

Suggestions

Oyster & Champagne Bar

Enjoy 2 oysters and a glass of champagne of your choosing.

Gillardeau n°3 & Pommery Cuvée Apanage Brut 1874	27,00
Umami n°4 & Pommery Brut Royal	23,00
Zeeuwse Creuses n°3 & Ruinart Blanc de Blanc	31,00
Fine de Claire n°3 & Deutz Rosé	30,50

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 fresh goat cheese from East Flanders with floral flavor</i>	
Lola Montez 100gr	14,00
<i>A flowery German Brown Swiss cow milk cheese</i>	

The Cocktail Menu

Pornstar Martini Royal 16,50

Ketel One Vodka – Pommery Brut Royal – Passion Fruit – Bourbon Vanilla

Espresso Martini 16,50

Ketel one Vodka – Tia Maria – Espresso

Mojito 14,50

Bacardi Carta Blanca – Mint – Lime

Cosmopolitan 14,50

42 Below Vodka – Cointreau – Cranberry – Lime

Negroni 14,50

Toucan Gin – Campari – Martini Rubino Riserva

Margarita 14,50

Cazadores Tequila – Cointreau – Lime

Sidcar 14,50

Hennessy VS – Cointreau – Lemon

Old Fashioned 14,50

Bulleit Bourbon – Bitters – Orange

Basil Smash 14,50

Bombay Sapphire Gin – Lime – Basil

Raspberry & Rosemary Crush 14,50

Bombay Sapphire Gin – Raspberry – Rosemary

Jungle Bird 14,50

Bacardi Carta Blanca, Negra & Caribbean Spiced – Campari – Pineapple Juice

Sour of your choice 14,50

Choose from: Whisky, Gin, Mezcal or Amaretto

Mocktails

Mojito O.O 12,50

Sprite – Mint – Lime

Pornstar Martini O.O 12,50

Tanqueray 0.0 – Passion Fruit – Bourbon Vanilla

Martini Floreale Spritz 12,50

Martini Floreale – Appelaere Juice – Mint

Martini Vibrante Spritz 12,50

Martini Vibrante – Schweppes Pomelo – Grapefruit

Gimber Pear 12,50

GIMBER N°1 – Perelaere

Ask for your custom cocktail From 16,00

Any spritz 12,50

Beer

Draft Beer

 Stella Artois ^{25cl}	4,80
Tripel Karmeliet ^{33cl}	6,50
Bolleke De Koninck ^{25cl}	5,30
Leffe Blond ^{25cl}	5,80
Goose Island IPA ^{33cl}	6,30

Bottled Beer

Duvel ^{33cl}	6,50
Tripel d'Anvers ^{33cl}	6,50
Cornet Blond Oaked ^{33cl}	6,20
La Trappe Witte Trapist ^{33cl}	6,50
La Trappe Tripel ^{33cl}	6,50
La Trappe Quadrupel ^{33cl}	7,00
Rodenbach Fruitage ^{25cl}	5,70

Low Alcohol Beer

 Stella Artois 0.0% ^{25cl}	4,80
Tripel Karmeliet 0.4% ^{33cl}	6,50
Leffe Blond 0.0% ^{33cl}	5,80
Rodenbach Fruitage 0.0% ^{25cl}	5,40
Corona 0.0% ^{25cl}	5,20

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

Wine not?

Champagne & Sparkling



Pommery Brut Royal 16,00 / 96,00
Pinot Noir, Pinot Meunier & Chardonnay

Pommery Cuvée Apanage Brut 19,00 / 105,00
1874
Pinot Noir, Pinot Meunier & Chardonnay

Deutz Rosé Brut 27,50 / 142,00
Pinot Noir & Chardonnay

Ruinart Blanc de Blancs 27,50 / 160,00
Chardonnay

Briza del Mar Cava 9,00 / 54,00
Macabeo, Perellada, Xarel-lo

Vuurzee 14,00 / 62,00
Hop, Pinot Noir & Champagne Yeast

Buloo O.O 12,00 / 45,00
Tea, Laurel, Rosemary & Coriander

Sweet & Dessert Wine

Moelleux Chateau Ladesvignes^{BIO} 7,00 / 37,00
Semillion

Automne Monbazillac Chateau 14,00 / 80,00
Ladesvignes^{BIO}
Semillion & Muscadelle

Sao Pedro Special Reserve Tawny 12,00

Graham's Ruby 8,50

Graham's Fine White 8,50

Graham's Tawny 10yo 14,00

Graham's Tawny 20yo 16,00

Rosé Wine



Luna de Ana, Rosado 7,00 / 37,00
Bobbal, Spain

Ultimate de Provence^{BIO} 13,00 / 70,00
Cinsault, Grenache Noir, Syrah, Rolle, France

White Wine

Luna de Ana 7,00 / 37,00
Verdejo, Spain

Alto Bello^{BIO} 7,50 / 42,00
Pinot Grigio, Italy

Chateau de La Devignes^{BIO} 7,50 / 42,00
Sauvignon Blanc, France

Santenay en Charron 13,00 / 78,00
Chardonnay, France

Red Wine

Luna de Ana 7,00 / 37,00
Temperanillo, Spain

Chateau Vieux Coutelin 8,00 / 45,00
Saint Estephe, France

Chateau de La Devignes^{BIO} 7,50 / 42,00
Merlot & Cabernet Franc, France

Looking for something you cannot
find? Ask for our detailed wine list.

In good spirits

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
Hendricks	13,50
ITALY	
Gin Mare	17,00
JAPAN	
Ukigo Yuzu	18,00
GERMANY	
Toucan Gin	12,50

Rum

BARBADOS	6 cl
Mount Gay 1703 Master Select	33,00
BERMUDA	
Bacardi Carta Blanca	7,50
Bacardi Reserva Ocho	12,50
Bacardi Añejo Cuatro	9,00
Bacardi Caribbean Spiced	10,00
Bacardi Catra 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

Dewar's White Label 7,50

Ballantine's 8,50

J&B 8,50

Monkey Shoulder 10,00

Johnnie Walker Black Label 11,00

Johnnie Walker Gold Label 14,00

Johnnie Walker Blue Label 30,00

BOURBON

Maker's Mark 10,50

Woodford Reserve 'Distiller's Select' 14,00

Jack Daniels Gentleman Jack 12,00

Bulleit 10,50

SINGLE MALT | IRELAND

John Jameson 10,50

Tullamore Dew 10,50

SINGLE MALT | JAPAN

Nikka from The Barrel 16,00

Yamazaki 20,00

SINGLE MALT | HIGHLANDS 6 cl

Dalmore | 12yo 15,00

Dalwhinnie | 15yo 13,00

Oban | 14yo 18,50

Glenmorangie | 18yo 25,00

SINGLE MALT | ISLANDS

Talisker | 10yo 10,50

Highland Park | 12yo 12,50

SINGLE MALT | ISLAY

Ardbeg | 10yo 12,50

Lagavulin | 16yo 15,00

SINGLE MALT | SPEYSIDE

Balvenie Doublewood | 16yo 18,00

The Macallan Double Cask | 12yo 20,50

Cragganmore | 12yo 10,50

Glenfarclas | 15yo 14,00

Cognac

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
Clase Azul	50,00
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
Chartreuse	11,50
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

Simple Pleasures

Soft Drinks

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

Tonic & Mixers *Schweppes*

Tonic & Touch of Lime	5,60
Basil & Sicilian	5,60
Bitter Lemon	5,60
White Peach	5,60
Ginger Ale	5,60
Pomelo	5,60
Ginger Beer & Chili	5,60

Juices

Fresh 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	4,30
Cappuccino	4,90
Flat White	5,30
Latte Macchiato	5,50
Caramel - Hazelnut - Vanilla	+ 1,00
Hot Chocolate Milk	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
Fresh Mint Tea	5,85
Fresh Ginger Tea	5,85

Feeling Hungry?

Food

From 12.00 PM till 10.00 PM

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

Oysters 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/pcs
Brioche Smoked Eel	6,00/pcs
Brioche Strawberry	6,00/pcs

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

Late night snack Till midnight

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