

BEERS	Jour De Fête - Session IPA 4%	€4
	Zieke geest - Tripel 8%	€4,5
	Hoogheid - Belgian Strong ALE 9%	€5
L. DRINKS	Gin Tonic	€11
	Skinny Vodka	€10
DESTILLATES	Rum - Bacoo 11 years	€12
	Whisky - Macallan Gold Double Cask	€15
	Whisky- Highland Park 12 years	€15
	Whisky - Laphroaig Quarter Cask	€16
	Armagnac- Castarede VSOP	€12
	Cognac - Courvoisier VSOP	€13
WATER & SOFT DRINKS	Water	€2,5
	Water 0,5L	€5
	Sparkling water	€2,5
	Grape juice: Sauvignon Blanc, Cabernet Sauvignon, Merlot	€5
	Coca-Cola	€2,5
	Coca-Cola zero	€2,5
	Fanta	€2,5
	Thomas Henry Tonic Water	€3,5
	Thomas Henry Dry Tonic (Low calorie)	€3,5
	Thomas Henry Ginger beer	€3,5
WARM DRINKS	Americano	€3
	Espresso	€3
	Double Espresso	€4,5
	Cappuccino	€3,5
	Flat White	€5
	Latte	€4
	Tea: Black, Green, Chamomile, Red fruit, Mint	€4



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WINE & FOOD

Sparkling

Crucifix Cuvée Grand Reserve Brut, Champagne <i>Pinot Noir, Chardonnay</i>	€12
Pfaff Crémant Brut “Excellence”, Alsace, France <i>Pinot Blanc, Chardonnay, Auxerrois</i>	€9

Rosé

Casa Corredor Alagú, Castilla La Mancha, Spain <i>Forecallat</i>	€6
Sohns Rosé, Rheingau, Germany <i>Spätburgunder</i>	€7,5
Château Nakad Blush Rosé, Lebanon <i>Muscadet, Syrah</i>	€8

White

Anthony Road, Devonian White, Finger Lakes, USA <i>Pinot Gris, Chardonnay, Riesling</i>	€7
Spioenkop wines, Cristal, Elgin Valley, South Africa <i>Chardonnay</i>	€9
Zacharioudakis, Crete, Greece <i>Vidiano</i>	€8
Brotherhood Dry Riesling, Finger Lakes, USA <i>Riesling</i>	€7,5
Di Sipio Colline Teatine Bianco, Abruzzo, Italy <i>Pecorino, Trebbiano, Falanghina</i>	€9
Domein Pietershof, Belgium <i>Pinot Blanc, Auxerrois</i>	€8,5
Tierras de Armenia Karas White, Armenia <i>Kangun, Viognier</i>	€8
Fulkerson Winery, Finger Lakes, USA <i>Muscat Ottonet</i>	€7,5

Orange

Weingut Jozef Fritz Gondwana, Wagram, Austria <i>Roter Veltliner</i>	€11
Skegro Krs, Bosnia and Herzegovina <i>Zilavka</i>	€10
Scarbolo XL, Friuli, Italy <i>Pinot Grigio</i>	€9,5

Red

Red Newt Winery, Finger Lakes, USA <i>Cabernet Franc</i>	€8,5
Sohns Geisenheimer, Rheingau, Germany <i>Spätburgunder</i>	€8
Spioenkop wines Cristal, Elgin Valley, South Africa <i>Syrah, Cabernet France</i>	€9,5
Kalos Cru Gran Reserva, Mendoza, Argentina <i>Malbec</i>	€11
Prelac Refosk, Istria, Croatia <i>Refosco</i>	€8
Cave De Tain Esprit de Granit Saint-Jozeph, Rhone, France <i>Syrah</i>	€12
Domaine Shadrapa, Tunisia <i>Cabernet Sauvignon, Merlot</i>	€9
La Pruina Il Morante, Puglia, Italy <i>Primitivo</i>	€10

Dessert (75 ml)

Martin Faudot Macvin, Jura, France <i>Savagnin</i>	€7
Sohns Auslese Geisenheimer, Rheingau, Germany <i>Riesling</i>	€10

Sharing Food

Cerignola olives	€5
Persian Dolma	€7
<i>Stuffed vine leaves</i>	
Borani Bademdjan Dip	€9
<i>Smoked eggplant dip</i>	

Classics

Bellota Ibérico Charcuterie	€24
<i>Lomo, Salchichon, Morcon, Serrano</i>	
Jamón De Bellota Ibérico	€18
<i>Raza Ibérico</i>	
Selection of cheeses “Van Tricht”	€22
<i>Chanteraine, Torrette, Remeker rijp, Tegeleir, Blu</i>	

Refreshing Food

Burrata alla Rucola	€13
<i>With sundried tomatoes and Balsamico cream dressing</i>	
Duck rillettes	€11
Sashimi of smoked salmon	€15
<i>With pickled fennel and wasabi cream</i>	

Warmly Yours

Minty eggplant	€12
<i>Roasted eggplant topped with fried mint and garlic</i>	
Grilled lamb chops	€15
“Slow cooked” Duroc ribs	€16
<i>Pomegranate lacquered Duroc ribs</i>	
Saffraan chicken skewers	€13
<i>Persian marinated</i>	

Sweet Temptation

Dessert of the day	-
Bread	€3
<i>Selection of the day</i>	