

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>	

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

The Cocktail Menu

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

Beer

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

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.

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
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 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
Yamazaki	20,00	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

In good spirits

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
<i>Caramel - Hazelnut - Vanilla</i>	+ 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

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

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

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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?