

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 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)

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.

HIGH WINE

from 15.00

Selection of three wines served with matching dishes	26.00 p.p.
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GIN & TONICS

Bombay Gin	9,00
Royal Bliss Creative Tonic	
Double You Gin	12,00
Royal Bliss Yuzu Tonic	
Bobby's Gin	11,50
Royal Bliss Berry Sensation	
Seedlip Spice 94 (0% vol.)	9,50
Royal Bliss Creative Tonic	
Seedlip Garden 108 (0% vol.)	9,50
Royal Bliss Yuzu Tonic	

COCKTAILS

Moscow Mule	9,00
Vodka & Royal Bliss Ginger Ale	
Dark & Stormy	9,00
Bacardi Negro & Royal Bliss Ginger Ale	
Vascobelo Espresso Martini	9,00
Grey Goose vodka, Kahlua & Le Roi espresso	
Aperol Spritz	8,00
Aperol, Cava & sparkling water	

BEERS

DRAFT

Stella Pilsner (25cl)	3,15
Leffe Blond (25cl)	5,00
Hertog Jan Weizener (30cl)	5,00
Tripel Karmeliet (35cl)	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

Fleur Blanc - Chardonnay - 2017	5,00 glass / 24,50 bottle
Colombette, Languedoc, FR - this typical Chardonnay is creamy and crispy at the same time	

Sophie te'Blanche - Sauv. Blanc - 2018	5,50 glass / 26,50 bottle
Iona, Elgin, ZA - fresh wine from the coolest vineyards in the Western Cape of South Africa	

RED

Cigarra Tinto - Castelao & Touriga - 2015	5,00 glass / 24,50 bottle
Casa S. Lima, Lisboa, PT - subtle red wine from the Lisboa area	

Barbera d'Alba Barriques - Barbera - 2017	6,00 glass / 28,50 bottle
Fiore, Piemonte, IT - powerful earthy wine with a touch of oak	

ROSE

Domaine La Colombette - Grenache - 2018	5,50 glass / 25,00 bottle
IGP Coteaux du Libron, FR - classic light southern French rosé, dry & fruity	

SPARKLING

Cava MiM	7,50 glass / 40,00 bottle
Vins el Cep, Xerel.lo, Macabeo & Perralada, Penedès, SP	

Vendome BIO (0% vol.)	6,00 glass / 35,00 bottle
Vendome Mademoiselle, Airèn, SP	

Veuve Clicquot Ponsardin	70,00 bottle
Champagne, Pinot Noir, Meunier, FR	


VASCOBELO
Café - Brasserie

ROTTERDAM



EXPERIENCE VASCOBELO AT HOME!

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

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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	From Callebaut	
LATTES			
Cappuccino	3,45	Extra shot	+ 0,75
Cappuccino Large	4,45	With soy milk	+ 0,60
Latte Macchiato	4,40	With oat milk	+ 0,60
Flat White	4,20		
Espresso Macchiato	3,00		
Cortado	3,00		
Cafe Latte	3,85		

VASCOBELO TEA SELECTION

Earl Grey	3,45	Green Tea	3,45
Black Ceylon, natural aromas		Green tea with an aromatic & light-sweet finish	
Herbal Infusion	3,45	Rooibos	3,45
Coriander, nana mint leaves, lemongrass, cinnamon, ginger, clove & cardamom		A natural antioxidant with a hint of herbs	
China Jasmine	3,45	Chamomile Blossom	3,45
Green tea with a natural soft Jasmine hint		A classic herbal tea with a calming effect	
Darjeerling	3,45	Fresh Tea	3,60
First flush with a sweet & blooming taste		Mint or ginger	

SWEETS

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



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BREAKFAST

until 12:00

Vascobelo Breakfast	17,50
Croissant, freshly baked bread, confiture, “Oud Brugge” cheese, Ganda ham, smoked salmon, mini yoghurt with granola. Served with fresh orange juice & coffee or tea of choice.	
Eggs of choice: scrambled or fried	+ 2,50
With a glass Cava MiM	+ 6,75
Classic Breakfast	12,50
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	15,20
Belgian Ganda ham	14,50
Avocado & tomato	14,50
Scrambled Eggs	12,50
Served with bread, smoked salmon & chives	
Croissant Deluxe	7,25
Warm croissant with ham, “Oud Brugge” cheese & Hollandaise sauce	

ALL DAY BREAKFAST

Croissant	3,50
Salted butter & confiture	
Greek Yoghurt	8,50
Granola, honey & confitur	

SOUPS

Soup of the Day	7,75
Served with bread & salted butter	
French Onion Soup	8,75
Served with Gruyère toast & bacon	

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Vegetarian

Vegan

Gluten free option

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SANDWICHES

12:00 - 17:00

Ribeye Sandwich	12,50
Mushrooms, arugula, truffle mayonnaise & parmesan cheese	
Classic Chicken	11,75
Crispy Ganda ham, avocado, tomato, parmesan cheese & sriracha dressing	
“Oud Brugge” Cheese	8,50
Apple syrup, figs, spinach, radish & walnuts	
Smoked Salmon Bagel	11,95
Chive-cream cheese, cucumber, capers, avocado & cress	
Hummus & Avocado	9,50
Pomegranate, rucola & sesame seeds	
Croque Monsieur	7,95
Bechamel sauce, ham & gratin cheese	
“12 uurtje”	13,50
Soup of the day, sourdough bread with an artisanal croquette & salad	

SALADS

from 12:00

Chicken Caesar	15,50
Avocado, anchovies, egg & parmesan cheese	
Spinach Goat Cheese	14,50
Roasted vegetables, mushrooms, pomegranate, walnuts & balsamic dressing	
Served with bread & salted butter	

ALL DAY

Vascobelo Burger	16,75
“Dubbel doel” burger, brioche bun, bacon, cheese, tomato, Belgian fries & truffle mayonaïse	
Vascobelo Vegetarian Burger	16,75
Brioche bun, little gem, pickle, tomato, Belgian fries & truffle mayonaïse	
Mushroom Truffle Risotto	16,75
Green peas & parmesan cheese	

SHARING

Vascobelo Platter	22,50	Nachos	9,50
Changing dips with bread, bitterballen, crispy gamba, Ganda ham, olives & nuts		Guacamole, crème fraîche, jalapeños, grated cheese & chipotle	
Bitterballen	7,50	Belgian Fries Parmesan	7,65
6 pieces		Parmesan cheese & truffle mayonaïse	
Vega Bitterballen	7,50	Bread, Flatbread & Dip	7,95
6 pieces		Oil, salted butter & dip	
Crispy Gamba Tempura	7,50	Olive Mix	4,50
6 pieces		Black, green & Kalamata olives	
Crispy Chicken Tempura	7,50		
6 pieces			