

COLD DRINKS

SOFT DRINKS & JUICES

Fresh orange juice	3,95 / 4,65
Bio apple juice	3,00
Bio pear juice	3,00
Big Tom tomato juice	3,50

Fever-Tree Selection	3,20
Sicilian lemonade, Ginger ale, Indian tonic, Elderflower tonic & Ginger beer	

Coca Cola	2,95
Coca Cola Zero	2,95

Fresh Vascobelo Icetea	3,10 / 3,95
Cordials	3,10 / 3,95
Bio lemonade in various flavours	

WATER

Still	1,75 (35 cl) / 2,75 (70 cl)
Sparkling	1,75 (35 cl) / 2,75 (70 cl)

COLD PRESS JUICES

Veggie cappuccino	5,75
Kale, spinach, cucumber, Granny Smith, celery, parsley, lemon & ginger	

Feel the beet	5,75
Beet, orange, Granny Smith, celery & lemon	

Orange is the new black	5,75
Mango, orange, celery, carrot, turmeric & black pepper	

Burning man	5,75
Orange, Granny Smith, lemon, ginger, turmeric & black pepper	

Sustainable & fully compostable bottle made of 100% sugarcane.

VASCOBELO HIGH WINE

daily from 15.00

Our High Wine offers a selection of three different wines & three amuse style dishes. 24.50 p.p.

Tip: surprise your loved ones with a High Wine gift voucher

GIN & TONICS

Bombay Gin	9,00
With Fever-Tree Indian tonic	
Double You Gin	12,00
With Fever-Tree Elderflower tonic	
Bobby’s Gin	11,50
With Fever-Tree Indian tonic	
Seedlip Spice 94	9,50
With Fever-Tree Indian Tonic (0% vol.)	
Seedlip Garden 108	9,50
With Fever-Tree Elderflower Tonic (0% vol.)	

COCKTAILS

Moscow Mule	9,00
Vodka & Fever-Tree ginger ale	
Dark & Stormy	9,00
Bacardi Negro & Fever-Tree ginger ale	
Espresso Martini Vascobelo	9,00
Grey Goose vodka, cafe marula & espresso	
Vascobelo Aperol Spritz	8,00
Aperol, Cava & sparkling water	

BEERS

Bottle		Draft	
Heineken 0.0 (33cl)	2,95	Brand Pils (25cl)	2,95
De Koninck (25cl)	4,25		
Duvel (33cl)	5,00	Brand Pils (50cl)	5,40
IJwit (33cl)	5,00		
Funky Falcon (33cl)	5,00	Affligem Blond (25cl)	4,50
White Mamba (33cl)	5,00		
Texels Skuumkoppe (33cl)	5,00		

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	6,90 glass / 35,00 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 0.0%	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

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EXPERIENCE VASCOBELO AT HOME!
Our coffee is available in our V-bars of via 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	
		With fresh whipped cream	+ 0,25
LATTES			
Cappuccino	3,25	Extra shot	+ 0,60
Cappuccino Large	4,25	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 - South India,		Green tea with an aromatic &	
China natural aromas		light-sweet finish	
Herbal infusion	3,30	Rooibos	3,70
Coriander, nana mint leaves, lemongrass,		A natural antioxidant with a hint of herbs	
cinnamon, ginger, clove & cardamom		Chamomile blossom	3,30
China Jasmine	3,30	A classic herbal tea with a calming effect	
Green tea with a natural soft Jasmine hint		Fresh Tea	3,35
Darjeerling	3,70	Mint or ginger	
First flush with a sweet & blooming taste			

SOMETHING SWEET

Carrot Cake	5,50
NY Cheescake	5,50
Raspberry Cheescake	5,50
Lemon Meringue	5,50
Vegan Chocolate Pie	5,50
Gluten Free Chocolate Pie	5,50
Red Velvet	5,50
Apple Pie from Kuyt	5,50

FINE PASTRY

Selection of Sweets	3,25
Among other things: Pastel de Nata, brownie & chocolate cookie	
Ask the staff for other selection of sweets	

 EXPERIENCE VASCOBELO AT HOME!
Onze koffie is verkrijgbaar in onze V-bars of via www.vascobelo.be

BREAKFAST

until 12:00

Vascobelo Breakfast	16,50
Croissant, freshly baked bread, jam, “Oud Brugge”, Ibérico ham, smoked salmon, mini yoghurt with granola and compote. Served with fresh orange juice and 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” & Ganda ham served with coffee or tea of choice.	
Eggs of choice: scrambled or fried	+ 2,50
Eggs benedict on English muffins & Hollandaise sauce	
Ibérico ham	14,95
Smoked salmon	14,95
Belgian Gandaham	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” & Hollandaise sauce	

ALL DAY BREAKFAST

Croissant	3,25
Salted butter & jam	
Greek Yoghurt	8,00
Granola, honey & confiture	
Açaí Bowl	9,75
Fresh fruit, mint & roasted nut-mix	
Scone with Clotted Cream	6,50
Lemon curd & confiture	

HOMEMADE SOUP

Soup of the Day	7,50
Fresh soup from the chef	
Carrotsoup	9,50
With roasted chicken	
Served with bread & salted butter	

SANDWICHES

untill 17:00

Vascobelo Steak Sandwich	11,75
Black Angus steak, roasted bell pepper, watercress & truffle dressing	
Classic Chicken	9,75
Crispy Ganda ham, avocado, tomato, parmesan cheese & sriracha dressing	
Bruges Old Cheese	7,75
Tomato pesto, rucola, pickled paprika, & roasted seed-mix	
Smoked Salmon Bagel	11,50
Fresh chive cream cheese, avocado, pickled onion & cucumber	
Hummus & Avocado	8,95
Pomegranate, rucola & sesame seeds	
Croque Monsieur	7,75
Bechamel, ham & gratin cheese	
“12 O’clock Platter”	12,95
Fresh soup, sourdough bread with an artisanal croquette & salad	

Choice of sourdough or whole grain bread

» Vegetarian Vegan Gluten free option «

SALADS

Chicken Caesar	14,50
Avocado, anchovies, egg & parmesan cheese	
Gamba Caesar	16,50
Avocado, anchovies, egg & parmesan cheese	
Niçoise Salad	15,50
Fresh tuna, haricot verts, potato & red onion	
Spelt Salad	13,50
Red chicory, feta, orange, hazelnut & date dressing	
Served with bread & salted butter	

ALL DAY

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	
Ratatouille	15,00
Stewed vegetables, roasted chicken & rice	
Pasta Linguine Gamba	18,50
Red pesto, rucola, parmesan cheese & roasted nuts	

DINNER

Mushroom Truffle Risotto	15,50
Mushrooms, green peas & parmesan cheese	
Coq au Vin	16,50
Spring chicken, roasted vegetables, white wine sauce, Belgian fries & salad	
Petit Tenderloin	19,75
Bimi & potato gratin	
Choice of: red wine sauce, pepper sauce, béarnaise sauce	+ 2,00

SIDE DISHES

Belgian Fries	4,00
Wholewheat Rice	4,00
Grilled Vegetables	4,50
Fresh Little Gem Salad	3,50

VASCOBELO DESSERTS

Chocolate Fondant	7,50
Lemon sorbet & raspberry	
Cheesecake	7,50
Red fruit sorbet & mint	

VASCOBELO MENU

Three Courses: Choice from Soup, Salad, Warm & Dessert	29,50
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SHARING

Vascobelo Platter	21,50	Ibérico Ham	14,50
Selection of warm and cold items including		80 gram	
Iberico ham & seasonal dip		Nacho’s	9,50
Bitterballen	6,50	Guacamole, crème fraîche, jalapeños, grated cheese & chipotle	
6 pieces		Belgian Fries	7,50
Vegan Bitterballen Bio	6,50	Parmesan cheese & truffle mayonaise	
6 pieces		Bread, Flatbread & Dip	7,75
Crispy Gamba Tempura	8,25	Bread, flatbread, Vascobelo oil, salted butter & seasonal dip	
6 pieces		Olive Mix	4,50
Crispy Chicken Tempura	8,25	Black, green & Kalamata olives	
6 pieces			