

MENU

O Vélo

WELCOME TO OUR

RESTAURANT O'VÉLO

We are very happy to welcome you!
Let yourself be well pampered!
Enjoy your stay in our hotel and/or visit to our restaurant O'Vélo!

General Managers Annemie Allossery, Bart Coigniez & the whole Velotel team!



FOR ANY ALLERGIES, PLEASE CONTACT OUR STAFF

OPENING HOURS

Breakfast: 07h00 to 10h30

Tapas: 11h00 to 22h00

Lunch: 12h00 to 14h00

Tearoom: 14h00 - 17h00

Dinner: 18h00 - 21h00

BREAKFAST

Every morning we serve you a delicious breakfast buffet so you can start your day with a lot of energy. The buffet consists of several hot and cold dishes. You can choose between hard-boiled eggs, different kinds of bread, bread rolls, muesli, cornflakes and a lot of different meat, cheese and fresh fruit. You can also enjoy our breakfast if you are not staying in our hotel. You'll also be happy if you have a sweet tooth, because there is also a big variety of sweets like chocolate rolls, croissants, pancakes, fruit yoghurt etc. You want to add a little extra to your breakfast? Then order a glass of cava!

LUNCH

Every day we'll serve you a lunch that consists of soup, main course and coffee or tea. Please ask our staff for our daily lunch!

DINNER

Every evening you can come to us for a three-course dinner. We start with a small amuse-bouche. After that, you can choose between several different starters, main courses and desserts.

SUNDAY BRUNCH

Every first and third sunday of the month (from 12h30), you can enjoy a delicious buffet from our chef, with tasty, fresh products and seasonal dishes. When the weather is good, we inflate our bouncy castle, so the children can play outside. Bad weather? The children can entertain themselves with our board games or (colouring) books. That way, you can enjoy the brunch, and the kids won't be bored! Any more questions? Please ask our staff!

SENIOR BRUNCH

A cosy brunch and dancing fun for seniors: every last Thursday of the month (between October and March). Do you like good food and do you dare to dance? Then we would like to welcome you to our monthly senior brunch and dance afternoon. Between 12 noon and 2 PM, you can enjoy our extensive brunch. House wines, draft beers and soft drinks are included until the dessert. Between 2 and 6 PM, you can venture out on our dance floor with a mix of the best classics and contemporary hits.

For more information regarding lunch menus, dates for brunches and more, please visit our website: www.hotelvelotel.com.

BEERS

O Vélo

FROM THE TAP

Alken Maes (5.2 %)	3.50 (25cl) 4.00 (33cl) 6.00 (50cl)
Grimbergen Blond (6.7%)	5.00 (33cl) 7.50 (50cl)
Grimbergen Dark (6.5%)	5.00 (33cl) 7.50 (50cl)
Kwaremont (6.6%)	5.00 (33cl) 7.50 (50cl)
Affligem Blond (6.8%)	5.00 (33cl) 7.50 (50cl)
Affligem Triple (9%)	6.50 (33cl) 10.00 (50cl)

NON-ALCOHOLIC

Maes NA (0%)	4.50
Affligem (0%)	5.00
Sportzot (0.4%)	5.00
Kwaremont (0.3%)	5.00
Kriek Liefmans (0%)	5.00
Desperados (0%)	5.00

BOTTLED

BBrugse witte (4.8%)	4.50
Maes Radler (2%)	4.50
Carlsberg (5%)	4.50
Cristal Xtra (5.2%)	4.50
Desperados (5.9%)	4.50
Kriek 'Mort Subite' (4%)	4.50
Rodenbach (5.2%)	5.50
Kasteelbier Rouge (8%)	6.50
Kasteelbier Dark (11%)	5.50
Omer (8%)	5.50
Orval (6.2%)	5.50
Grimbergen Prestige (8%)	5.50

rugse Zot Blond (6%)	5.00
Brugse Zot Dark (7.5%)	5.00
Duvel (8.5%)	5.50
Hapkin (8.5%)	5.50
La Chouffe (8%)	5.50
Chimay Blaue (9%)	6.00
La Trappe Quadrupel (10%)	6.50
Brugge Triple (8.7%)	6.50
Westmalle Triple (9.5%)	6.50
Westmalle Double (7%)	6.50

Per table, 1 bill and 1
payment method!

HOUSE WINES

Glass: 6.50 - Carafe 1/4l: 11.00 - Carafe 1/2l: 22.00 - Bottle: 32.00

Le Plan Dirk Vermeersch - White - Sauvignon Blanc

Le Plan Dirk Vermeersch - Red - Merlot

Le Plan Dirk Vermeersch - Rosé - Grenache

WHITE WINES

Glass: 7.00 - Carafe 1/4l: 12.50 - Carafe 1/2l: 25.00 - Bottle: 37.00

Côtes de Gascogne - FR - Domaine Pellehaut - 80% Ungi-Blanc, 20% Colombard

Le Plan Dirk Vermeersch - FR - 100% Chardonnay

Vaccaro La Luna - Sicily - 100% Grillo

Chateau de Valcombe - FR - SWEET

RED WINES

Glass: 7.00 - Carafe 1/4l: 12.50 - Carafe 1/2l: 25.00 - Bottle: 37.00

El Pedal - Spain - 100% Tempranillo

Le Plan Dirk Vermeersch - RS-ROUGE - Côtes de Rhone - FR - 60% grenache, 40% syrah

Vaccaro La Luna - Sicily - 100% Nero D'Avola

Glass: 8.50 - Carafe 1/4l: 14.00 - Carafe 1/2l: 28.00 - Bottle: 40.00

Montagne Saint-Emilion - FR - Chateau Treytins 2012 - 79% Merlot,

12% Cabernet Sauvignon, 9% Cabernet Franc

ROSE WINES

Glass: 7.00 - Carafe 1/4l: 12.50 - Carafe 1/2l: 25.00 - Bottle: 37.00

Chateau de Valcombe - FR - Pastel

NON-ALCOHOLIC

Glass: 7.00 - Carafe 1/4l: 12.50 - Carafe 1/2l: 25.00 - Bottle: 37.00

Natureo - White - Spain - 100% Muscat

Natureo - Red - Spain - grenache/syrah

**Per table, 1 bill and 1
payment method!**

WATERS, JUICES & SOFT DRINKS

O Vélo

W A T E R S

Gerolsteiner still & sparkling 3.00 (25cl)
7.00 (75cl)

O'Vélo still & sparkling 5.00 (75cl)

J U I C E S

Minute Maid 3.50
Orange
Apple
Apple-Cherry
Grapefruit

Fresh orange juice 9.50

S O F T D R I N K S

Coca Cola 3.50

Coca Zero 3.50

Gerolsteiner Lemon (light) 3.50

Gerolsteiner Orange (light) 3.50

Fuze Tea Sparkling 3.50

Fuze Tea Green 3.50

Fanta 3.50

Sprite 3.50

SSchweppes Bitter Lemon 3.50

Schweppes Soda Water 3.50

Schweppes Tonic 3.50

Schweppes Agrum 3.50

Ice Tea 3.50

Almdudler 4.50

Fristi 3.50

Cécémel (chocolate) 4.00

PomTon 7.00
Grapefruit - Tonic

**Per table, 1 bill and 1
payment method!**

HOT DRINKS

O Vélo

COFFEE

Cafe crème - Decafeiné	3.50
Espresso	3.50
Double Espresso	4.80
Ristretto	4.00
Koffie Verkeerd (more milk)	4.50
Cappuccino	4.50
Latté Macchiato	5.00
Latté Macchiato Caramel	5.50
Chai Latte	5.00
Chai Latte Dirty	6.00
Hot Chocolate	4.50
Hot Chocolate (whipped cream)	5.00
Special Coffee O'Vélo	11.00
supplement fresh mint/ginger (3.00)	
supplement cappuccino (1.00)	
supplement latté macchiato (1.50)	
supplement koffie verkeerd (1.00)	
supplement hot chocolate (1.00)	

TEA

Lipton	3.50
Roseship	
Forest Fruits	
Mint	
Chamomile - Linden	
Lemon	
Green	
Black	
Earl Grey	
English Breakfast	
Ginger-lemon tea	3.50
Fresh mint tea	6.50
Fresh ginger tea	6.50

SPECIAL COFFEE

Irish Coffee (N.A. possible)	11.00
Irish Whiskey	
French Coffee	11.00
Cognac	
Italian Coffee (N.A. possible)	11.00
Amaretto	
Baileys Coffee	11.00
Baileys	
Cointreau Coffee	11.00
Cointreau	

Per table, 1 bill and 1
payment method!

APERERO

O Vêlo

A P E R O

Cocktail Maison	11.00	Pineau de Charentes	8.00
Glass cava 'Palau'	9.00	Red / white Port	8.00
Bottle cava 'Palau'	45.00	Red / white Martini	8.50
Bottle Champagne de l'Auche	65.00	Aperol Spritz	11.00
Kirr	8.50	Limoncello Spritz	11.00
Kirr Royal	9.00	Campari Spritz	11.00
Sherry Dry	8.00	Picon Vin Blanc	11.00
Ricard	8.50	Campari Orange - tonic - soda	10.00

NON - A L C O H O L I C

Cocktail Maison NA	9.50
Pacific Ricard NA	8.00
Martini Rood Vibrante Tonic Supplement tonic OR orange (3.00)	7.00
Kuitenbijter cycle gin Gin & Tonic (non-alcoholic)	14.00
Crodino Rosso Supplement tonic OR orange (3.00)	7.00
Ginger Mule Mocktail	9.00
Mojito Mocktail	9.00
Cava Zero Rosé	9.00

What to drink when you are not drinking?

Per table, 1 bill and 1
payment method!

STRONG

O Velo

STRONG

Tequila	9.00
Limoncello	10.00
Young Jenever	8.00
Jägermeister	9.00
Bacardi White	9.00
Smirnoff Wodka	9.00
Bacardi Reserva	10.00
Passoa	8.00
Baileys	9.00
Amaretto	9.00
Amaretti (N.A.)	9.00
Cointreau	9.50
Armagnac	10.00
Grappa Julia	9.00
Grand Marnier	12.00
Calvados	12.00
Courvoisier Cognac	12.00

+ S O F T D R I N K 3 . 0 0

GIN & TONIC

Gordon's Dry Gin	13.00
Bombay	13.00
Hendrick's Gin	16.00
Gordon's Gin Pink	16.00
Kuitenbijter cycle gin	14.00

W H I S K E Y

J&B	9.50
Johnny Walker Red Label	9.50
Johnny Walker Black Label	10.50
Jack Daniels	10.50
John Jameson	9.50
Chivas Regal 12 years	12.00
Lyre's American Malt (N.A.)	9.00

Per table, 1 bill and 1
payment method!

P A N C A K E S &
W A F F L E S

Sugar	7.00
Jam	8.00
Apple-pear syrup	8.00
Nutella	8.00
Whipped cream	8.00
Vanilla ice cream	8.50
Mikado vanilla ice cream - chocolate sauce	9.00
Advocaat (egg liquor)	9.00
Advocaat (egg liquor) - vanilla ice	10.00
Chiquita banana - vanilla ice cream whipped cream - chocolate sauce	11.00
Strawberry seasonal	12.00
Hot cherries vanilla ice cream	11.00
Pancakes O'Vélo calvados, caramelized apples & vanilla ice cream	12.50
Children pancake	3.50

I C E C O U P E S

Coupe Dame Blanche	10.00
Coupe Bresilienne	10.00
Coupe Dame Noire	10.00
Coupe Advocaat	10.00
Coupe Strawberries (seasonal)	13.00
Coupe Fresh Fruit	13.00
Children ice cream 2 scoops of vanilla OR chocolate OR strawberry with smarties, whipped cream & a lolly pop	6.00

D I V E R S

Hot apple pie vanilla ice cream - whipped cream	10.00
Chocolate mousse cake	9.00
Rice pie O'Vélo	9.00
Trio of speculoos ice cream - bavaois - tiramisu	9.00
Fruitbowl O'Vélo melon - strawberry - fresh mint	11.00
Special Coffee O'Vélo supplement fresh mint/ginger (3.00) supplement cappuccino (1.00) supplement latté macchiato (1.50) supplement koffie verkeerd (1.00) supplement hot chocolate (1.00)	11.00



TAPAS 11H00 - 22H00

T A P A S

✓ 1. Garlic Bread (4 pcs.)	8.50
2. Serrano ham platter	13.00
3. Tapas O'Vélo selection of charcuterie, feta, olives & sundried tomatoes	15.00
✓ 4. Portion of cheese Young cheese	8.50
✓ 5. Portion of cheese Old Bruges	10.00
6. Portion cheese & salami Young cheese & salami	8.50
✓ 7. Portion of olives	6.00
✓ 8. Cold tapas Olives, sundried tomatoes & tapenade	10.50
✓ 9. Patatas bravas (aioli)	8.50
✓ 10. Basket with fries with mayonnaise	5.00
✓ 11. Sweet potato fries with mayonnaise	6.00
12. Toasted bread (ham & cheese) 1pc.	7.50
13. Portion hot mixture 16 pcs.	16.00
14. Tempura of shrimp 6 pcs.	12.00
15. Fish crispy with tartare 6 pcs.	12.00
16. Pizzabaguette	9.00
17. Albondigas 6 pcs. spicy meatballs with toast	8.50

18. Mini frikandellen (sausages) 6 pcs (6.00) / 10 pcs (9.00) / 14 pcs (12.00)
19. Bitterballs (meat croquettes) 6 pcs (6.00) / 10 pcs (9.00) / 14 pcs (12.00)
20. Calamares 6 pcs (8.00) / 10 pcs (11.00) / 14 pcs (14.00)
21. Mini spring rolls ✓ 6 pcs (6.00) / 10 pcs (9.00) / 14 pcs (12.00)
22. Onion Rings ✓ 6 pcs (6.00) / 10 pcs (9.00) / 14 pcs (12.00)
23. Chicken crisps with aioli 6 pcs (6.00) / 10 pcs (9.00) / 14 pcs (12.00)
24. Cheese croquettes ✓ 6 pcs (6.00) / 10 pcs (9.00) / 14 pcs (12.00)
25. Shrimp croquettes 6 pcs (8.00) / 10 pcs (11.00) / 14 pcs (14.00)
26. Breydel ham croquettes 6 pcs (7.00) / 10 pcs (10.00) / 14 pcs (13.00)
27. Package of crisps (chips) ✓ pepper & salt / paprika / salt (1.50)
28. Basket of bread ✓ With butter (4.00)

O Vélo

All tapas with this
sign "✓" are vegetarian

Per table, 1 bill and 1
payment method!

À LA CARTE SUMMER (12H00 - 14H00 & 18H00 - 21H00)

STARTERS

Fresh soup of the day 7.50

✓ Cheese croquettes 2 pcs.
fried parsley & lemon 17.00

Shrimp croquettes 2 pcs.
fried parsley & lemon 20.00

Duo cheese- and shrimp croquette
fried parsley & lemon 19.00

Beef carpaccio 17.00
sundried tomatoes, parmesan & arugula

Toast smoked salmon 15.50
onions

Tomato-shrimp 1 pc. PRICE OF
with its garnish THE DAY

SALADS & PASTA

Salad O'Vélo 24.50
chicken & scampi

✓ Salad from the house: 22.00
• feta cheese
• brie cheese
• chicken
• tuna

Spaghetti bolognese 19.00

Fettuccini carbonara 20.00
cream sauce, parmesan, egg & bacon

Penne pesto chicken 20.00
green pesto, cherry tomatoes, chicken,
arugula

✓ Penno pesto 20.00
green pesto, cherry tomatoes, arugula

✓ Fettuccini cream sauce with herbs 20.00
broccoli & mushrooms

✓ Fettuccini slightly spicy tomato sauce 20.00

TOASTED BREADS

Toasted bread with ham & cheese 2 pcs. 14.00
salad

Toasted bread with ham & cheese SPECIAL 2 pcs.
madame / hawai / boemboem 16.00

MAIN COURSES MEAT & FISH

ALL DISHES WITH FRIES CAN BE CHANGED TO
MASHED POTATOES, NEW POTATOES OR POTATO CROQUETTES

✓ Cheese croquettes 2 pcs. / 3 pcs. 22.00/25.00
salad & fries/bread

Shrimp croquettes 2 pcs. / 3 pcs. 25.00/30.00
salad & fries/bread

Duo cheese- and shrimp croquettes 24.00
salad & fries/bread

Vol-au-vent O'Vélo 26.00
salad & fries

Flemish beef stew O'Vélo 26.00
salad & fries

1/2 chicken 26.00
salad & fries

Steak tartaar (raw) 29.50
salad & fries

Steak 'Filet Mignon' 200g 29.50
salad & fries
sauces: mushroom - pepper - bearnaise +2.50

Soles à la meunière 3 pcs. 30.00
salad & fries

Tomato-shrimp 2 pcs. PRICE OF
salad & fries THE DAY

**! ASK FOR THE SUGGESTION
OF THE MONTH !**

O Vêlo

All dishes with
this sign "✓"
are vegetarian.

Per table, 1 bill and 1
payment method!

À LA CARTE SUMMER (12H00 - 14H00 & 18H00 - 21H00)

O Vêlo

All dishes with
this sign "V" 
are vegetarian.

CHILDREN

Breaded chicken strips apple sauce & fries	13.50
Frikandel 2 pcs. apple sauce & fries	11.00
 Cheese croquette 1 pc. salad & fries	12.00
Spaghetti for children bolognese	10.00

DESSERT MENU

Coupe Colonel Lemon sorbet & wodka	10.00
Coupe (ice cream), choices: Dame Blanche Bresilienne Dame Noire Advocaat (egg liquor)	10.00
Coupe (ice cream), choices: Strawberries (season) Fresh fruit	13.00
Sorbet 2 scoops choice of: lemon, passion fruit or raspberry	10.00
Hot apple pie vanilla ice cream - whipped cream	10.00
Trio of speculoos ice cream - bavaois - tiramisu	9.00
Chocolate O'Vêlo Chocolate mousse	10.00
Fruitbowl O'Vêlo melon - strawberry - fresh mint	11.00

Per table, 1 bill and 1
payment method!

DAILY MENU 18H00 - 21H00

2 course: € 35 per person, exclusive of drinks

3 course: € 44 per person, exclusive of drinks

MONDAY

Amuse from the chef
Starters

Fresh soup of the day
bread & croutons

Beef carpaccio
sundried tomatoes, parmesan & arugula

Shrimp croquette 1 pc.
with fried parsley & lemon

Fresh salad from the house
choice between: feta, brie, chicken or tuna

Main courses

Vol-au-vent O'Vélo
salad & fries

Scampi diabolique
pasta

Suggestion of the month
Ask for the suggestion of the month!

Desserts

Glass of mascarpone
strawberry - speculoos - mint

Ice coupes
dame blanche - coupe bresilienne -
coupe advocaat - dame noire

Sorbet 2 scoops
choice of: lemon, passion fruit or raspberry

TUESDAY

Amuse from the chef
Starters

Fresh soup of the day
bread & croutons

Scampi garlic 5 pcs.

Ganda ham with melon

Fresh salad from the house
choice between: feta, brie, chicken or tuna

Main courses

Steak Filet Mignon 200g
salad & fries
sauces: bearnaise, pepper, mushroom

Catch of the day (fish)
with seasonal vegetables & potato dish

Suggestion of the month
Ask for the suggestion of the month!

Desserts

Trio of speculoos
ice cream - bavarois - tiramisu

Ice coupes
dame blanche - coupe bresilienne -
coupe advocaat - dame noire

Sorbet 2 scoops
choice of: lemon, passion fruit or raspberry

**Per table, 1 bill and 1
payment method!**

DAILY MENU 18H00 - 21H00

2 course: € 35 per person, exclusive of drinks

3 course: € 44 per person, exclusive of drinks

W E D N E S D A Y

Amuse from the chef
Starters

Fresh soup of the day
bread & croutons

Artisan cheese croquette 'Old Bruges'
fried parsley & lemon parts

Toast smoked salmon
onions

Fresh salad from the house
choice between: feta, brie, chicken or tuna

Main courses

1/2 chicken
salad & fries

Soles à la meunière 2 pcs.
salad & fries

Suggestion of the month
Ask for the suggestion of the month!

Desserts

Chocolate O'Vélo

Ice coupes
dame blanche - coupe bresilienne -
coupe advocaat - dame noire

Sorbet 2 scoops
choice of: lemon, passion fruit or raspberry

T H U R S D A Y

Amuse from the chef
Starters

Fresh soup of the day
bread & croutons

Cocktail of gray shrimp

Breydel ham croquette
fried parsley & bacon

Fresh salad from the house
choice between: feta, brie, chicken or tuna

Main courses

Beef stew O'Vélo
salad & fries

Scampi's in a light curry sauce (9 pcs)
salad & fries

Suggestion of the month
Ask for the suggestion of the month!

Desserts

Fruitbowl O'Vélo
melon - strawberry - fresh mint

Ice coupes
dame blanche - coupe bresilienne -
coupe advocaat - dame noire

Sorbet 2 scoops
choice of: lemon, passion fruit or raspberry

**Per table, 1 bill and 1
payment method!**

DAILY MENU 18H00 - 21H00

2 course: € 35 per person, exclusive of drinks

3 course: € 44 per person, exclusive of drinks

FRIDAY

Amuse from the chef
Starters

Fresh soup of the day
bread & croutons

Tomaat-shrimp 1 pc.
with its garnish

Bruschetta from the house
mozzarella - tomato - ganda ham

Fresh salad from the house
choice between: feta, brie, chicken or tuna

Main courses

Steak Filet Mignon 200g
salad & fries
sauce: bearnaise, pepper, mushroom

Catch of the day (fish)
with seasonal vegetables & potato dish

Suggestion of the month
Ask for the suggestion of the month!

Desserts

Surprise plate from the chef

Ice coupes
dame blanche - coupe bresilienne -
coupe advocaat - dame noire

Sorbet 2 scoops
choice of: lemon, passion fruit or raspberry

SATURDAY

Amuse from the chef
Starters

Fresh soup of the day
bread & croutons

Artisan salmon croquette
fried parsley & lemon

Ganda ham with melon

Fresh salad from the house
choice between: feta, brie, chicken or tuna

Main courses

Veal oyster archiduc
with seasonal vegetables & potato croquettes

Fillet of haddock
With white wine sauce, seasonal greens & herb puree

Suggestion of the month
Ask for the suggestion of the month!

Desserts

Pineapple carpaccio with sweet caramel ice cream

Ice coupes
dame blanche - coupe bresilienne -
coupe advocaat - dame noire

Sorbet 2 scoops
choice of: lemon, passion fruit or raspberry

**Per table, 1 bill and 1
payment method!**

DAILY MENU 18H00 - 21H00

2 course: € 35 per person, exclusive of drinks

3 course: € 44 per person, exclusive of drinks

SUNDAY

Amuse from the chef *Starters*

Fresh soup of the day
bread & croutons

Chef's fish plate

Artisan cheese croquette 'Old Bruges'
fried parsley & lemon parts

Fresh salad from the house
choice between: feta, brie, chicken or tuna

Main courses

Steak tartaar from the house (raw)
salad & fries

Soles à la meunière 2 pcs.
salad & fries

Suggestion of the month
Ask for the suggestion of the month!

Desserts

Profiteroles with vanilla ice cream and chocolate sauce

Ice coupes
dame blanche - coupe bresilienne -
coupe advocaat - dame noire

Sorbet 2 scoops
choice of: lemon, passion fruit or raspberry

**Per table, 1 bill and 1
payment method!**