

## 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 bière (beer)/ 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/ pisang (banana)	4.5
gibson's gin	5.5
tanqueray gin	6.7
save the queen gin	9.2
+ soda	2.5
+ thomas henry tonic	3.8
+ fresh orange juice	3.9

## APERITIF SPECIAL

Bulldog gin with thomas henry tonic	13
notekop (homemade nut-liqueur)	6
aperol spritz	8
moscow mule	9
dark 'n stormy	9

## 0% ALCOHOL

cava 0% (glass/bottle)		4.8 / 24
pimento spicy ginger 25cl		4.2
crodino (pure / with tonic)		4.2 / 8

## WATER


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

## YUGEN KOMBUCHA

Fermented tea from the Far East, brewed in Ghent, loaded with probiotics, healthy acids and antioxidants

ginger-lemon 33cl (with ginseng and elderberry)		4
apple-mint 33cl (with rosemary and devil's claw)		4
mango-turmeric 33cl (with passionflower and lemonbalm)		4

## SODA

homemade lemonade <i>à l'AmuZette</i>		3.4
ginger / lime-mint / ice-tea 		
coca cola/ zero		2.4
schweppes tonic		2.6
almdudler		2.7
thomas henry tonic		3.8
ritchie grapefruit (27.5cl)		3.5
orange juice (oxfam fair trade)		2.5

## THIRST QUENCHERS

bockor	25cl	blond	5.2°	2.3
st-bernardus white	33cl	white	5.5°	3.6
taras boulba	33cl	blond	4.5°	3.6
saisont dupont (organic)	25cl	blond	5.5°	3.1
special de ryck	33cl	amber	5.5°	3.6
biolégère (organic)	25cl	blond	3.5°	2.9

## FRUIT BEER / GUEUZE / FLEMISH OLD BROWN

kriek Lindemans (cherry)	25cl	red	4°	3.1
gemberbeer (ginger)	33cl	blond	8°	4
geuze cantillon (organic)	37.5cl	blond	5°	6.8
oude geuze oud beersel	37.5cl	blond	6°	5.9
vander ghinste oud bruin	25cl	dark	5.5°	3.1
liefmans goudenband	33cl	dark	8°	4.4

## LOCAL BEERS

steenuilke	33cl	blond	6.5°	4.1
augustijn blond	33cl	blond	7.5°	3.9
gentse tripel	33cl	blond	8°	4
tripel karmeliet	33cl	blond	8°	4.1
troubadour magma	33cl	amber	9°	4.2
pius X	33cl	amber	10.7°	4.8

### TRAPPIST BEER

westmalle tripel	33cl	blond	9°	3.9
chimay white	33cl	blond	8°	4.2
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

hommelbeer	25cl	blond	7.5°	3.5
galeleer (organic)	33cl	blond	7.5°	4
omer	33cl	blond	8°	3.9
la chouffe	33cl	blond	8°	4.1
jessenhofke tripel (organic)	33cl	blond	8°	4.2
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 pater 6	33cl	dark	6.7°	3.6
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

## 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

covela 2015	minho vinho verde, pt.	5.6/28
cepage	: avesso	
babich 2016	marlborough, n-z.	6.4/32
cepage	: sauvignon blanc	
baneres 2016 (natural wine)	DO penedès, sp.	8/40
cepage	: macabeu	

## RED WINE SPECIALS

clos de la rivière 2017	saint-chinian, fr.	5.4/27
cepage	: syrah, grenache, carignan, mourvèdre	
pinord 'chateldon' reserva 2010	penedès, sp.	6.4/32
cepage	: cabernet sauvignon	
babich 2016	marlborough, n-z.	7/35
cepage	: pinot noir	
mas zénitude 'equinox' (natural wine)	languedoc, fr.	7.2/36
cepage	: carignan, merlot	

## **COFFEE**

*fair trade*

coffee, decaf	2.4
espresso	2.4
double espresso	2.9
latte	3
cappuccino (with whipped cream)	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*

liquorice – jasmine – lime – chamomile – rosehip – fruit tea – verbena	3.8
homemade ginger tea <i>à l'AmuZette</i>	3.8
fresh mint tea <i>Maghrebi style</i>	4.3

## **MILK**

*oxfam fair trade/organic*

warm milk with honey	2.7
hot chocolate	3.6

## **STRONG COFFEE**

7.5

irish (whiskey) - italian (amaretto) - french (cognac, calvados of  
grand marnier) - flemish (graanjenever) - cuban (rum) -  
spanish (liquor 43)

## DIGESTIF

amaretto, cointreau, sambuca, bailey's		5.8
licor 43, grand marnier, grappa		5.8
calvados	coquerel	6.6
cognac	hennessy	7.1
rum varadero 3y/7y	fair trade	6.1/7.1
poliakov wodka		5.5
gibson's gin		5.5
tanqueray gin		6.7
peterman (young grain jenever)	p. bruggeman	3.5
oude hertekamp (old grain jenever)	p. bruggeman	4

## WHISKEY

label 5		5.8
jameson		6.6
bushmills 10y		8.3
oban 14y		9.3
glenfiddich 15y		9.3
	+ soda's	2.5
	+ thomas henry tonic	3.8
	+ fresh orange juice	3.9