

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)

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	

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

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
Leffe Blond (25cl)	5,00
Hertog Jan Weizener (30cl)	5,00
Tripel Karmeliet (33cl)	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

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

Rutini, Trumpeter Malbec	5,00 glass / 24,50 bottle
Hints of cherries, pleasant body & intense tannins	
Domaine Lalande, Cabernet Sauvignon	5,50 glass / 26,50 bottle
Smooth, black fruit, slightly spicy, elegant in taste	

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	

We have a professional events department that provides a full-service coffee experience wherever you want. With trained baristi, our authentic look and the most beautiful latte art, they create the true Vascobelo experience at your location. With the Vascobelo tricycles you can add mobile barista stations to your event and expand the whole experience even further.

Beauty and elegance, art and culture, humor, sophistication, authenticity and humanity are our core values. They are part of the DNA from which the Vascobelo V-Bar originated. Also perfectly imperfect, hopefully we can inspire you... Enjoy your day! Carpe Diem. Strive to be happy.

EXPERIENCE VASCOBELO AT HOME!

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

VASCOBELO
Café - Brasserie

LIJNBAAN

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 / 3,75	From Callebaut	
LATTES			
Cappuccino	3,20 / 3,45 / 4,45	Extra shot	+ 0,75
Latte Macchiato	3,95	With soy milk	+ 0,60
Flat White	3,95	With oat milk	+ 0,60
Espresso Macchiato	3,00		
Cortado	3,00		
Cafe Latte	3,85		

Our Le Roi is a blend, carefully composed of the very best coffee beans from different countries. The De Roeck family developed this “magical” blend in collaboration with the most critical coffee affectionados in Belgium. “Le Roi” has an unprecedented mildness with refined and balanced flavours. Everything flows together perfectly into a full and silky smooth blend, suitable for every moment.

We are very proud that Vascobelo has won the award for best coffee in the world three years in a row.

VASCOBELO TEA SELECTION

Earl Grey	2,75 / 3,75	Darjeerling	2,75 / 3,75
Black Ceylon with natural aromas		First flush with a sweet & blooming taste	
Herbal Infusion	2,75 / 3,75	Rooibos	2,75 / 3,75
Coriander, nana mint leaves, lemongrass, cinnamon, ginger, clove & cardamom		A natural antioxidant with a hint of herbs	
China Jasmine	2,75 / 3,75	Chamomile Blossom	2,75 / 3,75
Green tea with a natural soft Jasmine hint		A classic herbal tea with a calming effect	
		Fresh Tea	3,60
		Mint or ginger	

SWEETS

Vascobelo Coffee Cheesecake	3,15 / 5,50
Red Fruit Cheesecake	5,50
Carrot Cake	5,50
Apple Pie	5,50
Pastel de Nata	3,45
Changing Sweets from SUE	3,85
Sugar free, gluten free & vegan	

Our sweets are made at the best bakeries in the Netherlands: Holtkamp, Kuyt & SUE



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BREAKFAST

until 12:00

Vascobelo Breakfast	17,50
Croissant, freshly baked bread, salted butter, jam, “Oud Brugge” cheese, Serrano ham, smoked salmon, mini yogurt & granola. Served with fresh orange juice & coffee or tea of your choice	
With scrambled or fried eggs	+ 2,50
With a glass of Cava	+ 7,50
Classic Breakfast	12,50
Croissant, freshly baked bread, salted butter, jam, “Oud Brugge” cheese & Serrano ham. Served with coffee or tea of your choice	
With scrambled or fried eggs	+ 2,50
Croissant	3,50
Salted butter & jam	
Croissant Deluxe	7,25
Warm croissant with ham, “Oud Brugge” cheese & hollandaise sauce	

Greek Yoghurt	8,50
Granola, blueberries, honey & jam	
Acai Bowl	7,50
Fresh fruit & coconut chips	

Scrambled Eggs	12,50
Served with bread, smoked salmon & chives	
Eggs Benedict on English Muffins & Hollandaise Sauce	
Smoked salmon	15,20
Serrano ham	14,50
Avocado & tomato	14,50

Brunch Platter - until 15:00, min. 2 persons	21,50 p.p.
Quiche, soup, bread, croissant, smoked salmon, “Oud Brugge” cheese, Serrano ham, poached eggs with avocado & hollandaise sauce, salted butter, jam, fresh orange juice & coffee or tea of your choice	

SALAD & SOUP

Chicken Caesar	15,50
Avocado, anchovies, eggs & parmesan cheese	
Gamba Caesar	16,50
Avocado, anchovies, eggs & parmesan cheese	
Spinach Vegan Feta	15,50
Tomato, cucumber, red onion, olives, feta (vegan), flat parsley & basil dressing	
Fresh Soup	7,75
Changing soup of the chef	

Served with bread & salted butter

Kids Menu	
Toast with ham & cheese	6,50
Croquette & fries	6,50
Sandwich “Oud Brugge” cheese & soup	6,50

Served with crudité & dip

At Vascobelo we have committed ourselves to the 17 Sustainable Development Goals, set by the United Nations. We have established long-term goals that focus on positive impact on people, planet, profit and our partnerships. We want to make an extra effort to act locally for a great and global impact. For example, all our milk is organic, the straws are made of paper and our V-cups for your Nespresso machine are compostable. Want to know more? www.vascobelo.be/sustainability

Vegetarian Vegan Gluten-free possible

BREAD

Serrano Ham	12,50
Olive tapenade, sun dried tomatoes, arugula, seed mix & lime-pepper mayonnaise	
Classic Chicken	11,75
Crispy Serrano ham, avocado, tomato, parmesan cheese & sriracha mayonnaise	
”Oud Brugge” Cheese	8,50
Guacamole, tomato-cucumber salad, spring onion, arugula & basil dressing	
Bagel Smoked Salmon	11,95
Chive cream cheese, cucumber, capers, avocado & cress	
Hummus & Avocado	9,50
Pomegranate, roasted broad beans, rucola & sesame seeds	
Croque Monsieur	7,95
”Oud Brugge” cheese, ham & béchamel sauce	
”12 uurtje”	13,50
Fresh soup, salad, “Oud Brugge” cheese, Serrano ham, bread & traditional croquette	

BURGERS

Vascobelo Burger	16,95
Beef burger, brioche bun, bacon, cheese, tomato, truffle mayonnaise & Belgian fries	
Vascobelo Vegetarian Burger	16,95
Vegetarian burger, brioche bun, little gem, pickle, tomato, truffle mayonnaise & Belgian fries	

SHARING PLATTER

Vascobelo Platter - Is for two persons	36,50
Coppa di Parma, Serrano ham, Spianata Romana, Manchego, Blue Stilton, “Oud Brugge” cheese, apple syrup, bitterballen, shrimp croquettes, two small burgers, Amsterdam onions, nuts & olives. For each person extra € 16,25	

Vascobelo Vega Platter - Is for two persons	33,50
Manchego, Blue Stilton, “Oud Brugge” cheese, apple syrup, vegan bitterballen, cheese bitterballen, two small falafel sandwiches, bread with dip, crudité, cornichons, Amsterdam onions, nuts & olives. For each person extra € 14,75	

All our V-cups are fully compostable. They do not contain plastic or aluminum and therefore help make our planet more sustainable. “Vascobelo La Reine”, is a top coffee from the Virunga National Park in Congo. By purchasing this coffee you help to preserve this unique natural park with its mountain gorillas and white rhinos.

SHARING

Bitterballen	7,50	Bread with Dip	6,95
6 pieces		Olive oil, salted butter & dip	
Vega Bitterballen	7,50	Selection of Cheese	10,95
6 pieces		Manchego, Blue Stilton & “Oud Brugge” cheese	
Shrimp Croquettes	9,95	Charcuterie	10,95
4 pieces		Coppa, Serrano ham & Spianata Romana	
Crispy Chicken Tempura	7,50	Olives & Pickles	4,95
6 pieces		Olives, cornichons & Amsterdam onions	
Belgian Parmesan Fries	7,65	Crudités	4,50
Parmesan cheese & truffle mayonnaise		Sliced vegetables with dip	

Would you like to join us with a group?
We are happy to create a customized menu for you.