

ALCOHOLFREE

GLASS or PITCHER of WATER - still or sparkling ? 1° / 5

SOFT DRINKS

Yūgen KOMBUCHA - ginger-lemon - 33cl	6 ^s
Levuur KOMBUCHA - red currant-buchu - 12 ⁵ cl	5
Homemade LEMONADE - ginger-lemon	5
Homemade LEMONADE - rhubarb-lime	5
Cuarenta LIMONADE - maracuya-habanero-lime	5
Ritchie LEMONADE - orange	4
Fritz COLA - regular or zero	4
Homemade ICED TEA - greentea-peach-pineapple	5
El Tony MATE ICED TEA - contains cafeine	5
Kult KEFIR - passion fruit-hop	5 ^s
Franklin & Sons TONIC	4
Big Tom spicy TOMATO JUICE	5
Pajottenlander APPLE JUICE	3 ^s
Pajottenlander GRAPEFRUIT JUICE	4

ALCOHOLFREE BEER

UNPLUGGED	5 ^s
Hazy IPA - soft bitters	't Verzet, 0 ⁴ %, 33cl
PICO BELLO	5 ^s
Hazy IPA - fruity, citrus	Brussels Beer Project, 0 ³ %, 33cl
BLINKIE	5 ^s
IPA - hoppy	Dok Brewing Co., 0 ³ %, 33cl
DOKKIE	5 ^s
Sour IPA - acidic, citrus	Dok Brewing Co., 0 ³ %, 33cl
COLORADO	5 ^s
Raspberry Sour - acidic, red fruit	Stroom, 0 ⁵ %, 33cl

MOCKTAILS & APERO

MINTY MAC'LIME	8 ^s
apple, lime, mint, herbal bitters, soda water	
PURPLE HAZE	8 ^s
blackberry, raspberry, thyme, lime, herbal bitters, soda water	
L'APÉRO SPIRIT - alcoholvrije aperol	9
kumquat, pomegranate, sea buckthorn, herbal bitters, tonic	
RUBY BLUSH	9 ^s
Dada Spritz Spectaculaire, Shwung Vehr-mut, rhubarb, lime	
VEHR-MUT ROS-SOH - Shwung - 9cl	6 ^s
red Italian-style apero - spiced, bitter-sweet	

(SPARKLING)WINE ALTERNATIVE

SPUH-MAN-TAY - Shwung	25cl - 1 or 2 persons	13
Chardonnay, citrus, secret spicemix	"spumante"	
BALADE MINÉRALE - Cul Sec	6 ^s / 36	
grapes, rhubarb, oystershell, verjus, spruce, ...	"wit"	
ROUGE EN VOITURE - Cul Sec	6 ^s / 36	
grapes, berries, berry leaves, kelp, ...	"chilled red"	
BLONDE FUNKY - Gnista	6 ^s / 36	
cloudberry, hop, spruce, white pepper, ...	"orange"	

APERO

PASTIS - 5cl	7
Henri Bardouin	
MUZ - RED VERMOUT - 9cl	7 ^s
Partida Creus - Penedès, SP, nv	

APERO & COCKTAILS

COCKTAILS

LIMONCELLO SPRITZ	13 ^s
homemade limoncello + white sparkling wine	
HORSE WITH NO NAME	14
Dada Chapel Potato Vodka + homemade ginger syrup + lime	
STORMY RHUBARB	14
Dada Chapel Aged Brhum + homemade rhubarb syrup + lime + mint	
BOURBON PLANE	14
bourbon + kumquat + sea buckthorn + herbal bitters	
A FOREST GIN SOUR	14
Dada Chapel Organic Dry Gin + black- + raspberry + thyme + lime + bitters	

VERBOOCHA	13
MUZ vermouth Partida Creus + Levuur kombucha + herbal bitters	
DADA GIN-TONIC	13
Dada Chapel Organic Dry Gin + Franklin & Sons + juniper berry + lemon	

NEGRONI	13
spiced house-blend	
ESPRESSO MARTINI	13
Weekend mix - vodka + arabica espresso + sugar + salted vegan butter	

HOT DRINKS

COFFEE

COFFEE - Vietnamese Phin filter drip	3
THERMOS COFFEE - French Press 900ml to share	10

TEA, INFUSIONS, etc.

SENCHA - fresh, green tea	4 ²
OOLONG - full, half-black tea	4 ²

FRESH MINT : without or with green tea ?	4 ² / 4 ⁶
LOLA - homemade ginger syrup + fresh orange	4 ⁶
BENNY LAVA - massala chai-mix + fresh ginger	4 ⁶

MOLLIE BLOOM - small fruit-infusion	4 ²
with a.o. black-, elder-, red-, blueberry, apple, flower petals	
MARIUS - away with stress herbal-infusion	4 ²
with a.o. apple, fennel, caraway, melisse, chamomile, aronia	
PEPPI - immunity boost herbal-infusion	4 ²
with a.o. rosehip, lemongrass, anise, sage, mint, nettle	



MENU

We import our wines directly from the farmer !

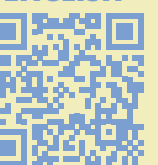


WEBSHOP

You can buy them in our shop at the bar or via the online-shop

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edelrot-shop.be
instagram
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ENGLISH



MENU

one table is one bill - thanks for understanding !

WINE

SPARKLING

BRUT NATURE 9⁵ / 49
Mas Candí, Penedès, SP, 2024 Macabeu + Parellada + Xarel-lo
white Corpinnat / Cava - fresh, mineral. stone fruit, citrus, brioche

FÉE BULLEUSE 9⁵ / 49
La Vrille et le Papillon, Ardèche, FR, 2024 Grenache Noir
blanc de noir pet' nat' - fresh, glouglou. cavaillon, grapefruit, apple pie

PIQUETTE RETTEKETET **ON TAP** 5⁵
Druug, Gent, BE, 2025 "kriekpeer" + pear + berries + grapes
perry piquette - fresh, tight, fruity, dry - 4⁵% alc.

WHITE

QUESTO BIANCO **1L BOTTLE** 7 / 44
Sette, Piemonte, IT, 2025 Moscato
supple, floral. confit green apple, elderflower

MALÈSTAR 7⁵ / 41
Mirco Mariotti, Emilia-Romagna, IT, 2025 Montuni
supple, herbal. Doyenne pear, grapefruit, nettle

LE P'TIT DÉJ AU BLANC 8⁵ / 47
Le Débit d'Ivresse, Côtes-Catalanes, FR, 2022 Macabeu
ripe, glouglou. peach, pineapple, citrus

LUTZ RIESLING 8⁵ / 47
Jan-Philipp Bleeke, Mosel, DE, 2023 Riesling
ripe, lively acidity. green apple, lime, butter

LA SERRA 8⁵ / 48
La Salada, Penedès, SP, 2024 Xarel-lo
tropical, misty, light tannine. clementine, papaya, honeycomb

BISLACCO 9 / 48
Gilì, Marsala, Sicily, IT, 2025 Catarratto
tight, herbal, saline. gooseberry, fresh cut grass, oystershell

ROSÉ

DESIG ROSAT 7⁵ / 42
Mas Candí, Penedès, SP, 2025 Merlot + Macabeu
fresh, crisp, floral. raspberry, lime, rosewater, hint of vanilla

SWEET

STRAWBERRY FIELDS 8 / 44
Stéphane Rocher, Loire, FR, 2024 Pineau d'Aunis + Gamay
rosé - sweet, soft acidity. strawberry, cherry, rhubarb

PECAT NOBLE **50cl BOTTLE** 11 / 46
Mas Candí, Penedès, SP, 2022 Xarel-lo with botrytis = noble rot = edelrot
white - plump, aromatic. sultana, confit lemon, summer flowers



taste before you decide ?

Please come to the bar !

SKIN-CONTACT **ON TAP** 7⁵
Fabien Jouvès, Cahors, FR, 2024 Sauvignon + Ugni Blanc + Muscat
light, fresh, glouglou. apple, pear, orange, blossoms

L'ORANGET DEL MONTMELL 8⁵ / 47
Amor per la Terra, Tarragona, SP, '24 Cariñena + Macabeu + Moscatell
aromatic, mineral, soft. apricot, clementine, orange blossom

DAMASCHINO 9⁵ / 51
Viteadovest, Marsala, Sicily, IT, 2023 Damaschino
creamy, saline, hint of smoke. quince, orange, honeymelon, almond

LE GEWURZT 9⁵ / 52
Mycélium, Luik, BE, 2024 Gewurztraminer (from Alsace, FR)
intense, tight, spiced, floral. peach, kumquat, dried wild flowers

Check the suggestions or ask our staff !

CARMINO **ON TAP** 7
Domaine Ozil, Ardèche, FR, 2025 Syrah
unfiltered (!), juicy, earthy. cherry, forest fruit, taggiasca olive, violets

LA VINYA DEL BOTER 8⁵ / 47
Amor per la Terra, Tarragona, SP, 2023 Monastrell + Xarel-lo
co-ferment - fresh, saline. cherry, strawberry, blood orange

PAILLETTE 8⁵ / 47
Domaine des Gâtz, Loire, FR, 2023 Gamay
juicy, full bodied. stewed forst fruit, dried green herbs

QUESTO ROSSO **1L BOTTLE** 7 / 44
Sette, Piemonte, IT, 2024 Barbera + Syrah
round, spiced. ripe black fruit, cocoa, black pepper

CHAPEAU MELON 7⁵ / 41
La Vrille et le Papillon, Ardèche, FR, 2024 Merlot
lush, earthy. stewed black fruit, strawberry, cocoa

NUAGE 9⁵ / 51
Jan-Philipp Bleeke, Mosel, DE, 2023 Pinot Noir
supple, full of flavour, little tannine. stewed strawberry, fig, rhubarb

LES AUTOCHTONES 8 / 45
F. Jouvès, Cahors, FR, '24 Jurançon Noir + Gibert + Valdiguié + Noual
elegant, fine, floral. cherry, cranberry, dark chocolate, violets

NIZZA 11 / 59
Sette, Piemonte, IT, 2022 Barbera
complex, spiced, thight. cassis, dark chocolate, leather, clove

More by the glass ?

More by the bottle ?

Check the Specials-menu, the shop at the bar (with dot = available on temperature) or ask our staff !

ORANGE / MACÉRATIONS

CHILLED RED

RED

BLOND BEER

VERZET **ON TAP** 3⁸
blond beer - fresh, hoppy 't Verzet, 5⁵%, 25cl

HOPSNOB - PINOT BLANC GRAPE SAISON **from 16 nov !** 6⁸
fresh, fruity **ON TAP** edelrot x Dok Brewing Co. x Falkenstein, 6⁵%, 33cl

SAISON DU MEYBOOM 5²
Saison - soft bitters Brasserie de la Senne, 5⁵%, 33cl
CARLITO 5

Session Pale Ale - light, orange bitter Stroom, 4⁵%, 33cl
DE GRAAL BLOND 5

blond beer - soft bitters De Graal, 6⁵%, 33cl
HALVE GARE 5⁸

IPA dryhop - hoppy, tropical Brouwerij 9900, 7²%, 33cl
XX BITTER 5⁵

blond beer - full, bitter De Ranke, 6%, 33cl
DE GRAAL TRIPEL 5⁸

blond beer - full, spiced De Graal, 9%, 33cl
GOLDEN TRICKY 5

IPA - full, tropical 't Verzet, 7⁵%, 33cl
STEENUILKE 5⁵

blond beer - full, spiced Brouwerij De Ryck, 6⁵%, 33cl
GULDENBERG 6

abby beer - full, fruity De Ranke, 8%, 33cl



SOUR ALES

OUDE GEUZE BOON 4²
Geuze - 'easy drinker' Brasserie Boon, 7%, 25cl

GUEUZE GIRARDIN - BLACK LABEL 10
Geuze - supple Girardin, 5%, 37⁵cl

OUDE GUEUZE 3 FONTEINEN 16
Geuze - thight 3 Fonteinen, 7%, 37⁵cl

HANSSSENS GEUZE EXTRA 13
Geuze - punchy Hanssens, 6%, 37⁵cl

OUDE GUEUZE BOERENERF 14
Geuze - sharp Boerenerf, 7%, 37⁵cl

SUPREME 7
Berliner Weisse - Raspberry Sour Stroom, 4²%, 33cl

KRIEK 9⁵
Old Kriek lambik De Ranke, 7%, 37⁵cl

CUVÉE DEVILLÉ 5⁸
Amber Den Herberg, 6²%, 33cl

OUD BRUIN BARREL RESERVE 8²
Flemish Old Brown Rolling Hills, 6%, 33cl

37⁵ cl ? **Feel free to ask for a second glass to share !**

BROWN BEER & STOUT

MOOSE BLUES 5⁵
brown beer - creamy, spiced 't Verzet, 7⁵%, 33cl

SCHIEVE X-MAS 5⁵
Christmas beer - creamy, malty, spiced Brasserie de la Senne, 8%, 33cl

STOUTERIK 5⁵
stout - intense, malty Brasserie de la Senne, 5%, 33cl



BEER

(3) =vegan

You can order food till 22h00

//// SMALL BITES



SMOKED ALMONDS (v)	4,8
GREEN OLIVES in house-marinade (v)	5,2
DRIED SAUSAGE <i>Vierklaver</i> + <i>Tierenteyn</i> -mustard	3,8
CRISPS seasalt-balsamic <i>Waltson</i> (v)	4,5
EDAMAME with wild garlic salt (v)	7,5
KIMCHI-CAULIFLOWER with homemade kimchi (v)	8
BOQUERONES in house-marinade	7
SAUCISSON D'ARDÈCHE - 3 kinds, thinly sliced	10
BITTERBALLEN (6pc) with mustard-taragonmayo	9
SEAWEED croquette (6pc) mustard-taragonmayo (v)	10
CHEESE croquette 'Pas de Rouge' (1pc) + remoulade	8
SHRIMP croquette (1pc) + remoulade	11

//// DIPS --- with bread or nachos ?

HUMMUS with za'atar (v)	8
SMOKEY JALAPEÑO-WHITE BEAN DIP (v)	8
RICOTTA-BRODO with peppers, tomato, butter beans	9

//// BIGGER BITES

BURRATA with cherry tomato salsa edamame, capers + bread	16
GRILLED COURGETTE SALADE with tofu spread cucumber, broad beans and mustardseeds (v)	9
ROASTED ROMANESCO with chickpeas and creamy tahini sauce (v)	11
ROASTED YELLOW BEET and CARROT with herbal dip and cashew parm (v)	12
LOADED PATATAS with 'cheesy' dip + hot sauce (v)	12
KOREAN MEATBALLS gochujang + kimchi-coleslaw	13
PORK-RILETTE à la gueuze + bread	10
CHEESE PLATTER + rhubarb chutney, nuts, bread	19
CHARCUTERIE PLATTER + bread	19
'CHEESY' NACHOS from the oven with tomato-kidney bean dip and 'sour creme' (v)	13
CAMEMBERT from the oven with leeks braised in Riesling-wine + bread	16
OYSTER MUSHROOM tempura , pickle, kimchimayo (v)	11
CHICKEN tempura + pickle + kimchimayo	12
SOUP (v) - without or with bread + butter	5 / 7
BREAD AND BUTTER - PLATE	4

//// DESSERT

WARM BROWNIE with salted hazelnut crumble (v)	7
BAR of TONY's CHOCOLONELY milk chocolate with caramel and seasalt	4

Info concerning allergenes is available with our staff.
The compositing of products and dishes may change.

SPECIALS

-- in 75cl bottles --

//// CIDER



CIDERELLA !	36
<i>Anargist</i> - cider from apple, pear and mirabelle plum	
PAQ AMFORA	34
<i>Anargist</i> - cider from pear, apple, quince in amphora	
THE 4TH PHAZE	42
<i>Pellicle</i> - cider from quince, apple, hibiscus, rosemary	
ZERO FIGS GIVEN	42
<i>Pellicle</i> - cider from apple, fig leaf, rose petals	

//// LAMBIK, GUEUZE & SOUR ALE

HOMMAGE	46
<i>3 Fonteinen</i> - gueuze with raspberry and tart cherries	
CUVEE ROBINOT	44
<i>3 Fonteinen</i> - lambik with Pinot d'Aunis, Chenin Blanc	
L'ILLUMINE	48
<i>Antidoot</i> - farmhouse sour with tart cherries	
LADY IN RED	48
<i>Bofkont</i> - gueuze with Spanish plums	
FROM CANADA WITH LOVE	48
<i>Bofkont</i> - gueuze ripened in ex-bourbon-maple-barrels	
SOBROEK DERVISHES	44
<i>Donder</i> - farmhouse sour with elderflower	
SERCLAES D'EPINES	44
<i>Donder</i> - old brown with blackthorn	
BURNING PLUMZ	42
<i>Dust</i> - lambik + saison with plums and Nero d'Avola	
DAUW	46
<i>Nevel</i> - wild blond beer with elderflower	
ROSSIG	48
<i>Nevel</i> - wild blond beer with blue grape skins	
STOP OU AMPHORE	29
<i>Spo</i> - farmhouse sour with <i>brettanomyces clausenii</i>	
SAISON POT DE FLEUR	36
<i>Spo</i> - smokey, aged farmhouse sour	



//// HYBRIDS

CORNUCOPIA CABERNET	48
<i>Antidoot</i> - hybrid apple cider + Cabernet Jura-wine	
BEAU ET JOLI	42
<i>Boerenerf</i> - hybrid lambik + Gamay-wine	
FLAT TIRE 2.0	33
<i>De Mederie</i> - hybrid apple cider + Pinot Noir-wine	
SUPER SANGIOH	42
<i>Dust</i> - hybrid tart cherry/plum lambik + Sangiovese-wine	

bar de soif

et petite bouffe



EDELROT

BUBBELS

Crémant du Jura - Brut - Blanc _____ 55
Overnoy-Crinquand - [Chardonnay]

Vin Mousseux de qualité - Brut - Rosé _____ 62
Gérard Villet - [Trousseau + Poulsard + Pinot Noir]



WIT

Terre du Lias [Chardonnay - 2023] _____ 76
Domaine de la Borde - 12 maand gerijpt in foeders en stenen kruiken

Léon [Chardonnay - 2022] _____ 72
Les Bottes Rouges - 18 maand gerijpt in eiken fûts

Savagnin Terres Bleues [Savagnin - 2022] _____ 80
Domaine de la Touraize - ouillé gedurende 3 winters, in eiken fûts

ORANGE

Cuvée Orange [Chardonnay + Savagnin - 2022] _____ 72
Gérard Villet - maceratie tot einde alcoholische fermentatie, in eiken fûts

Orange Sous Voile [Chardonnay + Savagnin - 2018] _____ 76
Gérard Villet - 8 maand maceratie, 2 jaar sous voile in eiken fûts

ROOD

Trousseau [Trousseau - 2023] _____ 80
des Marnes Blanches - korte maceratie, in demi-muids en betonnen ei

Poulsard En Boutasse [Poulsard - 2023] _____ 85
Les Pieds sur Terre - korte maceratie, in inox

DD [Trousseau + Poulsard + Pinot Noir - 2023] _____ 78
Tissot - 3 maand maceratie, gevinifieerd in foeders



onze selectie uit de Jura