

WAFELS

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

PANCAKES

(2:30pm - 5:30pm)

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

HOT DRINKS

Coffee / Espresso / Déca / Tea : Natural / Milk / Rozebottel / Kamille / Linde / Mint / Earlgrey	3,10
Fresh Mint Tea	4,00
Dubbel Espresso	4,70
Milk coffee (Café au lait)	4,50
Choc-au-Lait	5,50
Chococino (with whipped cream)	6,00
Italian Cappuccino / Belgian Cappuccino	3,80
Irish Coffee (Whisky)	10,00
Italian Coffee (Amaretto)	10,00
French Coffee (Cognac)	10,00

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

DESSERTS

Homemade chocolate mousse	9,00
Homemade tiramisu	10,00
Fresh fruit salad	10,00
Sorbet (3 types)	10,00
Warm apple pie with vanilla ice cream	9,50
With ice-cream & whipped cream	
Warm apple pie	7,50
Coupe vanilla/mocha ice-cream	8,50
Dame Blanche	10,00
Dame Louvain	9,50
Cafe Glacé (Mocha ice-cream & Coffee)	9,50
Coupe Brésilienne	9,50
(Caramel sauce & hazelnuts)	
Coupe fresh fruits/Coupe fresh strawberries (seasonal)	9,50
Crème brulée	9,00
Verwen-Koffie La Vignette	10,00
<u>Supplements:</u>	
Chocolate sauce	2,00
Whipped cream	1,00

KIDS MENU

up to 12 year

Meatballs in tomato sauce	12,00
Kids spaghetti with cheese	11,00
Currywurst with fries	10,00
Kids-vidé	12,00
Kids stew	12,00

La Vignette

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LA VIGNETTE

brasserie - restaurant

MENU

DRAFT BEERS

Stella Artois(25cl)	2,90
Stella Artois(33cl)	3,30
Stella Artois(50 cl)	5,50
Lefte bruin/blond	4,80

BOTTLED BEERS

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

COCKTAILS

Mojito	9,50
White rum, gini, mint, lime, sugarcane syrup	
Caipirinha	9,00
Rum (Cachaça 51), gini, sugarcane syrup, lime	
Cuba Libre	9,00
Havana Rum (white), Cola	
Sangria 'Homemade'	8,50
Virgin Mojito	8,50
Gini, sugarcane syrup, lime	

APERITIFS

Aperatif Vignette	8,00
Cava (glass / bottle)	7,00 / 30,00
Kirr	6,50
Kirr Royale	8,50
Aperol Spritz	9,50
Porto (white/red)	5,50
Sherry Dry	6,50
Pineau des charentes	6,50
Martini Rosso / Bianco	8,00
Gancia / Campari	8,50
Ricard	9,00
Pisang Ambon	8,00
Picon white wine	9,00
Italiano (Gancia-white wine-soda)	9,50
Crodino with tonic (non-alcoholic)	8,50

SMAKELIJK!

HOUSE WINES

red / white / rosé

Glass	4,80
Carafe ¼	9,00
Carafe 1/2	16,50
Bottle	23,00

STRONG DRINKS

Smirnoff Vodka	8,00
Bacardi Rum	8,00
Bacardi 7Y	10,00
Havana Club Rum	8,00

GIN

Hendricks	12,00
Gordon	10,00
Bombay Sapphire	10,00
Bulldog	11,00
Nordes	12,50
Buss N° 509 Belgian	12,50
Supplement: Tonic	3,10

WHISKEY

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

SOFT DRINKS

Coca Cola/Cola Light/ Cola Zero	3,10
Fanta / Fuze tea / Ice Tea / Gini	
Canada Dry / Nordic Mist Agrum	
Nordic Mist Tonic / Sprite	

Tönissteiner Vruchtenkorf	3,30
Orange / Citroen	

Orange juice / Apple juice	3,30
Tomato juice / Grapefruit juice	

WATER

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

ICED COFFEE

Ice Coffee	7,00
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supplements

Caramel - 1,00 Whipped cream - 1,00

TAPAS (HOT & COLD)

Portion olijves	5,50
Portion cheese	7,50
Portion calamares	9,00
Portion bitterballen	9,00
Mini sprint rolls	9,00
Chicken fingers	9,00
Chicken drumsticks	10,00
Portion warm mix (4 soorten)	17,00
Bruschetta with tomato mozzarella	9,00

SOEP

Fresh vegetable soup with bread	6,00
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SNACKS

Uitsmijter	13,50
Croque Monsieur	12,00
Croque Hawai	12,50
Croque Madame	12,50
Croque Bolognaise	13,50
Croque Vidé	14,00
Toast Kannibaal	15,00
Toast with fried mushrooms and onion	14,50
Toast with fried mushrooms and bacon	15,50
Toast with smoked salmon	17,00

STARTERS

served with bread and salad

Carpaccio of Ierse Angus	17,50
(with rucola and Grana Padano flakes)	
Cheese croquettes (2pcs / 3pcs)	14,00 / 17,00
Shrimp croquettes (2pcs / 3pcs)	16,00 / 19,00
Duo of cheese and shrimp croquettes	16,00
Garlic butter shrimps	17,00
Smoked salmon carpaccio	18,00
(rucola, lime, red onion)	

HOMEMADE BURGERS

Vignette burger	21,00
(Beef burger, sliced bacon, parmesan, pickles, avocado, rucola, pestomayonnaise and green salad)	
Cheeseburger	19,50
(Beef burger, cheese, pickles, tomato, green salad, red onion, sun-dried tomatoes, cheese sauce and green salad)	
Chicken burger	19,00
(Grilled chicken, tomato, pickles, red onion rings and green salad)	
Vegetable burger	18,00

Classics

served with fries/croquettes or mashed potatoes and mixed salad

Weekstoemp with bacon, sausage & mustard	20,50
Meatballs with onion and tomato sauce	19,00
Fresh Vol-au-Vent following traditional recipe	19,00
Filet-Américain (home-prepared)	19,50
Burgundy stew	21,00
Ham with aged mustard	26,00
Ox tongue in madeira sauce	27,00
Pork Cheeks	26,00
(brown beer, bacon, mushroom, carrots and onions)	

SALADS

served with bread & butter

Vegetarian salad	19,00
fresh fruit & goat's cheese with a touch of honey	
Salad Hawaii	20,00
Grilled chicken & pineapple	
Bacon Salad	21,00
(Baked apples, honey & goat cheese)	
Greek salad	19,50
(Feta cheese, olives, calamari & sun-dried tomatoes)	
Salad seaside	24,00
(smoked salmon, scampis and gray shrimps)	
Salad Niçoise	26,00
grilled fresh tuna, lettuce, olives, capers, red onion rings, egg, anchovies, beans, cherry tomatoes and balsamic cream	
Caesar Salad with grilled chicken	21,50
Romaine & mixed lettuce, arugula, olives, crutons, cherry tomatoes, cucumber, grilled chicken strips with origano and chives vinegrette	
Vignette Salade	27,00
(Gambas, shrimps, mussels, smoked salmon, cherry tomatoes, cucumber, sun-dried tomatoes, nuts, Parmesan, pesto and croutons)	

SIDE DISHES

Baked Vegetables	9,00
Mix salad	9,00
Baked mushrooms	9,00
Chicory salad (seasonal)	8,00
Fries / Croquettes / Mashed potatoes	3,00

PASTA'S

served with bread and butter

Vegetarian Linguine	19,00
(tomato, garlic, olives, cream, sun-dried tomatoes, pesto, parmesan cheese, arugula, pine nuts and tomato sauce)	
Linguine seafruits	27,00
(Mussel, king prawns, scampi, garlic, cherry tomatoes, white wine, olives, basil and tomato sauce)	
Spaghetti	17,00
with a savory bolognaise sauce and Gruyère cheese	
Spaghetti carbonara	19,50
Tagliatelle shrimps	22,00
(Thai red curry, mushrooms and cream (spicy))	
Tagliatelle chicken	19,00
(in tomato sauce with a touch of cream and garden herbs)	
Lasagna from huis	18,50
Supplementen	
Extra Emmenthal € 2,50 / Extra Parmesaankaas € 3,50	

FISH DISHES

served with fresh bread, fries, mashed potatoes or croquettes

Salmon fillet	25,50
Salmon fillet with wok vegetables and bearnaise sauce	
Shrimp garlic butter	25,00
Gegrild king prawn with lingunie & basil	27,00

MEAT DISHES

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

Rib-Eye Entrecôte (Jos Theys)	33,00
Steak (Jos Theys)	24,50
Filet pur (Jos Theys)	35,00
Chicken fillet (marinated)	21,00
Lamb chops	27,00
Sauce to choosing:	4,00
Peperroom / Mushroom cream / Bearnaise / Provençale / Herb & Butter / Café de Paris (tomato, onion, paprika, cognac and mostard) / Africaine (Whisky, look, tomatoes (spicy))	

WOK

Vegetarian wok	19,00
Wok with chicken	19,50
Wok with shrimp	23,00
Wok mix (shrimp, chicken & vegetables)	23,00