craft
BAR • DINING • GARDEN

Hot beverages

Espresso	5.00
Black coffee	5.00
Decaffeinated coffee	5.00
Cappuccino	5.50
Double Espresso	6.00
Latte macchiato	5.50
Hot chocolate milk	5.50

Miko coffee is a fair trade product

Ronnefeldt tea

Earl Grey	5.00
English Breakfast	5.00
Chamomile	5.00
Green tea	5.00
Jasmine Gold	5.00
Lemon fresh	5.00
Refreshing mint	5.00
Sweet berries	5.00
Fresh mint infusion	5.00
Decafeinated tea	5.00
Mountain herbs	5.00
Sweet ginger	5.00

Ronnefeldt is a fair trade product

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Cold beverages

Iced strawberry matcha latte	7.00
Iced vanilla matcha latte	7.00
Flavored iced latte	7.00

Soft drinks

Coca cola regular	5.00
Coca cola zero	5.00
Sprite	5.00
Fanta orange	5.00
Ice tea sparkling	5.00
Ice tea non sparkling	5.00
Fever-Tree indian tonic	5.25
Fever-Tree mediterranean tonic	5.25
Fever-Tree elder flower	5.25
Fever-Tree ginger beer	5.25
Fever-Tree light	5.25
Red Bull	6.00
Chaudfontaine water - Still or sparkling 50cl	6.00

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Juices

Fresh Bio Orange	5.50
Fresh Bio Smoothie	5.50
Apple juice	5.00
Tomato	5.00
Pineapple	5.00

Belgian trappist beer

33 cl

Chimay Red	% 7.0	6.50
Westmalle Double	% 7.0	6.50
Chimay Triple	% 8.0	7.00
Westmalle Triple	% 8.0	7.50
Rochefort 8	% 9.2	8.00
Rochefort 10	% 11.3	8.00
Chimay Blue	% 9.0	8.50
Orval	% 6.2	9.50

Trappist beers are beers brewed in monasteries by or under control of Trappist-Cistercian monks.
Of all the beers in the world, only twelve may carry the name 'Trappist'.
Six of them are brewed in Belgium.

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Bottled beer

			33 cl
Leffe NA	% 0.0	Belgium	6.00
Stella NA	% 0.0	Belgium	5.00
Triple Karmeliet NA	% 0.0	Belgium	6.00
Corona NA	% 0.0	Mexico	7.00
Kwak	% 8.4	Belgium	7.00
Delta IPA	% 6.0	Belgium	7.00
Corona	% 4.5	Mexico	7.00
Duvel	% 8.5	Belgium	7.50
Brugse Zot	%6.0	Belgium	7.50
Omer	% 8.0	Belgium	8.00
Somersby	% 4.5	Denmark	8.00
La Chouffe	% 8.0	Belgium	9.00
Belle Vue Kriek - 25cl	% 5.1	Belgium	5.50

Draft beer

	33cl	50cl
Stella	5.00	6.50
Hoegaarden - 25cl	4.00	6.50
Leffe Blond	6.00	8.00
Leffe Brune	6.00	8.00
Triple Karmeliet	6.00	
Victoria	6.00	9.00

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Single Malt Whisky

	40 ml
Talisker 10 years	12.50
Glenkinchie 12 Years	13.50
Glenmorangie 12 years	13.50
Dalwhinnie 15 Years	14.00
Arran	14.00
Nikka Whisky From the Barrel, Japanese	14.00
Gouden Carolus	15.50
Talisker Storm	16.00
Dalmore 12 Years	17.00
The Macallan fine Oak 12 Years	22.00

Blended Scotch Whisky

	40 ml
Johnnie Walker Black Label	10.50
Johnnie Walker Gold reserve	14.00
Chivas 18 years	16.00

Irish Whisky

	40 ml
Jameson	9.50
Bushmills Black	11.50

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Bourbon & Rye Whisky

40 ml

Jack Daniels	9.50
Jack Daniels Apple	9.50
Bulleit Bourbon	10.50
Maker's Mark	10.50
Bulleit Rye	11.50
Woodford reserve	13.50

Brandy & Cognac

40 ml

Boulevard VS Calvados	9.50
Couvoisier VSOP	12.50
Remy Martin VSOP	12.50
Remy Martin XO	29.00

Porto

40 ml

Royal Oporto White	7.50
Royal Oporto Tawny	7.50
Royal Oporto Ruby	7.50

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Gin

40 ml

Bombay Sapphire	9.50
Tanqueray	9.50
BUSS 509 Raspberry	12.00
Hendricks	12.00
GinMare	12.00
Monkey 47	13.50
Copperhead 0%	12.50
Copperhead	14.50
Copperhead Black Batch	14.50
The Botanist	14.50

Vodka

40 ml

Absolut	8.50
Tito’s	9.50
Belvedere	10.00
Grey Goose	13.50
Beluga	15.00

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Rum

	40 ml
Bacardi Carta Blanca	8.50
Bacardi Carta Oro	9.00
The Kraken Black Spiced	9.00
Havana Club Anejo Especial	10.00
Havana Club 7 years	11.50
Don Papa	11.50
Diplomatico Reserva	13.00
Zacapa 23	16.00

Tequila

	40 ml
Tiscaz	9.50
Patron Silver	13.50
Don Julio Reposado	22.00

Grappa

	40 ml
Limoncello Villa Massa	8.50
Nonino Grappa Prosecco Bianco	9.50
Nonino Grappa Moscato	11.00

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Aperitif & Liqueur

	40 ml
Martini Bianco	7.50
Martini Extra Dry	7.50
Martini Rosso	7.50
Baileys	8.50
Campari	8.50
Jagermeister	8.50
Disaronno Amaretto	8.50
Cointreau	8.50
Grand Marinier	8.50
Drambuie	9.50
Pastis Ricard	9.50
Tia Maria	9.50
Sambuca	9.50

Champagne

	Glass	Bottle
Malard Brut Excellence	18.00	97.00
Malard Rose Excellence	21.00	117.00
Malard Blanc de Blanc		149.00

	Magnum
Malard Brut Excellence	180

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Rose wine

	Glass	Bottle
Terre del noce, Pinot Grigio *Italy - Vegan - Pairing suggestion: Apero, anti pastis, salads, fish, white meats*	9.00	40.00
Rosefine, Grenache, Merlot, Syrah France - *Pairing suggestion: Apero, salads, fish, dessert*	9.00	41.00
Rosé de Georges France - Pairing suggestion: Apero, salads, fish, dessert	10.00	48.00
Note Bleue, Cinault, Grenach, Cotes De Provence *France - Pairing suggestion: Apero, salads, fish, grilled meats*	12.00	52.00

Sparkling wine

	Glass	Bottle
Cava Dominio del Derramador Brut	8.00	48.00

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White wine

Glass - Bottle

JP Azeitao, Moscatel Frenao Pires 8.00 39.00
Portugal

Mezzacorona Castel Pietra, Pinot Grigio 9.00 41.00
Italy - Pairing suggestion: Apero, salads, fish

Tolten, Sauvignon 9.50 43.00
Chile - Pairing suggestion: fish, cheese

Marani IGP, Bianco Veronese, Garganega 11.00 55.00
Italy - Vegan - Pairing suggestion: Foie gras, white meats, fish

Grand Ardeche, Chardonnay d'Ardeche 14.00 63.00
France - Vegan - Pairing suggestions: Cold cuts, white meat, fish, sea-food

Macon, Chardonnay Bourgogne 15.00 65.00
France - Vegan - Pairing suggestion: Fish, salads, comté

Bibbo, Zibibbo Caruso & Minini 11.00 49.00
Sicile - Bio - Pairing suggestion: Curry, dessert, foie gras

Pouilly Fumé, Sauvignon Blanc, Domaine Saget 19.00 89.00
France - Bio - Pairing suggestion: Grilled fish, Asparagus, crustaceans, goat products

Chablis, Chardonnay, Bourgogne 20.00 99.00
France - Vegan - Pairing suggestion: crustaceans, Sea-food, fish, cheese

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Red wine

	Glass	Bottle
JP Azeita Red,Syrah, Castalao, Aragonez *Portugal*	8.00	39.00
Chateau Bourbon La Chapelle, Merlot, Medoc France - *Pairing suggestion: Meats*	11.50	45.00
Vuala, Nero d'Avola, Domaine Caruso & Minini Sicile - Bio - Pairing suggestion: Red and white meats, antis pastis, pastas, salads, fish	13.00	55.00
Domaine Coussan, Syrah, Grenache Noir, *France - Bio - Pairing suggestion: Meats & Pastas*	11.50	50.00
Sartori, Valpolicella Classico Superior DOP, Corvina, Rondinella, Molinara *Italy - Vegan - Pairing suggestion: Anti pastis, pasta, meats*	12.00	52.00
Chateau Georges, Garnet-red with ruby highlight, Bordeaux *France - Pairing suggestion: Anti pastis, pasta, meats*	13.00	63.00
Ramon Bilbao Edicion Limtada,Tempranillo *Spain - Vegan - Pairing suggestion: Heavy dishes*	15.00	65.00
Hubert Brochard, Sancerre, Pinot Noir *France*	16.00	70.00
Roi Baudoin & Dona Fabiola, Blend *Spain - Pairing suggestion: Grilled meat, risotto, sauces, cheese*	16.00	72.00
Chateau Kefraya, Syrah, Cabernet Sauvignon *Lebanon - Pairing suggestion: grilled entrecôte*	18.00	85.00
Pio Cesare, Barbera d'Alba DOP, Berbera *Italy - Pairing suggestion: Meats, pastas, cheese, curry*	17.00	80.00

One bill per table, thank you.