



# MOËT & CHANDON

## PAIRINGS

GLASS MOËT & CHANDON  
IMPÉRIAL BRUT CHAMPAGNE 29

& BRIOCHE WITH  
SMOKED SALMON OR EEL

BOTTLE MOËT & CHANDON  
IMPÉRIAL BRUT CHAMPAGNE 118

& TWO BRIOCHES WITH  
SMOKED SALMON OR EEL

GLASS CHÂTEAU D'ESCLANS  
WHISPERING ANGEL ROSÉ 25

& BRIOCHE WITH  
SMOKED SALMON OR EEL

BOTTLE CHÂTEAU D'ESCLANS  
WHISPERING ANGEL ROSÉ 98

& TWO BRIOCHES WITH  
SMOKED SALMON OR EEL

## SORBET PAIRINGS

GLASS MOËT & CHANDON  
IMPÉRIAL BRUT CHAMPAGNE 30

WITH FRAÎCHEUR DU JARDIN SORBET

FRAÎCHEUR DU JARDIN  
SORBET ICE CREAM  
(3-SCOOP COUPE) 12

GLASS MOËT & CHANDON  
IMPÉRIAL BRUT CHAMPAGNE 20

BOTTLE MOËT & CHANDON  
IMPÉRIAL BRUT CHAMPAGNE 100

GLASS R DE RUINART  
BRUT CHAMPAGNE 29

BOTTLE R DE RUINART  
BRUT CHAMPAGNE 160

GLASS CHANDON  
GARDEN SPRITZ 15

BOTTLE CHANDON  
GARDEN SPRITZ 75

GLASS CHÂTEAU D'ESCLANS  
THE PALE ROSÉ 12

BOTTLE CHÂTEAU D'ESCLANS  
THE PALE ROSÉ 60

GLASS CHÂTEAU D'ESCLANS  
WHISPERING ANGEL ROSÉ 16

BOTTLE CHÂTEAU D'ESCLANS  
WHISPERING ANGEL ROSÉ 80

*A french chic  
summer*

# B E E R S

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## **Draught beers**

Cristal | 5% | Pilsner 25cl 4

Cristal | 5% | Pilsner 33cl 6

Brugse Zot | 6% | Golden Blond 33cl 7

Seasonal beer 33cl 8

*ask for our seasonal recommendation*

## **Bottled beers**

Duvel | 8.5% | Blond Ale 7

Orval | 6.2% | Amber Trappist 7.5

Orval Ambassador | Aged Limited Edition II

Chimay Bleue | 9% | Dark Trappist 7.5

La Chouffe Cherry | 8% | Cherry Beer 7

Westmalle Tripel | 9.5% | Blonde Trappist 7

Oude Geuze | 7% | Oak Aged Lambic 7

## **Local beers of Ghent and surroundings**

Fourchette | 7.5% | Tripel & Wheat Blend 8

Brugs Witbier | 5% | White Wheat 6

Delirium Tremens | 8.5% | Strong Blond 7

Gruut Bruin | 8% | Brown (gluten-free) 7.5

## **Alcohol-free beers**

Sportzot | 0.4% | Specialty Hoppy 8

Liefmans Fruitesse | 0.0% | Sweet Cherry 7

## SPARKLING WINES

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Blend | Domaine Saint-Remy  
Crémant d'Alsace Prestige  
Alsace | France 15 / 75

Blend | Bellavista-Alma Assamblage I Lombardy  
Franciacorta | Italy 17 / 85

0.0% Gelber Muskateller | Marcus Huber  
Layla | Austria 13 / 65

## CHAMPAGNE

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### **Moët & Chandon**

Chardonnay-Pinot Noir-Pinot Meunier  
Brut Impérial | France 20 / 100

### **Ruinart**

Chardonnay-Pinot Noir-Pinot Meunier R  
Brut | France 160

Chardonnay | Blanc de Blancs | France 175

### **Perrier-Jouët**

Pinot Noir-Pinot Meunier-Chardonnay  
Grand Brut | France | Épernay 110

### **Champagne Dom Perignon**

2015 Pinot Noir-Chardonnay  
Brut Millésime | France 365

## WHITE WINES

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2024 Viura-Verdejo | Bodega Avelino Vegas  
Abadía Real | Spain 7.5 / 37

2024 Albariño | Viña Cartín  
Ruta 49 | Spain 9.5 / 47

2022 Chardonnay | Maison Louis  
Latour-Grand Ardèche  
Côteaux de l'Ardèche | France 16 / 80

## ROSÉ WINES

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2023 Syrah-Cinsault | RAM  
Languedoc | Pays D'oc | France 7.5 / 37

2024 Blend | The Pale | Château  
d'Esclans | Provence | France 12 / 60

## RED WINES

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2023 Pinot Noir | Krasna Hora  
Moravia | Czech Republic 12 / 70

2019 Merlot-Cabernet | Château Palais Cardinal  
Saint-Émilion Grand Cru | Bordeaux | France 16 / 80

2024 Cabernet - Syrah - Garnacha  
Celler Clua | El Sola d'En Pol | Spain 7.5 / 37

*Feel free to ask for our full wine list*

## APERITIFS

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Aperol Spritz 13

St-Germain Spritz 13

Picon Vin Blanc 11

Ricard 9

Campari 11

*Choice of mixer: Orange juice / Tonic / Soda*

## ALCOHOL - FREE SIGNATURES

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**Dada Spritz** 13

**Opius Nigredo | Dark Roast Caramel** 13

Served with Fever Tree ginger beer

**Paloma 0,0%** 13

Opius Rubedo | Spectacular 0,0%

Lime | Pink grapefruit

**Pink & Sunny** 13

Havaniets | Bloodorange gingerbeer | Lime

**Botanique E.** 13

Pillows gin 0,0% | Opius Amaro

Peach syrup | Alter Cuvée

## C O C K T A I L S

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### *Timeless Favourites*

#### **Negroni | Bittersweet 16**

Dada Chapel gin | Martini Riserva Rubino | Campari

#### **Dark and Stormy | Spicy & refreshing 16**

Brhum | Gingerbeer | Lime

#### **Espresso Martini | A timeless favourite 16**

Belvedere vodka | Mr. Black Coffee Liqueur | Espresso

#### **Pornstar Martini | Fruity & Sweet 16**

Belvedere vodka | Passionfruit | Vanilla | Lime

## C O C K T A I L S

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### *Seasonal Favourites*

#### **Paloma | Refreshing 16**

Rooster Rojo Blanco Tequila | Aperol | Lime

Grapefruit soda

*Spice it up with our jalapeño infused mezcal +3*

#### **Oliviers Collins | Crisp & Citrusy 16**

Filliers dry gin | Sicilian lemonade

#### **'Left handed' Boulevardier | Spirit forward 18**

Maker's Mark Bourbon | Carpano Antica Formula

Campari | Cherry bitter | Amaro

## GIN

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*served with Fever Tree Tonic*

Bombay Sapphire | Citrus 15

Monkey 47 | Herbal 20

Gin Mare Capri | Herbal & Citrus 18

Hendrick's | Floral 17

Filliers Dry gin | Citrus 17

Dada Chapel Organic | Dry 18

Roku | Floral 18

**Copperhead | Belgium 21**

Classic Copper | Scarfes Blue | Gibson Green

*served with Mediterranean Tonic*

**Pillows Gin | Spiced & Dry 18**

*served with Dr. Polidori Tonic*

**Alcohol-free gin**

Botaniets Ginger & Yuzu | Spiced & Citrus 16

Copperhead 0.0% | Citrus 16

*served with Indian Tonic*

Pillows Gin 0.0% | Floral 16

*served with Dr. Polidori Tonic*

## VERMOUTH

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Martini Riserva Speciale Ambrato 10

Dolin Dry 8

Martini Riserva Speciale Rubino 10

Carpano Antica Formula 12

## AGAVE

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Rooster Rojo Blanco 10  
Patrón Silver 11  
Patrón Reposado 12  
Rooster Rojo Mezcal 11

## SINGLE MALT WHISKY

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Glenmorangie 12 Years 10  
Ardbeg 10 Years 15  
Glenfiddich Project XX 15  
The Macallan 18 Years 42

## BLENDED WHISKY

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Bushmills Original 9  
Monkey Shoulder 10  
Johnnie Walker Black Label 10  
Hibiki Japanese Harmony 18

## BOURBON & RYE

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Maker's Mark 11  
Woodford Reserve Bourbon 15  
Rittenhouse Rye 14  
Jack Daniel's 12  
Basil Hayden 20

## R U M

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Planteray 3 Stars 10  
Planteray Original Dark 10  
Bacardi Ocho 12  
Appleton 8 Years 14  
Mount Gay XO 17  
Zacapa 23 Years 18

## V O D K A

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Belvedere Pure 14

## P O R T & S H E R R Y

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Graham's The Tawny Port 6  
Graham's White Port 6  
Graham's Tawny 10 years Port 10  
Graham's Tawny 20 years Port 15  
Graham's Tawny 30 years Port 18  
Gonzalez Byass Oloroso Sherry 7  
Gonzalez Byass Pedro Ximénez Sherry 10

## C O G N A C

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Rémy Martin 1738 Accord Royal 18  
Rémy Martin Louis XIII 1cl 80  
Camus VS 12

## EAU DE VIE

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Christian Drouin Calvados VSOP 12

Christian Drouin Calvados XO 18

Poire Williamine Morand 14

Pisco Barsol Acholado 14

Grappa Luigi Francoli Bianca 12

Grappa Luigi Francoli Riserva 14

## DIGESTIFS & LIQUEURS

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Disaronno Amaretto 8

Baileys 7

Cointreau 7

Grand Marnier 7

Dom Bénédictine 7

Mr Black Coffee Liqueur 7

Limoncello Bongiorno 8

Sambuca Molinari 8

Luxardo Maraschino 8

Amaro Montenegro 7

Filiers jenever 6

Filiers jenever 5y 7

Cynar 6

# DRINKS

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## **Soft drinks**

Coca-Cola | Coca-Cola Zero 4

Sprite | Fanta 4

Lipton Ice Tea | Lipton Ice Tea Green 5

Fever Tree Selection 7,5

Indian Tonic | Mediterranean Tonic

Ginger Ale | (Blood orange) Ginger beer

Soda Water | Sicilian bitter

## **Waters**

Acqua Panna | San Pellegrino 25cl 4

Acqua Panna | San Pellegrino 50cl 6.5

Acqua Panna | San Pellegrino 1L 9

## **Juices**

Orange | Grapefruit 5.5

Pineapple | Cranberry | Apple 5

Big Tom Tomato 7

## **Hot beverages**

Ristretto | Espresso | Lungo 4

Double Espresso 5

Cappuccino 5

Latte Macchiato 5.5

Hot Chocolate 6

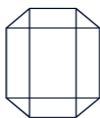
## **Tea**

Marriage Frères selection 5

*ask for our tea menu*

Fresh Ginger Tea 6

Fresh Mint Tea 6



# OLIVERS

## BAR

### BITES

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#### **Oysters**

Zeeland creuses | shallot vinaigrette  
3 pieces 16 | 6 pieces 29 | 9 pieces 39

#### **Antipasto**

*Choice of:*

Cheese | meat | mix 18

#### **Bruschetta V**

Organic candied tomato | truffle  
mustard seed  
3 pieces 13 | 4 pieces 15 | 5 pieces 17

#### **Tostada V**

Cream of Grevenbroecker  
brésilienne | grated pecorino 10

#### **Salmon cakes**

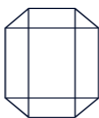
Aïoli | ponzu dressing | crispy chili 15

#### **Beef skewers**

Sesame | ketjap | lime  
3 pieces 14 | 4 pieces 16 | 5 pieces 18

#### **Chicken skewers**

Honey | lemongrass | chili  
3 pieces 13 | 4 pieces 15 | 5 pieces 17



# OLIVER'S BAR

## BITES

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### **Bitterballen**

Dutch beef croquettes | mustard 12

### **Focaccia**

Prosciutto | melon 12

### **Corn Dog**

Pickled onions | Tierenteyn mustard 12

### **Olivier Burger**

Simmental | remoulade  
crispy sweet bacon 27

### **Hot Dog**

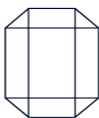
Sauerkraut | Tierenteyn mustard  
crispy onions 16

### **Truffle fries V**

Pecorino 9

*Dishes marked with a (V) are vegetarian.  
We are happy to advise you on any allergens or  
dietary wishes.*

*The composition of dishes may change.  
Prices in euro. Taxes included.*



# OLIVER'S BAR

## BREAKFAST

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Scrambled eggs with toast and butter V 9

*with choice of:*

*grilled bacon / avocado / salmon +5*

Salmon toast with avocado 12

Croissant with ham and/or cheese 8

Jam and creamy butter croissant V 7

Salted caramel babka 5

Cinnamon roll 5

Greek yoghurt with granola and  
red fruits V 8

Fresh fruit salad V 8

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