

APERITIF

aperitif maison (old recipe for picon vin blanc)	7
cava 'masia dibon' brut	glass/ bottle 4.8/ 24
elderflower syrup with cava/ spa fair trade/ organic	5.5/ 3
byrrh (kind of portwine with herbs & quinine)	4.5
martini white / red	4.3
porto red	4.3
kirr/ kirr royal (with cava)	4.5/ 5.5
picon vin blanc (white wine)	4.5/ 6.9
pineau des charentes	4.3
sherry (dry)	4.3
pastis	4.3
roomer (local artisan elderflower liqueur)	5.3
campari/ passoa	4.5
gibson's gin	5.5
tanqueray gin	6.7
save the queen gin	9.2
+ soda's	2.5
+ fever tree tonic	3.8

ALCOHOL-FREE

cava 0%	4.8 / 24
pimento spicy ginger	4.2
crodino (pure / fever tree)	4.2 / 8

GIN SPECIAL

biercée gin met fever tree	13
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WATER

tapwater		0
spa (still or sparkling)	glass/ 1L	2.3/ 7.8
bru (still or sparkling)	50cl	4.6

SODA

homemade lemonade <i>à l'AmuZette</i>		3.4
ginger / lime-mint / ice tea		
coca cola/ zero		2.4
orangina		2.7
gini		2.7
schweppes tonic		2.6
fever tree tonic		3.8
ritchie grapefruit (27.5cl)		3.5
appletiser (27.5cl)		3.1

JUICES

orange juice	oxfam fair trade	2.5
apple-cherry	3 wilgen/ organic	2.8
apple-rhubarb	3 wilgen/ organic	2.8
freshly squeezed orange juice		4.5

ON DRAFT

bockor	25cl	blond	5.2°	2.3
pils 13 'fresh hop'	25cl	blond	3.8°	3.6
brugse zot	33cl	blond	6°	4.4

THIRST QUENCHERS

staminee dark (organic)	33cl	dark	6.6°	4.1
taras boulba	33cl	blond	4.5°	3.6
st-bernardus white	33cl	white	5.5°	3.6
keikoppenbier (organic)	33cl	blond	6.1°	4
saisont dupont (organic)	25cl	blond	5.5°	3.1
special de ryck	33cl	amber	5.5°	3.6

FRUIT BEER / GUEUZE / FLEMISH OLD BROWN

kriek lindemans (cherry)	25cl	red	4°	3.1
oude geuze girardin	37.5cl	blond	5°	5.6
duchesse de bourgogne	25cl	dark	6.2°	3.5

LOCAL BEERS

steenuilke	33cl	blond	6.5°	3.9
tripel karmeliet	33cl	blond	8°	4.1
troubadour blond	33cl	blond	6.5°	3.9
troubadour magma	33cl	amber	9°	4.2

TRAPPIST BEER

westmalle tripel	33cl	blond	9°	3.9
chimay blauw	33cl	dark	9°	4.4
orval	33cl	amber	6.2°	4.5
rochefort 10	33cl	dark	11.3°	4.9

OTHER TASTING BEERS

hommelbier	25cl	blond	7.5°	3.5
omer	33cl	blond	8°	3.9
la chouffe	33cl	blond	8°	4.1
duvel	33cl	blond	8.5°	3.9
gouden carolus tripel	33cl	blond	9°	4.2
gouden carolus classic	33cl	dark	8.5°	4.2
st-bernardus tripel	33cl	blond	8°	4
st-bernardus abt 12	33cl	dark	10.5°	4.3
brunehaut amber (🍷/ organic)	33cl	amber	6.5°	3.9
brunehaut tripel (🍷/ organic)	33cl	blond	8°	4.2

BEER SPECIALS

pils 13 'fresh hop'	25cl	blond	3.8°	3.6
brugse zot	33cl	blond	6°	4.4
sport zot	33cl	blond	0.4°	3.9
sprussel	33cl	amber	5.8°	4.2
grizzly	33cl	blond	7°	4.7
moenrye tripel	33cl	blond	9°	4.5
sierra nevada stout	35.5cl	dark	5.8°	6.2
adriaan brouwer oaked (bio)	33cl	dark	10°	4.8
stille nacht	33cl	blond	12°	5.2

HOUSE WINE

white / red / rosé

glass (15cl)	4.1
25cl	6.9
50cl	13.6
bottle	19.5

<u>white</u>	: fernão pires & sauvignon blanc	ribatejo, port.
<u>red</u>	: cabernet sauvignon & merlot	pays d'oc, fr.
<u>rosé</u>	: touriga nacional, castelão, shiraz, merlot & cabernet sauvignon	ribatejo, port.

WHITE WINE SPECIALS

glass (15cl) / bottle

zillinger 'velue' (bio) 2015	velm-götzendorf, oost.	5.8/29
cépage	: grüner veltliner	

vallegre reserva 2011	douro, pt.	6.8/34
cépage	: voisinho, arinto, gouveio, rabigato	

chat. de brie 'rully les cailloux'	bourgogne, fr.	8.2/41
cépage	: chardonnay	

RED WINE SPECIALS

glass (15cl) / bottle

chat. les bertrands 2015	blaye, fr.	5.4/27
cépage	: 70% merlot, 30% cabernet sauvignon	

babich 2016	hawke's bay, n-z.	6.2/31
cépage	: syrah	

dom. du pesquier 'gigondas' 2013	gigondas, fr.	7.4/37
cépage	: grenache, mourvèdre, syrah	

pilot 'mercurey' 2016	mercurey village AOC, fr.	8.2/41
cépage	: pinot noir	

COFFEE

	<i>fair trade</i>
coffee, espresso, decaf	2.4
double espresso	2.9
latte, cappuccino	3

TEA

oxfam fair trade/ organic

earl grey – lemon – orange&mango – forest fruit – rooibos – green darjeeling	2.4
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HERBAL TEA

small pot

jasmine – chamomile – rosehip – verbena	3.8
mix stokerij (evening tea with herbs and fruit)	3.9
homemade ginger tea <i>à l'AmuZette</i>	3.8
fresh mint tea	4.3

STRONG COFFEE

7.5

irish (whiskey) - italian (amaretto) - french (cognac or calvados) - flemish (graanjenever) - cuban (rum)	
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DIGESTIF

amaretto, cointreau, sambuca, bailey's		5.8
calvados	busnel v.s.o.p.	7.9
cognac	otard v.s.	7.9
poliakov wodka		5.5
peterman graanjenever (young grain jenever) p. bruggeman		3.5
oude hertekamp (old grain jenever)	p. bruggeman	4
jameson		6.6
jack daniels		7.1
oban 14y		9.3
rum varadero 3y/7y	oxfam fair trade	6.1/7.1