

COLD DRINKS

SOFT DRINKS & JUICES

Fresh Orange Juice	3,95 / 4,65
Bio Apple Juice	3,00
Bio Pear Juice	3,00

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

Coca-Cola / Coca-Cola Zero	2,95
Fanta	2,95
Sprite	2,95

Fresh Vascobelo Ictea	3,10 / 3,95
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WATER

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

BEERS

DRAFT

Hertog Jan Pilsner (25cl)	2,95
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BOTTLE

Leffe Dubbel (33cl)	5,00
Leffe Tripel (33cl)	5,00
Hoegaarden Wit (30cl)	4,50
Hoegaarden Radler (30cl)	4,00
Goose I.P.A. (35cl)	5,50
Leffe Blond (0% vol.)	4,25
Jupiler (0% vol.)	2,95

SHARING

Vascobelo Platter	21,50
Selection of warm and cold items including ham & seasonal dip	

Bitterballen	6,50
Bread & Dip ✓	5,75
Olive Mix 🌿	4,50
Mixed Nuts 🌿	3,50

WINES

WHITE

Fleur Blanc - Chardonnay	4,50 / 22,50
Colombette, Languedoc, FR - this typical Chardonnay is creamy and crispy at the same time	
Sophie te'Blanche - Sauv. Blanc	5,00 / 25,00
Iona, Elgin, ZA - fresh wine from the coolest vineyards in the Western Cape of South Africa	

RED

Cigarra Tinto - Castelao & Touriga	4,50 / 22,50
Casa S. Lima, Lisboa, PT - subtle red wine from the Lisboa area	

ROSE

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

SPARKLING

Cava MiM	6,75 / 40,00
Vins el Cep, Xerel.lo, Macabeo & Perralada, Penedès, SP	


VASCOBELO
Café - Brasserie

EINDHOVEN

VASCOBELO BELGIUM'S FINEST COFFEE

BLACK

Espresso	2,65
Naked Doppio	3,60
Ristretto	2,65
Americano	2,95

LATTES

Cappuccino	3,15
Cappuccino Large	4,15
Latte Macchiato	3,60
Flat White	3,70
Espresso Macchiato	2,80
Cortado	2,85
Cafe Latte	3,40

SPECIAL

Iced Coffee	4,00
With Vascobelo Le Roi caramel	
Belgian Hot Chocolate	4,00
From Callebaut	
Extra shot	+ 0,75
With soy milk	+ 0,50
With oat milk	+ 0,50

SWEETS

Vascobelo Coffee Cheesecake from Holtkamp	4,95
Cheesecake	4,95
Carrot Cake	4,95
Appeltaart	4,95
Blondie	3,25
Wisselende Taartjes from SUE  	3,50
Sugar free, gluten free & vegan	

VASCOBELO TEA SELECTION

Earl Grey	3,10
Black Ceylon with natural aromas	
Herbal infusion	3,30
Coriander, nana mint leaves, lemongrass, cinnamon, ginger, clove & cardamom	
China Jasmine	3,30
Green tea with a natural soft Jasmine hint	
Green tea	3,70
Green tea with an aromatic & light-sweet finish	
Rooibos	3,70
A natural antioxidant with a hint of herbs	
Fresh Tea	3,35
Mint or ginger	

ALL DAY BREAKFAST

Vascobelo Breakfast	16,50
Croissant, freshly baked bread, confituur, "Oud Brugge" kaas, Ganda ham, smoked salmon, mini yoghurt & granola. Served with fresh orange juice and coffee or tea of choice.	
Eggs of choice: scrambled or fried	+ 2,50
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 Gandaham	13,95
Avocado & tomato ✓	13,50
Scrambled Eggs 	10,95
Served with bread, smoked salmon & chives	
Croissant ✓	3,25
Salted butter & jam	
Croissant Deluxe	7,00
Warm croissant with ham, "Oud Brugge" cheese	
Greek Yoghurt ✓	8,00
Granola & honey	

SOUP

Soup of the Day ✓	7,50
Fresh soup from the chef	
Served with bread & salted butter	

SALADS

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	

SANDWICHES

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
Béchamel sauce, ham & gratin cheese	
"12 uurtje"	12,95
Soup of the day, sourdough bread with an artisanal croquette & salad	

Vegetarian ✓ Vegan  Gluten free option 