

VLET  
Kitchen  
& Bar

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## SNACK & BAR

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<b>CAESAR SALAD</b> A.B.C.D.G.J	<b>€14.5</b>
<i>Romain lettuce, baked bacon, croutons and hard cheese dressing</i>	
<i>with fried breast of corn-fed poulard</i>	<b>+€4</b>
<i>with fried white water prawns<sup>D</sup></i>	<b>+€6</b>
<b>VLET CURRY SAUSAGE</b> A.D.F.K	<b>€16</b>
<i>Fruity curry sauce, fried potato mash and onion crunch</i>	
<i>with truffle french fries instead of fried potato mash</i>	<b>€20.5</b>
<i>along with grandma's cucumber salad</i>	<b>+€4.5</b>
<b>BEYOND MEAT BURGER</b> A.F.I.L	<b>€17.5</b>
<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>	
<b>BURGER OF THE "HOLSTEIN" WAGYU BEEF</b> A.F.I	<b>€26.5</b>
<i>Truffle mayonnaise, marinated red cabbage, caramelized echalions, wild herb salad and parmesan French fries</i>	
<b>BOTH BURGERS OPTIONALLY WITH:</b>	
<i>cheddar cheese</i>	<b>+€2</b>
<i>bacon</i>	<b>+€2.5</b>
<i>blue cheese</i>	<b>+€3</b>

**Key**

Vegetarian ✓ Vegan ✓✓

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## VLET BOWLS

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- ✓✓ VEGAN** A.F.G.K.L **€17**  
*Californian sushi rice, pumpkin tempura, vegan teriyaki sauce,  
vegan chili mayonnise, marinated beet, radish and shiso*
- CHICKEN KARAAGE** A.F.G.I.K.L **€17.5**  
*Californian sushi rice, spicy miso teriyaki, chili mayonnaise,  
leek and sesame*
- TUNA** A,B.F.G.I.K.L **€19.5**  
*Californian sushi rice, tuna sashimi, avocado, teriyaki sauce,  
wasabi mayonnaise, marinated beet, radish and shiso*

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## DESSERTS

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- ✓ TORN PANCAKE** A.F.I.L **€14**  
*Bourbon vanilla ice cream and stewed plums*
- ✓ CHEESE VARIATION OF CHEF'S CHOICE** A.C.G.H.J **€18**  
*Various types of bread, chutney and fruit mustard*

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