



Cocktails

MOCKTAILS

Spritz me up	10,50
Enjoy the typical bitterness and fizz of a spritz	
Gintastic	10,50
<i>As crisp and uplifting as a gin, in its "virgin" variant</i>	
Primavera	10,50
<i>A touch of lychee and hibiscus refreshing creation</i>	
Black Orchid	10,50
<i>Elderflower, vanilla, lime juice, tonic</i>	

ASK FOR YOUR FAVOURITE COCKTAIL

From our bar's selection of spirits, our team will be pleased to prepare the cocktail of your choice or suggest an original creation by our mixologists.

Price according to selected ingredients

Hot Drinks

JING TEA

Black tea	6
Ceylon & Rose Kandy, Sri Lanka	
Assam breakfast Assam, India	
Earl Grey Ruhuna, Sri Lanka	
Green tea	6
Jade sword	
Herbal tea	6
Zhejiang, China	
Chamomile flowers, Lemon verbena	

COFFEE

Espresso, ristretto	4,50
Coffee	5
Double espresso	5,50
Cappuccino	5,50
Latte	5,50
Hot chocolate	5,50
Iced coffee	5,50
Extra flavour: vanilla, caramel, pistachio	+ 0,70

WHAT'S YOUR FAVOURITE COFFEE SPECIALITY?

Irish, Italian, Russian, Spanish and more!	12
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Soft Drinks

HOMEMADE SOFT DRINKS

Sherry Limonade	6
Elderflower Soda	6
Lychee Soda	6
Homemade Ice tea	6
Freshly Squeezed Orange Juice	6

CLASSICS

Coca-Cola, Coca Cola zero	5
Fanta, Sprite, Ice tea (sparkling)	5
Premium Tonics	5
(Indian, Elderflower, Mediterranean , Grapefruit, Ginger Beer, Ginger Ale)	
Juice	5
(apple, pineapple, orange, tomato, grapefruit)	
Belgian Water	5
Bru (25 cl, still)	
Bru (25cl, sparkling)	

CLASSIC COCKTAILS

Aperol Spritz	12
Aperol, prosecco, soda	
Daiquiri	12
Rum Bacardi, syrup and a blast of fresh lime juice	
Gin Fizz	13
Gin Bombay, lemon juice, sugar, soda	
Manhattan	13
Rye whiskey, sweet vermouth and aromatic bitters	
Margarita	13
Tequila Cazadores, orange liqueur, lime juice and agave syrup	
Moscow Mule	13
Vodka 42 below, lime juice and ginger beer	
Negroni	13
Gin Bombay, campari and sweet vermouth	
Old Fashioned	13
Bourbon, angostura bitters, sugar and water	
Paloma	13
Tequila Cazadores, lime juice, grapefruit soda	
Whiskey Sour	13
Bourbon, lemon juice, egg white, angostura and syrup	

Gins

OUR SELECTION

Bombay Sapphire	15
Tanqueray	15
Bombay Bramble	15
Hendrick's	17
Hendrick's Floral	18
Martin Millers	20
The Botanist	20
Monkey 47	19
Copperhead	19
Bombay 1er Cru	18
Gin Mare	18
Blind Tiger	18
Nordes	18

Selection of Premium Tonics for your G&T experience :

Premium Indian

Mediterranean

Elderflower



VODKA

42 Below	10
Ketel One	10
Ciroc	12
Belvedere	14
Grey Goose	16

RUM

Havana 3	10
Bacardi 4	10
Bacardi Caribbean Spiced	13
Havana Club 7	15
Bacardi Reserva 8	17
Santa Teresa 1796	20
Zacapa 23	23
Zacapa Royal	70
Diplomatico Reserva	18
El Dorado 12	18
Mount Gay Black Barrel	18

Aperitifs

Tio Pepe	9
Pineau des Charentes Blanc	9
Fernet Branca	10
Lillet Blanc	9
Campari	9
Martini Rubino	9
Martini Ambrato	11
Averna	9
Ricard	9
Noilly Prat	9
Carpano Antica Formula	10
Taylors 10	13

Ask our team for your preferred soft and make your long drink at your taste!

Supplement for the soft drink will be added

Beers

DRAFT BEER

Stella Artois 33 cl	6
Hoegaarden 33 cl	7
Leffe blonde 33 cl	7
Tripel Karmeliet 33 cl	8

BOTTLED BEER

Hoegaarden rosée 25 cl	6
Tsingtao 33 cl	7
Vedett IPA 33 cl	7
Duvel 33 cl	7
Zinnebir	7
Leffe brune 33 cl	8
Orval 33 cl	8
Leffe 0% 33 cl (NA)	6

Spirits

DIGESTIVES

Grappa	9
Pisco	10
Cachaça	10
Calvados De Breuil	12
Armagnac VSOP	12
Poire Williams	12
Martel VS	11
Remy Martin VSOP	17
Hennessy XO	60

TEQUILA & MEZCAL

4cl - 5cl

Cazadores	8 - 10
Patron Anejo	22
Casamigos Mezcal	18
Nuestra Soledad	15
Don Julio Reposado	18

Liqueurs

Jägermeister	8
Sambuca	9
Villa Massa Limoncello	9
Amaretto Disaronno	10
Southern Comfort	10
Get 27	11
Baileys	11
Grand Marnier	13
Tia Maria	10
Cherry Heering	10
Drambuie	10
Cointreau	11
Dom Benedictine	14
Chartreuse Green	15

Bubbles

CHAMPAGNE AND SPARKLING WINES

GLASS - BOTTLE

Cava La Pintada Brut Spain	12 - 56
Prosecco Bosco del Merlo Spumante Millesimato Italy	14 - 59
Champagne Reserve Privée Brut, Chanoine Frères France	22 - 95
Champagne Lanson, Black Label Brut France	125
Champagne Louis Roederer Brut, Collection France	200

Wines

WHITE WINES

GLASS - BOTTLE

Pinot Grigio Bosco del Merlo Veneto, Italy	9 - 38
Chardonay Pays d'Oc, Réserve du Petit Bois Pays d'Oc, France	10 - 45
Sauvignon blanc, Dashwood Auckland, New Zealand	11 - 49
Gavi, Elio Filippino Bio Piemonte, Italy	50
Chablis Domaine de Chardonnay Bordeaux, France	65

Single Malt Whiskies

Glenkinchie 12	15
Cragganmore 12	16
Glenmorangie Lasanta	16
Glenmorangie 18	34
Glenfiddich 15	25
Macallan 12 Double Cask	25
Macallan 12 Sherry Cask	33
Macallan Rare Cask	85
Macallan Reflexion	350
Highland Park 12	17
Highland Park 18	45
Highland Park 25	220
Oban 14 West	19
Ardbeg 10	17
Ardberg Uigeadail	21
Lagavulin 16	17
Talisker 10	17
Caol Ila 12	21
Caol Ila 25	115

Spirits

WHISKIES & BOURBON

Belgian Owl	21
Jameson	11
Black Bush	14
Bulleit Bourbon	11
Jack Daniel's	12
Bulleit Rye	12
Maker's Mark	12
Dewar's	10
Johnnie Walker Black	13
Johnnie Walker Blue	57
Chivas 12	13
Chivas 18	25

ROSE WINES

GLASS - BOTTLE

Sonsierra Rosado Selección	9 - 38
Rioja, Spain	

Château des Marres	55
Provence, France	

RED WINES

Valdejimena Tempranillo	10 - 45
Rioja, Spain	

Zolo Malbec Réserve Bio	11 - 50
Mendoza, Argentina	

Valdejimena Rioja Crianza	12 - 55
Rioja, Spain	

Pinot Noir Cuvée Saint Vincent	65
Bordeaux, France	

Gigondas Terrasses de Montmirail Bio	78
Côtes du Rhône, France	

Charmes de Kirwan Margaux, Château Kirwan	95
Bordeaux, France	

Bar Snacks

FROM 12:00
TO 22:00

Shrimps Tempura, Wasabi mayonnaise <i>Crevettes Tempura, Mayonnaise au wasabi</i> gluten, eggs, crustaceans, fish	9,50
Shrimp Croquette, Parsley (per unit) <i>Croquette de Crevette, Persil (à la pièce)</i> gluten, eggs, dairy, crustaceans	9,50
Piri-piri Chicken Wings <i>Ailes de Poulet Piri-piri</i> sesame	10
Smoked Salmon, Sour cream, Crackers <i>Saumon fumé, Crème aigre, Crackers</i> gluten, fish, milk, nuts	12
Antipasti Belgian Board, Grilled vegetables <i>Planche d'antipasti belge, Légumes grillés</i> gluten, milk	24

Lunch

FROM 12:00
TO 14:30

Spaghetti Bolognese <i>Spaghetti Bolognese</i> gluten, eggs, dairy, celery	14
Club Sandwich <i>Club Sandwich</i> gluten, eggs, dairy, nuts, celery, sesame	18
Chicken Caesar Salad <i>Salade César au Poulet</i> gluten, eggs, dairy, nuts, fish	18
Shrimp Caesar Salad <i>Salade César aux Crevettes</i> gluten, eggs, dairy, nuts, fish	22
Green planet Falafel Burger <i>Burger au Falafel</i> Vegetarian - gluten, eggs, dairy, nuts, mustard, sesame	22
Collection Angus Beef Burger <i>Burger de Boeuf Angus Collection</i> gluten, eggs, dairy, nuts, mustard, sesame	25
Roasted Codfish Back, Mussels, Beurre blanc <i>Dos de Cabillaud rôti, Moules, Beurre blanc</i> gluten, eggs, dairy, nuts, shellfish, mustard, sesame	29
Grilled Irish Sirloin <i>Contre-filet de Boeuf Irlandais Grillé</i> gluten, eggs, dairy, nuts, mustard, sesame	32

Prices are in EUR, VAT included. Les Prix sont en EUR, TVA comprise.