

DRINKS

APERITIFS

Porto Tawny Offley White/Red	6
Martini Bianco/Rosso	6
Campari Aperol Ricard	6

DIGESTIVES

Cointreau Grand Marnier	6
Amaretto Disaronno Frangelico	6
Sambuca Molinari Baileys	6
Limoncello Villa Massa	8

COGNAC

Remy Martin VSOP	8
Hennessy VS	10
Calvados Boulard	12
Hennessy XO	25

BLENDED WHISKEY

J&B	6
Famous Grouse Yamazakura	10
Chivas Regal 12 years	12

SINGLE MALT WHISKEY

Glenmorangie 10 years	10
Talisker 10 years	12
Oban 14 years	14
Macallan 12years Fine Oak	15
Glenfiddich 15 years	16
Glenlivet 18 years	18

BOURBON

Jim Beam	8
Buffalo Bourbon Four Roses	10

RUM

Bacardi Blanco	6
Captain Morgan	8
Bacardi Reserva	7
Bacardi Carta Negra	8
Rockhopper	15
Zacapa 23 years	16

TEQUILA

Tequilla Espolon	8
Tequilla Espolon Reposado	10

VODKA

Smirnoff	7
Grey Goose	9
Ketel One	10
Belvedere	12
Kauffman special edition	15

GIN

Bombay Sapphire	8
Hayman's London Dry	8
Tanqueray Hendrick's	10
G'Vine Copperhead	10
Sharish Blue	14

SPIRITS (NON-ALCOHOLIC)

Seedlip 0%	6
Ceder's Crisp Gin 0%	6

DRINKS (NON-ALCOHOLIC)

HOT BEVERAGES

Coffee Espresso Cappuccino	4
Doppio Café au lait	4
Latte macchiato	4

POT OF TEA

English Breakfast Assam Earl Grey	4
Green tea Rooibos Jasmine	
Natural Herbs	
Fresh mint Fresh ginger	5

SOFT DRINKS

Cola Cola Zero Fanta	3
Ice-Tea Sprite	

Fever Tree Tonic	4
Limonata Ginger ale	

WATER

Aqua Panna or San Pellegrino (25 cl)	3.5
Aqua Panna or San Pellegrino (75 cl)	6

FRUIT JUICES

Orange apple pear	4
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FOOD & DRINKS

BAR FOOD (11.00 - 23.00)

Caesar Salad 16
Baby lettuce | quail eggs | chicken
parmesan cheese | croutons | bacon

Smoked salmon ☺ 10
Sour cream | lemon | toasted blinis

Burrata V ☺ 12
Inca tomatoes | basil
lemon dressing | red onion

Croque Monsieur ☺ 8
Old Bruges cheese | breydelham
tomato salsa

Pillows burger 18
Old Bruges cheese | truffle mayo
foie gras | french fries

Truffle ravioli V 16
Mushrooms | parmesan cheese
arugula | truffle

BAR BITES (11.00 - 23.00)

Cheese platter V ☺ 14
Selection of Belgian and French
cheeses by Van Tricht

Charcuterie platter 14
Selection of dried and cooked meats

Bruschetta V 12
Tomato salsa | goat cheese | honey

Chorizo croquettes 8
With honey mustard mayo

Cheese croquettes V 8
With basil mayo

SWEETS & PASTRIES

Muffin 4
Cake of the day 5
Croissant | jam | butter 3
Pain au chocolat 3

CHAMPAGNE EN CAVA

Cava Brut 7 / 35

“R” de Ruinart Brut (37.5 cl) 40
Pinot Noir | Chardonnay | Meunier

“R” de Ruinart Brut 15 / 85
Pinot Noir | Chardonnay | Meunier

Taittinger Prestige rosé 85
Chardonnay | Pinot noir

Taittinger Prélude 85
Chardonnay | Pinot noir

Champ d'Or (BIO 0% alc) 35

Piccolo (BIO 0% alc) 9

DRINKS

BEERS

DRAUGHT

Affligem Blond 33 cl 5
Affligem Blond 50 cl 8
Hapkin 33 cl 5
Hapkin 50 cl 8

BOTTLES

Mort Subite Kriek 4
Hoegaarden blanche 5
Leffe Blonde 5
Brusseleir 5
Jambe de Bois 5
Taras Boulba 5
Duvel 4
La Chouffe 5
Westmalle Double/Triple 6
Chimay Triple/Blue 6
Stouterik 5
Heineken 4
Maes 0% 4

LONG DRINKS

Hendrick's Tonic 11
Cucumber | Tonic

Tanqueray Tonic 11
Lemon | tonic

Virgin Seedlip Tonic 0% 8
“Gin Tonic” | cucumber | rosemarin

Mojito 12
Rhum blanco | brown sugar | lime | soda

Cuba libre 12
Rhum blanco | cola | lime

Wild Berries Caipiroska 12
Vodka | brown sugar | lime | soda

Aperol Spritz 9
Cava | aperol | soda water

Bartender's Special 10

WINES

WHITE WINES

Laurent Miquel Père et Fils 5 / 28
Chardonnay Viognier | France

Farina | Pinot grigio | Italy 7 / 35

Pietershof | Chardonnay | Belgium 8 / 40

Ramon Bilbao | Verdejo Rueda | Spain 35

Joseph Mellot Sancerre 45
Sauvignon Blanc | France

Yalumba | Viognier | Australia 35

Pierre Zero | Chardonnay (0% alc) 6 / 30

ROSÉ WINE

Laurent Miquel Père et Fils 5 / 28
Cinsault Syrah | France

RED WINES

Laurent Miquel Père et Fils 5 / 28
Syrah Grenache | France

Farina | Bardolino | Italy 7 / 35

Recchia Valpolicella Classico Sup. 35
Ripasso 'Masúa di Jago' Corvina | Italy

Primitivo di Manduria riserva Paololeo 40
Primitivo | Italy

Ramon Bilbao 7 / 36
Rioja Crianza Tempranillo | Spain

Portillo | Merlot | Argentina 7 / 36

Château Barrail du Blanc 60
Saint-Émilion Grand Cru | France

Pierre Zero | Merlot (0% alc) 6 / 30

☺ All night dishes (23.00 - 06.00).

Dishes marked with a V are vegetarian. For information on allergens, please inform us.