

RESTAURANT

O Vélo

Team Velotel welcomes you!

Opening Hours:

Breakfast: 7:00 AM - 10:30 AM

Tapas: 11:00 AM - 10:00 PM

Lunch: 12:00 PM - 2:00 PM

Tearoom: 2:00 PM - 5:00 PM

Dinner: 6:00 PM - 9:00 PM

Bar: until 11:00 PM*

*Closing time may vary

Bruges



All prices are in euros
and include VAT



Make use of our free
Wi-Fi network:
Velotel Guest



We only accept one bill
and one payment method
per table.

APERITIFS

Cava Palau	9.00
Kirr	8.50
Kirr Royal	9.50
Dry Sherry	8.00
Ricard	10.00
Pineau des Charentes	8.00
Red Port	8.00
White Port	8.00
Red Martini	8.50
White Martini	8.50
Picon Vin Blanc	11.00
Campari	8.00
Campari Tonic/Orange	11.50

SPRITZ

Aperol	11.00
Limoncello	11.00
Campari	11.00
NEW Hugo	11.00



let's
have
a
drink

BOTTLES

Cava Palau	45.00
Champagne de l'Auche	65.00

COCKTAILS

House Cocktail	12.00
Gin - Amaretto - Passoa- Orange	
NEW Mojito	12.00
Bacardi - Lime - Mint	
NEW Ginger Passion Mule	12.00
Vodka - Passion fruit - Lime - Ginger Beer	
NEW Paloma	12.00
Tequila - Grapefruit - Lime	

MOCKTAILS

House Mocktail NA **11.00**
Apple - Grapefruit - Pineapple - Orange

NEW Virgin Hugo Spritz **11.00**
Elderflower - Lime

NEW Virgin Mojito **11.00**
Lime - Mint

NEW Virgin Ginger Passion Mule **11.00**
Passion fruit - Lime - Ginger Beer

NEW Virgin Paloma **11.00**
Grapefruit - Lime

Alcohol free life

APERITIFS 0.0

Cava Rosé Zero **9.00**

Pacific Ricard **9.00**

Martini Vibrante **7.00**

Martini Vibrante Tonic **10.50**

Martini Vibrante Orange **10.50**

Crodino Rosso **7.00**

Crodino Rosso Tonic **10.50**

Crodino Rosso Orange **10.50**

GIN

Gordon's Dry Gin **14.00**
With indian tonic

Bombay Gin **14.00**
With indian tonic

Hendrick's Gin **16.00**
With cucumber watermelon tonic

Gordon's pink Gin **14.00**
With pink grapefruit soda

Kuitenbijter Cycling gin **14.00**
With indian tonic

Kuitenbijter Cycling gin N.A **14.00**
With indian tonic

It's gin O'clock

*Because
some
moments
deserve
something
stronger*

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

STRONG

Tequila	9.00
Limoncello	10.00
Joung Jenever	8.00
Jägermeister	9.00
Bacardi white	9.00
Bacardi Reserva	11.00
Smirnoff Vodka	9.00
Passoa	9.00
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
Martell Cognac	12.00
Courvoisier Cognac	12.00

Soft drink Supplement

+ 3.50

Selection:

Cola, Cola Zero, Sprite, Fanta,
Orange juice, Schweppes tonic

DRAFT BEERS

NEW Coureurke

Cristal (5.0%)	5.00 (33cl)
Grimbergen Blond (6.7%)	3.50 (25cl) 4.00 (33cl) 6.00 (50 cl)
Grimbergen Brown (6.5%)	5.00 (33cl) 7.50 (50 cl)
Kwaremont (6.6%)	5.00 (33cl) 7.50 (50 cl)
Affligem Blond (6.8%)	5.00 (33cl) 7.50 (50 cl)
NEW Affligem 0.0%	5.00 (33cl) 7.50 (50 cl)

BOTTLED BEERS

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

ALCOHOLFREE BEER

NEW Cristal 0.0	4.50
NEW Maes 0.0 rosé	5.00
Sportzot 0.4	5.00
Kwaremont 0.0	5.00
Kriek Liefmans 0.0	5.00
Desperados 0.0	5.00
Kasteelbier Rouge 0.0	5.50

*Life is too
short to drink
bad beer*

SOFT DRINKS

WATER

Gerolsteiner still	25cl	3.00
	75cl	7.50
Gerolsteiner sparkling	25cl	3.00
	75cl	7.50
O'Vélo still or sparkling	75 cl	6.00

Simple
Cool
Refreshing

SOFT DRINKS

Cola	3.50
Cola Zero	3.50
Fanta	3.50
Sprite	3.50
Gerolsteiner Lemon	3.50
Gerolsteiner Orange	3.50
NEW Gerolsteiner Apple Spritzer	3.50
Lipton Ice Tea	3.50
NEW Lipton Ice Tea Green	3.50
NEW Lipton Ice Tea Peach	3.50
Schweppes Bitter Lemon	4.00
Schweppes Tonic	4.00
Schweppes Agrum	4.00
Almdudler (35cl)	4.00
Fristi	4.00
Cécémel	4.00
PomTon (grapefruit & tonic)	7.00
NEW Aquarius Lemon	4.00

JUICES

Minute Maid:	4.00
Orange	
Apple	
Apple - cherry	
Grapefruit	
Fresh orange juice	9.50
Fresh lemon juice	9.50

NEW

DOUBLE DUTCH

Indian tonic	4.50
Cucumber watermelon soda	4.50
Pink grapefruit soda	4.50
Ginger beer	4.50



TIP: Sports drink for after cycling

HOUSE WINES - LE PLAN DIRK VERMEERSCH

White

100% Sauvignon Blanc

Glass: **6.50**

1/4l: **11.00**

Red

100% Merlot

1/2l: **22.00**

Rosé

100% Grenache

Bottle: **32.00**

WHITE WINES

Le Plan

FR - 100% Chardonnay

Glass: **7.50**

Vaccaro La Luna

Sicily - 100% Grillo

1/4l: **13.00**

Chateau de Valcombe

FR - Sweet

1/2l: **25.00**

Bottle: **37.00**

Côtes de Gascogne

FR - 80% Ugni-Blanc, 20% Colombard



RED WINES

Le Plan Côtes du Rhône

FR - 60% Grenache, 40% Syrah

Vaccaro La Luna

Sicily - 100% Nero D'avola

Glass: **7.50**

1/4l: **13.00**

El Pedal

ES - 100% Tempranillo

1/2l: **25.00**

Bottle: **37.00**

Montagne Saint-Emilion

Chateau Treytins 2012

FR - 79% Merlot, 12% Cabernet Sauvignon

ROSÉ WINES

Glass: **7.50**

1/4l: **13.00**

Chateau Valcombe

FR - Pastel

1/2l: **25.00**

Bottle: **37.00**

*Wine
Time*

NON-ALCOHOLIC WINES

Natureo White

ES - 100% Muscat

Glass: **7.50**

1/4l: **13.00**

Natureo Red

ES - Grenache/ Syrah

1/2l: **25.00**

Bottle: **37.00**

It's time for a coffee

COFFEE

Café crème	3.80
Decaffeinated	4.00
Espresso	3.80
Double Espresso	5.00
Ristretto	4.00
Café latte	4.50
Cappuccino	4.50
Cappuccino Whipped Cream	5.00
NEW Flat White	5.50
Latte Macchiato	5.00
Chai Latte	5.00
Chai Latte Dirty	6.00
Hot Chocolate	4.50
Hot Chocolate Whipped Cream	5.00
NEW Fresh hot chocolate With dark Callebaut-chocolate	6.00
NEW Flavoured Latte Macchiato Caramel/ Vanille/ Speculoos	5.50



SPECIAL COFFEE

Irish Coffee (Also NA possible)	11.50
French Coffee	11.50
Italian Coffee (Also NA possible)	11.50
Baileys Coffee	11.50
Cointreau Coffee	11.50

TEA

Lipton	3.80
Rosehip	
Forest fruits	
Mint	
Chamomile - Linden	
Lemon	
Green	
Black	
Earl Grey	
English Breakfast	
Ginger - Lemon	3.80
Fresh mint tea	6.50
Fresh ginger tea	6.50

**In the mood for
something more?**

*Deluxe mini-dessert
platter*

+ 8.00

TEAROOM (14:00 - 17:00)

PANCAKES & WAFFLES

Sugar	7.00
Jam	8.00
Nutella	8.00
Whipped cream	8.00
Vanilla ice cream	8.00
Advocaat	9.00
Strawberry (season)	10.00
Advocaat - vanilla ice cream	10.00
Fresh fruit - vanilla ice cream	11.00
Children's pancake	3.50

DIVERS

Warm apple crumble Vanilla ice cream - whipped cream	10.00
Classic jam tart Vanilla ice cream	9.00
Profiteroles Chocolate sauce - vanilla ice cream	10.00
Fruit bowl O'Vélo	10.00

During the summer months:
(June, July, August, September)

Magnum milk chocolate	4.00
Magnum white chocolate	4.00
Cornetto	3.50
Treasure chest	3.00
Rocket ice lolly	3.00

*Fresh pancakes,
made with love*

VELOTEL SPECIALS

Mikado	10.00
Vanilla ice cream - chocolate sauce - whipped cream	
Chiquita	11.00
Banana - vanille ice cream - whipped cream - chocolate sauce	
Pancake O'Vélo	12.50
Calvados - caramalized apple - vanilla ice cream	

IJSCOUPES

Coupe Dame Blanche	10.00
Coupe Brésilienne	10.00
Coupe Dame Noire	10.00
Coupe Advocaat	10.00
Coupe Vanille	9.00
Coupe Fresh fruit	13.00
Coupe Strawberry (season)	13.00

Children's ice cream (2 scoops: vanilla/strawberry/chocolate)	6.50
Children's Dame Blanche	7.00

Treat yourself!

SANDWICHES (Monday – Saturday 12:00–14:00) (not on public holidays)

OUR SPECIALITY: THE VELOOTJE SANDWICH

(Choice of: round bagnet white or multigrain)

Roasted ham salad 8.50

Iceberg lettuce, tomato, cucumber, egg

Roast beef 11.00

Roast beef, tomato, pickle, parmesan, rocket, honey-mustard dressing

Club Sandwich 9.50

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

Carpaccio 11.50

Beef carpaccio, parmesan, sun-dried tomatoes, pine nuts, rocket, truffle mayonnaise

Pulled Pork 11.50

Pulled pork, coleslaw, bbq-sauce

NEW

SALADS (Monday – Saturday 12:00–14:00) (not on public holidays)

Chicken Caesar salad 20.00

Iceberg lettuce, grilled chicken, croutons, parmesan, pine nuts, egg, rocket, caesar dressing

Salmon Avocado salad 22.00

Lettuce, salmon, avocado, cherry tomatoes, cucumber, red onion, rocket, chive dressing

Goat Cheese salad 20.00

Lettuce, goat cheese, cherry tomatoes, walnuts, apple, radish, cucumber, bacon, honey-mustard dressing

Asian-style chicken salad 21.00

Lettuce, crispy chicken with a mildly spicy teriyaki marinade, sesame seeds, cucumber, red onion, white cabbage-carrot-apple mix, radish, crispy fried onions, honey-mustard dressing



Vegan



Vegetarian

Bread choice (baguette):

White, Multigrain (+0.50), Fitness (+0.50)

All sandwiches are served with a side salad.

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, walnut, raisin, apple, rocket, honey
-  **Mozzarella Pesto 10.00**
Mozzarella, green pesto, sun-dried tomatoes, pine nuts, rocket, balsamic vinegar
-  **Oud Brugge 11.00**
'Oud Brugge' cheese, iceberg lettuce, tomato, carrot, cucumber, egg, Tierentyn mustard

WITH MEAT

- Breydelham 8.50**
Breydel ham, iceberg lettuce, tomato, carrot, cucumber, egg, mayonnaise
- Prepare 10.50**
Prepare, iceberg lettuce, tomato, carrot, cucumber, egg, mayonnaise
- Martino 11.00**
Prepare, fresh onion, tomato, pickles, Martino sauce, anchovies, tabasco
- Serranoham 10.50**
Serrano ham, iceberg lettuce, tomato, cucumber, egg, honey-mustard dressing
- Boulette Bicky 11.00**
Homemade meatball, iceberg lettuce, tomato, pickles, Bicky sauce

VEGAN

-  **Vegan 8.50**
Tomato tapenade, red onion, carrot, cucumber, rocket, balsamic vinegar
-  **Hummus 9.50**
Sweet potato hummus, pine nuts, cucumber, avocado, red onion, rocket

WITH CHEESE & MEAT

- Smos 9.00**
Young cheese, Breydel ham, iceberg lettuce, tomato, carrot, cucumber, egg, mayonnaise
- Smos Tropical 10.00**
Young cheese, Breydel ham, iceberg lettuce, tomato, carrot, cucumber, egg, fresh pineapple, cocktail
- Italiano 12.00**
Serrano ham, mozzarella, green pesto, sun-dried tomatoes, rocket

WITH FISH

- Salmon 11.00**
Smoked salmon, iceberg lettuce, tomato, red onion, cocktail sauce
- Salmon Special 11.50**
Smoked salmon, herb cream cheese, radish, cucumber, rocket
- Crab Salad 10.00**
Crab salad, iceberg lettuce, tomato, carrot, cucumber, egg
- Tuna Salad 10.00**
Tuna salad, iceberg lettuce, tomato, carrot, cucumber, egg


WITH CHICKEN

- Chicken Curry 9.00**
Chicken Curry, iceberg lettuce, tomato, carrot, cucumber, egg
- Kip Hawaiï 10.00**
Grilled chicken, iceberg lettuce, tomato, carrot, cucumber, egg, fresh pineapple, cocktail sauce
- Kip Caesar 10.00**
Grilled chicken, iceberg lettuce, tomato, egg, Parmesan, Caesar dressing
- Kip Bicky 10.00**
Grilled chicken, iceberg lettuce, tomato, roasted onion, pickles, Bicky sauce

TAPAS (11:00 - 22:00)

let's share

QUICK BITES

1. Portion of cheese 	8.50
2. Portion of 'Oud Brugge' 	10.00
3. Cheese & salami platter	10.00
4. Toasted ham & cheese sandwich	7.50
5. Sweet potato fries  Curry mayonnaise	6.50
6. French fries  Mayonnaise	5.50
7. Platter of Serrano ham With bread	13.00

TO SHARE


17. Garlic bread (4pcs.)  With sun-dried tomatoes	8.50
18. Crispy fish (6pcs.) Tartare	11.00
19. Patatas Bravas  Spicy tomato sauce - aioli	8.50
20. Tempura of scampi (6pcs.) Chili sauce	12.00
21. Albondigas Spicy meatballs with toast	9.00
22. O'Vélo tapas platter Assortment of charcuterie, feta, olives, sun-dried tomatoes & bread	15.00
NEW 23. Hummus dip  Natural hummus, carrot, cucumber, cherry tomato, ciabatta	12.00
NEW 24. Taco's pulled pork (3pcs.) Pulled pork, avocado, tomato, red onion siracha mayonnaise	15.00

CRUNCHY SNACKS

	6 PIECES	12 PIECES
8. Mini frikandellen Ketchup	6.00	11.00
9. Bitterballen Mustard	6.00	11.00
10. Calamari Tartare	8.00	13.00
11. Mini spring rolls  Chili sauce	6.00	10.00
12. Crispy chicken Aioli	6.00	10.00
13. Mini cheese croquettes  Mayonnaise	6.00	10.00
14. Mini shrimp croquettes Tartare	8.00	12.00
15. Mini Breydel ham croquettes Tartare	6.00	10.00
16. Hot mixed appetizer platter (16pcs.) Bitterballen - calamari - spring rolls - mini cheese croquettes	16.00	

NEW

PINSA ROMANA

25. Margherita  Mozzarella	8.00
26. Salami Spicy salami - mozzarella	10.00
27. Italiano Green pesto - cherry tomato - Serrano ham	12.00
28. Bag of crisps Paprika or salt	2.50

Enjoy!



Vegan



Vegetarian

A LA CARTE (12:00 - 14:00 & 18:00 - 21:00)

let's eat

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 & shrimp croquettes Fried parsley & lemon	19.00
Beef carpaccio Rocket, parmesan & sun-dried tomatoes	17.00
Smoked salmon toast Salmon, herb cream cheese & red onion	18.00
Garlic scampi 6 pcs.	18.00

Tomato stuffed with shrimps 1 pcs. **Price of the day**

SALADS

Salad O'Vélo Chicken & scampi Curry dressing	24.50
 NEW Greek salad Feta cheese, olives, red onion, tomato, cucumber Chive dressing	22.00
 NEW Warm Brie deluxe Brie, apple, walnuts, raisins Honey mustard dressing	22.00
NEW Chicken Caesar style Grilled chicken, cherry tomatoes, avocado, egg, croutons Caesar dressing	22.00
NEW Tuna Niçoise style Tuna, cherry tomatoes, red onion, egg, capers Chive dressing	22.00

Salads are served with bread.
Supplement french fries: + €5.00
Supplement sweet potato fries: + €6.50

CROQUES

Croque Monsieur Fresh salad	14.00
Croque Madame With fried egg & salad	16.00
Croque Hawaiï With fresh pineapple & salad	16.00
Croque Boemboem With Bolognese sauce & salad	16.00

MAIN COURSES

 Cheese croquettes 2pcs./3pcs. Salad & french fries	22.00/25.00
Shrimp croquettes 2pcs./3pcs. Salad & french fries	25.00/30.00
Duo cheese & shrimp croquettes Salad & french fries	24.00
Vol-au-vent O'Vélo Salad & french fries	26.00
Flemish beef stew O'Vélo Salad & french fries	26.00
Chicken fillet archiduc Seasonal vegetables & potato croquettes	26.00
Steak 'Filet Mignon' 200g Salad & french fries Sauce: mushroom - pepper - béarnaise + 2.50	30.00
Dover sole 3 pcs. Salad & french fries	30.00
Tomato stuffed with shrimps Salad & french fries	Price of the day

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

A LA CARTE (12:00 - 14:00 & 18:00 - 21:00)

PASTA'S

Spaghetti Bolognese **19.00**
Emmental

Tagliatelle Carbonara **20.00**
Cream sauce, Parmesan, bacon

Penne Pesto Chicken **20.00**
Green pesto, chicken, cherry tomatoes, rocket

 Penne Pesto **19.00**
Green pesto, cherry tomatoes, rocket

 **NEW** Pasta alla Norma **20.00**
Tomato, eggplant, parmesan

NEW Tagliatelle all' Amatriciana **20.00**
Tomato, chili, bacon

DESSERTS

Coupe Colonel **11.00**
Lemon sorbet & vodka

Coupe Vanille **9.00**
Vanilla ice cream & whipped cream

Coupe Strawberry (season) **13.00**
Vanilla ice cream & whipped cream

Ice cream of your choice: **10.00**
Dame Blanche
Brsilienne
Dame Noire
Advocaat

Crème Brûlée **10.00**

Warm apple crumble **10.00**
Vanilla ice cream & whipped cream


Chocolate O'Vélo **10.00**
Chocolate mousse

Profiteroles **10.00**
Warm chocolate sauce - vanilla ice cream

NEW Fruit bowl O'Vélo **10.00**

NEW Pineapple carpaccio **10.00**
Sweet caramel ice cream

VEGAN

 Vegan Wok **19.00**
basmati rice, coconut milk,
curry, seasonal vegetables

CHILDREN'S MENU

Crispy chicken strips **13.50**
Applesauce & french fries

Chicken fillet **16.00**
Applesauce & french fries

Frikandel 2pcs. **11.00**
Applesauce & french fries

 Cheese croquette 1st. **12.00**
Salad & french fries

Children's spaghetti Bolognese **10.00**
Emmental

*Sweet
endings
only*



DAILY MENU (18:00 – 21:00)

Monday

Chef's appetizer

STARTERS

Soup of the day
Croutons

Shrimp cocktail
Lemon

Breydel ham croquette
Crispy bacon

House salad
Choice of: Brie, chicken, feta, or tuna

MAIN COURSES

Flemish beef stew O'Vélo
Salad & french fries

Scampi curry 9 pcs.
Lightly spicy curry sauce, salad & french fries

Suggestion of the month
Ask for this month's special

DESSERTS

Fruitbowl O'Vélo

Coupe of your choice:
Dame Blanche
Brésilienne
Dame Noire
Advocaat

Sorbet (2 scoops)
Lemon - passionfruit - raspberry

Tuesday

Chef's appetizer

STARTERS

Soup of the day
Croutons

Cheese croquette 'Oud Brugge'
Lemon & fried parsley

Smoked salmon toast
Salmon, herb cream cheese & red onion

House salad
Choice of: Brie, chicken, feta, or tuna

MAIN COURSES

Chicken fillet archiduc
Salad & Potato croquettes

Catch of the day

Suggestion of the month
Ask for this month's special

DESSERTS

Chocolate O'Vélo
Chocolate mousse

Coupe of your choice:
Dame Blanche
Brésilienne
Dame Noire
Advocaat

Sorbet (2 scoops)
Lemon - passionfruit - raspberry



2 COURSES: 37 EURO

3 COURSES: 47 EURO

NO DRINKS INCLUDED

DAILY MENU (18:00 - 21:00)

Wednesday

Chef's appetizer

STARTERS

Soup of the day
Croutons

Scampi in garlic (5 pcs.)

Ganda ham with melon

House salad
Choice of: Brie, chicken, feta, or tuna

MAIN COURSES

Steak filet Mignon 200gr
Salad & french fries
Sauce: mushroom - pepper - béarnaise

Dover sole 2 pcs.
Salad & french fries

Suggestion of the month
Ask for this month's special

DESSERTS

Limoncello tiramisu

Coupe of your choice:
Dame Blanche
Brésilienne
Dame Noire
Advocaat

Sorbet (2 scoops)
Lemon - passionfruit - raspberry

Thursday

Chef's appetizer

STARTERS

Soup of the day
Croutons

Shrimp croquette
Lemon & fried parsley

Beef carpaccio
Rocket, parmesan, sun-dried tomatoes

House salad
Choice of: Brie, chicken, feta, or tuna

MAIN COURSES

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

Salmon with mousseline sauce
Stewed vegetables & baby potatoes

Suggestion of the month
Ask for this month's special

DESSERTS

Pineapple carpaccio
Sweet caramel ice cream and coconut flakes

Coupe of your choice:
Dame Blanche
Brésilienne
Dame Noire
Advocaat

Sorbet (2 scoops)
Lemon - passionfruit - raspberry



2-COURSES: 37 EURO

3-COURSES: 47 EURO

NO DRINKS INCLUDED

DAILY MENU (18:00 - 21:00)

Friday

Chef's appetizer

STARTERS

Soup of the day
Croutons

Chef's fish platter

Bruschetta
Tomato, mozzarella & Ganda ham

House salad
Choice of: Brie, chicken, feta, or tuna

MAIN COURSES

Steak tartare
Salad & french fries

Catch of the day

Suggestion of the month
Ask for this month's special

DESSERTS

Profiteroles
With chocolate sauce & vanilla ice cream

Coupe of your choice:
Dame Blanche
Brésilienne
Dame Noire
Advocaat

Sorbet (2 scoops)
Lemon - passionfruit - raspberry

Saturday

Chef's appetizer

STARTERS

Soup of the day
Croutons

Tomato stuffed with shrimp 1 pcs.
Salad & lemon

Artisanal vol-au-vent croquette
Fried parsley

House salad
Choice of: Brie, chicken, feta, or tuna

MAIN COURSES

Steak Filet Mignon 200gr
Salad & french fries
Sauce: mushroom - pepper - béarnaise

Dover sole 2 pcs.
Salad & french fries

Suggestion of the month
Ask for this month's special

DESSERTS

Chef's dessert platter
Assortment of mini desserts

Coupe of your choice:
Dame Blanche
Brésilienne
Dame Noire
Advocaat

Sorbet (2 scoops)
Lemon - passionfruit - raspberry



2-COURSES: 37 EURO

3-COURSES: 47 EURO

NO DRINKS INCLUDED

DAILY MENU (18:00 – 21:00)

Sunday

Chef's appetizer

STARTERS

Soup of the day
Croutons

Artisanal salmon croquette
Lemon & fried parsley

Tomato mozzarella
Rocket, pine nuts & balsamic vinegar

House salad
Choice of: Brie, chicken, feta, or tuna

MAIN COURSES

Veal steak with pepper sauce
Stewed carrots & potato croquettes

Pasta scampi
Italian cream sauce

Suggestion of the month
Ask for this month's special

DESSERTS

Speculoos tiramisu

Coupe of your choice:
Dame Blanche
Brésilienne
Dame Noire
Advocaat

Sorbet (2 scoops)
Lemon – passionfruit – raspberry



2-COURSES: 37 EURO

3-COURSES: 47 EURO

NO DRINKS INCLUDED