



A warm welcome to

RESTAURANT

O Vélo

Where refined flavors and warm hospitality come together,
the Velotel team warmly 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.

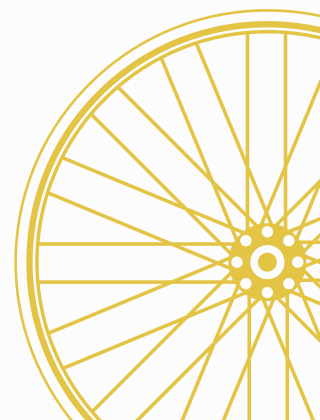
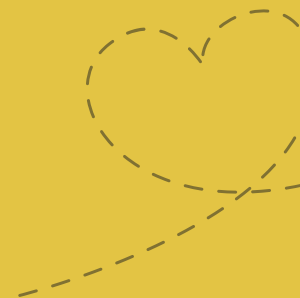
| Senior brunch

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

O Vêlo

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



| 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

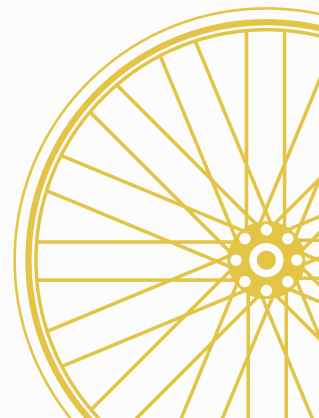
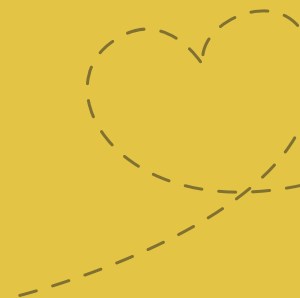
Maes NA (0%)	4.50
Affligem (0%)	5.00
Sportzot (0.4%)	5.00
Kwaremont (0.3%)	5.00
Kriek Liefmans (0%)	5.00
Desperados (0%)	5.00
Kasteelbier Rouge (0%)	5.00

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 Quadrupel (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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HOUSE WINES

Glass: 6.50 – Carafe ¼L: 11.00 – Carafe ½L: 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 ¼L: 12.50 – Carafe ½L: 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 ¼L: 12.50 – Carafe ½L: 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 - Sicily - 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

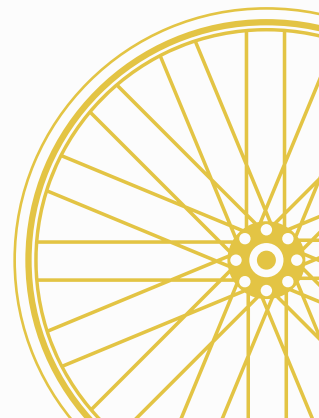
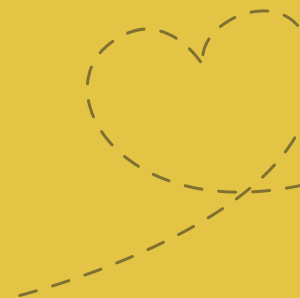
Glass: 7.00 – Carafe ¼L: 12.50 – Carafe ½L: 25.00 – Bottle: 37.00

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

Cola Zero 3.50

Gerolsteiner Lemon 3.50

Gerolsteiner Orange 3.50

Fuze Tea Sparkling 3.50

Fuze Tea Green 3.50

Fanta 3.50

Sprite 3.50

Schweppes Bitter Lemon 3.50

Schweppes Soda Water 3.50

Schweppes Tonic 3.50

Schweppes Agrum 3.50

Ice Tea 3.50

Almdudler 4.50

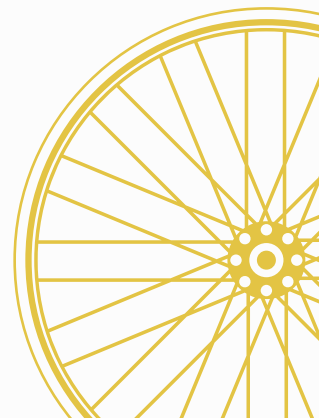
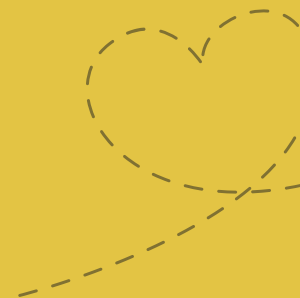
Fristi 3.50

Cécémel 4.00

PomTon 7.00
Grapefruit - tonic

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| Hot drinks



COFFEE

Cafe crème - Decaffeinated	3.50
Espresso	3.50
Double Espresso	4.80
Ristretto	4.00
Café au lait (koffie verkeerd)	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
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)	

TEA

Lipton	3.50
Rosehip	
Forest fruits	
Mint	
Chamomile - Linden	
Lemon	
Green	
Black	
Earl Grey	
English Breakfast	

Ginger-lemon tea	3.50
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Fresh mint tea	6.50
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Fresh ginger tea	6.50
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SPECIAL COFFEE

Irish Coffee (also N.A. possible)	11.00
Irish Whiskey	

French Coffee	11.00
Cognac	

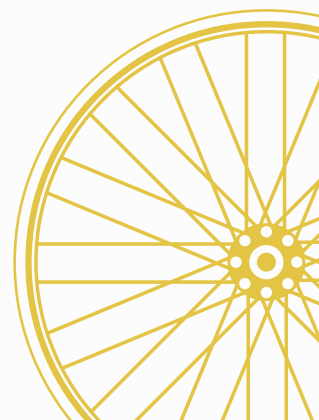
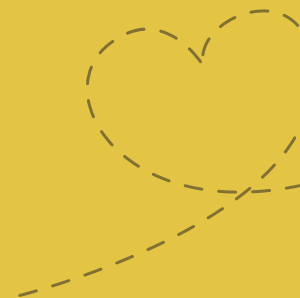
Italian Coffee (also N.A. possible)	11.00
Amaretto	

Baileys Coffee	11.00
Baileys	

Cointreau Coffee	11.00
Cointreau	

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Sandwiches

(Monday - Saturday: 11h00 - 14h00)

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

Roasted ham salad, iceberg lettuce, tomato, egg, cucumber 9.50

Beef carpaccio, Parmesan, sun-dried tomatoes, pine nuts, arugula, truffle mayonnaise 11.50

Roast beef, tomato, gherkin, Parmesan, arugula, honey mustard dressing 11.00

Grilled chicken, bacon, iceberg lettuce, tomato, egg, mayonnaise 9.50

WITH CHEESE*

Cheese 8.50

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

Cheese Tropical 9.00

Young cheese, iceberg lettuce, tomato, carrot, cucumber, egg, fresh pineapple, cocktail sauce

Brie Deluxe 10.00

Brie, walnuts, raisins, apple, arugula, honey

Mozzarella Pesto 10.00

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

Old Bruges 11.00

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

WITH MEAT*

Breydel ham 8.50

Breydel ham, iceberg lettuce, tomato, egg, carrot, cucumber, mayonnaise

Salami 8.50

Salami, iceberg lettuce, tomato, egg, carrot, cucumber, mayonnaise

Serrano ham 10.50

Serrano ham, iceberg lettuce, tomato, egg, cucumber, honey mustard dressing

Prepare (raw meat) 9.50

Prepare, iceberg lettuce, tomato, carrot, cucumber, egg

WITH CHEESE AND MEAT*

Smos 9.00

Young cheese, Breydel ham, iceberg lettuce, tomato, egg, carrot, cucumber, mayonnaise

Smos Tropical 9.50

Young cheese, Breydel ham, iceberg lettuce, tomato, egg, carrot, cucumber, fresh pineapple, cocktail sauce

Italiano 12.00

Serrano ham, mozzarella, green pesto, sun-dried tomatoes, arugula

WITH CHICKEN*

Chicken Healthy 9.50

Grilled chicken, iceberg lettuce, tomato, egg, cucumber, chive dressing

Chicken Hawaii 10.00

Grilled chicken, iceberg lettuce, tomato, carrot, cucumber, egg, fresh pineapple, cocktail sauce

Chicken Caesar 10.00

Grilled chicken, iceberg lettuce, tomato, egg, Parmesan cheese, Caesar dressing

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*

Vegan 8.50

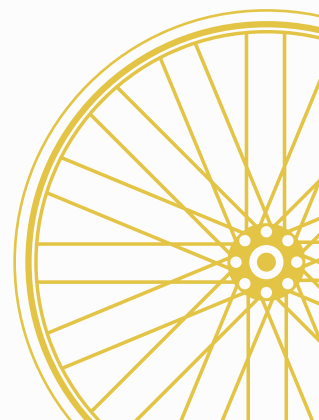
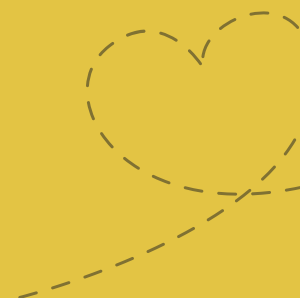
Tomato tapenade, red onion, carrot, cucumber, arugula, balsamic vinegar

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*Bread selection:

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

**All sandwiches are
served with a salad.**



| Aperitifs



APERERO

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	10.00
		Orange - tonic - soda	

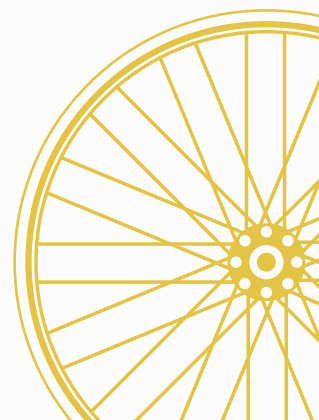
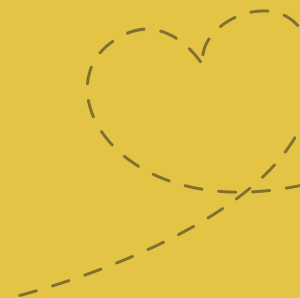
NON-ALCOHOLIC

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
Cava Zero Rosé	9.00

What to drink when you are not drinking?

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| Spirits



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

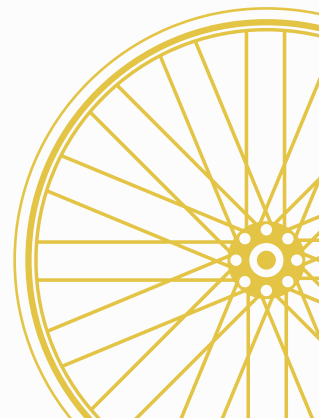
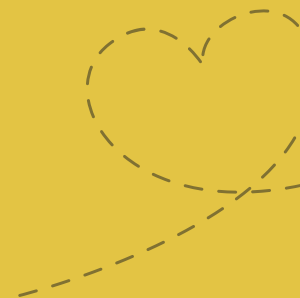
Gordon's Dry Gin	13.00
Bombay	13.00
Hendrick's Gin	16.00
Gordon's Gin Pink	16.00
Kuitenbijter Cycle Gin	14.00

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

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I 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 sauce	11.00
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

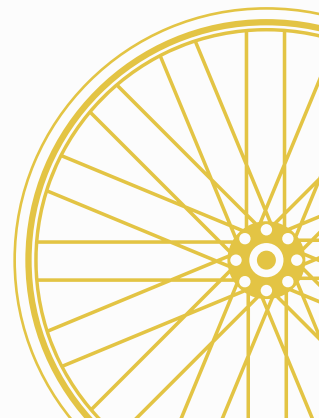
Coupe Dame Blanche	10.00
Coupe Bresilienne	10.00
Coupe Dame Noire	10.00
Coupe Advocaat	10.00
Coupe Vanille	9.00
Coupe Fresh Fruit	13.00
Children's ice cream 2 scoops of vanilla, chocolate, or strawberry ice cream - Smarties - whipped cream - lollipop	6.00

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 Vanilla ice cream - warm chocolate sauce	10.00
Gourmet Coffee O'Vélo 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)	11.00

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Tapas

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



 1. Garlic bread (4 pcs.)	8.50
2. Platter of Serrano ham	13.00
3. O'Vélo tapas platter Assortment of charcuterie, feta cheese, olives, and sun-dried tomatoes	15.00
 4. Portion of cheese Young cheese	8.50
 5. Portion of cheese Old Brugge	10.00
6. Cheese & salami platter Young cheese & salami	8.50
 7. Olives platter	6.00
 8. Cold tapas Olives, sun-dried tomatoes, tapenade & breadsticks	10.50
 9. Patatas bravas (aioli)	8.50
 10. French fry basket With mayonnaise	5.00
 11. Sweet potato fries With mayonnaise	6.00
12. Croque sandwich	7.50
13. Portion of warm mixed 16 pcs.	16.00
14. Tempura of scampi 6 pcs.	12.00
15. Fish croquette with tartar sauce 6 pcs.	12.00
16. Pizza baguette	9.00

17. Meatballs (6 pieces) Spicy meatballs with toast	8.50
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 	6 pieces (6.00) / 10 pieces (9.00) / 14 pieces (12.00)
22. Onion Rings 	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 	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)
29. NEW: Ventresca of white tuna With coarse salt & toast	22.00

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All tapas with this
symbol "  " are
vegetarian.

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A la carte

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

STARTERS

Fresh soup of the day

✓ **Cheese croquette (2)**
With fried parsley and lemon wedges

Shrimp croquette (2)
With fried parsley and lemon wedges

Cheese and shrimp croquette duo
With fried parsley and lemon wedges

Beef carpaccio
Arugula, Parmesan, and sun-dried tomatoes

Smoked salmon toast
Topped with onion chips

Garlic scampi (5 pieces)

SALAD & PASTA

Salad O'Vélo
Chicken & scampi

Salad of the day, choice of:

✓ Feta
✓ Brie
Chicken
Tuna

Spaghetti bolognese

Tagliatelle carbonara
Cream sauce, Parmesan cheese, bacon

Penne pesto chicken
Green pesto, cherry tomatoes, arugula, chicken

✓ **Penno pesto**
Green pesto, cherry tomatoes, arugula



✓ **Tagliatelle with herb cream sauce** 20.00
Broccoli & mushrooms

7.50 ✓ **Tagliatelle mildly spicy tomato sauce** 20.00

17.00 **Vegan stir-fry** 19.00
Basmati rice - coconut milk - curry - seasonal vegetables

CROQUES (TOASTED BREAD)

Croque monsieur 14.00

Croque special 16.00
Madame / hawai / boemboem

MAIN COURSES

✓ **Cheese croquette 2 pcs. / 3 pcs.** 22.00/25.00
Salad & fries/bread

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

Cheese and shrimp croquette duo 24.00
Salad & fries/bread

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

Flemish beefstew O'Vélo 26.00
Salad & fries

Chicken fillet 26.00
Tarragon sauce, seasonal vegetables & croquettes

Steak 'Filet Mignon' 200g 29.50
Salad & fries
Sauce: mushroom - pepper
- béarnaise +2.50

Sole 3 pcs. 30.00
Salad & fries

Chef's fish bouchée royale 28.50
With croquettes

O Vélo

Feel free to ask for our
suggestion of the month.

All dishes with this
symbol "✓" are
vegetarian.

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kindly ask that you
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one method of
payment.

All dishes with fries can also be served with croquettes, mashed potatoes, or baby potatoes.

A la carte

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



CHILDREN'S MENU

Breaded chicken strips 13.50

Apple sauce & French fries

Two frikandel sausages 11.00

Apple sauce & French fries

 **One cheese croquette** 12.00

Salad & French fries

Children's spaghetti 10.00

Bolognese sauce

DESSERT MENU

Colonel's Coupe 10.00

Lemon sorbet & vodka

Coupe (sundae) of your choice 10.00

Dame Blanche

Bresilienne

Dame Noire

Advocaat

Crème brûlée 10.00

Warm apple crumble 10.00

Vanilla ice cream - whipped cream

Chocolate O'Vélo 10.00

Chocolate mousse

House apple strudel 10.00

Vanilla ice cream - warm chocolate sauce

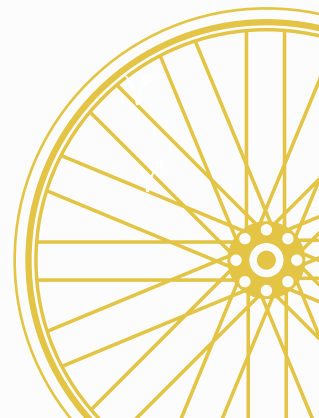
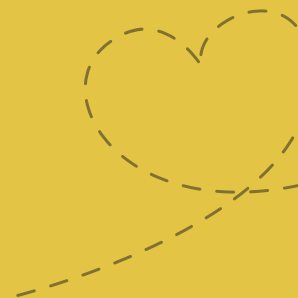
Moelleux 11.00

Vanilla ice cream & red fruits

O Vélo

All dishes with this symbol "V" are vegetarian.

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All dishes with fries can also be served with croquettes, mashed potatoes, or baby potatoes.

| Daily menu

(18h00-21h00)



2 courses: €35 per person, excluding drinks

3 courses: €45 per person, excluding drinks

Monday

Starters

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

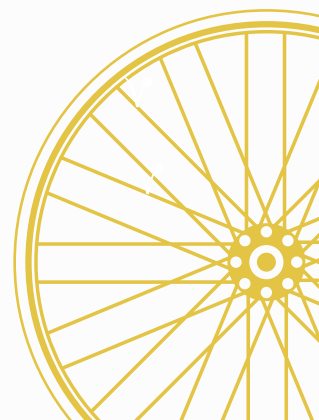
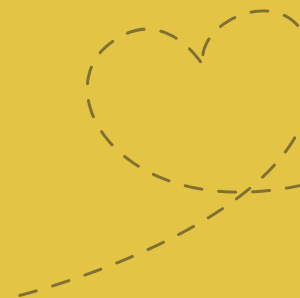
Dame blanche - coupe bresilienne -
coupe advocaat - dame noire

Chef's surprise plate

Assortment of mini desserts

O Vélo

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



Daily menu

(18h00-21h00)



2 courses: €35 per person, excluding drinks

3 courses: €45 per person, excluding drinks

Wednesday

Starters

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

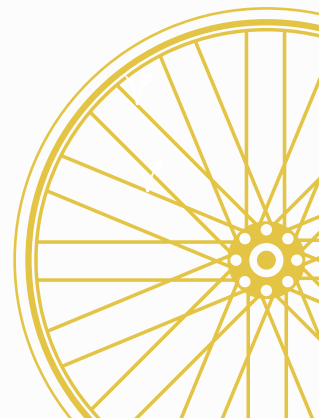
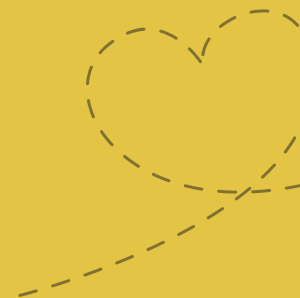
Dame blanche - coupe bresilienne -
coupe advocaat - dame noire

Chef's surprise plate

Assortment of mini desserts

O Vélo

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Daily menu

(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

Saturday

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

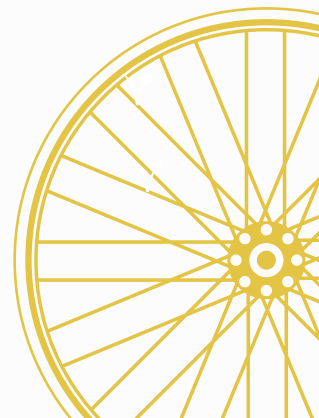
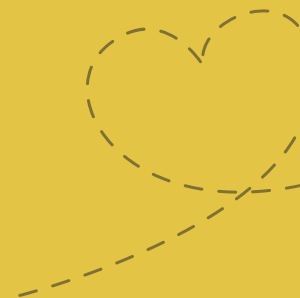
Dame blanche - coupe bresilienne -
coupe advocaat - dame noire

Chef's surprise plate

Assortment of mini desserts

O Vélo

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Daily menu

(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

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