



VLET
Kitchen
& Bar

SNACK & BAR

VLET CAESAR SALAD A,B,C,D,G,J	€ 8.5
<i>Romain lettuce, baked bacon, croutons and hard cheese dressing</i>	
<i>with fried breast of corn-fed poulard</i>	€ 14.5
<i>with fried white water prawns^D</i>	€ 16.5
SPICY CUCUMBER KIMCHI A,F,I,K 	€ 9.5
<i>Baked vegetable samosas</i>	
CHICKEN BASIL WAN TANS A,F,C,K	€ 10.5
<i>Spicy lime dip</i>	
TRAMEZZINI OF THE VITELLO TONNATO A,C,D,I,J	€ 13.5
<i>Rocket and capers</i>	
CHEESEBURGER "VLET STYLE" A,C,G,I,J,L	€ 15.5
<i>Tomato, red onions and fries</i>	

Key

 Vegetarian  Vegan

BOWLS

GREEN BOWL ^{E,G,I,J} ✓

€12,5

Rocket, green beans, broccoli, peas, cucumber, wasabi peanuts and yogurt-lime-dressing

with fresh tuna marinated in soy sauce and sesame ^{F,K}

€16,5

WARM COUSCOUS BOWL ^{A,G,I,J,L,H} ✓

€14,5

Red cabbage salad, beets, peach, red onions, spring leek, salted walnut brittle and caramelized goat cheese

Key

✓ Vegetarian ✓ Vegan