

A warm welcome to

RESTAURANT O Vélo

Where refined flavors and warm hospitality come together, the Velotel team warmy welcomes you.



Opening hours:

Breakfast: 07h00 - 10h30

Tapas*: 11h00 - 22h00

Lunch: 12h00 - 14h00

Tearoom: 14h00 - 17h00

Dinner: 18h00 - 21h00

Bar*: until 23h00

*Opening hours subject to change — tapas until 9 p.m., bar until 10 p.m.

| Breakfast

Every morning, we serve an extensive breakfast buffet so you can start your day full of energy. Enjoy a rich selection of hot and cold dishes, freshly baked bread, breakfast pastries, cereals, muesli, fresh fruit, and an assortment of fine cold cuts and cheeses.

Guests who are not staying with us are also warmly welcome to enjoy our breakfast buffet. Those with a sweet tooth will find happiness in delicious pastries, yogurt, fruit, and freshly baked pancakes.

For a festive touch, you can make your breakfast extra special with a glass of cava.

Lunch

Every day, we carefully prepare a fresh lunch consisting of soup, a main course, and coffee or tea to finish. In addition, you can also enjoy an à la carte lunch or choose from our selection of freshly made sandwiches.

Feel free to ask one of our staff members for today's lunch menu or daily specials.

Dinner

Every evening, you are warmly welcome to enjoy a refined three-course dinner. We start with a small amuse-bouche, followed by a set menu offering a selection of starters, main courses, and desserts, carefully crafted by our chefs.

Prefer a more casual dining experience? You can, of course, also choose from our seasonal à la carte dishes.

Sunday brunch

Every first and third Sunday of the month, we are delighted to welcome you to our cozy Sunday brunch. We greet you with a glass of cava and refined appetizers, after which you can enjoy an extensive buffet featuring fresh, seasonal dishes. Finish with our generous dessert buffet filled with homemade treats — a perfect moment to relax, enjoy delicious food, and spend quality time together.

Senior brunch

Cozy dining and dancing for seniors – every last Thursday of the month (October to March). Enjoy a delicious brunch in a warm and inviting setting, followed by a lively afternoon of dancing. A delightful combination of good food, music, and great company.

For **more information** about our lunch menus, brunch dates, and other events, please feel free to visit our website: www.hotelvelotel.com

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Beers







ON 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 Brown (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 Tripel (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
Kasteelbier Rouge (0%)	5.00

BOTTLED

Brugse White (4.8%)	4.50		
Maes Radler (2%)	4.50	Brugse Zot Blond (6%)	5.00
Carlsberg (5%)	4.50	Brugse Zot Brown (7.5%)	5.00
Desperados (5.9%)	4.50	Duvel (8.5%)	5.50
Kriek 'Mort Subite' (4%)	4.50	Hapkin (8.5%)	5.50
Rodenbach (5.2%)	4.50	La Chouffe (8%)	5.50
Kasteelbier Rouge (8%)	5.50	Chimay Blue (9%)	6.00
Kasteelbier Dark (11%)	6.50	La Trappe Quadruppel (10%)	6.50
Omer (8%)	5.50	Brugge Tripel (8.7%)	6.50
Orval (6.2%)	5.50	Westmalle Tripel (9.5%)	6.50
Grimbergen Prestige (8%)	5.50	Westmalle Double (7%)	6.50

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Wines







HOUSE WINES

Glass: 6.50 - Carafe 1/4 L: 11.00 - Carafe 1/2 L: 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 1/4 L: 12.50 - Carafe 1/2 L: 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 1/4 L: 12.50 - Carafe 1/4 L: 25.00 - Bottle: 37.00

El Pedal - Spain - 100% Tempranillo Le Plan Dirk Vermeersch - RS-RED - Côtes de Rhone - FR - - 60% grenache, 40% syrah Vaccaro La Luna - Siciliy - 100% Nero D'Avola

Glass: 8.50 - Carafe ¼L: 14.00 - Carafe ½L: 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 ¼L: 12.50 - Carafe ½L: 25.00 - Bottle: 37.00

Chateau de Valcombe - FR - Pastel

NON-ALCOHOLIC WINES

Glass: 7.00 - Carafe ¼L: 12.50 - Carafe ½L: 25.00 - Bottle: 37.00

Natureo - White - Spain - 100% Muscat Natureo - Red - Spain - grenache/syrah

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Softdrinks





WATERS

Gerolsteiner still & sparkling 3.00 (25cl)

7.00 (75cl)

O'Vélo still & sparkling 5.00 (75 cl)

FRUIT JUICES

Minute Maid 3.50

Orange Apple Apple-cherry Grapefruit

Fresh orange juice 9.50

SOFT DRINKS

Cola	3.50	Schweppes Bitter Lemon	3.50
Cola Zero	3.50	Schweppes Soda Water	3.50
Gerolsteiner Lemon	3.50	Schweppes Tonic	3.50
Gerolsteiner Orange	3.50	Schweppes Agrum	3.50
Fuze Tea Sparkling	3.50	Ice Tea	3.50
Fuze Tea Green	3.50	Almdudler	4.50
Fanta	3.50	Fristi	3.50
Sprite	3.50	Cécémel	4.00
		PomTon Grapefruit - tonic	7.00

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Hot drinks





COFFEE TEA

Cafe crème - Decaffeinated	3.50	Lipton Rosehip	3.50
Espresso	3.50	Forest fruits Mint	
Double Espresso	4.80	Chamomile - Linden Lemon	
Ristretto	4.00	Green Black	
Café au lait (koffie verkeerd)	4.50	Earl Grey English Breakfast	
Cappuccino	4.50	Ginger-lemon tea	3.50
Latté Macchiato	5.00	Fresh mint tea	6.50
Latté Macchiato Caramel	5.50		6.50
Chai Latte	5.00	Fresh ginger tea	0.50
Chai Latte Dirty	6.00	SPECIAL COFFEE	
Hot chocolate	4.50	Irish Coffee (also N.A. possible) Irish Whiskey	11.00
Hot chocolate (whipped cream)	5.00	•	11.00
Gourmet Coffee O'Vélo	11.00	French Coffee Cognac	11.00
Fresh mint/ginger supplement (3.00) Cappuccino supplement (1.00) Latte macchiato supplement (1.50)		Italian Coffee (also N.A. possible) Amaretto	11.00
Coffee with milk supplement (1.00) Hot chocolate supplement (1.00)		Baileys Coffee Baileys	11.00
		Cointreau Coffee	11.00

Cointreau

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Sandwiches

(Monday - Saturday: 11h00 - 14h00)

Our specialty: The Velootie Sandwich Round bagnat (white or multigrain)

Roasted ham salad, iceberg lettuce,

tomato, egg, cucumber Beef carpaccio, Parmesan, sun-dried 11.50 tomatoes, pine nuts, arugula, truffle mayonnaisė 11.00 Roast beef, tomato, gherkin, Parmesan, arugula, honey mustard dressing

tomato, egg, mayonnaise WITH CHEESE*

Cheese Young cheese, iceberg lettuce, tomato, carrot, cucumber, egg, mayonnaise

Grilled chicken, bacon, iceberg lettuce,

Cheese Tropical Young cheese, iceberg lettuce, tomato, carrot, cucumber, egg, fresh pineapple,

cocktail sauce **Brie Deluxe** Brie, walnuts, raisins, apple, arugula,

honey Mozzarella Pesto

Mozzarella, green pesto, sun-dried tomatoes, pine nuts, arugula, balsamic vinegar

Old Bruges Old Bruges (mature), iceberg lettuce, tomato, carrot, cucumber, Tierenteyn mustard

WITH MEAT*

Breydel ham Breydel ham, iceberg lettuce, tomato, egg, carrot, cucumber, mayonnaise Salami Salami, iceberg lettuce, tomato, egg, carrot, cucumber, mayonnaise Serrano ham Serrano ham, iceberg lettuce, tomato, egg, cucumber, honey mustard dressing



Smos

mayonnaise

Italiano

Smos Tropical

9.50

9.50

8.50

9.00

10.00

10.00

11.00

8.50

8.50

10.50

Prepare (raw meat)

carrot, cucumber, egg

Prepare, iceberg lettuce, tomato,

WITH CHEESE AND MEAT*

Young cheese, Breydel ham, iceberg

Young cheese, Breydel ham, iceberg

fresh pineapple, cocktail sauce

sun-dried tomatoes, arugula

WITH CHICKEN*

egg, cucumber, chive dressing

Chicken Healthy

Chicken Hawaii

cocktail sauce

Chicken Caesar

lettuce, tomato, egg, carrot, cucumber,

lettuce, tomato, egg, carrot, cucumber,

Serrano ham, mozzarella, green pesto,

Grilled chicken, iceberg lettuce, tomato,

Grilled chicken, iceberg lettuce, tomato,

carrot, cucumber, egg, fresh pineapple,

Grilled chicken, iceberg lettuce, tomato,

egg, Parmesan cheese, Caesar dressing





9.50

9.00

9.50

12.00

9.50

10.00

10.00

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*Bread selection:

White / Multigrain (+0,50) / Fitness (+0,50)

All sandwiches are served with a salad.



WITH FISH*

Salmon	11.50
Smoked salmon, iceberg lettuce, red	
onion, tomato, cocktail sauce	
Salmon Special	12.50
Smoked salmon, herb cheese, radish,	
cucumber, arugula	
-	

VEGAN*

8 50 Vegan Tomato tapenade, red onion, carrot, cucumber, arugula, balsamic vinegar



Aperitifs





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APERO

Cocktail Maison	11.00	Pineau de Charentes	8.00
Glass of cava 'Palau'	9.00	Red / white port	8.00
Bottle of 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

9.00

NON-ALCOHOLIC

Cava Zero Rosé

Cocktail Maison NA	9.50
Pacific Ricard NA	8.00
Martini Red Vibrante Tonic Supplement tonic OR orange (3.00)	7.00
Kuitenbijter cycle gin Gin & Tonic (alcohol free)	14.00
Crodino Rosso Supplement tonic OR orange (3.00)	7.00
Ginger Mule Mocktail	9.00
Mojito Mocktail	9.00

10.00 soda

*What to drink when way one not drink!





Spirits





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For each table, we kindly ask that you provide a single joint bill and settle it with one method of payment.



STRONG

Tequila	9.00
Limoncello	10.00
Young Jenever	8.00
Jägermeister	9.00
Bacardi Wit	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

(+ soft drink 3.00)

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

WHISKEY

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

Tearoom





(14h00-17h00)

PANCAKES & WAFFLES

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 - chocolate sauce	9.00
Advocaat	9.00
Advocaat - ice cream	10.00
Chiquita Banana - vanilla ice cream whipped cream - chocolate sa	11.00 uce
Warm cherries Vanilla ice cream	11.00
O'Vélo pancake Calvados, caramelized apples & vanilla ice cream	12.50
Children's pancake	3.50

ICE CREAM SUNDAES

Coupe Dame Blanche	10.00	
Coupe Bresilienne	10.00	
Coupe Dame Noire	10.00	
Coupe Advocaat	10.00	
Coupe Vanille	9.00	
Coupe Fresh Fruit	13.00	
Children's ice cream 6.00 2 scoops of vanilla, chocolate, or strawberry ice cream - Smarties - whipped cream - Iollipop		

DIVERS

Warm apple crumble Vanilla ice cream - whipped cream	10.00
Chocolate mousse cake	9.00
Warm cherry pie Vanilla ice cream	9.00
Pastry of the day	9.00

House apple strudel 10.00 Vanilla ice cream - warm chocolate sauce

Gourmet Coffee O'Vélo 11.00 Fresh mint/ginger supplement (3.00) Cappuccino supplement (1.00) Latte macchiato supplement (1.50) Coffee with milk supplement (1.00) Hot chocolate supplement (1.00)

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Tapas

16. Pizza baguette





(11h00 - 22h00, Sunday until 21h00)

	(11n00 - 22n00, Sunday until 21n00)	
V	1.Garlic bread (4 pcs.)	8.50
	2. Platter of Serrano ham	13.00
	3. O'Vélo tapas platter Assortment of charcuterie, feta cheese, olivand sun-dried tomatoes	15.00 es,
V	4. Portion of cheese Young cheese	8.50
V	5. Portion of cheese Old Brugge	10.00
	6.Cheese & salami platter Young cheese & salami	8.50
V	7.Olives platter	6.00
7	8.Cold tapas Olives, sun-dried tomatoes, tapenade & breadsticks	10.50
V	9.Patatas bravas (aioli)	8.50
V	10.French fry basket With mayonnaise	5.00
V	11.Sweet potato fries	6.00
	With mayonnaise	
	With mayonnaise 12.Croque sandwich	7.50
	,	7.50 16.00
	12.Croque sandwich	
	12.Croque sandwich 13.Portion of warm mixed 16 pcs.	16.00 12.00

17. Meatballs (6 pieces)	8.50
Spicy meatballs with toast	

18. Mini frikandellen

6 pieces (6.00) / 10 pieces (9.00) / 14 pieces (12.00)

19. Bitterballen

6 pieces (6.00) / 10 pieces (9.00) / 14 pieces (12.00)

20. Calamari

6 pieces (8.00) / 10 pieces (11.00) / 14 pieces (14.00)

21. Mini Spring Rolls V

6 pieces (6.00) / 10 pieces (9.00) / 14 pieces (12.00)

22. Onion Rings V

6 pieces (6.00) / 10 pieces (9.00) / 14 pieces (12.00)

23. Crispy Chicken Bites with Aioli

6 pieces (6.00) / 10 pieces (9.00) / 14 pieces (12.00)

24. Cheese Balls V

6 pieces (6.00) / 10 pieces (9.00) / 14 pieces (12.00)

25. Shrimp balls

6 pieces (8.00) / 10 pieces (11.00) / 14 pieces (14.00)

26. Breydel ham croquettes

6 pieces (7.00) / 10 pieces (10.00) / 14 pieces (13.00)

27. Bag of chips

Salt & pepper / paprika / salt (1.50)

28. Basket of bread 🗸

With butter (4.00)

9.00

29. NEW: Ventresca of white tuna

With coarse salt & toast

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All tapas with this symbol " \" are vegetarian.

For each table, we kindly ask that you provide a single joint bill and settle it with one method of payment.





22.00

A la carte

(12h00-14h00 & 18h00-21h00)







STARTERS

Penno pesto

Green pesto, cherry tomatoes, arugula

Fresh soup of the day	7.50 ^V	lagliatelle mildly spicy tomato sauce	20.00
Cheese croquette (2) With fried parsley and lemon wedges	17.00	Vegan stir-fry Basmati rice - coconut milk - curry - seasona	19.00 al vegetables

CROQUES (TOASTED BREAD)

Croque monsieur	14.00	
Croque speciaal Madame / hawai / boemboem	16.00	

MAIN COURSES

Cheese croquette 2 pcs. / 3 pcs. Salad & fries/bread	22.00/25.00
Shrimp croquette 2 pcs. / 3 pcs. Salad & fries/bread	25.00/30.00

Cheese and shrimp croquette duo 24.00 Salad & fries/bread

Vol-au-vent O'Vélo Salad & fries	26.00
Flemish beefstew O'Vélo Salad & fries	26.00

Chicken fillet 26.00 Tarragon sauce, seasonal vegetables & croquettes

Steak 'Filet Mignon' 200g Salad & fries Sauce: mushroom - pepper - béarnaise +2.50	29.50
Sole 3 pcs.	30.00

Salad & fries		
	. ,	00.50

Chef's fish bouchée royale 28.50 With croquettes

Tagliatelle with herb cream sauce 20.00 Broccoli & mushrooms

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Feel free to ask for our suggestion of the month.

All dishes with this symbol " √" are vegetarian.

For each table, we kindly ask that you provide a single joint bill and settle it with one method of payment.





With fried parsley and lemon wedges Shrimp croquette (2) 20.00 With fried parsley and lemon wedges Cheese and shrimp croquette duo 19.00 With fried parsley and lemon wedges **Beef carpaccio** 17.00 Arugula, Parmesan, and sun-dried tomatoes Smoked salmon toast 15.50 Topped with onion chips Garlic scampi (5 pieces) 15.50 SALAD & PASTA Salad O'Vélo 24 50 Chicken & scampi Salad of the day, choice of: 22 00 √Feta √Brie Chicken Tuna Spaghetti bolognese 19.00 Tagliatelle carbonara 20.00 Cream sauce, Parmesan cheese, bacon Penne pesto chicken 20.00 Green pesto, cherry tomatoes, arugula, chicken

20.00

A la carte





11.00



(12h00-14h00 & 18h00-21h00)

CHILDREN'S MENU

	Breaded chicken strips Apple sauce & French fries	13.50
	Two frikandel sausages Apple sauce & French fries	11.00
V	One cheese croquette Salad & French fries	12.00
	Children's spaghetti Bolognese sauce	10.00
	DESSERT MENU	
	Colonel's Coupe Lemon sorbet & vodka	10.00
	Coupe (sundae) of your choice Dame Blanche Bresilienne Dame Noire Advocaat	10.00
	Crème brûlée	10.00
	Warm apple crumble Vanilla ice cream - whipped cream	10.00
	Chocolate O'Vélo Chocolate mousse	10.00
	House apple strudel	10.00

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All dishes with this symbol " \(\sqrt{"} \) are vegetarian.

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Vanilla ice cream & red fruits

Vanilla ice cream - warm chocolate sauce

Moelleux

FOR





(18h00-21h00)

2 courses: €35 per person, excluding drinks **3 courses:** €45 per person, excluding drinks

Monday

<u>Starters</u>

Fresh soup of the day

Bread and croutons

Beef carpaccio

Arugula, Parmesan cheese, and sun-dried tomatoes

Artisanal shrimp croquette

With fried parsley & lemon wedges

House salad

Choice of feta, brie, chicken, or tuna

Main courses

Vol-au-vent O'Vélo

With salad & fries

Scampi diabolique

With pasta

Suggestion of the month

Ask for the suggestion of the month

Desserts

House apple strudel

Vanilla ice cream - warm chocolate sauce

Coupe (sundae) of your choice

Dame blanche - coupe bresilienne - coupe advocaat - dame noire

Chef's surprise plate

Assortment of mini desserts

Tuesday

Starters

Fresh soup of the day

Bread and croutons

Garlic scampi, 5 pieces.

Trio of pâté

With onion confit, crispy gingerbread, and mixed nuts

House salad

Choice of feta, brie, chicken, or tuna

Main courses

Steak Filet Mignon 200g

With salad & fries Sauce of your choice: béarnaise, pepper, mushroom

Catch of the day (fish)

With seasonal vegetables & potato preparation

Suggestion of the month

Ask for the suggestion of the month

Desserts

Duo of white & brown chocolate mousse

Coupe (sundae) of your choice

Dame blanche - coupe bresilienne - coupe advocaat - dame noire

Chef's surprise plate

Assortment of mini desserts

O Vélo





FOR





(18h00-21h00)

2 courses: €35 per person, excluding drinks **3 courses:** €45 per person, excluding drinks

Wednesday

<u>Starters</u>

Fresh soup of the day

Bread and croutons

Artisanal cheese croquette 'Oud Brugge'

With fried parsley & lemon wedges

Vitello tonato

Capers & tuna cream

House salad

Choice of feta, brie, chicken, or tuna

Main courses

Chicken Fillet

With tarragon sauce, seasonal vegetables, and croquettes

Sole 2 pcs.

Salad & fries

Suggestion of the month

Ask for the suggestion of the month

Desserts

Cream puffs

Warm chocolate sauce & vanilla ice cream

Coupe (sundae) of your choice

Dame blanche - coupe bresilienne - coupe advocaat - dame noire

Chef's surprise plate

Assortment of mini desserts

Thursday

Starters

Fresh soup of the day

Bread and croutons

Gratinated North Sea scallop

Parmesan & cream sauce

Breydel ham croquette

With fried parsley & crispy bacon bits

House salad

Choice of feta, brie, chicken, or tuna

Main courses

Flemish beefstew O'Vélo

With salad & fries

Scampi in a light curry sauce (9 pieces)

With salad & fries

Suggestion of the month

Ask for the suggestion of the month

Desserts

Warm apple crumble

Vanilla ice cream - whipped cream

Coupe (sundae) of your choice

Dame blanche - coupe bresilienne - coupe advocaat - dame noire

Chef's surprise plate

Assortment of mini desserts

O Vélo











(18h00-21h00)

2 courses: €35 per person, excluding drinks **3 courses:** €45 per person, excluding drinks

Friday

Starters

Fresh soup of the day

Bread and croutons

Artisanal shrimp croquette

With fried parsley & lemon wedges

Duo of house bruschetta

Mozzarella - Gandaham

House salad

Choice of feta, brie, chicken, or tuna

Main courses

Ardennes pork tenderloin

with mustard sauce, seasonal vegetables & croquettes

Catch of the day (fish)

With seasonal vegetables & potato preparation

Suggestion of the month

Ask for the suggestion of the month

Desserts

Pancake Mikado

Vanilla ice cream & chocolate sauce

Coupe (sundae) of your choice

Dame blanche - coupe bresilienne coupe advocaat - dame noire

Chef's surprise plate

Assortment of mini desserts

Saterduy

Starters

Fresh soup of the day

Bread and croutons

Artisanal salmon croquettes

With fried parsley & lemon wedges

Beef carpaccio

Arugula, Parmesan cheese, and sun-dried tomatoes

House salad

Choice of feta, brie, chicken, or tuna

Main courses

Turkey medallion

Port sauce, warm pear with cranberries & croquettes

Cod fillet

With cream sauce, seasonal vegetables & herb purée

Suggestion of the month

Ask for the suggestion of the month

Desserts

Crème Brûlée

Coupe (sundae) of your choice

Dame blanche - coupe bresilienne coupe advocaat - dame noire

Chef's surprise plate

Assortment of mini desserts

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JOJ O





(18h00-21h00)

2 courses: €35 per person, excluding drinks **3 courses**: €45 per person, excluding drinks

Sunday

Starters

Fresh soup of the day

Bread and croutons

Vitello tonato

Capers & tuna cream

Artisanal cheese croquette 'Oud Brugge'

With fried parsley & lemon wedges

House salad

Choice of feta, brie, chicken, or tuna

Main courses

Steak Filet Mignon 200g

With salad & fries Sauce of your choice: béarnaise, pepper, mushroom

Chef's fish bouchée royale

With croquettes

Suggestion of the month

Ask for the suggestion of the month

Desserts

Warm apple crumble

Vanilla ice cream - whipped cream

Coupe (sundae) of your choice

Dame blanche - coupe bresilienne - coupe advocaat - dame noire

Chef's surprise plate

Assortment of mini desserts

O Vélo



