



our BEVERAGE MENU

Draught Beers.



STELLA ARTOIS

REFRESHING & PLEASANTLY MALTY

Clear & golden / Delightfully thirst-quenching with a malty middle and crisp finish, Stella Artois delivers a full flavor with just a hint of bitterness / Originally a holiday beer, it gained popularity & was introduced year-round
ALC/VOL 5,2%

39 / 48



LEFFE BRUNE

BEER WITH DARK COLORED MALT

Deep Autumn brown / Filled with aromas of roasted coffee, vanilla, cloves and dried fruits. Leffe brown is a superb Belgian brown ale / The symbol of Leffe is the picturesque tower of the Notre Dame de Leffe Abbey in Dinant
ALC/VOL 6,5%

43 / 53



HOEGAARDEN

GENTLE LEMON & SMOOTH WHEAT

Pale & hazy yellow / Spicy coriander and a hint of Curacao range peel give Hoegaarden a superior refreshing character and a suprisingly smooth taste / The unique color of Hoegaarden comes from its unique brewing process
ALC/VOL 4,9%

41 / 51



HOEGAARDEN ROSÉE

WHEAT BEER & FRUITY ZEST OF RASPBERRIES

Ruby red / Naturally sweet with a rich fruity aroma with subtle hits of spice and coriander / Legend has it that Hoegaarden was originally served in jam jars, Inspiring their signature hexagon-shaped glass.
ALC/VOL 3%

43 / 53



LEFFE BLONDE

GOURMET BEER WITH LIGHT COLORED MALT

Deep golden / A pale Belgian ale, Leffe Blond is a full and creamy with hints of quince, gooseberry, bitter cherry and apple / The symbol of Leffe is the picturesque tower of the Notre-Dame de Leffe Abbey in Dinant
ALC/VOL 6,6%

43 / 53



PINKE LAGER

The universal Flemish sign for ordering a beer is simply making a fist, and showing your little finger 'pinkie', like a posh lady might do while drinking tea. Pink in Dutch also means your pinkie, a beer is called a "Pinke" in Dutch, hence the sign. Simply wave your 'pinkie' to our waiters and they'll know you want a 'pinke'. 40CL.

38

MAGNERS CIDER

ALC/VOL 4.5%

53

Bottled Beers.



KASTEELBIER BRUIN

ABBEY QUADRUPEL DARK ALE

Dark brown / Touches of chocolat, banana, liquorice and raisins / Thanks to its full taste and pronounced sweet touches it is a perfect combination with game, stews and roast meats
ALC/VOL 11%

64



BARBAR

BELGIAN STRONG PALE ALE

Hazy amber / After shaking, the taste becomes more complex with a hint of milk, citrus fruit and spices / The beer is brewed with extremely pure well water. The company wants to remain true to the ingredients and methods which have been used for centuries
ALC/VOL 8%

68



KASTEELBIER TRIPEL

ABBEY TRIPEL GOLDEN ALE

Clear golden / sweet, very mild bitter with a good measure of fruitiness and very floral / Kasteel Triple goes wonderfully well with asparagus, for example, or with desserts including banana
ALC/VOL 11%

64



CHIMAY ROUGE

TRAPPIST BROWN ALE

Copper / A round & full flavor with a refreshing feel given by the light bitter touch / Chimay Red exists in a 75cl format called "Première" because it was the first of the series
ALC/VOL 7%

65



DUVEL

TRIPLE GOLDEN ALE

Blond / Slightly fruity, dry aroma, well-hopped, with a slightly bitter finish / To commemorate the end of the first World War, Duvel was initially dubbed a "Victory Ale"
ALC/VOL 8.5%

54



CHIMAY BLEUE

TRAPPIST TRIPEL DARK ALE

Dark brown unfiltered / Powerful & complex bouquet of fine spices with a shade of caramel / Chimay Bleue becomes more complex with age
ALC/VOL 9%

74



MAREDSOUS BLOND

ABBEY PALE ALE

Deep golden / A sparkling nose, complex flavors and a touch of bitterness / Moortgat began brewing its Maredsous line of abbey beers, under license of the monks of Maredsous Abbey
ALC/VOL 6%

50



DELIRIUM TREMENS

BELGIAN STRONG ALE

Pale blond / A strong presence of alcohol, very spicy & slightly bitter / The self mocking name "Delirium tremens" was initially deemed unacceptable for its association with the alcohol related disease the US
ALC/VOL 8.5%

73



PAUWEL KWAK

TRIPLE AMBER ALE

Clear amber / Mellow, nougat-like and slightly spicy, with a sweet, delicate bitterness / The Kwak glass was designed to be used by the coachmen who where not allowed to enter the bar
ALC/VOL 8.4%

53



LA CHOUFFE

TRIPLE GOLDEN ALE

Unfiltered blond / Pleasantly fruity, spiced with coriander & a light hoppiness / The Chouffe logo is Albert, the bearded gnome who wears a red hood
ALC/VOL 8%

62



TRIPLE KARMELIET

TRIPLE GOLDEN ALE

Golden / A complex feel of crispy wheat, creamy oat & a spicy lemony dryness / Karmeliet refers to the Carmelite monks who created the recipe in the XVII century
ALC/VOL 8.4%

62



HOPUS

BELGIAN STRONG ALE

Hazy golden / Unique scent and bitterness owing to the different hop varieties used / Served in a stemmed beer glass and the yeast sediment can either stay in the bottle or served on the side in a small glass
ALC/VOL 8.3%

62



FRÜLI

WITBIER WHEAT ALE

Red / A delicious and refreshing taste that has been compared by Time Out magazine to a smoothie with bite / Won the gold medal at the International Beer Competition in 2004. In 2009, Fru li was announced as the "Worlds Best Fruit Beer"
ALC/VOL 4.1%

60



FLORIS PASSION FRUIT

BELGIAN STYLE FRUIT ALE

Yellow orange / Sweet, sour, watery lager beer with bubbles, then an aftertaste of great sourness that is totally ripe passionfruit to the core / The sourness provides the perfect balance to the sweet refreshing flavour of the passionfruit
ALC/VOL 3.6%

55



FLORIS FRAMBOISE

BELGIAN STYLE FRUIT ALE

Pink / A mix of both sweet and tart raspberry flavors with the sweet flavors dominating / In 2005, the brewery celebrated its 350th anniversary
ALC/VOL 3.6%

55



STELLE CIDER

MADE WITH HAND-PICKED APPLES

Clear & golden / Experience a hint of bubble, a dash of crispness, and a touch of effervescence / Three apple varieties are used to create one balanced flavor.
ALC/VOL 4.5%

52

Signature Cocktails.

TIME TO TRAVEL <i>Hendrick's Gin, Elderflower liqueur, Lime juice, Goldberg Mediterranean Tonic, Basil, Grapefruit</i>	70
HONEY I AM HOME <i>Angostura Rum Tyears Old, Cointreau, Honey syrup, Lemon juice, Angostura Bitter</i>	65
COQUETTE <i>Hennessy VS, Chilled homemade green tea, Lemon juice, Sugar syrup, Raspberries</i>	85
BITTERSWEET SYMPHONY <i>Campari, Elderflower liqueur, Lemon juice, Sugar syrup, Angostura orange bitters, Egg white</i>	60

OUR COCKTAILS ARE DEVELOPED BY BELGIAN COCKTAIL MASTERS FROM SHAKE AND SERVE. SINCE 2005 THEY ARE SPECIALISED IN CREATING DELICIOUS COCKTAILS FOR CONCEPTS ALL AROUND THE WORLD. DISCOVER THE VERSATILITY OF SHAKE AND SERVE COCKTAILS AND ENJOY!

Classic Cocktails.

OLD FASHIONED <i>Bourbon, Brown Sugar, Orange Bitters, Old Time Bitters</i>	60
MOJITO <i>Lime, Mint, Brown Sugar and Rum</i>	55
MARGARITA <i>Lime, Sugar Syrup, Tequila and Triple Sec</i>	55
ESPRESSO MARTINI <i>Fresh Ristretto, Kahlua and Espresso Vodka</i>	60
COSMOPOLITAN <i>Cranberry Juice, Lime, Vodka and Triple Sec</i>	55
APPLE MARTINI <i>Lemon, Green Apple Juice, Green Apple Vodka</i>	58
MAI TAI <i>Pineapple Juice, Lime, Triple Sec, White Rum and Dark Rum</i>	55
LONG ISLAND ICED TEA <i>Vodka, Gin, Rum, Tequila, Triple Sec, Lemon and Coke</i>	67

Red Wine.

SHIRAZ, WHISTLING DUCK, CALABRIA <i>France</i>	40 / 195
POUR LE VIN ‘FAIM DE LOUP’ SYRAH PAYS D’OC <i>Australia</i>	42 / 205
MAS PETIT TINTO, PARÉS BALTÀ <i>Spain</i>	47 / 235
CHIANTI SUPERIORE, BANFI <i>Italy</i>	295
DOLCETTO D’ALBA DOC ‘MADONNA DEL DONO’ <i>Italy</i>	355
CÔTES DU RHÔNE VILLAGES, TERRE D’ARGILE <i>France</i>	475
MERLOT, MEERLUST <i>South Africa</i>	595
CHÂTEAUNEUF-DU-PAPE ROUGE <i>France</i>	805

Rose Wine.

OH! BY OMERADE ROSÉ, HENRI FABRE <i>France</i>	46 / 220
CHÂTEAU DE L’AUMÉRADE CRU CLASSÉ <i>France</i>	285
BY. OTT ROSÉ, DOMAINES OTT* <i>France</i>	465

Shooters.

BABY GUINNESS <i>Kahlua, Baileys</i>	48
SPRINGBOK <i>Crème de Menthe, Baileys</i>	48
B52 <i>Kahlua, Baileys, Grand Marnier</i>	48

Spirits.

ASK YOUR WAITER ABOUT OUR SELECTION OF SPIRITS.

Softs.

STILL WATER S/L	14 / 21
SPARKLING WATER	17 / 32
COKE - DIET COKE - SPRITE - FANTA ORANGE - GINGER ALE	21
FRESH ORANGE / GREEN APPLE	27
CHILLED APPLE / ORANGE / PINEAPPLE	18
RED BULL	45

Beer Cocktails.

NEGRONI SPRITZ <i>Tanqueray Gin, Campari, Martini Rubino Vermouth, Angostura orange bitters, Hoegaarden</i>	65
SPIKED & SPICED <i>Bulleit Bourbon, Aperol, Home Made Ginger syrup, Leffe Brune</i>	60
WHITE FLORAL <i>Absolut Blue Vodka, Italicus, Elderflower liqueur, Lemon juice, Hoegaarden</i>	65

Mocktails.

BERRY MASH <i>Blueberries, Strawberries, Raspberries, Lemon juice, Ocean Spray Cranberry juice, Sugar syrup</i>	32
SIMPLE MARY <i>Tomato Juice, Lemon Juice, Salt, Pepper, Tabasco, Worcestershire, Celery, Olive</i>	32
COCONUT KISS <i>Pineapple Juice, Almond, Coconut, Cherry Syrup</i>	32
VIRGIN MOJITO’S <i>Simple / Peach / Strawberry / Passion Fruit</i>	32
VIRGIN STRAWBERRY DAIQURI <i>Strawberry, Lemon Juice, Simple Syrup</i>	32
MINT LEMONADE <i>Mint, Lemon Juice, Simple Syrup, Sprite</i>	32
HOMEMADE ICE TEA’S <i>Original / Lemon / Strawberry / Peach</i>	32

White Wine.

CHARDONNAY, WHISTLING DUCK <i>Australia</i>	40 / 195
PINOT GRIGIO PROMESSA, CAVALIERE D’ORO <i>Italy</i>	45 / 225
SAUVIGNON BLANC, MUD HOUSE <i>New Zealand</i>	60 / 295
SAUVIGNON BLANC, BABYDOLL, YEALANDS <i>New Zealand</i>	275
GAVI DOCG, GRANÉE, BENI DI BATASIOLO <i>Italy</i>	295
RIESLING KUNG FU GIRL, CHARLES SMITH <i>USA</i>	305
CHABLIS ‘LA PIERRELÉE’, LA CHABLISIENNE <i>France</i>	395
POUILLY-FUMÉ ‘LES OMBELLES’, SAUVION ET FILS <i>France</i>	505

Champagne & Sparkling.

PROSECCO DOC, ARGEO, RUGGERI <i>France</i>	60 / 295
CREMANT DE BOURGOGNE, SIMONNET-FEBVRE <i>Italy</i>	365
L’EXTRA ROSÉ CRÉMANT DE LOIRE <i>France</i>	325
LAURENT-PERRIER LA CUVÉE BRUT NV <i>France</i>	150 / 775
BOLLINGER SPECIAL CUVÉE NV <i>France</i>	925
GOSSET GRAND ROSÉ NV <i>France</i>	1150

Gin & Tonic.

CITRUS “Tanqueray No. Ten served with Double Dutch Premium Tonic- (Choice of Indian/ Cucumber & Watermelon/Skinny). Exceptionally and uniquely distilled with fresh citrus <i>Garnish:</i> Grapefruit & Rosemary”	64 / 115
HERBAL “Gin Mare served with Double Dutch Premium Tonic- (Choice of Indian/Cucumber & Watermelon/Skinny). An herbaceous taste of the Mediterranean. <i>Garnish:</i> Thyme & Rosemary”	67 / 125
FLORAL “Hendrick’s Gin served with Double Dutch Premium Tonic- (Choice of Indian/Cucumber & Watermelon/Skinny). Delightfully infused with cucumber <i>Garnish:</i> Cucumber”	64 / 115
JUNIPER “Gordon’s Premium PINK served with Double Dutch Premium Tonic- (Choice of Indian/ Cucumber & Watermelon/Skinny). Juniper takes a slight step back to make way for refreshing notes of strawberry, raspberry <i>Garnish:</i> Strawberry”	64 / 115
SPICED “Opihr Spiced Gin served with Double Dutch Premium Tonic- (Choice of Indian/ Cucumber & Watermelon/Skinny). Pronounced ‘o-peer’. Strongly spiced with a warmth of black pepper and cubebs. <i>Garnish:</i> Orange and Cloves”	64 / 115