



LA VIGNETTE

brasserie - restaurant

Opening hours

Monday - Saturday

10u00 - 22u00

Kitchen: 11u00 - 22u00

Sunday (summer)

11u00 - 22u00

Martelarenplein 8, 3000 Leuven

016 20 03 02

info@lavignetteleuven.be

www.lavignetteleuven.be

Allergies menu available on request

DRAFT BEERS

Stella Artois (25cl)	3,50
Stella Artois (33cl)	3,70
Stella Artois (50 cl)	6,00
Leffe bruin/blond	5,50

APERITIFS

Aperitif Vignette	8,00
Cava	7,50
Kirr	7,00
Kirr Royale	9,00
Aperol Spritz	10,50
Porto (white/red)	6,00
Sherry Dry	6,50
Pineau des charentes	7,00
Martini Rosso / Bianco	8,50
Gancia / Campari	8,50
Ricard	9,50
Pisang Ambon	8,00
Picon white wine	9,50
Italiano (Gancia-white wine-soda)	10,00
Crodino with tonic (non-alcoholic)	9,00

BOTTLED BEERS

Jupiler NA	3,70
Carlsberg NA	4,00
Leffe Zero NA	5,00
Vedett	4,80
Witte Hoegaarden	4,00
Hoegaarden Grand Cru	6,00
Hoegaarden Rose	4,50
Duvel	5,80
Lindemans kriek	4,00
La Chouffe (8°)	6,00
Omer	5,50
Brugge Tripel	5,50
Westmalle dubbel	5,80
Westmalle triple	5,80
Triple Karmeliet	5,80
Chimay Triple (8°)	5,80
Chimay bleu (8°)	5,80
Orval	6,20
Rocheport 10	6,20
Cornet	5,50
Sint-bernardus abt (10,5°)	6,20
Geuze Boon (37,5 cl)	7,50

FRESH HOMEMADE JUICES

Orange	6,00
Grapefruit	6,00
Apple and carrot	6,00
Cucumber	5,00
Tomato	6,00
Pineapple	6,50
Mix of your choice	7,00

SOFT DRINKS

Coca Cola/ Cola Zero / Fanta / Fuze tea / Ice Tea / Gini / Canada Dry / Sprite / Nordic Mist Agrum / Nordic Mist Tonic	3,50
Tönissteiner Vruchtenkorf Orange / Citroen	4,20
Orange juice/ Apple juice	3,70
Tomato juice/ Grapefruit juice	3,70
Ginger beer	4,00

WATER

Chaudfontaine (25cl)	3,50
Chaudfontaine (50cl)	5,50
Chaudfontaine (1 Liter)	9,50
Perrier (25cl)	3,70

COCKTAILS

Mojito	12,00
Strawberry Mojito	12,50
Caipirinha	10,50
Cuba Libre	12,00
Sangria 'Homemade'	9,00
Tequila Sunrise	11,00
Margarita	12,00
Negroni classic	12,00
Espresso Martini	12,00
Moscow Mule	12,00
Pink Lady	12,00
Virgin Mojito	9,00
Virgin Strawberry Mojito	10,00

STRONG DRINKS

Smirnoff Vodka	10,00
Bacardi Rum	10,00
Havana 7Y	12,00
Havana Club Rum	10,00

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Hendricks	12,50
Gordon	10,50
Bombay Sapphire	10,50
Bulldog	12,50
Nordes	12,50
Buss N°509 Belgian	12,50
+ Tonic	3,50

WHISKEY

J&B	9,00
Jack Daniels	12,00
Chivas Regal	12,00
Glenfiddich (12y)	12,00
Highland Park (Single Malt)	12,00

BUBBLES

Cava MVSA – Brut Spain- Barcelona	7,50 / 32,00
Champagne Veuve Clicquot Brut France	95,00

HOUSE WINES

Red/ White/ Rosé

Glass	5,20
Carafe ¼	9,50
Carafe 1/2	17,00
Bottle	25,00

WHITE WINES

Pinot Grigio	36,00
Chardonnay Gran Reserva Toro de Piedra Chili – Maule Valley	38,00
Chablis Classic Domaine Passy le Clou France- Bourgogne	55,00

RED WINES

Primitivo Di Manduria Masseria Trajone Italy- Puglia	35,00
Cabernet Sauvignon Syrah Gran Reserva Toro de Piedra Chili – Curico Valley	38,00
Vilano Crianza Ribera del duero Spain	50,00

HOT DRINKS

Coffee/ Espresso / Déca	3,50
Tea	3,50
Natural/ Milk/ Rozebottel / Kamille / Linde /Mint / Earlgrey	
Fresh Mint Tea	4,50
Ginger Tea	4,50
Double Espresso	6,00
Café au lait	4,70
Latte Macchiato (caramel / almond/ Hazelnut/ Speculoos)	4,70 +1,00
Choc-au-Lait	5,50
caramel / almond	+1,00
Hazelnut / Speculoos	+1,00
Baileys	+2,00
Chococino (with whipped cream)	6,00
Cappuccino (Italian / Belgian)	4,50
Irish Coffee (Whisky)	12,00
Italian Coffee (Amaretto)	12,00
French Coffee (Cognac)	12,00

DIGESTIF

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

ICED COFFEE

Iced coffee	7,50
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SUPPLEMENTS

Caramel: 1,00 Whipped cream: 1,00

TAPAS

Hot & cold

Portion olives	5,50
Portion cheese	7,50
Portion calamares	9,00
Portion bitterballen	9,00
Mini lumpia	9,00
Chicken fingers	9,00

Bruschetta Mozzarella

Parmaham 12,50

Portion warm mix 17,00
(4 types)

Portion mix warm and cold 18,00

Bruschetta 10,00
(tomato mozzarella)

Parmaham plate with rocket and parmesan 12,00

Cheese balls	9,00
Shrimp balls	12,00
Nachos chicken	12,00
Nachos veggie	9,00

SNACKS

Uitsmijter	15,00
Croque Monsieur	12,00
Croque Hawaii	13,00
Croque Madame	13,00
Croque Bolognaise	15,00
Croque Vidé	15,00
Toast Kannibaal (brown bread)	15,00

Toast burrata parma ham 18,00
(Brown bread toast with parma ham, burrata & cress)

Toast mushroom 15,00
(pan fried mushrooms and onion)

Toast with bacon 16,00
(pan fried mushrooms & bacon)

Toast smoked salmon 18,50
(Brown bread toast with smoked salmon, guacamole, philadelphia & cress)

SOUP

Fresh vegetable soup 7,00
(served with bread)

STARTERS

Served with bread and salad

Carpaccio of Irish Angus 17,50
(with rucola and Grana Padano flakes)

Cheese croquettes 14,00 / 18,00
(2 pieces/ 3 pieces)

Shrimp croquettes 16,00 / 20,00
(2 pieces/ 3 pieces)

Duo of cheese and 16,00
shrimp croquettes

Garlic butter shrimps 17,00

Smoked salmon carpaccio 20,00
(rucola, lime, red onion)

SIDE DISHES

Baked vegetables 9,00

Mix salad 9,00

Baked mushrooms 9,00

Chicory salad (seasonal) 9,00

Fries/ Croquettes/ Mashed
potatoes 3,00

BURGERS

Vignette burger 23,00
(Beef burger Jos Theys, sliced bacon,
Parmesan, avocado, rucola, burger sauce
and green salad)

Cheeseburger 22,50
(Beef burger Jos Theys, cheddar, pickles,
tomato, red onion, sun dried tomatoes
and green salad)

Chicken burger 20,00
(Grilled chicken, tomato, pickles, red
onion and green salad)

Burger deluxe 24,00
(Beef burger Jos Theys, Parma ham,
mozzarella, pesto, tomato, pickles, red
onion and green salad)

Salmon burger homemade 28,00
(Salmon patty, pickles, red onion,
avocado, green salad & burger sauce)

CLASSICS

Served with fries/ croquettes or mashed potatoes

Weekstoemp with bacon, sausage and mustard	23,00
Meatballs with onion and tomato sauce	22,50
Fresh Vol-au-Vent following traditional recipe	24,00
Filet-Américain (home-prepared)	21,50
Burgundy stew	24,90
Ham with aged mustard	30,80
Pork cheeks (brown beer, bacon, mushroom, carrots and onions)	29,80
Supplement salad	1,00

MEAT DISHES

Served with fries/ croquettes or mashed potatoes

Rib-Eye Entreçote (Jos Theys)	37,00
Steak (Jos Theys)	27,80
Filet pur (Jos Theys)	39,00
Chicken fillet (marinated)	22,80
Lamb chops	27,00
Supplement salad	1,00

Sauces 4,00

Peppercorn/ Mushroom cream/ Bearnaise / Provençale / Herb & butter
Café de Paris (tomato, onion, paprika, cognac and mustard)
Africane (Whisky, garlic, tomato (spicy))

SEAFOOD

Starters

Seafood trio: guacamole, gamba's, scallops and shrimp	22,00
Tuna tartare, avocado, smoked salmon and wasabi	20,00
Carpaccio smoked salmon (rucola, lime, red onion, croutons)	20,00
Garlic butter shrimp	17,00

Main dishes

Sole meunière	39,50
Mexican tuna steak (pepper, tomato, garlic, onion, coriander, chilli, olive oil, cherry tomato and baby potatoes)	36,00
Salmon fillet with baked vegetables and bearnaise sauce	29,80
Grilled gamba's with linguine and basil	32,00
Garlic butter shrimp	25,00

WOK

Vegetarian wok	19,90
Wok with chicken	21,00
Wok with shrimp	25,00
Wok mix (shrimp, chicken and vegetables)	24,00

PASTA

Served with fresh bread and butter

Vegetarian Linguine (tomato, garlic, olives, cream, sun dried tomatoes, pesto, parmesan cheese, rucola, pine nuts and tomato sauce)	19,80
Linguine burrata (pesto, parma ham, burrata and tomatoes)	29,00
Linguine seafruits (Mussel, king prawns, shrimps, garlic, cherry tomatoes, white wine, olives, basil and tomato sauce)	32,00
Spaghetti With a savory bolognese sauce and Gruyère cheese	19,80
Spaghetti carbonara	20,90
Tagliatelle scampi (Thai red curry, mushrooms and cream (spicy))	25,00
Tagliatelle chicken (in tomato sauce with a touch of cream and garden herbs)	21,00
Homemade Lasagna	21,00

Supplementen

Extra Emmental	2,50
Extra Parmesan cheese	3,50

SALADS

Served with bread and butter

Vegetarian salad	20,50
Fresh fruit & goat cheese with a touch of honey	
Salad Hawaii	20,50
Grilled chicken and pineapple	
Bacon salad	22,50
Baked apples, honey & goat cheese	
Greek salad	20,50
Feta cheese, olives, calamari & sun-dried tomatoes	
Salad seaside	25,00
Smoked salmon, scampis and gray shrimps	
Salad Niçoise	27,00
Grilled fresh tuna, olives, red onion, egg, anchovies, beans, cherry tomatoes and balsamic cream	
Caesar Salad with grilled chicken	22,50
Romaine & mixed lettuce, arugula, olives, croutons, cherry tomatoes, cucumber, grilled chicken strips with oregano and chive vinaigrette	
Vignette Salad	29,00
Gambas, shrimps, mussels, smoked salmon, cherry tomatoes, cucumber, sun-dried tomatoes, nuts, Parmesan, pesto and croutons)	

KIDS MENU (up to 12 years old)
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Meatballs in tomato sauce	12,00
Kids spaghetti with cheese	11,00
Currywurst with fries	10,00
Kids-vidé (vol-au-vent)	12,00
Kids stew	12,00

WAFFLES

Icing sugar	6,00
Fresh fruit	9,00
Fresh strawberries (seasonal)	10,00

PANCAKES

(14u30 - 17u30)

Sugar	7,00
Syrup	7,00
Vanilla ice-cream	9,00

DESSERTS

Homemade chocolate mousse	9,00
Homemade tiramisu	10,00
Fresh fruit salad	10,00
Sorbet (3 types)	12,00
Warm apple pie with vanilla ice-cream and whipped cream	9,50
Warm apple pie	7,50
Coupe vanilla/mocha ice-cream	9,50
Dame Blanche	10,50
Dame Louvain	10,50
Cafe Glacé (Mocha ice-cream & coffee)	10,00
Coupe Brésilienne (caramel sauce & hazelnuts)	10,00
Coupe fresh fruits/Coupe fresh strawberries (seasonal)	12,00
Crème brulée	9,00
Verwen Coffee La Vignette	10,00
Verwen Cappuccino La Vignette	11,00
Verwen Latte La Vignette (extra flavour +1eur)	11,50
Chocolate Lava Cake	12,00