

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

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!

VASCOWELO				BREAKFAST				BREAD				
BELGIUM’S FINEST COFFEE				until 12:00								
BLACK		SPECIAL		Vascowelo Breakfast		17,50		Croque Monsieur		7,95		
Espresso		2,75	Vascowelo 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		9,95		
Naked Doppio		3,80	With Vascowelo Le Roi caramel		With scrambled or fried eggs		+ 2,50	”Oud Brugge” Cheese				
Ristretto		2,75	Belgian Hot Chocolate	4,25	With a glass of Cava		+ 7,50	Apple-pear chutney, walnuts, radish lettuce & cress		9,95		
Americano		3,00 / 3,75	From Callebaut					Hummus & Avocado				
								Pomegranate, roasted broad beans, arugula & sesame seeds		11,95		
LATTES				Classic Breakfast		12,50		Classic Chicken		11,95		
Cappuccino		3,20 / 3,45 / 4,45	Extra shot	+ 0,75	Croissant, bread, salted butter, jam, “Oud Brugge” cheese & Ganda ham.			Crispy Ganda ham, avocado, tomato, parmesan cheese & sriracha mayonnaise		11,95		
Latte Macchiato		3,95	With soy milk	+ 0,60	Served with coffee or tea of your choice.		+ 2,50	Bagel Smoked Salmon				
Flat White		3,95	With oat milk	+ 0,60	With scrambled or fried eggs			Chive cream cheese, cucumber, capers, avocado & alfalfa		12,50		
Espresso Macchiato		3,00			Scrambled Eggs		12,50	Ganda Ham		12,50		
Cortado		3,00			Bread, smoked salmon & chives			Sun-dried tomato tapenade, mozzarella, arugula & seed mix		13,50		
Cafe Latte		3,85			Eggs California		14,50	“12 uurtje”		13,50		
					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		15,20					
					Eggs Scandinavia							
					English muffin, smoked salmon, poached eggs & Hollandaise sauce							
VASCOWELO TEA SELECTION				ALL DAY BREAKFAST				MAIN COURSE				
LOOSE LEAF TEA		FRESH TEA		Croissant		3,50		Vascowelo Burger		12,50		
Earl Grey		2,75 / 3,75	Vascowelo Fresh Tea	3,60	Salted butter & jam			Brioche bun, beef burger, little gem, pickle, bacon, cheese, tomato & truffle mayonnaise		12,50		
Black Ceylon with natural aromas			Mint or ginger		Croissant Deluxe		7,25	Vascowelo Vegetarian Burger		16,95		
Herbal Infusion		2,75 / 3,75	Vascowelo Winter Tea	3,95	Warm croissant with ham, “Oud Brugge” cheese & Hollandaise sauce			Brioche bun, vegetarian burger, little gem, pickle, tomato & truffle mayonnaise		16,95		
Coriander, nana mint leaves, lemongrass, cinnamon, ginger, clove & cardamom			Ginger, orange & cinnamon stick					Vascowelo Belgian Stew		15,95		
China Jasmine		2,75 / 3,75	Vascowelo Cleanse Tea	3,95			7,50	Beef, brown beer, mustard & parsley. Served with bread & salted butter		18,50		
Green tea with a natural soft Jasmine hint			Mint, thyme & lemon				8,50	Vascowelo Ossobuco Stew				
Green Tea		2,75 / 3,75	Vascowelo Boost Tea	3,95				Veal, tomato, red wine & thyme. Served with bread & salted butter		15,95		
Darjeerling		2,75 / 3,75	Lemon grass, turmeric, lemon & star anise					Vascowelo Vegetarian Stew		15,95		
Rooibos		2,75 / 3,75						Lentils, carrot, eggplant & zucchini. Served with bread & salted butter		18,50		
Chamomile Blossom		2,75 / 3,75						Vascowelo Afternoon Selection		18,50		
A classic herbal tea with a calming effect								Soup & salad of your choice. Served with bread & salted butter				
SWEETS				SALAD & SOUP				SIDES				
Vascowelo Coffee Cheesecake		3,15 / 5,50			Acai Bowl		7,50	Belgian Fries with Mustard Mayonnaise		3,95		
Red Fruit Cheesecake		3,15 / 5,50			Fresh fruit & coconut chips		8,50	Fresh Green Salad		4,95		
Carrot Cake		5,50			Greek Yoghurt							
Apple Pie		5,50			Granola, fresh fruit & jam							
Pastel de Nata		3,45										
Mocha Meringue		5,95										
Vascowelo Vegan Selection		8,00										
Selection of sweets & coffee or tea of your choice												
PIN ONLY				KIDS MENU				SHARING				
					Chicken Caesar		15,50	Bread with Dip		6,95	Crudités	4,50
					Avocado, anchovies, eggs & parmesan cheese			Olive oil, salted butter & dip			Sliced vegetables with dip	
					Gamba Caesar		16,50	Bitterballen		7,50	Flammkuchen	9,95
					Avocado, anchovies, eggs & parmesan cheese			Served with mustard			Blue Stilton, cherry tomatoes, walnuts, parmesan & arugula	
					Vegan Feta		15,50	Vegetarian Bitterballen		7,50	Selection of Cheese	10,95
					Beetroot salad, almonds, cherry tomatoes, red onion, parsley & balsamic blanc			Served with mustard			Manchego, Blue Stilton & “Oud Brugge”, olives & pickles	
					Carrot Soup		7,75	Crispy Chicken Tempura		7,50	Charcuterie	10,95
					Coconut cream & coriander			Served with sriracha mayonnaise			Coppa, Ganda ham, Spianata Romana, olives & pickles	
					Soup of the Day		7,75	Shrimp Croquettes		9,95		
					Changing soup of our head-chef Rob			Artisanal croquettes with North Sea shrimps				
					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							