

# Suggestions

## Apéro

Aperol Royal Spritz 16,00

 Vuurzee - Champagne Beer 14,00


Toucan Gin & Tonic 16,00

Buloo Alcoholvrij 12,00

## Bubbels



Briza del Mar Cava Brut 8,00 / 38,00

 Pommery Brut Royal 15,00 / 80,00

Pommery Brut Rosé Royal 17,00 / 90,00

Pommery Blanc de Blanc 18,00 / 100,00

Apanage

## Oesters per stuk

Zeeuwse Creuse 3,00

Umami 3,50

Gillardeau 4,00

## Bar Bites *From 15:00 till 22:30*

Brioche Gerookte Paling 6,00/Stk

Brioche Grijze Garnalen 6,00/Stk

Brioche Steak Tartaar 6,00/Stk

 Lobster Roll 12,50

Jambon de Cebo Iberico 85gr 12,50

Manchego 8,00

 Kaviaar House of Caviar 55,00

Asetra | 30gr

Pornstar Martini Royal 16,00

*42 Below Vodka – Passion Fruit – Passoa –  
Pommery Brut Royal Champagne*

Espresso Martini 16,00

*42 Below Vodka – Cherry Heering – Kahlúa –  
Espresso shot – Salt*

Amaretto Sour 14,00

*Disaronno Amaretto – Lemon juice – Aquafaba*

Whiskey Sour 14,00

*Dewar's White Label – Lemon Juice – Aquafaba*

Mojito 14,00

*Bacardi Carta Blanca – Mint – Lime*

Cosmopolitan 14,00

*42 Below Vodka – Lime – Cranberry juice*

Smoky Paloma 14,00

*Cazadores Tequila – Nuestra Soledad Mezcal –  
Thomas Henry Grapefruit*

Negroni 14,00

*Toucan Gin – Campari – Martini Rubino Riserva*

Belgian Mule 14,00

*Elixir d'Anvers – Arduenna Gin – Thomas Henry  
Ginger Beer*

Jungle Bird 15,00

*Bacardi Carta Blanca – Bacardi Carta Negra –  
Bacardi Caribbean Spiced – Campari – Pineapple  
Juice – Falernum*

Bloody Mary 14,00

*42 Below Vodka – Big Tom Tomato juice – Celery*

## Mocktails

Mojito 0.0 12,00

*Sprite – Mint – Lime*

Copperhead 0.0% Gin & Tonic 12,00

*Copperhead 0.0% Gin – Thomas Henry Tonic*

Martini Floreale Spritz 12,00

*Martini Floreale – Appelaere Juice – Mint*

Martini Vibrante Spritz 12,00

*Martini Vibrante – Thomas Henry Grapefruit –  
Grapefruit*

Kimber Pear 12,00


*GIMBER N°1 – Perelaere*

## The Cocktail Menu

## Draft Beer

Stella Artois	4,80
Tripel Karmeliet	6,50
 Bolleke de Koninck	5,00
Leffe Blond	5,80
Seasonal Beer	6,50

## Bottled Beer

Vedett IPA	6,50
Duvel	6,50
 Tripel d'Anvers	6,50
Belle-vue Kriek Extra	5,00
Hoegaarden Blanche	5,00

## Non-alc Beer

Stella Artois 0.0	4,80
Leffe Blond 0.0	6,00
Hoegaarden Rosé 0.0	5,00

## Feeling Hungry?

Flip to the last page and let Eleanor cook you something special.



Did you spot the lips? That's Eleanor's seal of approval.

These are her personal favorites - handpicked to make your night unforgettable

## Rosé Wine



Rosé, Luna de Ana	6,50 / 34,00
UP Ultimate Provence Rosé	13,00 / 70,00
Whispering Angel	80,00

## White Wine

Verdejo, Luna de Ana	6,50 / 38,00
 Pinot Grigio, Alto Bello	7,00 / 40,00
 Sauvignon Blanc, J. de Villebois	7,50 / 42,00
Crozes Hermitage, Cour de Récré	65,00
Pouilly Fumé, J.C. Dagueneau	70,00
Sancerre, J. de Villebois	75,00
Saint Joseph, Fruit d'Avilleran	80,00
D.E. Defaix, Chablis Vieilles Vignes	90,00
Chateauneuf-du-Pape, Chateau de Vaudieu	115,00
Chablis 1er Cru, Cote de Léchet	145,00
Condrieu, Le Grand Vallon	145,00



## Red Wine



Tempranillo, Luna de Ana	6,50 / 34,00
 Pinot Noir, J. de Villebois	7,00 / 40,00
Saint Estèphe, Chateau Vieux Coutelin	7,50 / 42,00
Bordeaux Supérieur Cuvée	50,00
Prestige, Chateau Tayet	
Rioja, Sonsierra Reserva	55,00
Samsara Priorat, Coca i Fito	65,00
Saint-Emilion Grand Cru, Chateau Peymouton	70,00
Sancerre, Pinot Noir, J. de Villebois	75,00
Villa Trasqua, Trasgaia Rosso di Toscana	80,00
Constantia Glen, Five	85,00
Saint-Estèphe, Chateau la Haye	90,00
Saint Joseph Mairlant, F. Villard	90,00
Qigondas Réserve, Domaine des Boquets	95,00
Margaux, Chateau Haut Breton	100,00
Larigaudiere	
Chateauneuf-du-Pape, Chateau de Vaudieu	110,00
Tempranillo, Casajus, Finca Doña Len	135,00
Saint-Emilion Grand Cru, Chateau La Croizille	185,00

Wine not?

## Gin


BELGIUM	6 cl
Hertogen Blossom	9,00
Hertogen Blueberry	9,00
Arduenna	12,50
Copperhead	13,50
 Copperhead Black	14,50
Copperhead Gibson	14,50
UNITED KINGDOM	
Bombay Sapphire	9,00
Bombay Bramble	9,00
Bombay Citron Pressé	10,00
Monkey 47	14,00
Tanqueray Ten	15,00
Botanist	17,00
Lind & Lime	18,00
Isle of Harris	14,00
ITALY	
Gin Mare	17,00
JAPAN	
Ukigo Yuzu	18,00
GERMANY	
 Toucan Gin	12,50

## Rum

BARBADOS	6 cl
Mount Gay 1703 Master Select	35,00
BERMUDA	
Bacardi Carta Blanca	7,50
Bacardi Reserva Ocho	12,50
Bacardi Añejo Cuatro	9,00
Bacardi Caribbean Spiced	10,00
Bacardi Carta Negra	7,50
Goslings Black Seal	15,00
BRASIL	
Leblon Cachaca	9,00
CUBA	
 Eminente Reserva 7 ans	18,00
NICARAGUA	
Flor de Cana	18,00
PHILIPPINES	
Don Papa Rum	16,50
TRINIDAD	
Kraken Black Spiced Rum	12,50
VENEZUELA	
Santa Teresa	16,00

*In good spirits*

## Whiskey

BLENDED	6 cl	SINGLE MALT   HIGHLANDS	6 cl
Dewar's White Label	7,50	Dalmore   12yo	15,00
Ballantine's	8,50	Dalwhinnie   15yo	13,00
J&B	8,50	Oban   14yo	18,50
Monkey Shoulder	10,00	Glenmorangie   18yo	25,00
Johnnie Walker Black Label	11,00	SINGLE MALT   ISLANDS	
Johnnie Walker Gold Label	14,00	Talisker   10yo	10,50
Johnnie Walker Blue Label	30,00	Highland Park   12yo	12,50
BOURBON		SINGLE MALT   ISLAY	
Maker's Mark	10,50	Ardbeg   10yo	12,50
Woodford Reserve 'Distiller's Select'	14,00	Lagavulin   16yo	15,00
Jack Daniels Gentleman Jack	12,00	SINGLE MALT   SPEYSIDE	
Bulleit	10,50	 Balvenie Doublewood   16yo	18,00
SINGLE MALT   IRELAND		The Macallan Double Cask   12yo	20,50
John Jameson	10,50	Cragganmore   12yo	10,50
Tullamore Dew	10,50	Glenfarclas   15yo	14,00
SINGLE MALT   JAPAN		Cognac	
Nikka from The Barrel	16,00	Hennessy VS	9,50
		Hennessy VSOP	30,00
		Hennessy XO	35,00

*In good spirits*

## Tequila

BLANCO	6 cl
Cazadores Blanco	9,00
Volcan Blanco	23,00
Clase Azul	35,00
REPOSADO	
Cazadores Reposado	9,00
Volcan Reposado	26,00
ANEJO	
Volcan Cristalino	29,00
MEZCAL	
Nuestra Soledad Ejutla	15,00

## Vodka

FRANCE	
Grey Goose	15,00
NEW ZEALAND	
42Below	7,50
POLAND	
Belvedere	14,00
THE NETHERLANDS	
Ketel One	12,50

## Spirits

DIGESTIVES	6 cl
Limoncello	7,50
Amaretto Disaronno	8,50
EAU DE VIE	
Bols Jenever	7,50
Luxardo Sambuca	7,50
LIQUOR	
Aperol	7,50
Bacardi Coconut	7,50
Baileys Irish Cream	7,50
Campari	7,50
Cointreau	7,50
Elixir d'Anvers	9,50
Grand Marnier Cordon Rouge	7,50
Henri Bardouin Pastis	7,50
Jägermeister	8,50
Licor 43	8,50
 Passimoncello	9,00
St-Germain	9,00
VERMOUTH	
Martini Riserva Rubino	7,50
Noilly Prat Dry	7,50

*In good spirits*

## Soft Drinks

Plat water 0,25L / 0,75L	3,50 / 6,50
Bruis water 0,25L / 0,75L	3,50 / 6,50
Bru Mineral Plat 0,25L / 1L	4,50 / 8,50
Bru Mineral Bruis 0,25L / 1L	4,50 / 8,50
Coca Cola	4,00
Coca Cola Zero	4,00
Fanta Orange	4,00
Sprite	4,00
FuzeTea Mango Chamomile	4,00
FuzeTea Sparkling	4,00
Redbull	5,50

## Tonic & Mixers *from Thomas Henry*

Tonic	5,50
Spicy Ginger Beer	5,50
Bitter Lemon	5,50
Ginger Ale	5,50
Botanic Tonic	5,50
Cherry Blossom	5,50
Pink Grapefruit	5,50

## Juices

Verse Jus d'Orange 20cl	5,50
Appelaere 20cl	5,50
Perelaere 20cl	5,50
Big Tom Tomato Juice	6,50

## Coffee

Coffee	4,50
Espresso	3,80
Doppio	4,30
Espresso Macchiato	4,25
Cappuccino	4,85
Flat White	5,25
Latte Macchiato	5,50
<i>Caramel - Hazelnoot - Vanille</i>	+ 1,00
70% Puur Warme Chocomelk	5,50
Matcha Latte	5,90
Irish Coffee - John Jameson	12,50
French Coffee - Grand Marnier	12,50
Italian Coffee - Amaretto	12,50
Spanish Coffee - Licor 43	12,50

## Tea *from Senza Tea*

English breakfast BIO	5,00
Earl Grey	5,00
Jasmine Blossom BIO	5,00
Rooibos Ginger Lemon BIO	5,00
Oolong Elderflower	5,00
Sencha Lemon	5,00
Seasonal Tea	5,00
Verse Munt thee	5,85
Verse Gember thee	5,85

## Simple Pleasures

## Food *From 12.00 PM till 10.00 PM*

Rigatoni <i>(vegetarian)</i> <i>Slow roasted bell pepper - almonds</i>	24,00
 Burger C'est Moi <i>Black angus patty 180 g - potato bun - relish - bacon - cheddar - iceberg lettuce</i>	25,00
Pastrami Bun <i>Slow cooked pastrami - potato bun - glazed onions - coleslaw</i>	20,00
 Lobster roll <i>Canadian lobster - brioche - fresh dressing - coleslaw</i>	20,00
Quinoa Salad <i>Quinoa - soya beans - tomato - fried kale</i>	17,50
Salade Nicoise <i>Pan seared tuna - roasted potato - olives - haricot vert</i>	21,00
Croque Monsieur <i>Sourdough bread - cooked ham - gouda cheese - bechamel - gruyère</i>	12,50
Croque Madame <i>Sourdough bread - cooked ham - gouda cheese - bechamel - gruyère - sunny side up egg</i>	13,00
Caviar Service <i>House of Caviar Asetra 30g - blini - sour cream - chives</i>	55,00

## Oesters *per piece*

*Served with Lemon & Shallot Vinaigrette*

Gillardeau n°3	4,00
Umami N°4	3,50
Zeeuwse Creuse n°3	3,20
Fine de Claire n°3	3,00

## Bar Bites *From 3.00 PM till 10.30 PM*


Brioche Steak Tartare	6,00/ps
Brioche Smoked Eel	6,00/ps
Brioche Strawberry	6,00/ps

## *Cheeses from Cheese Masters Van Tricht*

*A family run cheese shop and aging cellar in Antwerpen since 1970*

XO	12,00
<i>Gouda cow milk cheese aged 40 months</i>	
Crottin Leenhof 125gr	13,00
<i>A flowery German Brown Swiss cow milk cheese</i>	
Lola Montez 100gr	14,00
<i>A fresh goat cheese from East Flanders with a floral flavor</i>	

## *Late night snack* *Till midnight*

 Jambon de Cebo Iberico 85gr	12,50
Bitterballen   6 ps	11,00
Cheese Croquette   6 ps	6,50
Shrimp Croquette   6 ps	9,50

*Feeling Hungry?*