den Haag | +31 85 888 63 51
vbar.denhaag@vascobelo.be | Hooistraat 2, 2514 BM Den Haag
www.vascobelo.be

VASCOBELO

BELGIUM’S FINEST COFFEE

BLACK		SPECIAL	
Espresso	2,75	Iced Coffee	4,25
Naked Doppio	3,80	With Vascobelo Le Roi caramel	
Ristretto	2,75	Belgian Hot Chocolate	4,25
Americano	3,00	From Callebaut	
LATTES			
Cappuccino	3,45	Extra shot	+ 0,75
Cappuccino Large	4,45	With soy milk	+ 0,60
Latte Macchiato	4,40	With oat milk	+ 0,60
Flat White	4,20		
Espresso Macchiato	3,00		
Cortado	3,00		
Cafe Latte	3,85		

VASCOBELO TEA SELECTION

Earl Grey	3,45	Green Tea	3,45
Black Ceylon, natural aromas		Green tea with an aromatic & light-sweet finish	
Herbal Infusion	3,45	Rooibos	3,45
Coriander, nana mint leaves, lemongrass, cinnamon, ginger, clove & cardamom		A natural antioxidant with a hint of herbs	
China Jasmine	3,45	Chamomile Blossom	3,45
Green tea with a natural soft Jasmine hint		A classic herbal tea with a calming effect	
Darjeerling	3,45	Fresh Tea	3,60
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	3,45
Changing Sweets from SUE	3,85
Sugar free, gluten free & vegan	

BREAKFAST

until 12:00	
Vascobelo Breakfast	17,50
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	12,50
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	15,20
Belgian Ganda ham	14,50
Avocado & tomato	14,50
Scrambled Eggs	12,50
Served with bread, smoked salmon & chives	
Croissant Deluxe	7,25
Warm croissant with ham, “Oud Brugge” cheese & Hollandaise sauce	

ALL DAY BREAKFAST

Croissant	3,50
Salted butter & confiture	
Greek Yoghurt	8,50
Granola, honey & confitur	

SOUPS

Soup of the Day	7,75
Served with bread & salted butter	
French Onion Soup	8,75
Served with Gruyère toast & bacon	

SANDWICHES

12:00 - 17:00	
Ribeye Sandwich	12,50
Mushrooms, arugula, truffle mayonnaise & parmesan cheese	
Classic Chicken	11,75
Crispy Ganda ham, avocado, tomato, parmesan cheese & sriracha dressing	
“Oud Brugge” Cheese	8,50
Apple syrup, figs, spinach, radish & walnuts	
Smoked Salmon Bagel	11,95
Chive-cream cheese, cucumber, capers, avocado & cress	
Hummus & Avocado	9,50
Pomegranate, rucola & sesame seeds	
Croque Monsieur	7,95
Bechamel sauce, ham & gratin cheese	
“12 uurtje”	13,50
Soup of the day, sourdough bread with an artisanal croquette & salad	

SALADS

from 12:00	
Chicken Caesar	15,50
Avocado, anchovies, egg & parmesan cheese	
Spinach Goat Cheese	14,50
Roasted vegetables, mushrooms, pomegranate, walnuts & balsamic dressing	
Served with bread & salted butter	

WARM

from 12:00	
Vascobelo Burger	16,95
“Dubbel doel” burger, brioche bun, bacon, cheese, tomato, Belgian fries & truffle mayonaise	
Vascobelo Vegetarian Burger	16,95
Brioche bun, little gem, pickle, tomato, Belgian fries & truffle mayonaise	

DINNER

from 17:00	
Mushroom Truffle Risotto	16,75
Green peas & parmesan cheese	
Pasta with Italian Beef Stew	17,50
Mushrooms, parmesan cheese & parsley	

SIDE DISHES

Belgian Fries	4,85
Little Gem Salad	4,00

DESSERTS

Chocolate Moelleux	7,75
Vascobelo Le Roi caramel sauce & vanilla ice cream	
Trifle Red Fruit	7,50
Lemon curd, “Bastogne”, yogurt & white chocolate ice cream	

SHARING

Vascobelo Platter	22,50	Nachos	9,50
Changing dips with bread, bitterballen, crispy gamba, Ganda ham, olives & nuts		Guacamole, crème fraîche, jalapeños, grated cheese & chipotle	
Bitterballen	7,50	Belgian Fries Parmesan	7,65
6 pieces		Parmesan cheese & truffle mayonaise	
Vega Bitterballen	7,50	Bread, Flatbread & Dip	7,95
6 pieces		Oil, salted butter & dip	
Crispy Gamba Tempura	7,50	Olive Mix	4,50
6 pieces		Black, green & Kalamata olives	
Crispy Chicken Tempura	7,50		
6 pieces			



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

» Vegetarian Vegan Gluten free option «