

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*

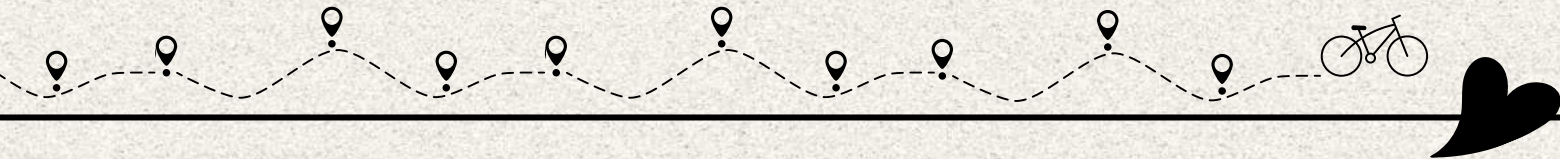


OPENING HOURS

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

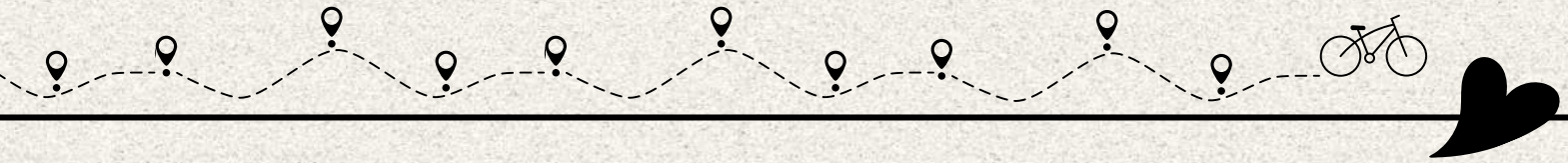
Every first and third Sunday of the month (from 12h30), you can enjoy a delicious buffet from our chef, with tasty, fresh products and seasonal dishes. When the weather is good, we inflate our bouncy castle, so the children can play outside. Bad weather? The children can entertain themselves with our 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

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 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

Côtes de Rhone - FR - Domaine de Cascavel (Ventoux) - 70% Grenache, 30% 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

ROSÉ WINES

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

Chateau de Valcombe - FR - Pastel

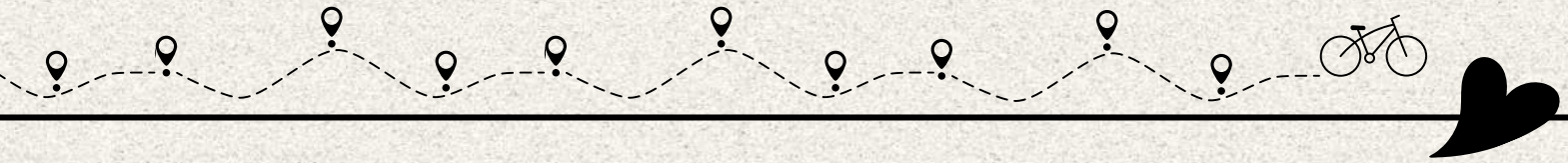
NON-ALCOHOLIC

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)

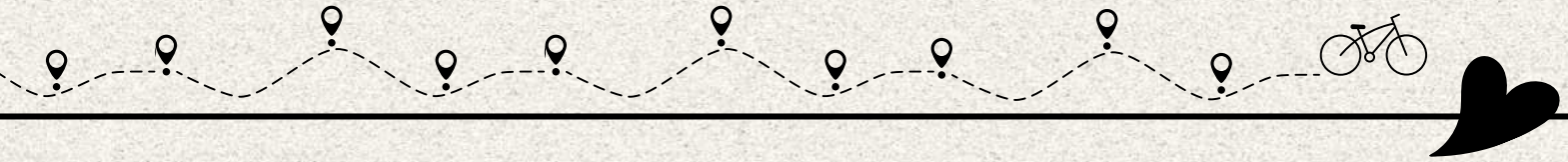
J U I C E S

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 Citroen	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	Cécemel (chocolate)	4.00

Hot drinks



C O F F E E

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
Chai Latte Vanille	5.00
Chai Latte Vanille Dirty	6.00
Hot Chocolate	4.50
Hot Chocolate (whipped cream)	5.00
Special Coffee O'Vélo <i>Tip!</i>	11.00

T E A

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

S P E C I A L C O F F E E

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
Sherry Dry	8.00
Ricard	8.50
Pineau de Charentes	8.00
Red / White Porto	8.00
Red / White Martini	8.50
Aperol Spritz	11.00
Limoncello Spritz	11.00
Picon Vin Blanc	11.00
Campari	11.00
Orange - tonic - soda	

NON-ALCOHOLIC

Cocktail Maison NA	9.50
Pacific Ricard NA	8.00
Martini Red Vibrante Tonic	7.00
Supplement tonic OR orange (3.00)	
Kuitenbijter cycle gin	14.00
Gin & Tonic (non-alcoholic)	
Crodino Rosso	7.00
Supplement tonic OR orange (3.00)	

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

+ 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
Liège 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
Pancake O'Vélo calvados, caramelized apples & vanilla ice cream	12.50

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 vanilla 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 or biscuit-ice	9.00
Chocolatemousse cake	9.00
Hot cherriespie vanilla ice cream	9.00
Homemade biscuit cake according to offer (availability)	9.00
Special coffee or tea O'Vélo Supplement Cappuccinno (1.00) Supplement Latté Macchiato (1.50) Supplement Fresh Mint Tea (3.00)	11.00



Tapas 11h00 - 22h00



T A P A S

✓ = vegetarien tapas

- ✓ **1. Garlic bread (4 pcs.)** 9.00
- 2. Serrano ham platter** 13.00
- 3. Tapas O'Vélo** 15.00
selection of charcuterie, feta, olives & sundried tomatoes
- ✓ **4. Portion of young cheese** 8.50
- ✓ **5. Portion of cheese** 10.00
Old Bruges
- 6. Portion cheese & salami** 8.50
Young cheese & salami
- ✓ **7. Portion of olives** 6.00
- ✓ **8. Cold tapas** 10.50
Olives, sundried tomatoes & tapenade
- ✓ **9. Patatas bravas (aioli)** 8.50
- ✓ **10. Basket with fries** 5.00
with mayonnaise
- ✓ **11. Sweet potato fries** 6.00
with mayonnaise
- 12. Toasted bread (ham & cheese)** 7.50
(1 piece)
- 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.** 8.50
spicy meatballs with toast

- 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 stuks (7.00) / 10 stuks (10.00) / 14 stuks (13.00)

Seasonal menu (12h-14h / 18h - 21h)



SEASONAL MENU

✓ = vegetarien tapas

ALL DISHES WITH FRIES CAN ALSO BE TAKEN WITH CROQUETTES, MASHED POTATOES OR NEW POTATOES

✓ = VEGETARIAN

Fresh soup of the day	7.50	✓ Fettuccini cream sauce with herbs broccoli & mushrooms	20.00
Beef carpaccio sundried tomatoes, parmesan & arugula	17.00	✓ Fettuccini slightly spicy tomato sauce	20.00
Toast smoked salmon onions	15.50	Toasted bread with ham & cheese 2pcs. with salad	14.00
Vol-au-vent O'Vélo with salad & fries	26.00	Toasted bread with ham & cheese SPECIAL 2pcs. madame / hawai / boemboem	16.00
Flemish beef stew O'Vélo with salad & fries	26.00	✓ Cheese croquettes 2 pcs. / 3 pcs. with salad & fries	19.00 / 24.00
Soles à la meunière 3pcs. with salad & fries	30.00	Shrimp croquettes 2 pcs. / 3 pcs. with salad & fries	23.00 / 30.00
Steak 'Filet Mignon' 220g with salad & fries Sauce: pepper, mushroom, bearnaise + 2.50	29.50	Duo cheese- & shrimp croquettes with salad & fries	22.00
Tomato-shrimp 2 pcs. with salad & fries	DAILY RATE & AVAILABILITY	✓ Salad from the house choice between feta, brie or chicken (non-vegi)	22.00
Spaghetti bolognaise	19.00	Salad O'Vélo with chicken, scampi and curry	24.50
Fettuccini carbonara cream sauce, parmesan, egg & bacon	20.00		

ASK FOR THE SUGGESTION OF THE MONTH!

Seasonal menu (12h-14h / 18h - 21h)



 = vegetarien tapas



CHILDREN

Breaded chicken strips 13.50
apple sauce & fries

Frikandel 2 pcs. 11.00
salad & fries

 **Cheese croquettes 1 pc.** 12.00
salad & fries

Spaghetti for children 10.00
bolognaise

DESSERTKAART

Coupe Colonel 11.00
Lemon sorbet & wodka

Coupe (ice cream), choices: 10.00
Dame Blanche
Bresilienne
Dame Noire
Advocaat

Coupe (ice cream), choices: 13.00
Strawberries (season)
Fresh fruit

Hot apple pie 10.00
vanilla ice cream & whipped cream

Chocolate O'Vélo 10.00
Chocolate mousse

Crème brûlée 10.00

Daily menu 18h00 - 21h00

2 courses: € 35 per person, exclusive of drinks

3 courses: € 44 per person, exclusive of drinks

MONDAY

Amuse from the chef
Starters

Fresh soup of the day
bread & croutons

Toast smoked salmon
onions

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

Fresh salad of the house
choice between feta, brie or chicken

Main courses

Homemade crispy chicken strips
salad & fries

Scampi diabolique
with pasta

Suggestion of the month
ask for our suggestion of the month

Desserts

Profiteroles with vanilla ice cream & chocolate sauce

Ice coupe
Dame Blanche / Bresilienne / Dame Noire / Advokaat

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

TUESDAY

Amuse from the chef
Starters

Fresh soup of the day
bread & croutons

Beef carpaccio
sundried tomatoes, parmesan & arugula

Artisan shrimp croquette
fried parsley & lemon wedges

Fresh salad of the house
choice between feta, brie or chicken

Main courses

Steak filet mignon
salad & fries & sauce: pepper - mushroom - bearnaise

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

Suggestion of the month
ask for our suggestion of the month

Desserts

Tiramisu of the house with speculoos

Ice coupe
Dame Blanche / Bresilienne / Dame Noire / Advokaat

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

Daily menu 18h00 - 21h00

2 courses: € 35 per person, exclusive of drinks

3 courses: € 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

Scampi in garlic 5 pcs.

Artisan Breydel ham croquette
fried parsley & lemon wedges

Fresh salad of the house
choice between feta, brie or chicken

Main courses

Flemish beef stew O'Vélo
salad & fries

Cod fish
seasonal vegetables, creamy sauce & mashed potatoes

Suggestion of the month
ask for our suggestion of the month

Desserts

Crème Brûlée

Ice coupe
Dame Blanche / Bresilienne / Dame Noire / Advokaat

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

Ganda ham with melon

Vitello Tonato
capers and tuna cream

Fresh salad of the house
choice between feta, brie or chicken

Main courses

Vol-au-vent O'Vélo
salad & fries

Soles à la meunière 2 pcs.
salad & fries

Suggestion of the month
ask for our suggestion of the month

Desserts

Chocolate O'Vélo

Ice coupe
Dame Blanche / Bresilienne / Dame Noire / Advokaat

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

Daily menu 18h00 - 21h00

2 courses: € 35 per person, exclusive of drinks

3 courses: € 44 per person, exclusive of drinks

FRIDAY

Amuse from the chef
Starters

Fresh soup of the day
bread & croutons

Trio of smoked fish
mackerel - salmon - halibut

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

Fresh salad of the house
choice between feta, brie or chicken

Main courses

Steak tartare from the house (raw)
salad & fries

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

Suggestion of the month
ask for our suggestion of the month

Desserts

Pineapple carpaccio with sweet caramel ice cream

Ice coupe
Dame Blanche / Bresilienne / Dame Noire / Advokaat

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

SATURDAY

Amuse from the chef
Starters

Fresh soup of the day
bread & croutons

Fresh tuna cocktail
with sesame seeds & peach

Beef carpaccio
sundried tomatoes, parmesan & arugula

Fresh salad of the house
choice between feta, brie or chicken

Main courses

Veal oyster archiduc
seasonal vegetables & potato croquettes

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

Suggestion of the month
ask for our suggestion of the month

Desserts

Duo of chocolate mousse O'Vélo

Ice coupe
Dame Blanche / Bresilienne / Dame Noire / Advokaat

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

Daily menu 18h00 - 21h00



2 courses: € 35 per person, exclusive of drinks

3 courses: € 44 per person, exclusive of drinks

SUNDAY

Amuse from the chef Starters

Fresh soup of the day

bread & croutons

Artisanal mussel croquette white wine

with its garnish

Albondigas 6 pcs.

spicy meatballs with toast

Fresh salad of the house

choice between feta, brie or chicken

Main courses

1/2 chicken

salad & fries

Soles à la meunière 2 pcs.

salad & fries

Suggestion of the month

ask for our suggestion of the month

Desserts

Surprise plate from the chef

Ice coupe

Dame Blanche / Bresilienne / Dame Noire / Advokaat

Sorbet

2 scoops

choice of: lemon, passion fruit or raspberry

