

Restaurant 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 your visit to our restaurant O'Vélo!

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

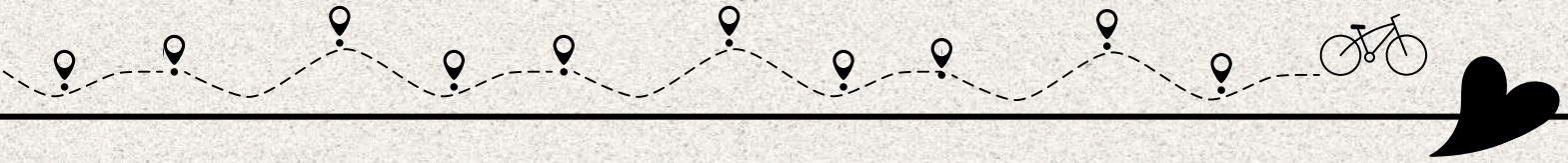


OPENING HOURS

Breakfast: 07h00 to 10h30
Tapas: 11h00 to 22h00
Lunch: 12h00 to 14h00
Tearoom: 14h00 to 17h00
Dinner: 18h00 to 21h00

FOR ANY ALLERGIES, PLEASE CONTACT OUR STAFF

Restaurant O'Velo



B R E A K F A S T

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!

L U N C H

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!

D I N N E R

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.

S U N D A Y B R U N C H

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!

S E N I O R B R U N C H

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



FROM THE TAP

Alken Maes (5.2 %)	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

BOTTLED

Brugse witte (4.8%)	4.50	Brugse Zot Blond (6%)	5.00
Maes Radler (2%)	4.50	Brugse Zot Dark (7.5%)	5.00
Carlsberg (5%)	4.50	Duvel (8.5%)	5.50
Cristal Xtra (5.2%)	4.50	Hapkin (8.5%)	5.50
Desperados (5.9%)	4.50	La Chouffe (8%)	5.50
Kriek 'Mort Subite' (4%)	4.50	Chimay Blaue (9%)	6.00
Rodenbach (5.2%)	4.50	La Trappe Quadrupel (10%)	6.50
Kasteelbier Rouge (8%)	5.50	Brugge Triple (8.7%)	6.50
Kasteelbier Dark (11%)	6.50	Westmalle Triple (9.5%)	6.50
Omer (8%)	5.50	Westmalle Double (7%)	6.50
Orval (6.2%)	5.50		

Wines



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

Waters & Juices



W A T E R S

Gerolsteiner still & sparkling	3.00 (25cl) 7.00 (75cl)
O'Vélo still & sparkling	5.00 (75cl)

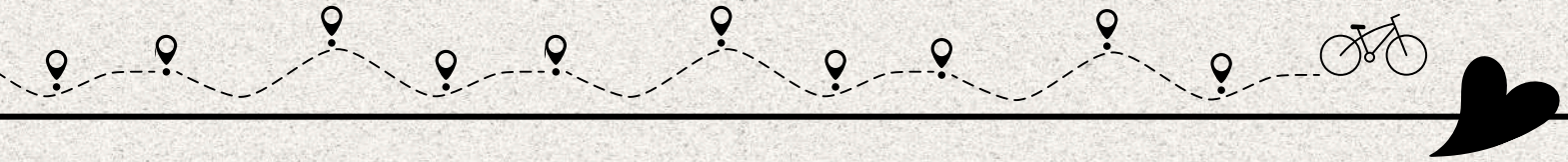
J U I C E S

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	Schweppes Bitter Lemon	3.50
Cola Zero	3.50	Schweppes Soda Water	3.50
Gerolsteiner Lemon (light)	3.50	Schweppes Tonic	3.50
Gerolsteiner Orange (light)	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 (chocolate)	4.00
		PomTon	7.00

Hot drinks



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 Latté	5.00
Chai Latté Dirty	6.00
Hot chocolate	4.50
Hot chocolate (whipped cream)	5.00

Special Coffee O'Vélo	
supplement fresh mint/ginger (3.00)	11.00
supplement Cappuccino (1.00)	
supplement Latté Macchiato (1.50)	
supplement Koffie Verkeerd (1.00)	
supplement Hot Chocolate (1.00)	

Tip!

TEA

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

Apero



APERO

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

NON-ALCOHOLIC

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

What to drink when you are not drinking?

Strong



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

Tearoom 14h00 - 17h00



PANCAKES & WAFFLES

Sugar	7.00
Jam	8.00
Liège syrup	8.00
Nutella	8.00
Whipped cream	8.00
Vanilla ice cream	8.50
Mikado vanille ice cream - chocolate sauce	9.00
Advocaat (egg liquour)	9.00
Advocaat (egg liquour) - vanille 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
Pancake O'Vélo calvados, caramelized apples & vanille ice cream	12.50
Children pancake	3.50

ICE COUPES

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

DIVERSE

Hot apple pie vanilla ice cream - whipped cream	10.00
Frangipane pie mokka ice cream	9.00
Chocolatemousse cake	9.00
Hot cherries pie vanilla ice cream	9.00
Bresiliennet cake vanille ice cream	9.00
Apfelstrudel on the house vanilla ice cream - hot chocolate sauce	10.00
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



All tapas with this sign "✓" are vegetarian.

✓ 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 young cheese	8.50
✓ 5. Portie 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. Basked with fries with mayonnaise	5.00
✓ 11. Sweet potato fries with mayonnaise	6.00
✓ 12. Toasted bread (ham & cheese) 1 piece	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. Calamari

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)

A la carte (12h-14h / 18h-21h)

All dishes with this sign "✓" are vegetarian.

STARTERS + SNACKS

ALL STARTERS ARE SERVED WITH BREAD
SUPPLEMENT INCASE OF SALAD OR FRIES: 5.00

fresh soup of the day	7.50
✓ Cheese croquettes 2 pcs. / 3 pcs. fried parsley & lemon	17.00 / 20.00
Shrimp croquettes 2 pcs. / 3 pcs. fried parsley & lemon	20.00 / 25.00
Duo cheese - & shrimp croquette fried parsley & lemon	19.00
Beef carpaccio sundried tomatoes, parmesan & arugula	17.00
Scampi in garlic 5 pcs.	15.50
Toast smoked salmon onions	15.50

PASTA'S

Spaghetti bolognaise	19.00
Tagliatelle scampi light curry sauce	24.50
Tagliatelle carbonara cream sauce, parmesan, egg & bacon	20.00
Penne pesto chicken green pesto, cherry tomatoes, chicken, arugula	20.00
✓ Tagliatelle cream sauce with herbs broccoli & mushrooms	20.00
✓ Tagliatelle slightly spicy tomato sauce	20.00

SALADES & TOASTED BREADS

Salad O'Vélo chicken & scampi	24.50
✓ Salad brie cheese (hot)	22.00
Toasted bread with ham & cheese 2 pcs. salad	14.00
Toasted bread with ham & cheese SPECIAL 2 pcs. madame / hawai / boemboem	16.00

MAIN COURSES FISH AND MEAT

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

Flemish beef stew hot apple sauce & fries	26.00
Vol-au-vent O'Vélo salad & fries	26.00
Steak 'Filet mignon' 200g salad & fries sauce: mushroom - pepper - bearnaise +2.50	29.50
1/2 chicken salad & fries	23.00
Scampi's in garlic (9 pcs) salad & fries	29.50
Scampi's with a light curry sauce (9 stuks) salad & fries	29.50
Soles à la meunière 3 pcs. salad & fries	30.00

!ASK FOR THE SUGGESTION OF THE MONTH!

A la carte (12h-14h / 18h-21h)

All dishes with this sign "V" are vegetarian.

CHILDREN

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

DESSERT MENU

Coupe Colonel Lemon sorbet & wodka	10.00
Coupe (ice cream), choices: Dame Blanche Bresilienne Dame Noire Advocaat	10.00
Coupe (ice cream), choices: Strawberries (season) Fresh fruit	13.00
Hot apple pie vanilla ice cream & whipped cream	10.00
Chocolate O'Vélo Chocolate mousse	10.00
Crème brûlée	10.00
Apfelstrudel from the house vanilla ice cream & hot chocolate sauce	10.00
Moelleux from the house vanilla ice cream & red fruit coulis	12.00

Daily menu 18h00 - 21h00

2course: € 35 per person, exclusive of drinks

3course: € 44 per person, exclusive of drinks

MONDAY

Amuse from the chef

Starters

Fresh soup of the day
bread & croutons

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

Beef carpaccio
sundried tomatoes, parmesan & arugula

Salad from the house (feta ✓, chicken or brie ✓)

Main courses

Veal oyster archiduc
with seasonal vegetables & potato croquettes

Scampi's in garlic (9 pcs)
with salad & fries

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

Desserts

Apfelstrudel from the house
vanilla ice cream & hot chocolate sauce

Ice coupes
Dame Blanche / Bresilienne / Dame Noire / Advocaat

Special Coffee / Tea O'Vélo OR Irish Coffee

TUESDAY

Amuse from the chef

Starters

Fresh soup of the day
bread & croutons

Toasted smoked salmon
onions

Albondigas
spicy meatballs with toast

Salad from the house (feta ✓, chicken or brie ✓)

Main courses

Flemish beef stew O' Vélo
hot apple sauce & fries

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

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

Desserts

Duo of white & brown chocolate mousse

Ice coupes
Dame Blanche / Bresilienne / Dame Noire / Advocaat

Special Coffee / Tea O'Vélo OR Irish Coffee

All dishes with this sign "✓" are vegetarian.

Daily menu 18h00 - 21h00

2course: € 35 per person, exclusive of drinks

3course: € 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 shrimp croquette
with fried parsley & lemon

Vitello tonato
capers and tuna cream

Salad from the house (feta[✓], chicken or brie[✓])

Main courses

Turkey medallion
port sauce, warm pear with cranberries & pommes noisettes

Soles à la meunière 2 pcs.
salad & fries

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

Desserts

Whipped cream puffs
hot chocolate sauce & vanilla ice cream

Ice coupes
Dame Blanche / Bresilienne / Dame Noire / Advocaat

Special Coffee / Tea O'Vélo OR Irish Coffee

T H U R S D A Y

Amuse from the chef

Starters

Fresh soup of the day
bread & croutons

Grilled North Sea fish scallop
parmesan & creamy sauce

Trio of pâté
with onion confit, crispy gingerbread & nut mixture

Salad from the house (feta[✓], chicken or brie[✓])

Main courses

Vol-au-vent O'Vélo
salad & fries

Haddock filet
white wine sauce, seasonal greens & herb mashed potatoes

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

Desserts

Hot apple pie
vanilla ice cream & whipped cream

Ice coupes
Dame Blanche / Bresilienne / Dame Noire / Advocaat

Special Coffee / Tea O'Vélo OR Irish Coffee

All dishes with this sign "✓" are vegetarian.

Daily menu 18h00 - 21h00

2course: € 35 per person, exclusive of drinks

3course: € 44 per person, exclusive of drinks

FRIDAY

Amuse from the chef

Starters

Fresh soup of the day
bread & croutons

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

Duo of home-made garlic rolls (mozzarella - tomato)

Salad from the house (feta ✓, chicken or brie ✓)

Main courses

Steak 'Filet Mignon' 200g
with salad & fries
Sauce: bearnaise, pepper, mushroom

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

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

Desserts

Pancake Mikado
vanilla ice cream & chocolate sauce

Ice coupes
Dame Blanche / Bresilienne / Dame Noire / Advocaat

Special Coffee / Tea O'Vélo OR Irish Coffee

SATURDAY

Amuse from the chef

Starters

Fresh soup of the day
bread & croutons

Artisanal Breydel ham croquette
with salad & crispy bacon bits

Trio of bruschetta ✓
tomato-basil, goat cheese-honey, mushrooms-parmesan

Salad from the house (feta ✓, chicken or brie ✓)

Main courses

Ardennes Pork Tenderloin
mustard sauce, chicory gratin & croquettes

Scampi m with a light curry sauce (9 pcs)
with salad & fries

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

Desserts

Crème Brûlée

Ice coupes
Dame Blanche / Bresilienne / Dame Noire / Advocaat

Special Coffee / Tea O'Vélo OR Irish Coffee

All dishes with this sign "✓" are vegetarian.

Daily menu 18h00 - 21h00

2course: € 35 per person, exclusive of drinks

3course: € 44 per person, exclusive of drinks

SUNDAY

Amuse from the chef

Starters

Fresh soup of the day

bread & croutons

Game croquette

with its garnish

Toast hot camembert

apple & honey

Salad from the house (feta ✓, chicken or brie ✓)

Main courses

1/2 kip archiduc

with salad & fries

Soles à la meunière 2 pcs.

salad & fries

Suggestion of the month

Ask for the suggestion of the month!

Desserts

Moelleux from the house

vanilla ice cream & red fruits coulis

Ice coupes

Dame Blanche / Bresilienne / Dame Noire / Advocaat

Special Coffee / Tea O'Vélo OR Irish Coffee

All dishes with this sign "✓" are vegetarian.