


VLET
Kitchen
& Bar

SNACK & BAR

CAESAR SALAD <small>A,B,C,D,G,J</small>	€14.5
<i>Romain lettuce, baked bacon, croutons and hard cheese dressing</i>	
<i>with fried breast of corn-fed poulard</i>	+€3
<i>with fried white water prawns</i> 	+€5
VLET CURRY SAUSAGE <small>A,D,F,K</small>	€16
<i>Fruity curry sauce, fried potato mash and onion crunch</i>	
<i>with truffle french fries instead of fried potato mash</i>	€20.5
<i>along with grandma's cucumber salad</i>	+€4.5
BEYOND MEAT BURGER <small>A,F,I,L</small> 	€17.5
<i>Wholegrain bun, burger patty made from plant-based proteins, truffle mayonnaise, marinated red cabbage, caramelized echalions, wild herb salad and parmesan French fries</i>	
CHEESE VARIATION OF CHEF'S CHOICE <small>A,C,G,E,H,J</small> 	€18
<i>Various breads from "Knussbert", chutney and fruit mustard</i>	
BURGER OF THE "HOLSTEIN" WAGYU BEEF <small>A,F,I</small>	€26.5
<i>Truffle mayonnaise, marinated red cabbage, caramelized echalions, wild herb salad and parmesan French fries</i>	
<i>with cheddar cheese</i>	+€2
<i>with bacon</i>	+€2.5
<i>with blue cheese</i>	+€3

Key



Vegetarian



Vegan



Fish

BOWLS

VEGAN FIT BOWL A,D,G,H,L  €17

Quinoa, spinach, chickpeas, organic tofu, broccoli, carrots, cashew, pomegranate and cucumber-tahini-dressing


with chicken +€3

with tuna ^B  +€4.5

AYURVEDA AVOCADO BOWL K,D,F  €17

Rice, red cabbage, carrot, cauliflower, avocado, ginger, mint and mango-curry-dressing

with chicken +€3

with tuna ^B  +€4.5

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