

## COCKTAILS

<b>Bombay Sapphire</b> 12,50 Tonic water & lemon
<b>Mimosa</b> 8,50 Cava & fresh orange juice
<b>Aperol Spritz</b> 9,50 Aperol, cava & sparkling water
<b>Vascobelo Espresso Martini</b> 9,50 Vodka, Kahlua & Le Roi espresso
<b>Vascobelo 0.0</b> 8,50 Martini Vibrante, ginger beer & lemon

## BEERS

DRAFT		BOTTLE	
<b>Stella Artois</b> 25cl/50cl	3,95/6,95	<b>Leffe Blond 0.0</b> 30cl	5,50
<b>Leffe Blond</b> 25cl	5,75	<b>Jupiler 0.0</b> 20cl	3,95

## COLD DRINKS

LONDON ESSENCE			
<b>Coca-Cola</b> 20cl	3,50	<b>Ginger Ale</b> 20cl	3,95
<b>Coca-Cola Zero</b> 20cl	3,50	<b>Ginger Beer</b> 20cl	3,95
<b>Homemade Iced Tea</b> 35cl	3,50	<b>White Jasmin &amp; Peach</b> 20cl	3,95
<b>Still Water</b> 35cl/70cl	2,95/4,50	<b>Pink Grapefruit</b> 20cl	3,95
<b>Sprakling Water</b> 35cl/70cl	2,95/4,50	<b>Tonic Water</b> 20cl	3,95

## JUICES

<b>Fresh Orange Juice</b> 35cl 5,75
<b>Schulp Apple Juice</b> 20cl 3,95
<b>Celery Slim</b> 20cl 5,95 Cucumber, apple, celery, broccoli, avocado, lime, wheatgrass, mint & ginger
<b>Heart Beet</b> 20cl 5,95 Beetroot, cucumber, pear, apple, sweet potato, lemon, avocado & basil
<b>Immunity Infusion</b> 20cl 5,95 Red pepper, carrot, mandarin, orange, pink grapefruit, ginger, seaberry, apple vinegar, aronia

## VASCOBELO COFFEE

BLACK		LATTES	
<b>Espresso</b>	2,95	<b>Cappuccino</b>	4,00 / 4,85
<b>Naked Doppio</b>	3,50	<b>Latte Macchiato</b>	4,30
<b>Americano</b>	3,30	<b>Flat White</b>	4,30
		<b>Espresso Macchiato</b>	3,30
SPECIALS		<b>Cortado</b>	3,50
<b>Vascobelo Iced Coffee</b>	4,85	<b>Cafe Latte</b>	4,30
With caramel		<i>Extra Shot + 0,90</i>	
<b>Hot Chocolate</b>	4,50	<i>Teisseire Syrup + 0,50</i>	
<b>Chai Latte</b>	4,50	<i>Whipped Cream + 0,50</i>	

*All coffees can also be ordered with plant-based milk*

## TEA SELECTION

BLEND / 3,50	FRESH TEA / 3,75
<b>Pure Earl Grey</b>	<b>Ginger</b>
<b>English Blend</b>	<b>Mint</b>
<b>Red Rooibos Chai</b>	<i>Mint &amp; Ginger + 0,25</i>
<b>Oriental Green</b>	
<b>Green Lemon</b>	
<b>Finest Jasmin</b>	

## PASTRIES & SWEETS

<b>HOLTKAMP PASTRY / 6,50</b>
<b>Coffee Cheesecake</b>
<b>Carrot Cake</b>
<b>Apple Pie</b>
<b>Pastel de Nata</b> ✓ 3,15
<b>Oat Cookie</b> ✓ 3,15
<b>Cinnamon Swirl</b> ✓ 3,15
<b>Seasonal Cake</b> 5,50
<i>Ask our staff about this season's special</i>



## BREAKFAST

Until 12:00

### Vascobelo Breakfast 14,95

Croissant, bread, salted butter, jam, Serrano ham, cheese, smoked salmon, mini yoghurt with granola & scrambled or fried egg. Served with fresh orange juice

Glass of Mimosa + 8,50

Glass of La Iaia Nuria Cava + 7,95

### Classic Breakfast 11,95

Croissant, bread, salted butter, jam, cheese, Serrano ham & scrambled or fried egg

### Croissant 3,95

Salted butter & jam

### Pain au Chocolat 3,50

### Yoghurt with Hazelnut Granola 8,75

With fresh fruits & coconut flakes. Choice of Greek yoghurt or coconut yoghurt

### Eggs Your Way 15,95

All dishes are served with fresh spinach

#### 1. Choose your bread

Brioche, artisan bread or a croissant

#### 2. Choose your eggs

Poached with Hollandaise sauce, scrambled eggs or fried eggs

#### 3. Choose your topping

Roasted cherry tomatoes, crispy bacon or smoked salmon

#### Extra toppings

Avocado + 2,50

Hollandaise +2

Parmesan Cheese +2

## OUR FAVORITES

### Scrambled Eggs & Smoked Salmon 15,50

Served on a croissant with spinach & Parmesan cheese

### Poached Egg & Roasted Tomato 13,95

Served on a brioche with spinach & Hollandaise sauce

## LUNCH

### Classic Chicken 13,95

Artisan bread with chicken thigh, avocado, tomato, Parmesan cheese, crispy Serrano ham & sriracha mayonnaise

### Croquettes 11,95

Served on a brioche bun, with mustard.  
Vegetarian option available

### Hummus & Roasted Tomato 11,95

Served on flatbread with roasted cherry tomatoes, almond, vegan feta & sweet balsamic vinegar

### Beetroot & Smoked Salmon 14,50

Artisan bread with pickled beet salad, cucumber, dill & honey-mustard dressing

### Ossenworst 13,50

Artisan bread with beef sausage, piccalilly, red onion, capers & arugula

Boiled egg + 2

### '12 Uurtje' 15,50

Fresh soup, salad, cheese, Serrano ham, artisan bread & croquette

## CROQUES

### Croque Monsieur 10,95

Cheese, ham, béchamel sauce & ketchup

### Croque Madame 13,50

Croque Monsieur served with a fried egg

### Croque Brie 11,50

Fig jam, brie cheese, arugula & walnuts

### Tuna Melt 13,50

Tuna salad, jalapeño, red onion, cheese & lemon-pepper mayonnaise

## SOUP & SALADS

### Soup of the Moment 8,95

Served with artisan bread & butter

### Chicken Caesar Salad 15,50

Romaine lettuce, avocado, egg, croutons & Parmesan cheese

### Quinoa Salad 13,95

Roasted cherry tomatoes, pumpkin, cucumber, vegan feta & almond

Rosemary bun with olive oil & salted butter + 5.50

## WINES

### WHITE

#### Le Baron

Sauvignon / Sémillon  
Bordeaux - 2020

5,75 / 29,50

#### Le Dauphin

Vermentino / Viognier / Muscat  
Côtes du Rhone, France - Vintage 2019

34,95

#### La Reine

Viognier / Roussanne / Marsanne / Grenache Blanc  
Côtes du Rhone, France - Vintage 2019

39,95

### RED

#### Le Prince

Grenache / Syrah / Vermentino  
Côtes du Rhone - Vintage 2018

5,95 / 34,95

#### Le Roi

Grenache / Mourvèdre / Syrah  
Côtes du Rhone - Vintage 2018

39,95

### ROSÉ

#### La Comtesse

Merlot / Cabernet Sauvignon  
Bordeaux - 2019

5,75 / 29,50 / 39,95

### SPARKLING

#### La Iaia Nuria Cava

Macabeo, Parellada, Xarel-Lo  
La Quarta Vinicola, Catalunya

7,95 / 39,95

## TO SHARE

### Belgian Fries 5,25

With mayonnaise

### Parmesan Fries 8,95

With truffle mayonnaise

### 'Old Amsterdam' Cheese Bitterballen 8,50

With mustard

### Holtkamp Bitterballen 8,50

With mustard

### Vegan Bitterballen 8,50

With mustard

### Rosemary Bun 5,50

With olive oil & salted butter

### Crispy Chicken Tempura 9,50

With sriracha mayonnaise

✓ Vegetarian   ✓ Vegetarian possible   ✓ Vegan   ✂ Gluten-free possible

Do you have allergies or dietary requests? Let us know!