

ALCOHOLFREE

GLASS or PITCHER OF WATER - still or sparkling ? 1,7 / 4

SOFT DRINKS

Yügen KOMBUCHA - ginger-lemon - 33cl	6,5
Levuur KOMBUCHA - red currant-buchu - 12,5cl	5
Homemade LEMONADE - ginger-lemon	5
Homemade LEMONADE - rhubarb-lime	5
Homemade LEMONADE - sloughberry-juniper	5
Cuarenta LEMONADE - 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
Franklin & Sons TONIC	4
Big Tom spicy TOMATO JUICE	5
Pajottenlander APPLE JUICE	3,5
Pajottenlander GRAPEFRUIT JUICE	4

ALCOHOLFREE BEER

UNPLUGGED	5,5
Hazy IPA - creamy, softly bitter	't Verzet, 0,4%, 33cl
PICO BELLO	5,5
Hazy IPA - fruity, refreshing	Brussels Beer Project, 0,3%, 33cl
BLINKIE	5,5
IPA - fresh, hoppy	Dok Brewing Co., 0,3%, 33cl
DOKKIE	5,5
Sour IPA - citrus, bitters	Dok Brewing Co., 0,3%, 33cl
FRAMBO	5,5
Raspberry Sour - acidic, fruity	Dok Brewing Co., 0%, 33cl

MOCKTAILS & APERO

MINTY MAC'LIME	8
apple, lime, mint, herbal bitters, soda water	
PURPLE HAZE	8
blackberry, raspberry, thyme, lime, herbal bitters, soda water	
L'APÉRO SPIRIT - alcoholfree aperol	9
kumquat, pomegranate, sea buckthorn, herbal bitters, tonic	
SPINOSA BITTER	9,5
sloughberry, Shwung Vehr-mut Ros-soh, Dada Chapel Spritz, lime	
VEHR-MUT ROS-SOH - Shwung - 9cl	6
red Italian-style apero - herbal, bitter-sweet	

(SPARKLING)WINE ALTERNATIVE

Levuur KOMBUCHA - red currant-buchu - 12,5cl	5
fresh, fruity	"pet' nat"
SPUH-MAN-TAY - Shwung	13
Chardonnay + herbs - supple, round, herbal	"spumante"
OR-ANJ - Shwung	6,5 / 35
herbal ferments - complex, spiced	"orange wine"
ROUGE EN VOITURE - Cul Sec	6,5 / 35
wine grapes + ferments - fresh, juicy	"chilled red wine"



HOT DRINKS

APERO

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



COCKTAILS

LIMONCELLO SPRITZ	13
homemade limoncello + white pet' nat'	
HORSE WITH NO NAME	12
Dada Chapel Potato Vodka + homemade ginger syrup + lime	
STORMY RHUBARB	12
Dada Chapel Aged Brhum + homemade rhubarb syrup + lime + mint	
BOURBON PLANE	12
bourbon + kumquat + sea buckthorn + herbal bitters	
A FOREST GIN SOUR	12
Dada Chapel Organic Dry Gin + black- + raspberry + thyme + lime + bitters	
VERBOOCHA	12
MUZ vermouth Partida Creus + Levuur kombucha + herbal bitters	
DADA GIN-TONIC	12
Dada Chapel Organic Dry Gin + Franklin & Sons + juniper berry + lemon	
NEGRONI	12
spiced house-blend	
ESPRESSO MARTINI	12
Weekend mix - vodka + arabica espresso + sugar + vegan salted butter	

APERO & COCKTAILS

DIGESTIVE

BLACK RIVER - 7cl	7
barrel aged mede with black berries	De Mederie, Celles, BE, 14%
MACVIN - 7cl	7
barrel aged macvin from Poulsard	A. Guillot, Jura, FR, 17%

COFFEE

COFFEE - Vietnamese Phin filter drip	3
LITER COFFEE - thermos French Press to share	10

TEA, INFUSIONS, etc.

SENCHA - fresh, green tea	3,8
OOLONG - full, half-black tea	3,8
FRESH MINT : without or with green tea ?	3,8 / 4,2
LOLA - homemade gingersyrup + fresh orange	4,5
BENNY LAVA - massala chai-mix + fresh ginger	4,5

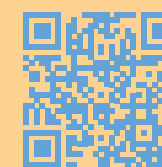


MOLLIE BLOOM - small fruit-infusion	3,8
with a.o. black-, elder-, red-, blueberry, apple, flower pettals	
MARIUS - away with stress herbal-infusion	3,8
with a.o. apple, fennel, caraway, melisse, chamomile, aronia	
PIPPI - immunity boost herbal-infusion	3,8
with a.o. rosehip, lemongrass, anise, sage, mint, nettle	



MENU

All wines are self imported

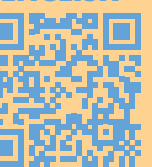


WEBSHOP

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

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edelrot-shop.be
instagram | facebook

ENGLISH



MENU

one table is one bill - thanks for understanding !

SPARKLING

SMARAZEN 7,6 / 41	
Mirco Mariotti, Emilia-Romagna, IT, 2024	Trebbiano + Malvasia
white pet' nat' - fresh, summery, salty. apple, citrus	
BULLE À FACETTES 9 / 49	
Domaine des Gâtz, Loire, FR, 2025	Grolleau - short maceration
rosé pet' nat' - fresh, vegetal. wild strawberry, rhubarb, applemint	
POM PERRY 5,5	
Druug, Gent, BE, 2024	75% pear + apple (≠ old varieties)
cider - fresh, fruity, tight	

WHITE

QUESTO BIANCO 7 / 44	
Sette, Piemonte, IT, 2024	Moscato
supple, floral. confit green apple, citrus, white flowers	
PAPILLON - BRAIN DE FOLIE 8 / 44	
Domaine du Mortier, Loire, FR, 2024	Sauvignon BI + Grolleau Gris
supple, buttery, vegetal. pear, melon, lime leaf, lemon verbena	
EST/OUEST 7,5 / 43	
Domaine Ozil, Ardèche, FR, 2023	domaine blend white
supple, creamy, floral. melon, pear, wild flowers, hint of white pepper	
BIANCO 9 / 51	
Il Pingro, Toscane, IT, 2024	Procanico + Ansonica
fresh, ripe, summery, slightly tannic. mango, papaya, yoghurt, yuzu	
L'ERMOT 8,5 / 50	
La Salada, Penedès, SP, 2023	Macabeu
vibrant, punchy, salty. apple, pineapple, ginger, lemon zeste	
MUSCARIS 9 / 51	
Josef Totter, Steiermark, AT, 2021	Muscaris
full, floral, volcanic. confit lemon, pomelo, spring blossoms	

ROSÉ

ROSÉ ZWEIGELT 8 / 47	
Florian Herzog, Kamptal, AT, 2023	Zweigelt
fresh, supple, light oaky touch. red berry coulis, vanilla, cedar	

SWEET

LEMON TREE 8 / 44	
Stéphane Rocher, Loire, FR, 2024	Chenin Blanc - 18g residual sugar/L
plump, floral. tastes like a fresh lemon tart	
PECAT NOBLE 11 / 46	
Mas Candí, Penedès, SP, 2022	Xarel-lo with noble rot = edelrot
elegant, full, aromatic. sultana, confit lemon, summer flowers	

ORANGE / MACÉRATIONS

SKIN-CONTACT 7,6	
Fabien Jouvès, Cahors, FR, 2025	Sauvignon + Ugni Blanc + Muscat
light, glouglou. white fruit, orange, spring blossoms	
LA FUSTA 9 / 51	
La Salada, Penedès, SP, 2023	Xarel-lo
fresh, elegant, softly spiced. apple, clementine, fresh almond, cedar	
GEWURZT 9,5 / 52	
Mycélium, Liège, BE, 2024	Gewurztraminer (from Alsace, FR)
tight, floral, spiced. fresh stone fruit, kumquat, dried wild flowers	
NADA 10 / 56	
Il Pingro, Toscane, IT, 2023	Ansonica
full, aromatic, spiced. dried apricot, amaretto, chai-spices	

Please come to the bar!

CARMINO 7	
Domaine Ozil, Ardèche, FR, 2025	Syrah
juicy, earthy. cherry, blueberry, taggiasca olive, violets	
PINEAU D'AUNIS - BRAIN DE FOLIE 8 / 43	
Domaine du Mortier, Loire, FR, 2024	Pineau d'Aunis
supple, ripe. plum, cherry, vanilla	
BLOUGE 9 / 50	
Dalaheim Castellum, Liège, BE, 2024	Cab. Jura + Solaris + Muscaris
aromatic, floral. small wild fruit, elderflower, grapefruit, paprika	
QUESTO ROSSO 7 / 44	
Sette, Piemonte, IT, 2023	Barbera + Syrah
supple, spiced. cherry, cocoa, black pepper	
L'APPÂT DU GRAIN 8,5 / 45	
Débit d'Ivresse, Côtes-Catalanes, FR, 2023	Grenache + Mourvèdre
herbal, elegant tannine. cranberry, cherry, bouquet garni, leather	
SILVERIO 9 / 49	
Gilli, Sicilië, IT, 2024	Syrah + Catarratto
mineral, herbal, floral. cherry, elderberry, dried lavender	
LES SABLES 8 / 43	
Domaine du Mortier, AOC Bourgueil, Loire, FR, '24	Cabernet Franc
soft, spiced. plum, blueberry, green pepper	
TOUS COUSINS 7,5 / 42	
La Vrille et le Papillon, Ardèche, FR, 2024	Syrah
full, round, earthy. blackberry, cassis, black olive, violets	

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

CHILLED RED

RED

BLOND BEER

VERZET 3,8	
blond beer - thirst quenching, exotic, hoppy	't Verzet, 5,8%, 25cl
HOPSNOB - VIOGNIER 6,6	
viognier grape IPA 2024	edelrot x Dok Brewing Co. x Ozil, 6%, 33cl
SAISON DU MEYBOOM 5	
season - refreshing, softly bitter	Brasserie de la Senne, 5,5%, 33cl
DE GRAAL BLOND 4,5	
blond beer - light, softly bitter	De Graal, 6,5%, 33cl
HALVE GARE 5,6	
IPA dryhop - intense body, tropical	Brouwerij 9900, 7,2%, 33cl
XX BITTER 5	
blond beer - full, bitter	De Ranke, 6%, 33cl
DE GRAAL TRIPEL 5	
blond beer - full, creamy, spiced, fruity	De Graal, 9%, 33cl
GOLDEN TRICKY 5,6	
IPA - full, creamy, tropical	't Verzet, 7,5%, 33cl
STEENUILKE 5,2	
blond beer - full, creamy, spiced	Brouwerij De Ryck, 6,5%, 33cl
GULDENBERG 5,6	
abby beer - full, creamy, fruity	De Ranke, 8%, 33cl

+++ a changing suggestion

SOUR ALES

OUDE GEUZE BOON 4,2	
soft old gueuze	Brasserie Boon, 7%, 25cl
SUPREME 7	
berliner weisse - raspberry sour	Stroom, 4,2%, 33cl
KRIEK 9,5	
old kriek lambik	De Ranke, 7%, 37,5cl
CRINANZA 6	
Flemishold-brown-fruity, lightly acidic	Brasserie de la Senne, 7,2%, 33cl
DEVIANCE 2.0 10	
barrel aged blond with marc from Gewürztraminer	SPO, 5,9%, 33cl
OUDE GEUZE BOERENERF 14	
sharp gueuze	Boerenerf, 7%, 37,5cl
OUDE GEUZE 3 FONTEINEN 16	
tight gueuze	3 Fonteinen, 7%, 37,5cl
GUEUZE GIRARDIN - BLACK LABEL 10	
supple gueuze	Girardin, 5%, 37,5cl
HANSENS GEUZE EXTRA 13	
supple, balanced old gueuze	Hanssens, 6%, 37,5cl

37,5cl? Feel free to ask for an extra glass to share!

BROWN BEER & STOUT

MOOSE BLUES 5,5	
brown beer - creamy, spiced, caramel, chocolate	't Verzet, 7,5%, 33cl
BABYLONE 6	
bread IPA - soft, refreshing	Brussels Beer Project, 5,5%, 33cl
STOUTERIK 5	
stout - black, intense, malty	Brasserie de la Senne, 5%, 33cl

More by the bottle?

More by the glass?

Check the suggestions or ask our staff!

WINE

BEER

(V) =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 + Tierenteyn-mustard</i>	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