

## CHAMPAGNE, SPARKLING & STILL WINES

(glass - 9cl) (Bottle - 75cl)

**CHAMPAGNE JEAN PERNET** \_\_\_\_\_ **11** \_\_\_\_ **79**  
**BLANC DE BLANCS GR. CRU**  
**LE-MESNIL-SUR-OGER**

**CHAMPAGNE BOLLINGER** \_\_\_\_\_ **135**  
**BRUT GRANDE CUVÉE**

### WHITE

(glass - 12cl) (Bottle - 75cl)

**TOMMASI (VENETO)** \_\_\_\_\_ **7** \_\_\_\_ **40**  
Pinot Grigio

**POUILLY-FUMÉ LADOUCETTE (LOIRE)** \_\_\_\_\_ **94**  
Sauvignon Blanc

### ROSÉ

**BY OTT (PROVENCE)** \_\_\_\_\_ **60**  
Syrah, Cinsault, Grenache

### RED

(glass - 12cl) (Bottle - 75cl)

**TOMMASI VALPOLICELLA (VENETO)** \_\_\_\_ **7** \_\_\_\_ **40**  
Corvina, Rondinella, Molinara

**RODA RESERVA (RIOJA)** \_\_\_\_\_ **105**  
Tempranillo, Graciano, Grenache

## BEER

**LAMBIC "DRUIF - RIESLING"** \_\_\_\_\_ **54,5**  
3 Fontein Brewery, Lot (Bottle - 75cl)

**TRAPPIST ST. BERNARDUS ABT 12 (10%)** \_\_\_\_\_ **7**  
Dark, St. Bernardus Brewery, Watou

**TRAPPIST ST. BERNARDUS PRIOR 8 (8%)** \_\_\_\_\_ **7**  
Blond, St. Bernardus Brewery, Watou

**OPS-ALE, CORNELISSEN BREWERY, OPITTER** \_\_\_\_\_ **4**

## FORTIFIED WINES

**PINEAU DES CHARENTES, CHATEAU DE BEAULON** \_\_\_\_ **8**  
10 Years (Mild)

**SHERRY LUSTAU OLOROSO** (Very Dry) \_\_\_\_\_ **8**

**SHERRY LUSTAU PEDRO XIMENES SAN EMILIO** (Sweet) **8**

**GRAHAM'S TAWNY PORT** 10 Years (Fruity) \_\_\_\_\_ **8**

**MADEIRA BARBEITO** (Sweet) \_\_\_\_\_ **8**

**MADEIRA SERCIAL BLANDY'S** 5 Years (Dry) \_\_\_\_\_ **8**

## GIN & TONIC

**ROKU** (Herbal) \_\_\_\_\_ **15**

**BROKER'S LONDON DRY** (Herbal, Juniper) \_\_\_\_\_ **15**

**HAYMAN'S SLOE** (Fruity) \_\_\_\_\_ **15**

**CITADELLE OLD TOM** (Mild) \_\_\_\_\_ **15**

**N°3 LONDON DRY** (Herbal, Juniper) \_\_\_\_\_ **15**

## SOFTS

**PERRIER** \_\_\_\_\_ **4**

**FENTIMAN'S GINGER BEER** \_\_\_\_\_ **4**

**FENTIMAN'S CONNAISSEURS TONIC** \_\_\_\_\_ **4**

**3 CENTS GRAPEFRUIT SODA** \_\_\_\_\_ **4**



## SIGNATURE COCKTAILS

### ANTICUADO 15

Tequila Lunazul Anejo, Mezcal Los Siete Misterios Doba-Yeij, Big Daddy's Falernum, Coffee Bitters, Orange Bitters

**Taste:** Strong, herbal and an Old Fashioned.  
One of Jake Angove's favourites.

### YUZU SPRITZ 15

Pierre Ferrand Yuzu, Big Daddy's Falernum, Lemon, Champagne Jean Pernet Blanc de Blancs Gr. Cru

**Taste:** Refreshing, sour & sweet.

### BUGSY PENICILLIN 14

Pete's Blended Peated Scotch Whisky, Carrot & Ginger Cordial, Lemon

**Taste:** Sweet & sour with a light hint of smoke and spice.  
Our modern take on the classic.

### THE JUNGLE CHICK 15

Black Tot Rum, Aluna Rum, Pineapple Cordial, Lime Juice, Coconut Syrup, Big Daddy's Falernum

**Taste:** A hybrid between the Mai-Tai and a Pina Colada.

### CLEAR LONG ISLAND ICED TEA 15

Tequila Lunazul Blanco, Bols Triple Sec, Sobieski Vodka, Broker's London Dry Gin, Plantation 3 Stars Rum, Big Daddy's Falernum, Supasawa, Ginger Beer

**Taste:** Refreshing, sweet & sour. Also; Ice cold and bloody strong.

### VIVID MARTINI 15

Sobieski Vodka, Passion Fruit Cordial, Rob's Gardenia Mix, Lime, Champagne Jean Pernet Blanc de Blancs Gr. Cru

**Taste:** Refreshing & exotic.  
Our Pornstar Martini, created for Chinouk Van Baelen.

### FLAMING BOBBO 15

Big Daddy's Falernum, Cognac Courvoisier VS, Sugar, Lemon

**Taste:** Sweet, soothing and served hot. Very hot.

### MONKEYPUNCH 13

Broker's London Dry Gin, Bols Crème de Bananes, Bols Triple Sec, Lemon

**Taste:** Refreshing, sweet, sour. A family recipe for over 50 years.

### BRUNSWICK 13

Rittenhouse Rye, Lemon, Sugar, Egg White, Red Wine Float, Angostura Bitters

**Taste:** Sweet & herbal with a tangy bit.  
One of the more popular versions of Whiskey Sour.

### BLAZING BRITT 15

Maman Brigitte Blended & Aged Rum, Big Daddy's Falernum, Lime, Ponzu, Ginger Syrup

**Taste:** Refreshing, sweet & sour, umami. Created for Britt Valkenborghs.

## NON-ALCOHOLIC COCKTAILS

### MARGANJETA 12

Fluetch Agave, Lime, Ginger Cordial, Smoked Salt

### IL CONTE 12

Gordon's 0%, Fluetch Bitter, Martini NA, Orange Slice

### CHEEKY BASTARD 12

Gordon's 0%, Raspberry Cordial, Violette, Lime Juice

### BOTANICAL MULE 12

Fluetch Spicy 0%, Lime, Ginger Beer

## BAR BITES

### CHEESE & CRACKERS 10

(100gr Reypenaer, aged 1 year)

### DRIED SAUSAGES 9

(100gr Fuetis)

### MACADAMIA NUTS 10

(100gr)

### CERIGNOLI OLIVES 8

(100gr)

### BITTERBALLS 15

(12 pieces baked in air fryer, served with Tierenteyn Mustard)

## JENEVER COCKTAILS

### GERRY'S GIMLET 13

Smeets Extra, Heidebitt, Lime, Ginger Syrup

**Taste:** Sweet & sour, created in honour of Gerard Smeets.

### MARTINEZ 13

Smeets Vintage Barrel Aged, Sweet Vermouth, Maraschino

**Taste:** Strong, bitter & sweet.  
Related to both the Dry Martini & the Manhattan

### GOLDEN DIAMOND GIN FIZZ 15

Smeets Extra 40, Lemon, Sugar, Egg Yolk, Champagne Jean Pernet Blanc de Blancs Gr. Cru

**Taste:** Refreshing, rich & creamy.

## FOR DISCERNING DRINKERS

These drinks are either strong, made with exclusive spirits or both.

### SAZERAC 25

Rittenhouse Rye (50%) Whiskey, Asta Maurice Cognac 61 Carats Lot-62 (50,7%), Peychaud's Bitters, Sugar, Lemon Peel

**Taste:** Mild in flavour, full bodied, long aftertaste. One of 2 examples why really good spirits can make a difference in taste.

### WIDOW'S HUMP 25

Calvados Asta Maurice 40 Years by Drouin, Calvados Christian Drouin, Big Daddy's Falernum, D.O.M Bénédicte, Angostura Bitters, Home Made Brandied Cherry

**Taste:** Rich, herbal, sweet and you just might go tripping.

### DUKES DRY MARTINI 25

N°3 London Dry Gin (47%), Dolin Dry Vermouth, Lemon Twist

**Taste:** Very Dry, herbal, ice cold and the strongest drink on menu.  
Un-diluted.

### "SAKÉ"- MANHATTAN 18

Togouchi Saké Cask Finish Whisky, Carpano Antica Vermouth, Fernet Branca, Ponzu, Citrus Zest

**Taste:** Strong, herbal, bitter, sweet & a touch of Umami.