



LA VIGNETTE
brasserie - restaurant

MENU

WAFELS	
Icing sugar	5,00
Fresh fruit	8,00
Fresh strawberries (seasonal)	8,50

PANCAKES (2:30pm - 5:30pm)	
Sugar	6,00
Syrup	6,00
Vanilla ice-cream	8,00

HOT DRINKS	
Coffee / Espresso / Déca / Tea : Natural / Milk / Rozebottel / Kamille / Linde / Mint / Earl Grey	2,90
Fresh Mint Tea	3,00
Dubbel Espresso	4,50
Milk coffee (Café au lait)	3,70
Choc-au-Lait	4,50
Chococino (with whipped cream)	5,00
Italian Cappuccino / Belgian Cappuccino	3,50
Irish Coffee (Whisky)	10,00
Italian Coffee (Amaretto)	10,00
French Coffee (Cognac)	10,00

DIGESTIF	
Cognac	9,00
Calvados	9,00
Sambuca	9,00
Amaretto di Saronno	9,00
Cointreau	9,00
Grand Marnier	9,00
Baileys Irish cream	9,00
Grappa	10,00
Poire William	10,00
Limoncello	7,00
Licor	8,00
Jenever	6,00

DESSERTS	
Homemade chocolate mousse	8,00
Homemade tiramisu	9,00
Fresh fruit salad	9,00
Sorbet	8,50
Warm apple pie with vanilla ice cream	9,00
With ice-cream & whipped cream	
Warm apple pie	7,00
Coupe vanilla/mocha ice-cream	8,00
Dame Blanche	9,00
Dame Louvain	9,00
Cafe Glacé (Mocha ice-cream & Coffee)	9,00
Coupe Brésiliënne	8,90
(Caramel sauce & hazelnuts)	
Coupe fresh fruits/Coupe fresh strawberries (seasonal)	9,00
Crème brûlée	8,00
Verwen-Koffie La Vignette	10,00
<u>Supplements:</u>	
Chocolate sauce	2,00
Whipped cream	0,50

KIDS MENU up to 12 year	
Meatballs in tomato sauce	11,00
Kids spaghetti with cheese	10,00
Currywurst with fries	9,00
Kids-vidé	11,00
Kids stew	11,00

La Vignette
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www.lavignetteleuven.be

DRAFT BEERS	
Stella Artois(25cl)	2,90
Stella Artois(33cl)	3,20
Stella Artois(50 cl)	5,40
Leffe bruin/blond	4,40

COCKTAILS	
Cocktail 'Vignette'	11,00
Rum, Gin, Mandarijnlikeur, fruiten (strawberry, raspberry, lime)	
Mojito	8,50
White rum, gini, mint, lime, sugarcane syrup	
Caipirinha	8,50
Rum (Cachaça 51), gini, sugarcane syrup, lime	
Cuba Libre	8,50
Havana Rum (white), Cola	
Sangria 'Homemade'	7,50
Virgin Mojito	6,50
Gini, sugarcane syrup, lime	
Ice tea 'Homemade'	5,50

BOTTLED BEERS	
Jupiler NA	2,90
Carlsberg NA	3,80
Leffe Zero NA	4,50
Carlsberg	4,00
Vedett	3,80
Palm	3,20
Witte Hoegaarden	3,20
Hoegaarden Grand Cru	4,80
Hoegaarden Rose	3,20
Duvel	4,80
Lindemans kriek	3,50
La Chouffe (8°)	4,90
Omer	4,40
Brugge Tripel	4,80
Westmalle dubbel	4,30
Westmalle triple	4,80
Triple Karmeliet	4,80
Chimay Triple (8°)	4,80
Chimay bleu (8°)	5,50
Orval	5,10
Rochefort 10	5,20
Cornet	4,80
Sint-bernardus abt (10,5°)	5,20
Geuze Boon (37,5 cl)	6,70

APERITIFS	
Cava bottle	28,00
Kirr	6,00
Kirr Royale	8,00
Aperol Spritz	8,50
Cava	7,00
Porto (white/red)	5,00
Sherry Dry	5,50
Pineau des charentes	5,50
Martini Rosso / Bianco	7,00
Gancia / Campari	7,50
Ricard	8,50
Pisang Ambon	7,00
Picon white wine	8,50
Italiano (Gancia-white wine-soda)	8,50
Crodino with tonic (non-alcoholic)	8,50

SMAKELIJK!

HOUSE WINES

red / white / rosé

Glass	4,50
Carafe ¼	8,00
Carafe 1/2	15,00
Bottle	21,00

STRONG DRINKS

Smirnoff Vodka	8,00
Bacardi Rum	8,00
Havana Club Rum	8,00

GIN

Hendricks	11,00
Gordon	9,00
Bombay Sapphire	10,00
Bulldog	10,50
Nordes	12,10
Buss N° 509 Belgian	12,10
Supplement: Tonic	2,90

WHISKEY

J&B	8,00
Jack Daniels	10,00
Chivas Regal	10,00
Glenfiddich (12y)	10,00
Highland Park (Single Malt)	12,00

SOFT DRINKS

Coca Cola/Cola Light/ Cola Zero	2,90
Fanta / Fuze tea / Ice Tea / Gini	
Canada Dry / Nordic Mist Agrum	
Nordic Mist Tonic / Sprite	

Tönisteiner Vruchtenkorf	3,00
Orange / Citroen	

Orange juice / Apple juice	3,00
Tomato juice / Grapefruit juice	

WATER

Chaufontaine (25cl)	2,90
Chaufontaine (50cl)	5,20
Chaufontaine (1 Litre)	9,50
Perrier (25cl)	3,00

ICED COFFEE

Ice Coffee	6,00
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supplements

Caramel - 0,50 Whipped cream - 0,50

TAPAS (HOT & COLD)

Portion olijves	5,50
Portion cheese	6,50
Portion calamares	8,50
Portion bitterballen	8,50
Mini sprint rolls	8,50
Chicken fingers	8,50
Portion warm mix (4 soorten)	15,00
Bruschetta with tomato mozzarella	7,50

SOEP

Fresh vegetable soup with bread	6,00
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SNACKS

Uitsmijter	11,00
Croque Monsieur	9,90
Croque Hawai	10,90
Croque Madame	10,90
Croque Bolognese	11,50
Croque Vidé	12,90
Toast Kannibaal	12,00
Toast with fried mushrooms and onion	13,00
Toast with fried mushrooms and bacon	14,00
Toast with smoked salmon	14,00

STARTERS

served with bread and salad

Carpaccio of lerse Angus	14,80
(with rucola and Grana Padano flakes)	
Cheese croquettes (2pcs / 3pcs)	13,00 / 16,00
Shrimp croquettes (2pcs / 3pcs)	15,00 / 18,50
Duo of cheese and shrimp croquettes	15,00
Garlic butter shrimps	16,00
Smoked salmon carpaccio	15,00
(rucola, lime, red onion)	

HOMEMADE BURGERS

Vignette burger	19,00
(Beef burger, sliced bacon, parmesan, pickles, avocado, rucola, pestomayonnaise and green salad)	

Cheeseburger	18,00
(Beef burger, cheese, pickles, tomato, green salad, red onion, sun-dried tomatoes, cheese sauce and green salad)	

Hamburger "Deluxe"	19,00
(Beef burger, parma ham, mozzarella, pickles, tomatoes, pesto, sun-dried tomatoes, red onion rings and green salad)	

Chicken burger	18,00
(Grilled chicken, tomato, pickles, red onion rings and green salad)	

Classics

served with fries/croquettes or mashed potatoes and mixed salad

Weekstoemp with bacon, sausage & mustard	17,90
Meatballs with onion and tomato sauce	17,00
Fresh Vol-au-Vent following traditional recipe	17,90
Filet-Américain (home-prepared)	17,90
Burgundy stew	17,90
Ham with aged mustard	23,90
Ox tongue in madeira sauce	24,00
Pork Cheeks	23,00
(brown beer, bacon, mushroom, carrots and onions)	

SALADS

served with bread & butter

Vegetarian salad	18,00
fresh fruit & goat's cheese with a touch of honey	

Salad Hawaii	18,00
Grilled chicken & pineapple	

Bacon Salad	18,50
(Baked apples, honey & goat cheese)	

Greek salad	18,90
(Feta cheese, olives, calamari & sun-dried tomatoes)	

Salad seaside	22,50
(smoked salmon, scampis and gray shrimps)	

Salad Niçoise	23,50
grilled fresh tuna, lettuce, olives, capers, red onion rings, egg, anchovies, beans, cherry tomatoes and balsamic cream	

Caesar Salad with grilled chicken	19,00
Romaine & mixed lettuce, arugula, olives, crutos, cherry tomatoes, cucumber, grilled chicken strips with origano and chives vinegrette	

Vignette Salade	25,00
(Gambas, shrimps, mussels, smoked salmon, cherry tomatoes, cucumber, sun-dried tomatoes, nuts, Parmesan, pesto and croutons)	

SIDE DISHES

Baked Vegetables	6,00
Mix salad	6,00
Baked mushrooms	6,00
Chicory salad (seasonal)	6,00
Fries / Croquettes / Mashed potatoes	3,00

PASTA'S

served with bread and butter

Vegetarian Linguine	17,00
(tomato, garlic, olives, cream, sun-dried tomatoes, pesto, parmesan cheese, arugula, pine nuts and tomato sauce)	

Linguine seafruits	23,50
(Mussel, king prawns, scampi, garlic, cherry tomatoes, white wine, olives, basil and tomato sauce)	

Spaghetti	15,90
with a savory bolognese sauce and Gruyère cheese	

Spaghetti carbonara	17,90
Tagliatelle shrimps	19,00
(Thai red curry, mushrooms and cream (spicy))	

Tagliatelle kip	17,50
(in tomatensaus met vleugje room en tuin kruiden)	

Lasagne van het huis	17,00
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Supplementen

Extra Emmenthal € 1,50 / Extra Parmesaankaas € 2,50

FISH DISHES

served with fresh bread, fries, mashed potatoes or croquettes

Salmon fillet	22,50
with pak choi, carrots, potatoes and fresh tartare	

Shrimp garlic butter	21,50
Gegrild king prawn with linguine & basil	25,00

MEAT DISHES

served with fresh bread, fries, mashed potatoes or croquettes and garnish

Rib-Eye Entrecôte (Jos Theys)	28,00
Steak (Jos Theys)	22,50
Filet pur (Jos Theys)	33,00
Chicken fillet (marinated)	19,00
Lamb chops	23,00

Sauce to choosing:	3,00
Peperroom / Mushroom cream / Bearnaise / Provençale / Herb & Butter / Café de Paris (tomato, onion, paprika, cognac and mostard) / Africaine (Whisky, look, tomatoes (spicy))	

WOK

Vegetarian wok	17,00
Wok with chicken	17,50
Wok with shrimp	19,50
Wok mix (shrimp, chicken & vegetables)	21,00