

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!

VASCOBELO				BREAKFAST				BREAD			
BELGIUM’S FINEST COFFEE				until 12:00							
BLACK		SPECIAL		Vascobelo Breakfast		17,50		Croque Monsieur		7,95	
Espresso		2,75	Vascobelo Iced Coffee	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			
Naked Doppio		3,80	With Vascobelo Le Roi caramel	With scrambled or fried eggs		+ 2,50		”Oud Brugge” Cheese		9,50	
Ristretto		2,75	Belgian Hot Chocolate	With a glass of Cava		+ 7,50		Apple-pear chutney, walnuts, radish lettuce & cress			
Americano		3,00 / 3,75	From Callebaut					Hummus & Avocado		9,50	
				Classic Breakfast		12,50		Pomegranate, roasted broad beans, arugula & sesame seeds			
				Croissant, bread, salted butter, jam, “Oud Brugge” cheese & Ganda ham. Served with coffee or tea of your choice.				Classic Chicken		11,75	
				With scrambled or fried eggs		+ 2,50		Crispy Ganda ham, avocado, tomato, parmesan cheese & sriracha mayonnaise			
				Scrambled Eggs		12,50		Bagel Smoked Salmon		11,95	
				Bread, smoked salmon & chives				Chive cream cheese, cucumber, capers, avocado & alfalfa		12,50	
				Eggs California		14,50		Ganda Ham		12,50	
				English muffin, avocado, tomato, poached eggs & Hollandaise sauce				Sun-dried tomato tapenade, mozzarella, arugula & seed mix		13,50	
				Eggs Belgium		15,20		“12 uurtje”		13,50	
				English muffin, Ganda ham, poached eggs & Hollandaise sauce				Fresh soup, salad, “Oud Brugge” cheese, Ganda ham & traditional croquette			
				Eggs Scandinavia		15,20					
				English muffin, smoked salmon, poached eggs & Hollandaise sauce							
ALL DAY BREAKFAST											
				Croissant		3,50					
				Salted butter & jam							
				Croissant Deluxe		7,25					
				Warm croissant with ham, “Oud Brugge” cheese & Hollandaise sauce							
				Acai Bowl		7,50					
				Fresh fruit & coconut chips							
				Greek Yoghurt		8,50					
				Granola, fresh fruit & jam							
				Organic Artisanal Crackers							
				Spicy peanut butter, banana, sea salt & grated chocolate		6,50					
				Cottage cheese, cucumber, radish sprouts & seed mix		7,50					
				Avocado, mozzarella, tomato & pesto		7,50					
SALAD & SOUP											
				Chicken Caesar		15,50					
				Avocado, anchovies, eggs & parmesan cheese							
				Gamba Caesar		16,50					
				Avocado, anchovies, eggs & parmesan cheese							
				Vegan Feta		15,50					
				Beetroot salad, almonds, cherry tomatoes, red onion, parsley & balsamic blanc							
				Carrot Soup		7,75					
				Coconut cream & coriander							
				Soup of the Day		7,75					
				Changing soup of our head-chef Rob							
				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					
MAIN COURSE											
				Vascobelo Belgian Stew		16,95					
				Beef, brown beer, mustard & parsley. Served with bread & salted butter							
				Vascobelo Ossobuco Stew		16,95					
				Veal, tomato, red wine & thyme. Served with bread & salted butter							
				Vascobelo Vegetarian Stew		15,95					
				Lentils, carrot, eggplant & zucchini. Served with bread & salted butter							
				Vascobelo Afternoon Selection		18,50					
				Soup & salad of your choice. Served with bread & salted butter							
SIDES											
				Belgian Fries with Mustard Mayonnaise		3,95					
				Fresh Green Salad		4,50					
DESSERT											
				Vascobelo Ice Cream		6,50					
				Created with our own Vascobelo Coffee Cheesecake							
				Vascobelo Crème Caramel		8,50					
				Created with Le Roi caramel, served with “stroopwafel” crumbs & Vascobelo Ice Cream							
				Vascobelo Le Roi Pannacotta		8,95					
				Created with Le Roi espresso, served with chocolate biscuit crumbs & Vascobelo Ice Cream							
SHARING											
				Bread with Dip		6,95		Crudités		4,50	
				Olive oil, salted butter & dip				Sliced vegetables with dip			
				Bitterballen		7,50		Flammkuchen		9,95	
				Served with mustard				Blue Stilton, cherry tomatoes, walnuts, parmesan & arugula			
				Vegetarian Bitterballen		7,50		Selection of Cheese		10,95	
				Served with mustard				Manchego, Blue Stilton & “Oud Brugge”, olives & pickles			
				Crispy Chicken Tempura		7,50		Charcuterie		10,95	
				Served with sriracha mayonnaise				Coppa, Ganda ham, Spianata Romana, olives & pickles			
				Shrimp Croquettes		9,95					
				Artisanal croquettes with North Sea shrimps							