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 Ibérico, Wagyu, Porchetta	€27
Bordje antipasti sardines, Wagyu worst, calamares, olijven	€28
Garnaal, kaas, Wagyukroket of mix	€23
Krokante Nobashi garnalen met tomatenconfijt	€21
Crispy dumplings, trilogie, ponzu gember curry-mango-masala, klassieke shozu	€29
Patatas bravas, aïoli, paprikamayo	€18
Baby back ribs, sesam geglaceerd, teriyaki yuzu, Sweety Drop	€23
Tartaar van rode tonijn, krokant filodeeg, edamame-ricotta pesto, gember-yuzu	€26
Oesters 'Sorlut n°3' 4 oesters nature 3 oesters granité limoncello en citrus 3 oesters warme champagnesaus	€24
Quesadilla, traag gegaarde kip, avocado, zure room met chilipeper	€21
Assortiment van kazen, rustieke broodjes	€26
Hummus met za'atar, geroosterde sesamolie, 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
30 gr €56 / 50 gr €89 / 125 gr €195

Octopus carpaccio à la gallega	€24
Noordzee crab cake, mango-papayesalade, mierikswortelsdip	€29
Tataki van geelvintonijn, sesam, soja-limoen, krokante uien, kruidensalade	€26
Gestoomde dumplings, Nobashi garnalen, Wagyu, maïskip, curry-mango-masala dip	€32
Foccaccia, bresaola, geitenkaas, tapenade van olijven, pesto	€26
Rundertartaar, parmezaanschuim, krokantje	€26
Croquettes de chicons & jambon, salade de chicons, jambon Ibérico, grissini	€26

Hoofdgerechten

Gamba's met jalapeñoboter, mediterraanse groenten, pan cristal	€38
Tortellini van kreeft, tomaatmarmelade met basilicum, waterkerscrème met vermouth en kervel	€38
BBQ van octopus, tapenade van kruiden en olijfolie, puree van Heirloom wortelen	€42
Kabeljauw & rouget, bouillabaissejus, mosselen, venkel, krielpatatjes, aïoli van safraan	€46
Tajine van hoevekip, vijgen, geconfijte citroen, olijven, couscous, aromaten	€36
Lamsribbetjes, mediterraan bladerdeeg, paprika- honingglazuur, pommes dauphine, rozemarijnjus	€42
Zeebaars, frisse groene curry jus, broccolini, 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 Pincipal

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 Ibérico , Wagyu, Porchetta	€27
Assiette d'antipasti sardines, saucisse Wagyu, calamars frits, olives	€28
Croquettes aux crevettes, fromage, Wagyu ou mixtes	€23
Crevettes Nobashi croustillantes, confit de tomates	€21
Crispy dumplings , trilogie, ponzu gingembre, mangue-curry-masala, classic shozu	€29
Patatas bravas, aïoli, mayo au paprika	€18
Travers de porc, glaçage sésame, teriyaki yuzu, Sweety Drop	€23
Tartare de thon rouge, croustillant de pâte filo, pesto edamame ricotta	€26
Huîtres 'Sorlut n°3' 4 huîtres nature 3 huîtres granité limoncello et gel de citron 3 huîtres sauce chaude aux champagne	€24
Quesadilla, poulet gruyère, crème d'avocat, crème fraîche au piment	€21
Assortiment de fromages, pains rustiques	€26
Hummus avec za'atar, l'huile de sésame grillé 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 30 gr €56 / 50 gr €89 / 125 gr €195	
Carpaccio de octopus à la gallega	€24
Crab cake poelé, salade mango-papaye, vinaigrette au raifort	€29
Yellowfin tuna tataki, sesame, soja-citron vert, crispy onions, salade d'herbes	€26
Dumplings vapeur, crevettes Nobashi, Wagyu, poulet au maïs, mangue-curry-masala dip	€32
Foccaccia, bresaola, fromage de chèvre, tapenade d'olives, pesto	€26
Tartare de bœuf, mousse de parmesan	€26
Croquettes de chicons & jambon, salade de chicons, jambon Ibérico, grissini	€26

Plat Principal

Gambas au beurre dejalapeño, légumes méditerranéens, pan cristal	€38
Tortellini de homard, compote de tomates au basilic, crème de cresson au vermouth et cerfeuil	€38
BBQ de poulpe, tapenade d'herbes à l'huile d'olive, purée de carottes Heirloom	€42
Cabillaud & rouget, jus de bouillabaisse, moules, fenouil, pommes de terre grenaille, aïoli au safran	€46
Tajine de poulet fermier, figues, citrons confits, olijves, couscous, aromate	€36
Côtes d'agneau, feuilleté mediterannanéen, glaçage paprika-miel, pommes dauphine, jus au romarin	€42
Filet de bar sauce au curry vert, broccolini, 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, 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 Barbebelle 'Fleurie' -- Grenache, Cinsault -- Aix-en-Provence -- France	9.60	48.00
Chateau Barbebelle ‘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 -- Cöte 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, Granache 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, Mourvédre -- 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 Ainé '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.

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 *Campari / Indian Tonic*	14.20
Campari-Orange *Campari / fresh orange juice*	14.70
Campari-Soda *Campari /Soda Water*	14.20
Martini Bitter-Tonic *Martini Riserva Speciale Bitter / indian tonic*	14.20
Martini Bitter-Orange *Martini Riserva Speciale Bitter / orange juice*	14.70
Martini Bitter-Soda *Martini Riserva Speciale Bitter / soda Water*	14.20
Picon - White wine	12.50
Kir - White wine *Crème de Cassis, white wine*	12.50
Pimm's N°1 *Pimm's N°1/ Ginger Ale*	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

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, rhum, mint, sugar, soda

Prestige 19.00
Gin,lemonjuice, 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

La Terrasse Ambassador Negroni

Negroni 18.10
Gin, Campari, Vermouth

The Grand Negroni 18.10
Grand Marnier, Campari, Averna

Negroni Sbagliato 18.10
Campari, champagne, Vermouth

Mezcal Negroni 18.10
Mezcal, Campari, Martini Rosso

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, rhum, tequila, cointreau, Coca Cola, lemon

Mai Tai 18.10
Dark rhum, white rhum, cointreau, pineapple & lemon, amarreto, Angostura bitter

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

Pina Colada 18.10
Rhum, cream, pineapple, coconut syrup

Tiki Navy Grog 18.10
Rhum, Lemon, Grapefruit, Honey

Tiki Downfall 18.10
Rhum, Campari, Lemon, Pineapple, Honey, Mint

Tiki Jungle Bird 18.10
Rhum, 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, angustura

The Royal Family

Bellini 19.50
Champagne, peach

Kir Royal 19.50
Crème de Cassis, champagne

Mimosa “La Terrasse du Zoute” 19.50
Gin, Orange juice, champagne

Aperol Spritz 19.50
Aperol, champagne, soda water

Limoncello Spritz 19.50
Limoncello, champagne, soda

Pornstar Martini 19.50
Vodka, champagne, passionfruit, lemon, egg white, vanilla syrup

Strawberry Daiquiri Royal 19.50
Rhum, champagne, strawberry

Champagne Cocktail 19.50
Champagne, Grand Marnier, cognac, sugar, angostura bitter

St Germain Spritz 19.50
St Germain, champagne, soda

Pimm’s Royal 21.10
Pimm’s, champagne, fresh fruit

Pornstar Spritz 19.50
Passoa, champagne, vanilla syrup

Classic

Cosmopolitan 18.10
Vodka,Cointreau, cranberry

Dry Martini cocktail 18.10
Dry vermouth, gin

Old Fashioned 18.10
Bourbon, whisky, Angostura bitter, sugar

Daiquiri 18.10
White rhum, lime juice, sugar

Kentucky Buck 18.10
Bourbon, strawberry, lemon juice, sugar

Siësta 18.10
Tequila, Campari, lemon juice, grapefruit

Sex On The Beach 18.10
Vodka, peach liquor, grenadine

Million Dollar Cocktail 18.10
Gin, Martini rosso, pineapple, grenadine, egg white

Dark ‘n Stormy 18.10
Dark rhum, ginger ale, lime

Mojito 18.10
(Passion Fruit / Strawberry +€2)
Rum, mint, lime juice, soda, sugar

Bloody Mary 18.10
Vodka, house spice mix, tomato juice

Tequila Sunrise 18.10
Tequila, orange juice, grenadine

Clover Club 18.10
Gin, Dry Martini, lemon, egg white

Ginger Ember 18.10
Gin, apple juice, honey syrup

Let's Try Bitter & Sour

Gin Fizz 17.60
Gin, lemon, egg white, soda

Mezcal Fizz 17.60
Mezcal, lemon, egg white, soda

Aperol Sour 17.60
Aperol, vodka, lemon, egg white, sugar

Amaretto Sour 17.60
Amaretto, lemon, lime, egg white

Whisky Sour 17.60
Whisky, lemon, lime, egg white, sugar

Pisco Sour 17.60
Pisco, lime, lemon, egg white

Cinnamon Tequila Sour 17.60
Tequila, sugar, lemon, cinnamon, egg white

Sangria

Sangria White wine 18.20
Fruits / mix of liquors

Sangria Red wine 18.20
Fruits / mix of liqours

Sangria Rosé wine 18.20
Fruits / mix of liquors

Sangria Champagne 19.80
Fruits / mix of liquors

Margaritas & Caipirinhas

Margarita 18.10
Tequila, Cointreau, lime

Caipirinha 18.10
Cachaça, sugar, lime
(Passion Fruit/Strawberry + 2€)

Margarita Mezcal 18.90
Mezcal, Cointreau, lime

Mules

Moscow Mule 17.60
Vodka,gingerbeer, lime

Mexican Mule 17.60
Tequila, gingerbeer, lime,ginger,syrup

Caribbean Mule 17.60
Rhum, gingerbeer, lime

Coffee Based Cocktails

Espresso Martini Classic 18.60
Vodka, coffee shot, coffee liqueur

Espresso Baileys Martini 18.60
Vodka, Baileys, coffee shot

Affogatto Espresso Martini 18.60
One vanille scoop, vodka, coffeeshot, coffee liqueur

MOCKTAILS

Shirley Temple 14.40
Sprite, orange juice, grenadine

Virgin Mary 14.40
Tomato juice, spicemix

Virgin Mojito 14.40
Sprite, fresh mint, lime, sugar, indian tonic

Hurricane 14.40
Orange juice, cranberry, grapefruit, apple

Virgin Mule 14.40
Ginger ale, ginger syrup, lime, sugar

Virgin Pina Colada 14.40
Pineapple, coconut syrup, cream

Gutss & Stormy 14.40
Ginger ale,0% rhum, lime

Gutss Negroni 14.40
0% rum,0% Italian Bittersweet, 0% gin

Florida Squash 14.40
Lemon juice,orange juice, grenadine

Pomton 14.40
Grapefruit juice, Indian tonic

Blue Margarita 14.40
Agave syrup, Blue Curacao, lime juice

Italian Spritz 14.40
Italian Spritz, champagne 0%, soda

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
+ € 2.90

ALCOHOL FREE WHISKY

Lyre's American Malt Pure 13.50

Lyre's American Malt with mixer
+ € 2.90

ALCOHOL FREE GIN

Copperhead 0.0% 13.50
Indian Tonic

Gutss Botanical dry 0.0% 13.50
Indian Tonic

Tanqueray 0.0% 13.50
Indian Tonic

WATER & SODAS

Bru 25cl 4.90
Still or sparkling

Bru 50cl 8.70
Still or sparkling

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' 5.60
Fresh Mint & Lime, Tea

Fever Tree Indian Tonic 5.60

FRUIT SMOOTHIES

Sunshine *Pineapple, mango*	14.30
Paradise *Mango, strawberry*	14.30
Palm Beach *Mango, banana*	14.30
Sunset *Raspberry, strawberry*	14.30
Green Veggie *Spinach, broccoli, apple, parsnip*	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 Advoocat	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, Speculoos, Vanilla, Chocolate Cookie)	+0.40
Hot Chocolate (pure or milk)	6.50
Irish Coffee *Irisch whisky, coffee, cream*	16.30
French Coffee *Grand Marnier, coffee, cream*	16.30
Italian Coffee *Amaretto, coffee, cream*	16.30
Baileys Coffee *Baileys, coffee, cream*	16.30
Diplomat Coffee *Advocaat, coffee, cream*	15.20
Normandie Coffee *Cognac, coffee, cream*	15.20
Calypso Coffee *Tia Maria, vodka*	15.20

Tea

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