



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)	3,10
Stella Artois (33cl)	3,50
Stella Artois (50 cl)	5,50
Leffe bruin/blond	4,80

APERITIFS

Aperitif Vignette	8,00
Cava	7,00
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

BOTTLED BEERS

Jupiler NA	3,10
Carlsberg NA	3,80
Leffe Zero NA	4,50
Vedett	4,20
Witte Hoegaarden	3,70
Hoegaarden Grand Cru	5,50
Hoegaarden Rose	3,80
Duvel	5,30
Lindemans kriek	3,80
La Chouffe (8°)	5,50
Omer	5,00
Brugge Tripel	5,00
Westmalle dubbel	5,50
Westmalle triple	5,50
Triple Karmeliet	5,30
Chimay Triple (8°)	5,50
Chimay bleu (8°)	5,50
Orval	5,90
Rocheport 10	5,90
Cornet	5,00
Sint-bernardus abt (10,5°)	6,00
Geuze Boon (37,5 cl)	7,00

FRESH HOMEMADE JUICES

Orange	5,90
Grapefruit	5,90
Apple	5,90
Beetroot and carrot	5,90
Cucumber	4,00
Tomato	5,90
Pineapple	5,90
Mix of your choice	6,50

SOFT DRINKS

Coca Cola/Cola Light/ Cola Zero / Fanta / Fuze tea / Ice Tea / Gini / Canada Dry / Sprite / Nordic Mist Agrum / Nordic Mist Tonic	3,30
Tönisteiner Vruchtenkorf Orange / Citroen	4,00
Orange juice/ Apple juice	3,50
Tomato juice/ Grapefruit juice	3,50

WATER

Chaudfontaine (25cl)	3,10
Chaudfontaine (50cl)	5,50
Chaudfontaine (1 Liter)	9,50
Perrier (25cl)	3,30

COCKTAILS

Mojito Rum (white), gini, mint, lime, sugarcane syrup	11,50
Caipirinha Rum (Cachaça 51), gini, lime, sugarcane syrup	10,00
Cuba Libre Havana Rum (white), Cola	12,00
Sangria 'Homemade'	8,50
Tequila Sunrise	9,50
Margarita	10,00
Virgin Mojito Gini, sugarcane syrup, mint, lime	8,50

STRONG DRINKS

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

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Hendricks	12,00
Gordon	10,00
Bombay Sapphire	10,00
Bulldog	12,00
Nordes	12,50
Buss N°509 Belgian	12,50

+ Tonic 3,30

WHISKEY

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

BUBBLES

Cava MVSA – Brut Spain- Barcelona	7,00 / 32,00
Champagne Veuve Clicquot Brut France	85,00

HOUSE WINES

Red/ White/ Rosé

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

WHITE WINES

Pinot Grigio – Sasso Dei Lupi Italy- Umbrië	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 France	50,00

HOT DRINKS

Coffee/ Espresso / Déca	3,30
Tea Natural/ Milk/ Rozebottel / Kamille / Linde /Mint / Earlgrey	3,30
Fresh Mint Tea	4,50
Ginger Tea	4,50
Double Espresso	5,50
Café au lait	4,50
Latte Macchiato (caramel / almond/ Hazelnut/ Speculoos)	4,50 +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)	4,00
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

ICED COFFEE

Iced coffee	7,00
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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	12,00
Portion warm mix (4 types)	17,00
Bruschetta (tomato mozzarella)	9,00
Shrimp brochette with sweet chilli sauce	9,00
Parmaham plate with rocket and parmesan	9,00
Cheese balls	9,00
Shrimp balls	12,00
Nachos chicken	12,00
Nachos veggie	9,00
Portion mix warm and cold	18,00

SNACKS

Uitsmijter	13,50
Croque Monsieur	12,00
Croque Hawaii	12,50
Croque Madame	12,50
Croque Bolognaise	13,50
Croque Vidé	14,00
Toast Kannibaal (brown bread)	15,00
Toast burrata parma ham (Brown bread toast with parma ham, burrata & cress)	18,00
Toast mushroom (pan fried mushrooms and onion)	14,50
Toast with bacon (pan fried mushrooms & bacon)	15,50
Toast smoked salmon (Brown bread toast with smoked salmon, guacamole, philadelphia & cress)	18,00

SOUP

Fresh vegetable soup (served with bread)	6,00
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STARTERS

Served with bread and salad

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

Cheese croquettes 14,00 / 17,00
(2 pieces/ 3 pieces)

Shrimp croquettes 16,00 / 19,00
(2 pieces/ 3 pieces)

Duo of cheese and 16,00
shrimp croquettes

Garlic butter shrimps 17,00

Smoked salmon carpaccio 18,00
(rucola, lime, red onion)

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

BURGERS

Vignette burger 21,00
(Beef burger, sliced bacon, Parmesan,
pickles, avocado, rucola, red onion,
tomato, pestomayonnaise and green
salad)

Cheeseburger 19,50
(Beef burger, cheese, pickles, tomato,
green salad, red onion, sun dried
tomatoes and green salad)

Chicken burger 19,00
(Grilled chicken, tomato, pickles, red
onion and green salad)

Burger deluxe 22,00
(Parmaham, mozzarella, pesto, tomato,
pickles, red onion and green salad)

CLASSICS

Served with fries/ croquettes or mashed potatoes and mixed salad

Weekstoemp with bacon, sausage and mustard	22,00
Meatballs with onion and tomato sauce	21,10
Fresh Vol-au-Vent following traditional recipe	23,90
Filet-Américain (home-prepared)	20,90
Burgundy stew	23,90
Ham with aged mustard	29,80
Pork cheeks (brown beer, bacon, mushroom, carrots and onions)	28,80

MEAT DISHES

Served with fries/ croquettes or mashed potatoes and mixed salad

Rib-Eye Entrecôte (Jos Theys)	36,00
Steak (Jos Theys)	27,80
Filet pur (Jos Theys)	39,00
Chicken filet (marinated)	22,80
Lamb chops	27,00

Sauces 4,00

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

WOK

Vegetarian wok	19,90
Wok with chicken	20,50
Wok with shrimp	23,90
Wok mix (shrimp, chicken and vegetables)	23,00

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

KIDS MENU

(up to 12 years old)

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

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)	28,00
Linguine seafruits (Mussel, king prawns, shrimps, garlic, cherry tomatoes, white wine, olives, basil and tomato sauce)	29,80
Spaghetti With a savory bolognese sauce and Gruyère cheese	18,80
Spaghetti carbonara	19,90
Tagliatelle scampi (Thai red curry, mushrooms and cream (spicy))	24,90
Tagliatelle chicken (in tomato sauce with a touch of cream and garden herbs)	19,90
Lasagna from house	19,50

Supplementen

Extra Emmental	2,50
Extra Parmesan cheese	3,50

SALADS

Served with bread and butter

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

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 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-Koffie La Vignette	10,00
Chocolate Lava Cake	12,00