

# La Terrasse

## DU ZOUTE

MEMBER OF  
HOTELS VANHOLLEBEKE

Dear Guest,

Welcome to the renewed La Terrasse du Zoute, where relaxation, service and quality are our priority. Making our guests feel good and giving them an unforgettable moment is what we have been doing in our family since 1939.

We move with the times and always adapt to the guest's wishes.

Our staff,

We work with a nice variety of people. What they have in common is that they do their very best to please you.

If you are being spoken to in English, please be understanding and respectful, they are too.

If you have any questions, requests or complaints, please contact us directly at [st@vanhollebeke.com](mailto:st@vanhollebeke.com)

We will reply to you as soon as possible.

Take the time to relax and enjoy without worries.

Stefan Vanhollebeke

# Reserveren bij La Terrasse Du Zoute

Reserveren kan eenvoudig online via ([www.laterrasseduzoute.be](http://www.laterrasseduzoute.be))

Voor sommige reservaties kan en voorschot gevraagd worden.

De aangegeven uren zijn de tijden van aankomst!

Reservaties zijn mogelijk tot 6 personen, voor grote groepen of events: [st@vanhollebeke.com](mailto:st@vanhollebeke.com)

De keuze van de gerechten wordt beperkt tot 4 verschillende per gang.

## Openingsuren

Ontbijtbuffet: 08.00-11.30 (reserveren minstens 24 uur op voorhand)

Bar: 12.00-23.00

Keuken: 12.00-21.30

# Réservations à La Terrasse Du Zoute

Vous pouvez facilement réserver en ligne via ([www.laterrasseduzoute.be](http://www.laterrasseduzoute.be))

Pour certaines réservations, un acompte peut être demandé.

Les horaires indiqués correspondent aux heures d'arrivée !

Les réservations sont possibles pour un maximum de 6 personnes. Pour les grands groupes ou les événements: [st@vanhollebeke.com](mailto:st@vanhollebeke.com)

Le choix des plats est limité à 4 options différentes par service.

## heures d'ouverture

buffet du petit-déjeuner: 8h00-11h30 (réserver au moins 24 heures à l'avance)

Bar: 12h00-23h00

Cuisine: 12h00-21h30

**Wifi: Lugano Guests**

**Password: LuG@noG@st**

## Suggesties/Suggestions

# Japanse Bio Wagyu gekweekt in België

## Voorgerechten

|                                                                                        |     |
|----------------------------------------------------------------------------------------|-----|
| Tataki, sesammayo, knapperige uien, pittige ponzu                                      | €29 |
| Carpaccio, parmezaan, truffelmayo met olijfolie, balsamico, rucola, grissini           | €32 |
| Yakitori BBQ van Wagyu & buikspekbrochette, vierge saus, gegrilde prei                 | €34 |
| Gegrild beenmerg, Wagyu tartaar, pan cristal                                           | €36 |
| Crispy dumplings, trilogie van sojasauzen, ponzu gember, pittige yuzu, klassieke shoyu | €29 |
| Geglaceerde 'Short Ribs', honing, paprika, tijm                                        | €32 |

## Hoofdgerechten

|                                                                        |         |
|------------------------------------------------------------------------|---------|
| Gegrilde kefta-spies, chimichurri, maïs, jasmijn rijst                 | €36     |
| Stoofvlees in cocotte, witloofsalade, frietjes, gekarameliseerde appel | €42     |
| Gebakken lever Wagyu, uien gekarameliseerd met porto, kruidenpuree     | €38     |
| Wagyu Burger, salade, rode ui, augurken, frietjes                      | €36     |
| Japanse Wagyu 'full blood' A/5                                         | €92     |
| Entrecôte                                                              | €69     |
| Filet pur                                                              | €82     |
| Côte à l'os (1,2 kg - 2p)                                              | €70 p.p |
| Ribeye                                                                 | €76     |
| Ossentong, tomaat-Maderasaus                                           | €39     |
| Osso Bucco, kruidenpuree                                               | €47     |

(Béarnaise / Groenepepersaus / Rode wijn)

## Fingerfood to Share

|                                                                                                                     |     |
|---------------------------------------------------------------------------------------------------------------------|-----|
| Bordje met fijne vleeswaren<br>Ibérico, Wagyu, Porchetta                                                            | €27 |
| Bordje antipasti<br>sardines, Wagyu worst, calamares, olijven                                                       | €28 |
| Garnaal, kaas, Wagyükroket of mix                                                                                   | €23 |
| Krokante Nobashi garnalen<br>met tomatenconfijt                                                                     | €21 |
| Crispy dumplings, trilogie, ponzu gember<br>curry-mango-masala, klassieke shozu                                     | €29 |
| Patatas bravas, aioli, paprikamayo                                                                                  | €18 |
| Baby back ribs, sesam geglaceerd,<br>teriyaki yuzu, Sweet Drop                                                      | €23 |
| Tartaar van rode tonijn, krokant filodeeg,<br>edamame-ricotta pesto, gember-yuzu                                    | €26 |
| Oesters 'Sorlut n°3'<br>4 oesters nature<br>3 oesters granité limoncello en citrus<br>3 oesters warme champagnesaus | €24 |
| Quesadilla, traag gegaarde kip, avocado,<br>zure room met chilipeper                                                | €21 |
| Assortiment van kazen, rustieke broodjes                                                                            | €26 |
| Hummus met za'atar, geroosterde sesamolie,<br>naanbrood met knoflook                                                | €18 |

## Extra's

|                                              |     |
|----------------------------------------------|-----|
| Brood, kruidenboter, olijfolie               | € 9 |
| Witloofsalade                                | €11 |
| Crispy sweet potatoes, parmezaan truffelmayo | €11 |
| Béarnaisesaus / Rodewijnsaus / Pepersaus     | € 6 |
| Side Salad                                   | € 6 |

## Voorgerechten

|                                                                                  |     |
|----------------------------------------------------------------------------------|-----|
| Kaviar « Impérial Héritage » met blinis<br>30 gr €56 / 50 gr €89 / 125 gr €195   |     |
| Octopus carpaccio à la gallega                                                   | €24 |
| Noordzee crab cake, mango-papayesalade,<br>mieriksworteldip                      | €29 |
| Tataki van geelvintonijn, sesam, soja-limoen,<br>krokante uien, kruidensalade    | €26 |
| Gestoomde dumplings, Nobashi garnalen,<br>Wagyu, maïskip, curry-mango-masala dip | €32 |
| Focaccia, bresaola, geitenkaas, tapenade<br>van olijven, pesto                   | €26 |
| Rundertartaar, parmezaanschuim, krokantje                                        | €26 |
| Croquettes de chicons & jambon, salade de<br>chicons, jambon Ibérico, grissini   | €26 |

## Hoofdgerechten

|                                                                                                  |     |
|--------------------------------------------------------------------------------------------------|-----|
| Gamba's met jalapeñoboter,<br>mediterrane groenten, pan cristal                                  | €38 |
| Tortellini van kreeft, tomaatmarmelade met<br>basilicum, waterkerscrème met vermouthe en kervel  | €38 |
| BBQ van octopus, tapenade van kruiden en olijfolie,<br>puree van Heirloom wortelen               | €42 |
| Kabeljauw & rouget, bouillabaissejus, mosselen,<br>venkel, krielpatatjes, aioli van saffraan     | €46 |
| Tajine van hoevekip, vijgen, geconfijte citroen,<br>olijven, couscous, aromaten                  | €36 |
| Lamsribbetjes, mediterrane bladerdeeg, paprika-<br>honingglazuur, pommes dauphine, rozemarijnjus | €42 |
| Zeebaars, frisse groene curry jus, broccolini,<br>boekweitnoedels                                | €34 |
| Langoustines met lookboter, jasmijnrijst                                                         | €42 |
| Dry aged lende - 4 weken gerijpt                                                                 | €52 |
| Ierse chateaubriand (2p)                                                                         | €92 |

# Wagyu Bio Japonais élevé en Belgique

## Entrées

|                                                                                                       |     |
|-------------------------------------------------------------------------------------------------------|-----|
| Tataki, mayonnaise au sésame, oignons croustillants, ponzu épicé                                      | €29 |
| Carpaccio, parmesan, mayonnaise à la truffe et huile d'olive, balsamique, roquette, grissini          | €32 |
| Yakitori BBQ de Wagyu & brochette de poitrine de porc, sauce vierge, poireau grillé                   | €34 |
| Moelle grillée, tartare de Wagyu, pan cristal                                                         | €36 |
| Crispy dumplings croustillants, trilogie de sauces soja, ponzu gingembre, yuzu épicé, shoyu classique | €29 |
| 'Short Ribs' glaçage au miel, poivrons, thym                                                          | €32 |

## Plat Principal

|                                                                     |        |
|---------------------------------------------------------------------|--------|
| Brochette de kefta grillée, chimichurri, maïs, riz jasmin           | €36    |
| Carbonnade en cocotte, salade de chicon, pomme caramélisée, frites  | €42    |
| Foie de Wagyu poêlé, oignons caramélisés au Porto, purée aux herbes | €38    |
| Burger Wagyu, salade, oignon rouge, cornichons, frites              | €36    |
| Wagyu Japonais 'full blood' A/5                                     | €92    |
| Entrecôte                                                           | €69    |
| Filet pur                                                           | €82    |
| Côte à l'os (1,2 kg - 2p)                                           | €70p.p |
| Ribeye                                                              | €76    |
| Langue de boeuf, sauce tomate au madère                             | €39    |
| Osso Bucco, purée aux herbes                                        | €47    |

(Béanaise / Sauce poivre vert / Vin rouge)

## Finger Food à Partager

|                                                                                                                                   |     |
|-----------------------------------------------------------------------------------------------------------------------------------|-----|
| Assiette de charcuterie<br>Ibérico , Wagyu, Porchetta                                                                             | €27 |
| Assiette d'antipasti<br>sardines, saucisse Wagyu, calamars frits, olives                                                          | €28 |
| Croquettes aux crevettes, fromage, Wagyu<br>ou mixtes                                                                             | €23 |
| Crevettes Nobashi croustillantes,<br>confit de tomates                                                                            | €21 |
| Crispy dumplings , trilogie, ponzu gingembre,<br>mangue-curry-masala, classic shozu                                               | €29 |
| Patatas bravas, aïoli, mayo au paprika                                                                                            | €18 |
| Travers de porc, glaçage sésame,<br>teriyaki yuzu, Sweet Drop                                                                     | €23 |
| Tartare de thon rouge,<br>croustillant de pâte filo, pesto edamame ricotta                                                        | €26 |
| Huîtres 'Sorlut n°3'<br>4 huîtres nature<br>3 huîtres granité limoncello et gel de citron<br>3 huîtres sauce chaude aux champagne | €24 |
| Quesadilla, poulet gruyère, crème d'avocat,<br>crème fraîche au piment                                                            | €21 |
| Assortiment de fromages, pains rustiques                                                                                          | €26 |
| Hummus avec za'atar, l'huile de sésame grillé<br>et pain naan à l'ail                                                             | €18 |

## Suppléments

|                                                  |     |
|--------------------------------------------------|-----|
| Pain, beurre aux herbes, huile d'olive           | € 9 |
| Salade de chicons                                | €11 |
| Crispy sweet potatoes, parmesan truffle mayo     | €11 |
| Béarnaise / Sauce au vin rouge / Sauce au poivre | € 6 |
| Salade d'accompagnement                          | € 6 |

## Entrées

|                                                                                        |     |
|----------------------------------------------------------------------------------------|-----|
| Caviar « Impérial Héritage » avec blinis<br>30 gr €56 / 50 gr €89 / 125 gr €195        |     |
| Carpaccio de octopus à la gallega                                                      | €24 |
| Crab cake poelé, salade mango-papaye,<br>vinaigrette au raifort                        | €29 |
| Yellowfin tuna tataki, sesame,<br>soja-citron vert, crispy onions, salade d'herbes     | €26 |
| Dumplings vapeur, crevettes Nobashi, Wagyu,<br>poulet au maïs, mangue-curry-masala dip | €32 |
| Focaccia, bresaola, fromage de chèvre,<br>tapenade d'olives, pesto                     | €26 |
| Tartare de bœuf, mousse de parmesan                                                    | €26 |
| Croquettes de chicons & jambon, salade de<br>chicons, jambon Ibérico, grissini         | €26 |

## Plat Principal

|                                                                                                          |     |
|----------------------------------------------------------------------------------------------------------|-----|
| Gambas au beurre de jalapeño,<br>légumes méditerranéens, pan cristal                                     | €38 |
| Tortellini de homard, compote de tomates au basilic,<br>crème de cresson au vermouth et cerfeuil         | €38 |
| BBQ de poulpe, tapenade d'herbes à l'huile d'olive,<br>purée de carottes Heirloom                        | €42 |
| Cabillaud & rouget, jus de bouillabaisse, moules,<br>fenouil, pommes de terre grenaille, aïoli au safran | €46 |
| Tajine de poulet fermier, figues, citrons confits,<br>olives, couscous, aromate                          | €36 |
| Côtes d'agneau, feuilleté méditerranéen, glaçage<br>paprika-miel, pommes dauphine, jus au romarin        | €42 |
| Filet de bar sauce au curry vert, brocolini,<br>nouilles de sarrasin                                     | €34 |
| Langoustines au beurre à l'ail, riz jasmin                                                               | €42 |
| Lounge dry aged - 4 semaines d'affinage                                                                  | €52 |
| Chateaubriand Irlandais (2p)                                                                             | €92 |

## Desserts

|                                                                    |     |
|--------------------------------------------------------------------|-----|
| Chocolade moelleux met vanille-ijs                                 | €15 |
| Tartelette appel, amandel, vanille-ijs                             | €15 |
| Café glacé                                                         | €15 |
| Dame blanche                                                       | €15 |
| Crème brûlée cheesecake, sorbet agrum, crumble                     | €15 |
| Pannenkoek, bruine suiker, Isigny-boter                            | €14 |
| Crêpe suzette, Grand Marnier                                       | €16 |
| Frambozensorbet en vanille-ijs, schuimpjes, crumble, yoghurtmousse | €15 |
| Churros, warme chocoladesaus, chantilly                            | €14 |
| Verwenkoffie « La Terrasse »                                       | €15 |
| Verwenthee « La Terrasse »                                         | €18 |

## Desserts

|                                                                                |     |
|--------------------------------------------------------------------------------|-----|
| Moelleux au chocolat avec glace à la vanille                                   | €15 |
| Tartelette aux pommes, amande, glace à la vanille                              | €15 |
| Café glacé                                                                     | €15 |
| Dame blanche                                                                   | €15 |
| Cheesecake crème brûlée, sorbet aux agrumes,crumble                            | €15 |
| Crêpe au sucre, cassonade, beurre d'Isigny                                     | €14 |
| Crêpe suzette, Grand Marnier                                                   | €16 |
| Sorbet framboise et glace à la vanille, meringue,<br>crumble, mousse au yaourt | €15 |
| Churros, sauce au chocolat, chantilly                                          | €14 |
| Café gourmand « La Terrasse »                                                  | €15 |
| Thé gourmand « La Terrasse »                                                   | €18 |

# By the glass

## Bubbles

|                                                          | Glas  | Bottle |
|----------------------------------------------------------|-------|--------|
| French Bloom 0% alcohol Organic Chardonnay -- Pinot Noir | 16.20 | 88.00  |
| Champagne Laurent Perrier Cuvée 'Héritage' Brut Spécial  | 17.80 | 110.00 |

## White Wines

|                                                                              |       |       |
|------------------------------------------------------------------------------|-------|-------|
| Merula -- Johanniter 100% -- Brugge -- Belgium                               | 10.90 | 54.00 |
| Merula 'Cuvée wit' -- Auxerrois, Johanniter, Solaris -- Brugge -- Belgium    | 12.90 | 66.00 |
| Saint Véran -- Château de la Greffière -- Bourgogne -- France                | 12.80 | 64.00 |
| Sancerre 'Grand Chaille' -- Domaine Thomas -- Loire -- France                | 13.60 | 71.00 |
| Sancerre Ultimus--Domaine Thomas & Fils -- Loire -- France                   | 14.80 | 82.00 |
| Kaapzicht -- Sauvignon -- Stellenbosch -- South Africa                       | 9.60  | 48.00 |
| Valserrano 'Barrel Fermented' -- Rioja -- Espagna                            | 10.30 | 54.00 |
| Carrasvinas -- Verdejo -- D.O. Rueda -- Espagna                              | 9.90  | 51.00 |
| Di Giovanna Vurria -- Grillo -- Monte Genuardo -- Sicilië -- Italia          | 10.30 | 54.00 |
| Sileni 'Cellar Selection' -- Sauvignon Blanc -- Marlborough -- New-Zealand   | 9.60  | 48.00 |
| Markus Huber -- Grüner Veltliner -- Niederosterreich -- Österreich           | 9.60  | 48.00 |
| RAM -- Viogner, Grenache Blanc, Chenin Blanc -- Stellenbosch -- South Afrika | 9.90  | 49.00 |
| L'Oppidum d'ensérune -- Terre du Midi -- Chardonnay -- France                | 10.10 | 52.00 |

## Rosé Wines

|                                                                                       |       |       |
|---------------------------------------------------------------------------------------|-------|-------|
| Chateau Barbebelles 'Fleurie' -- Grenache, Cinsault -- Aix-en-Provence -- France      | 9.60  | 48.00 |
| Chateau Barbebelles 'Héritage' -- Grenache, Cinsault -- Aix-en-Provence -- France     | 12.90 | 66.00 |
| La Chapelle Gordonne -- Grenache, Syrah -- Côtes de Provence -- France                | 10.90 | 54.00 |
| Miraval -- Cinsault, Grenache -- Côte de Provence -- France                           | 13.60 | 72.00 |
| Whispering Angel -- Chateau d'Esclan -- Grenache, Cinsault, Verminto -- France        | 14.20 | 82.00 |
| 'The Pale' -- Chateau d'Esclan -- Cinsault, Grenache Noir, Syrah -- Côtes de Provence | 12.70 | 63.00 |

## Red Wines

|                                                          |       |       |
|----------------------------------------------------------|-------|-------|
| Château Tour de Grenet -- Lussac-Saint-Emilion -- France | 12.50 | 63.00 |
| Zensa -- Primitivo -- Puglia -- Italia                   | 9.90  | 48.00 |
| Traluna Villa Trasqua -- Sangiovese -- Toscane -- Italia | 9.90  | 48.00 |
| RAM -- Syrah, Mourvèdre -- Stellenbosch -- South-Africa  | 9.90  | 48.00 |

## White Wines

## Bottle

|                                                                         |       |
|-------------------------------------------------------------------------|-------|
| Chablis Fourchaumes 1é cru -- Bourgogne -- France                       | 74.00 |
| Rully 1er Cru 'La Pucelle' -- Domaine Belleville -- Bourgogne -- France | 96.00 |
| Pouilly Fuissé 'Les Climats' -- Domaine Normand -- Bourgogne -- France  | 74.00 |
| Condrieu Amaraze -- Domaine Richard -- Côtes du Rhone -- France         | 89.00 |
| Le Comte de Malartic -- Pessac-Leognan -- Bordeaux -- France            | 83.00 |
| Blanc de Chasse Spleen -- Bordeaux -- France                            | 84.00 |
| Pernand Vergelesses, Les Combottes, Beaune -- Bourgogne, France         | 94.00 |
| Marques de Murrieta 'Cuvée Pazo Barrantes' -- Rias Baixas, Spain        | 98.00 |
| Tempel Wines 'Kattemaai' -- Paarl Wellington, South Africa              | 73.00 |
| Genoels-Elderen -- Chardonnay blauw -- Haspengouw, Belgium              | 60.00 |
| Cloudy Bay -- Marlborough -- New Zealand                                | 89.00 |
| Alpasion Grand -- Chardonnay -- Mendoza, Argentina                      | 83.00 |
| Castel Sallegg -- Pinot Grigio -- Alto Adige, Italy                     | 49.00 |
| MO Roero Arneis -- Piëmonte -- Italy                                    | 58.00 |
| Gerbino Chardonnay -- Sicilia -- Italy                                  | 49.00 |

## Rosé Wines

## Bottle

|                                                                       |        |
|-----------------------------------------------------------------------|--------|
| Summer in a Bottle -- Merlot -- Côtes de Provence -- France           | 68.00  |
| Château d'Esclans 'Rock Angel' -- Grenache, Cinsault, Rolle -- France | 89.00  |
| Château d'Esclans 'Les Clans' -- Grenache Blanc, Vermentino -- France | 162.00 |
| Château d'Esclans 'Garrus' -- Grenache, Vermentino, Syrah -- France   | 222.00 |

## Red Wines

## Bottle

|                                                               |        |
|---------------------------------------------------------------|--------|
| Château de la Commanderie -- Lalande-de-Pomerol -- France     | 65.00  |
| Château Chasse-Spleen 'Moulis-en-Médoc' -- Bordeaux -- France | 99.00  |
| Crozes Hermitage -- Paul Jaboulet Aîné 'Mule Noire'-- France  | 65.00  |
| Elle de la Marzelle -- Bordeaux -- France                     | 70.00  |
| Château Giscours Grand Cru Classé Margaux -- France           | 190.00 |
| Château Lafleur-Gazin Pomerol -- France                       | 103.00 |
| Château Lynch Moussas Pauillac Grand Cru Classé -- France     | 118.00 |
| Château de Glana -- Saint-Julien -- France                    | 78.00  |
| Château la Marzelle Grand Cru Classé Saint-Emilion -- France  | 108.00 |
| Château Croque Michotte Grand Cru -- Saint-Emilion, France    | 84.00  |
| Reverdito 'Barolo Bricco Cogni' -- Piëmonte, Italy            | 112.00 |
| MO Barbera -- D'asti 'Tunet' -- Piëmonte, Italy               | 63.00  |
| Niepoort Nat Cool Drink Me Red -- Bairrada, Portugal          | 54.00  |
| Alvaro Castro -- Dao DOC – touriga, roriz, jaen, Portugal     | 69.00  |
| Marques de Murrieta "Gran Reserva" -- Rioja, Spain            | 119.00 |
| Marques Murrieta Tempranillo -- Rioja, Spain                  | 74.00  |
| Prima Toro de Mauro -- Toro de Castilla y León, Spain         | 103.00 |
| Flächer pinot noir 'Patrick Adank' -- Graubünden, Schweiz     | 83.00  |

**Indien u van deze wijn maar 1 of 2 glazen wenst, vraag ons Coravin-systeem. Dit laat u toe de rest van de fles ongeopend mee te nemen naar huis.**

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**Si vous ne souhaitez boire qu'un ou deux verres de ce vin, demandez notre système Coravin. Vous pourrez ainsi emporter le reste de la bouteille non-ouverte.**



# CHAMPAGNES

| Laurent-Perrier               | Bottle  | Magnum  |
|-------------------------------|---------|---------|
| Brut Cuvée 'Héritage' Spécial | 110.00  |         |
| Blanc de Blancs Brut Nature   | 162.00  | 328.00  |
| Brut Millésimé                | 173.00  | 346.00  |
| Cuvée Rosé                    | 162.00  | 342.00  |
| Grand Siècle Itération        | 390.00  |         |
| Ultra Brut                    | 150.00  |         |
|                               |         |         |
| Louis Roederer                |         |         |
| Blanc de Blancs               | 202.00  |         |
| Collection 243                | 145.00  |         |
| Cristal Brut                  | 648.00  | 1295.00 |
| Cristal Rosé Brut             | 1315.00 |         |
|                               |         |         |
| Moët & Chandon                |         |         |
| Brut Impérial                 | 146.00  |         |
| Ice Impérial                  | 156.00  |         |
|                               |         |         |
| Ruinart                       |         |         |
| Brut                          | 145.00  |         |
| Ruinart Blanc de blanc        | 175.00  | 352.00  |
| Ruinart Rosé                  | 175.00  |         |
|                               |         |         |
| Billecart-Salmon              |         |         |
| Brut                          | 152.00  |         |
| Blanc de Blancs               | 198.00  |         |
| Rosé                          | 198.00  |         |

# DRINKS

## CLASSICS

|                                 |       |
|---------------------------------|-------|
| Campari                         | 11.10 |
| Martini Riserva Speciale Bitter | 12.30 |
| Crodino (0,0%)                  | 10.10 |
| Pineau des Charentes            | 11.10 |
| Lillet Blanc                    | 13.60 |
| Cynar                           | 11.10 |
| Ricard                          | 11.10 |
| Pastis                          | 11.90 |
| Porto Offley White / Red        | 10.10 |
| Porto Offley 10Y                | 12.30 |
| Don Nuno Oloroso                | 9.90  |
| Sherry Tio Pepe                 | 9.90  |

## MIX-INS

|                                                                                |       |
|--------------------------------------------------------------------------------|-------|
| Campari-Tonic<br><i>Campari / Indian Tonic</i>                                 | 14.20 |
| Campari-Orange<br><i>Campari / fresh orange juice</i>                          | 14.70 |
| Campari-Soda<br><i>Campari / Soda Water</i>                                    | 14.20 |
| Martini Bitter-Tonic<br><i>Martini Riserva Speciale Bitter / indian tonic</i>  | 14.20 |
| Martini Bitter-Orange<br><i>Martini Riserva Speciale Bitter / orange juice</i> | 14.70 |
| Martini Bitter-Soda<br><i>Martini Riserva Speciale Bitter / soda Water</i>     | 14.20 |
| Picon - White wine                                                             | 12.50 |
| Kir - White wine<br><i>Crème de Cassis, white wine</i>                         | 12.50 |
| Pimm's N°1<br><i>Pimm's N°1/ Ginger Ale</i>                                    | 18.10 |
| Offley White / Red Porto - Tonic                                               | 14.40 |

## VERMOUTH

|                        |       |
|------------------------|-------|
| Martini Bianco - Rosso | 10.40 |
| Dry Martini            | 10.40 |

## GINS

|                                  |       |
|----------------------------------|-------|
| Blind Tiger Piper Cubeba, BE     | 18.90 |
| Blind Tiger Imperial Secrets, BE | 18.90 |
| Brokmans Orange Gin              | 18.90 |
| Bulldog, BE                      | 20.10 |
| Copperhead, BE                   | 20.80 |
| Copperhead Black Batch, BE       | 20.80 |
| Copperhead Scarfes, BE           | 20.80 |
| Copperhead Gibson, BE            | 20.80 |
| Gin Maré, ES                     | 21.20 |
| Marula, BE                       | 20.20 |
| Marula pomegranate, BE           | 21.20 |
| Bombay Sapphire, UK              | 20.10 |
| June (liquor gin), FR            | 18.90 |
| Hendrick's, SCO                  | 20.10 |
| Botanist, SCO                    | 20.10 |
| Buss N°509 Raspberry, BE         | 21.30 |

### **LIMITED EDITION**

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|                              |       |
|------------------------------|-------|
| Tanqueray Malacca (LTDZ), UK | 28.10 |
| Tanqueray Old Tom (LTDZ), UK | 25.80 |

# COCKTAILS

## Signature Cocktails

Magallan 19.00  
*Gin, Amaretto, olive oil, honey syrup, basil, egg white*

Tiki La Terrasse 19.00  
*Whitegrapes, pineapple juice, maraschino liqueur, rum, mint, sugar, soda*

Prestige 19.00  
*Gin, lemon juice, cucumber, mint, passion fruit syrup, egg white*

Peach breeze 19.00  
*'June' gin, lime, peach liqueur, peach syrup, egg white*

Pyramid 19.00  
*Mezcal, Aperol, Pineau des Charentes, lemon juice, egg white*

The Portuguese 19.00  
*Porto, Hennessy, egg white, sugar*

Peppermint Frapé 19.00  
*Mint liquor, vodka, grenadine*

Cranberry Crush (mocktail) 19.00  
*Cranberry juice, orange juice, strawberry coulis*

Pink Flaming (mocktail) 15.00  
*Orange juice, pineapple juice, strawberry coulis, cream*

Americano 18.10  
*Campari, Martini Rosso, soda*

White Negroni 18.10  
*Gin, Lilet blanc, suzo*

Boulevardier 18.10  
*Bourbon, Campari, Martini Rosso*

Smoked 19.60  
*Gin, Martini Rosso, Campari*

## Tiki ~ Caribbean & Long Drinks

Long Island Iced Tea 18.10  
*Gin, vodka, rum, tequila, cointreau, Coca Cola, lemon*

Mai Tai 18.10  
*Dark rum, white rum, cointreau, pineapple & lemon, amaretto, Angostura bitter*

Zombie 18.10  
*Dark rum, white rum, passionfruit, Maraschino liquor, lime, overproof rum, cinnamon*

Pina Colada 18.10  
*Rum, cream, pineapple, coconut syrup*

Tiki Navy Grog 18.10  
*Rum, Lemon, Grapefruit, Honey*

Tiki Downfall 18.10  
*Rum, Campari, Lemon, Pineapple, Honey, Mint*

Tiki Jungle Bird 18.10  
*Rum, Campari, Lemon, Sugar, Pineapple*

Tiki Bastard 18.10  
*Gin, Brandy, Lemon, Sugar, Angostura, Ginger beer*

Tiger's Claw 18.10  
*Tequila, Tia Maria, pineapple, lemon, cinnamon syrup, angostura*

## La Terrasse Ambassador Negroni

Negroni 18.10  
*Gin, Campari, Vermouth*

The Grand Negroni 18.10  
*Grand Marnier, Campari, Avera*

Negroni Sbagliato 18.10  
*Campari, champagne, Vermouth*

Mezcal Negroni 18.10  
*Mezcal, Campari, Martini Rosso*

## The Royal Family

|                                                                                            |       |
|--------------------------------------------------------------------------------------------|-------|
| Bellini<br><i>Champagne, peach</i>                                                         | 19.50 |
| Kir Royal<br><i>Crème de Cassis, champagne</i>                                             | 19.50 |
| Mimosa "La Terrasse du Zoute"<br><i>Gin, Orange juice, champagne</i>                       | 19.50 |
| Aperol Spritz<br><i>Aperol, champagne, soda water</i>                                      | 19.50 |
| Limoncello Spritz<br><i>Limoncello, champagne, soda</i>                                    | 19.50 |
| Pornstar Martini<br><i>Vodka, champagne, passionfruit, lemon, egg white, vanilla syrup</i> | 19.50 |
| Strawberry Daiquiri Royal<br><i>Rhum, champagne, strawberry</i>                            | 19.50 |
| Champagne Cocktail<br><i>Champagne, Grand Marnier, cognac, sugar, angostura bitter</i>     | 19.50 |
| St Germain Spritz<br><i>St Germain, champagne, soda</i>                                    | 19.50 |
| Pimm's Royal<br><i>Pimm's, champagne, fresh fruit</i>                                      | 21.10 |
| Pornstar Spritz<br><i>Passoa, champagne, vanilla syrup</i>                                 | 19.50 |

## Classic

|                                                                                          |       |
|------------------------------------------------------------------------------------------|-------|
| Cosmopolitan<br><i>Vodka, Cointreau, cranberry</i>                                       | 18.10 |
| Dry Martini cocktail<br><i>Dry vermouth, gin</i>                                         | 18.10 |
| Old Fashioned<br><i>Bourbon, whisky, Angostura bitter, sugar</i>                         | 18.10 |
| Daiquiri<br><i>White rhum, lime juice, sugar</i>                                         | 18.10 |
| Kentucky Buck<br><i>Bourbon, strawberry, lemon juice, sugar</i>                          | 18.10 |
| Siësta<br><i>Tequila, Campari, lemon juice, grapefruit</i>                               | 18.10 |
| Sex On The Beach<br><i>Vodka, peach liquor, grenadine</i>                                | 18.10 |
| Million Dollar Cocktail<br><i>Gin, Martini rosso, pineapple, grenadine, egg white</i>    | 18.10 |
| Dark 'n Stormy<br><i>Dark rhum, ginger ale, lime</i>                                     | 18.10 |
| Mojito<br><i>(Passion Fruit / Strawberry +€2)<br/>Rum, mint, lime juice, soda, sugar</i> | 18.10 |
| Bloody Mary<br><i>Vodka, house spice mix, tomato juice</i>                               | 18.10 |
| Tequila Sunrise<br><i>Tequila, orange juice, grenadine</i>                               | 18.10 |
| Clover Club<br><i>Gin, Dry Martini, lemon, egg white</i>                                 | 18.10 |
| Ginger Ember<br><i>Gin, apple juice, honey syrup</i>                                     | 18.10 |

## Let's Try Bitter & Sour

|                                                                            |       |
|----------------------------------------------------------------------------|-------|
| Gin Fizz<br><i>Gin, lemon, egg white, soda</i>                             | 17.60 |
| Mezcal Fizz<br><i>Mezcal, lemon, egg white, soda</i>                       | 17.60 |
| Aperol Sour<br><i>Aperol, vodka, lemon, egg white, sugar</i>               | 17.60 |
| Amaretto Sour<br><i>Amaretto, lemon, lime, egg white</i>                   | 17.60 |
| Whisky Sour<br><i>Whisky, lemon, lime, egg white, sugar</i>                | 17.60 |
| Pisco Sour<br><i>Pisco, lime, lemon, egg white</i>                         | 17.60 |
| Cinnamon Tequila Sour<br><i>Tequila, sugar, lemon, cinnamon, egg white</i> | 17.60 |

## Sangria

|                                                      |       |
|------------------------------------------------------|-------|
| Sangria White wine<br><i>Fruits / mix of liquors</i> | 18.20 |
| Sangria Red wine<br><i>Fruits / mix of liquors</i>   | 18.20 |
| Sangria Rosé wine<br><i>Fruits / mix of liquors</i>  | 18.20 |
| Sangria Champagne<br><i>Fruits / mix of liquors</i>  | 19.80 |

## Margaritas & Caipirinhas

|                                                                                     |       |
|-------------------------------------------------------------------------------------|-------|
| Margarita<br><i>Tequila, Cointreau, lime</i>                                        | 18.10 |
| Caipirinha<br><i>Cachaça, sugar, lime</i><br><i>(Passion Fruit/Strawberry + 2€)</i> | 18.10 |
| Margarita Mezcal<br><i>Mezcal, Cointreau, lime</i>                                  | 18.90 |

## Mules

|                                                                 |       |
|-----------------------------------------------------------------|-------|
| Moscow Mule<br><i>Vodka, gingerbeer, lime</i>                   | 17.60 |
| Mexican Mule<br><i>Tequila, gingerbeer, lime, ginger, syrup</i> | 17.60 |
| Caribbean Mule<br><i>Rhum, gingerbeer, lime</i>                 | 17.60 |

## Coffee Based Cocktails

|                                                                                           |       |
|-------------------------------------------------------------------------------------------|-------|
| Espresso Martini Classic<br><i>Vodka, coffee shot, coffee liqueur</i>                     | 18.60 |
| Espresso Baileys Martini<br><i>Vodka, Baileys, coffee shot</i>                            | 18.60 |
| Affogatto Espresso Martini<br><i>One vanille scoop, vodka, coffeeshot, coffee liqueur</i> | 18.60 |

## MOCKTAILS

|                                                                       |       |
|-----------------------------------------------------------------------|-------|
| Shirley Temple<br><i>Sprite, orange juice, grenadine</i>              | 14.40 |
| Virgin Mary<br><i>Tomato juice, spicemix</i>                          | 14.40 |
| Virgin Mojito<br><i>Sprite, fresh mint, lime, sugar, indian tonic</i> | 14.40 |
| Hurricane<br><i>Orange juice, cranberry, grapefruit, apple</i>        | 14.40 |
| Virgin Mule<br><i>Ginger ale, ginger syrup, lime, sugar</i>           | 14.40 |
| Virgin Pina Colada<br><i>Pineapple, coconut syrup, cream</i>          | 14.40 |
| Gutss & Stormy<br><i>Ginger ale, 0% rum, lime</i>                     | 14.40 |
| Gutss Negroni<br><i>0% rum, 0% Italian Bittersweet, 0% gin</i>        | 14.40 |
| Florida Squash<br><i>Lemon juice, orange juice, grenadine</i>         | 14.40 |
| Pomton<br><i>Grapefruit juice, Indian tonic</i>                       | 14.40 |
| Blue Margarita<br><i>Agave syrup, Blue Curacao, lime juice</i>        | 14.40 |
| Italian Spritz<br><i>Italian Spritz, champagne 0%, soda</i>           | 14.40 |

## MOCKTAIL MIX

|                        |       |
|------------------------|-------|
| Crodino / Indian Tonic | 13.10 |
| Crodino / Orange Juice | 15.40 |

## FRESH JUICES

|              |      |
|--------------|------|
| Orange juice | 8.90 |
| Lemon juice  | 9.90 |

## ALCOHOL FREE RUM

|                                                |       |
|------------------------------------------------|-------|
| Lyre's Dark Cane Spirit Pure                   | 12.50 |
| Lyre's Dark Cane Spirit with mixer<br>+ € 2.90 |       |

## ALCOHOL FREE WHISKY

|                                             |       |
|---------------------------------------------|-------|
| Lyre's American Malt Pure                   | 13.50 |
| Lyre's American Malt with mixer<br>+ € 2.90 |       |

## ALCOHOL FREE GIN

|                                                 |       |
|-------------------------------------------------|-------|
| Copperhead 0.0%<br><i>Indian Tonic</i>          | 13.50 |
| Gutss Botanical dry 0.0%<br><i>Indian Tonic</i> | 13.50 |
| Tanqueray 0.0%<br><i>Indian Tonic</i>           | 13.50 |

## WATER & SODAS

|                                                          |      |
|----------------------------------------------------------|------|
| Bru 25cl<br><i>Still or sparkling</i>                    | 4.90 |
| Bru 50cl<br><i>Still or sparkling</i>                    | 8.70 |
| Coca-Cola, Coca-Cola Zero                                | 5.60 |
| Schweppes Tonic                                          | 5.60 |
| Cécémel                                                  | 5.60 |
| Lipton Ice Tea / Lipton Ice Tea Green                    | 5.60 |
| Minute Maid Tomato / Apple                               | 5.60 |
| Ice-Tea 'Home Made'<br><i>Fresh Mint &amp; Lime, Tea</i> | 5.60 |
| Fever Tree Indian Tonic                                  | 5.60 |

## FRUIT SMOOTHIES

|                                                          |       |
|----------------------------------------------------------|-------|
| Sunshine<br><i>Pineapple, mango</i>                      | 14.30 |
| Paradise<br><i>Mango, strawberry</i>                     | 14.30 |
| Palm Beach<br><i>Mango, banana</i>                       | 43.30 |
| Sunset<br><i>Raspberry, strawberry</i>                   | 14.30 |
| Green Veggie<br><i>Spinach, broccoli, apple, parsnip</i> | 14.30 |

## BEERS

|                                |      |
|--------------------------------|------|
| Carlsberg draft                | 5.80 |
| St Hubertus Triple blond draft | 7.20 |
| St.Hubertus Triple Amber       | 6.90 |
| St.Hubertus Wit                | 7.80 |
| Westmalle Triple               | 7.80 |
| Duvel                          | 7.80 |
| Omer                           | 7.80 |
| Orval                          | 7.80 |
| Carlsberg 0,0%                 | 5.80 |
| Kriek                          | 7.20 |

## SPIRITS

### Whisky - Single Malt

|                               |             |
|-------------------------------|-------------|
| Nikka Whiskey From The Barrel | 1cl - 7.30  |
| Glenkinchie 12Y               | 13.00       |
| The Macallan Double Cask 12Y  | 17.60       |
| The Macallan Triple Cask 12Y  | 17.60       |
| The Macallan Rare Cask        | 1cl - 16.50 |
| The Macallan Reflexion        | 1cl - 71.70 |
| Talisker 10Y                  | 14.20       |
| Glenmorangie Original         | 16.50       |
| Glenmorangie Signet           | 1cl - 11.90 |
| Glenfiddich 12Y               | 16.50       |
| Octomore Edition 07.1         | 1cl - 11.90 |

### Bourbon - Rye

|                          |       |
|--------------------------|-------|
| Jack Daniel's, Tennessee | 11.90 |
| Maker's Mark             | 11.90 |
| Jim Beam Devil's Cut     | 11.90 |
| Jim Beam White           | 11.90 |

### Whisky - Blended

|                                 |             |
|---------------------------------|-------------|
| Bushmills Original              | 11.90       |
| Johnnie Walker Black            | 13.00       |
| Johnnie Walker 18Y The Ultimate | 18.80       |
| Johnnie Walker Blue             | 1cl - 11.90 |
| Johnnie Walker BL King George V | 1cl - 21.10 |
| Chivas Regal Royal Salute 21Y   | 1cl - 11.90 |

## Exclusive Stalla Dhu

### Single Cask

|                                   |       |
|-----------------------------------|-------|
| Stalla Dhu Fettercairn 15Y        | 35.40 |
| Stalla Dhu Glen Elgin Portwood    | 28.40 |
| Stalla Dhu Royal Brackla 2006 15Y | 32.40 |
| Stalla Dhu Teaninich 15Y          | 32.40 |
| Stalla Dhu Saorsa                 | 32.40 |
| Stalla Dhu Saorsa Aois            | 33.40 |

### Cask strength

|                                      |       |
|--------------------------------------|-------|
| Stalla Dhu Truthbetold 22            | 59.40 |
| Stalla Dhu Linkwood 13Y              | 39.40 |
| Stalla Dhu Caol Ila                  | 32.40 |
| Stalla Dhu Ardmore                   | 32.40 |
| Stella Dhu Glenrothes Late Hour Port | 31.40 |

## Zacapa Legacy

|                              |             |
|------------------------------|-------------|
| Zacapa Reserva Limitada 2019 | 1cl - 7.30  |
| Zacapa 23Y                   | 18.80       |
| Zacapa Edicion Negra         | 25.70       |
| Zacapa XO                    | 1cl - 10.70 |
| Zacapa Royal                 | 1cl - 16.50 |
| Diplomatico Reserva          | 14.20       |
| Mount Gay 1703               | 1cl - 11.90 |

## Bacardi Legacy

|                           |             |
|---------------------------|-------------|
| Bacardi Facundo Neo       | 1cl - 18.80 |
| Bacardi Facundo Exquisito | 1cl - 11.90 |
| Bacardi Facundo Paraiso   | 1cl - 18.80 |
| Bacardi 4Y                | 11.90       |
| Bacardi 8Y                | 13.00       |

## Havana Legacy

|                           |              |
|---------------------------|--------------|
| Havana 7Y                 | 14.20        |
| Havana 15Y                | 1cl - 11.90  |
| Havana Maximo             | 1cl - 101.60 |
| Plantation XO             | 16.50        |
| Kraken Black, spiced      | 11.90        |
| Wray & Nephew – Overproof | 11.90        |
| Don Papa Masskara         | 13.00        |

## Tequila, Mezcal & Cachaça

|                        |             |
|------------------------|-------------|
| Gran Patron Burdeos    | 1cl - 32.70 |
| Gran Patron Piedra     | 1cl - 18.80 |
| Patron Silver          | 16.50       |
| Patron Anejo           | 18.80       |
| Mezcal Montelobos      | 16.50       |
| Velho barreiro Cachaça | 18.80       |

## Vodka

|                        |       |
|------------------------|-------|
| Ciroc                  | 13.00 |
| Belvedere Heritage 176 | 14.90 |
| Grey Goose             | 14.20 |
| Beluga                 | 14.20 |

## Cognac & Armagnac

|                                |             |
|--------------------------------|-------------|
| Hennessy VS                    | 11.90       |
| Hennessy XO                    | 1cl - 14.20 |
| Hennessy Paradis               | 1cl - 67.10 |
| Remy Martin VSOP               | 16.50       |
| Remy Martin XO                 | 1cl - 11.90 |
| Remy Martin Louis XIII         | 1cl - 80.90 |
| Tariquet Armagnac VSOP         | 11.90       |
| Folle Blanche Armagnac Regi 34 | 34.40       |

## Grappa & Pisco

|                                |             |
|--------------------------------|-------------|
| Riserva "Carlo Bocchino" 120Y  | 1cl - 18.80 |
| Pisco Barsol Primero Quebranta | 11.90       |

## Amaretto

|                      |             |
|----------------------|-------------|
| Villa Massa Amaretto | 10.60       |
| Disaronno            | 11.80       |
| Disaronno Riserva    | 1cl - 18.80 |

## Calvados

|                                 |       |
|---------------------------------|-------|
| Calvados Père Magloire Héritage | 24.40 |
| Calvados Coquerel Fine          | 10.60 |
| Calvados R. Groult Vénérable    | 18.80 |

## Sambuca

|                  |       |
|------------------|-------|
| Molinari Sambuca | 10.60 |
| Lazzaroni        | 12.50 |

## Eau de vie

|                     |       |
|---------------------|-------|
| Jenever Bokma young | 10.60 |
| Jenever Bokma old   | 11.60 |

## Digestifs & Liqueurs

|                       |       |
|-----------------------|-------|
| Advocaat Homemade     | 13.00 |
| Amaro Lago Maggiore   | 10.60 |
| Galliano L' Autentico | 10.60 |
| Licor 43              | 10.60 |
| Fernet Branca         | 11.90 |
| Ancho Reyes           | 14.20 |
| Averna                | 10.60 |
| Baileys               | 10.60 |
| Bénédictine           | 11.90 |
| Chartreuse Vert       | 14.20 |
| Cointreau             | 10.60 |
| Drambuie              | 11.90 |
| St-Germain            | 11.90 |
| Tia Maria             | 10.60 |
| Jägermeister          | 10.60 |
| Shot Advocat          | 2.00  |

# HOT DRINKS

## Coffee

|                                                                        |       |
|------------------------------------------------------------------------|-------|
| Espresso                                                               | 4.90  |
| Ristretto (Mokka)                                                      | 4.90  |
| Double Ristretto 16g                                                   | 6.80  |
| Doppio 14g                                                             | 6.60  |
| Cappuccino Italiano                                                    | 6.00  |
| Cappuccino Cream                                                       | 6.00  |
| Ristretto Macchiato                                                    | 5.50  |
| Lait russe                                                             | 5.70  |
| Latte Macchiato                                                        | 6.20  |
| Latte Macchiato Freddo                                                 | 5.90  |
| (Amaretto, Hazelnut, Caramel,<br>Speculoos, Vanilla, Chocolate Cookie) | +0.40 |
| Hot Chocolate (pure or milk)                                           | 6.50  |
| Irish Coffee<br><i>Irish whisky, coffee, cream</i>                     | 16.30 |
| French Coffee<br><i>Grand Marnier, coffee, cream</i>                   | 16.30 |
| Italian Coffee<br><i>Amaretto, coffee, cream</i>                       | 16.30 |
| Baileys Coffee<br><i>Baileys, coffee, cream</i>                        | 16.30 |
| Diplomat Coffee<br><i>Advocaat, coffee, cream</i>                      | 15.20 |
| Normandie Coffee<br><i>Cognac, coffee, cream</i>                       | 15.20 |
| Calypso Coffee<br><i>Tia Maria, vodka</i>                              | 15.20 |

## Tea

|                                                                                                                                                               |      |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| Low Rider<br><i>Puregreentea Kukicha</i>                                                                                                                      | 7.80 |
| Lazy Daze<br><i>Blacktea, lemon peel and<br/>natural bergamot oil</i>                                                                                         | 7.80 |
| Smooth Operator<br><i>Organicchamomile</i>                                                                                                                    | 7.80 |
| Inner Light<br><i>Greentea, lemongrass, ginger, lemon,<br/>myrtle, pineapple pieces</i>                                                                       | 7.80 |
| Master Mint<br><i>Organic peppermint</i>                                                                                                                      | 7.80 |
| Fresh Mint Tea<br><i>Master Mint with fresh mint leaves</i>                                                                                                   | 8.90 |
| Maybe Baby<br><i>Hibiscus blossoms, beetroot cubes, sultanas,<br/>apple, pineapple pieces, carrot flakes,<br/>rose hip, liquorice root, strawberry pieces</i> | 7.80 |
| High Darling<br><i>Blacktea Darjeeling</i>                                                                                                                    | 7.80 |
| Katriens health<br><i>Pure ginger and kurkuma</i>                                                                                                             | 7.80 |