

ALCOHOL-FREE

WATER

GLASS - still or sparkling - 33cl	1,5
PITCHER - still or sparkling - 75cl	3,5

ALCOHOLFEE BEER

Alcoholfree alternative for wine?

--- see wines ---

ENERGIBAJER	6
'pintje' - thirst quenching, fresh, bitter, hoppy	Mikkeller, 0%, 33cl
HOPPY	6,5
NA Pale Ale - thirst quenching, hoppy	Poppels, 0,3%, 33cl
IMPLOSION	5,5
New England IPA - fresh, hoppy, soft bitters	To Øl, 0,3%, 33cl
SAND DIVER	6,5
isotonic ale - fresh, slightly acidic, hoppy	De Kromme Haring, 0,3%, 33cl
LOW MOTION PINK	6,8
fruit sour with pitaya, lychee and hibiscus - acidic, floral	To Øl, 0,3%, 33cl
DOKKIE	5,5
Ghentsour IPA - slightly acidic, citrusy, bitters	Dok Brewing Co., 0,3%, 33cl

MOCKTAILS

MINTY MAC'LIME	8
apple, lime, mint, bitters, soda water	
PURPLE HAZE	8
blackberry, raspberry, thyme, lime, bitters, soda water	
L'APÉRO SPIRIT - virgin aperol spritz	8
kumquat, sea buckthorn, herbal bitters, tonic	

KEFIR, KOMBUCHA, LEMONADE & JUICE

Kult Kefir - passionfruit-hop	6
Yūgen Kombucha - ginger-lemon	6,2
Homemade lemonade - ginger-lemon	5
Homemade lemonade - rhubarb-lime	5
Homemade lemonade - blueberry-blood orange	5,5
Cuarenta Craft Soda - maracuya-habanero-lime	5
Ritchie lemonade - orange	4
Ritchie cola - regular or zero	4
Fever Tree tonic	4
Big Tom spicy tomato juice	5
Pajottenlander apple juice	3,5
Pajottenlander grapefruit juice	4

COFFEE & TEA

COFFEE

Cafés MUDA

COFFEE - phin filter	3
LITER COFFEE	10
thermos french press (=5 cups)	



APERERO & COCKTAILS



PASTIS	8
Henri Bardouin	
VERMOUT	7
Kruit, Heynsquared - herbal vermouth from Ghent	
LIMONCELLO SPRITZ	11
homemade limoncello + tonic	
HORSE WITH NO NAME	12
ginger-infused vodka + homemade gingersyrup + lime + soda water	
NEGRONI	11
punchy house-blend	
VERBOOCHA	11
Kruit vermouth + Yūgen kombucha	
WHISKEY SOUR	12
bourbon whiskey + lemon juice + bitters + orange	
GIN-TONIC	11
Broker's gin + fever tree tonic + juniperberry + lemon	
ESPRESSO MARTINI	12
vodka + arabica espresso + sugar + salted butter	
BLACK RIVER	7
barrel aged mede with black currants	De Mederie, Celles, BE, 14% 7cl
MACVIN	6,5
barrel aged macvin from poulsard-grapes	A. Guillot, Jura, FR, 17% 7cl
YOIGOKOCHI YUZU SAKE	7
sake with yuzu - balanced in sweet and sour	Miyako-Bijin, JP, 7% 7cl

TEA

SENCHA - green tea = not oxidized	3,5
DARGEELING - black tea = fully oxidised	3,5
OOLONG - partially oxidized	3,5

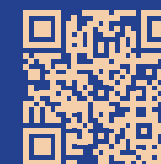
INFUSIONS

MOLLIE BLOOM - berry infusion	3,5
apple, rosehip shell, elderberry, blueberry, red currant, black currant, black currant leaf, mallow, flower petals, blackberry	
MARIUS - less stress infusion	3,5
apple, fennel, caraway, melisse, lemongrass, cacao, chamomile, aronia, cornflower, tulsj, acerola	
BENNY LAVA - spicy massala chai-mix + fresh ginger	4,5
LOLA - homemade gingersyrup + fresh orange	4,8
FRESH MINT - with or without green tea?	4



MENU

All wines are self-imported.



WEBSHOP

They are for sale in our shop at the bar or via the online-shop!

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edelrot-shop.be
instagram | facebook

ENGLISH



MENU

WINE

Like to taste before you decide? Please come to the bar!



SPARKLING - PET'NAT'

PRÉ POIRÉE ROSÉ ON TAP 5
cherry pear **piquette** + **piquette** from regent and cabernet cortis + **cider**
fresh, fruity, dry, elegant acidity, 4,4% alc. Druug, Ghent, BE, 2023

SMARAZEN 8 / 37,5
Mirco Mariotti, Emilia Romagna, IT, 2023 trebbiano + malvasia
white pet' nat' - fresh, summer, salty. apple, lemon, lemongrass, sea breeze

ENGRESCADA SPARKLING ORANGE 9 / 42
Raïm Ones, Penedès, SP, 2023 marina + chardonnay
orange pet' nat' - fresh, herbal, floral. pineapple, stonefruits, sea-lavender

WIT

MORE BY THE GLASS ?! Every week we have about 5 suggestions. See boards or the QR-code on your table

UN LITRO DI BIANCO (bottle = 1L) - 4 days maceration 6,8 / 41
I Castagnucoli, Veneto, IT, 2023 glera + moscato + giallo + chardonnay
fresh, glouglou, fine bitters. doyenne pear, ripe stonefruits, agrum, magnolia

BAUDILI BLANC 7,5 / 39
Ramón Jané, Penedès, SP, 2023 xarel-lo + macabeu
full, ripe, creamy, fine bitters, fresh acidity. nectarine, green apple, kiwi, lime

LE P'TIT BLANC 8 / 40,5
Domaine Goepp, Elzas, FR, 2022+'23 riesling + sylvaner + auxerrois
fresh, wild, buttery body. unripe stonefruits, confit lemon, hay

BRAIN DE FOLIE - CHENIN BLANC 8 / 40,5
Domaine du Mortier, Loire, FR, 2023 chenin blanc
ripe, round, floral. green melon, doyenne pear, lime, spring blossoms

NEUBURGER 8,5 / 42
Florian Herzog, Kamptal, AT, 2022 neuburger
rich, ripe, punchy, spicy. pineapple, coconut, lychee, lemongrass, lemonzeste

SWEET ROSÉ

STRAWBERRY FIELDS 7,5 / 39,5
Ferme du Mont Benault, Loire, FR, 2022 gamay + pineau d'aunis + grolleau
sweet with good acidity. strawberry, strawberry, strawberry, lemon, cherry

ALCOHOLFREE ALTERNATIVE ?

KULT KEFIR - PASSIONFRUIT HOP 6
fresh, crisp, aromatic, herbal "pet' nat'"

SOBR WOODPEPPER 6,5 / 35
fermented herbal brew - intense, punchy, spicy, fresh finish "orange"

SOBR HOLY HIBISCUS 6,5 / 35
fermented herbal brew - round, fruity, floral, spicy, fresh finish "chilled red"

ORANGE / MACÉRATIONS

EL PAGÈS CONTENT ORANGE 8 / 41,5
La Salada, Penedès, SP, 2023 macabeu + xarel-lo + sumoll + malvasia
7 days maceration - matured in cups (= amphora under the ground)
fresh, juicy, tropical. pineapple, mango, passionfruit, apricot, lemonverbena

L'UNI'K 9 / 43
Domaine Goepp, Elzas, FR, 2023 savagnin rose
14 days maceration - matured in large oak barrels
tense, spicy, wild. kumquat, kurkuma, lemongrass, clove, smoked hay

GEKOELD ROOD

CON BARBAS Y A LO LOCO 9,5 / 46
La Salada, Penedès, SP, '22 xarel-lo + sumoll + monastrell + mandó + malvasia
co-ferment of white and red grapes - 14 days maceration
juicy, earthy, wild. strawberry, blackberry, plum, rhubarb, leather

NOVEMBERLOT 7,5 / 39
La Vrille et le Papillon, Ardèche, FR, 2019+'21 merlot + ugni blanc + viognier
90% merlot from 2nd grape setting, harvested in november 2019
juicy, earthy, spicy. forest fruit jam, balsamic vinegar, black pepper

RED

CENTRO RED 6,8 / 37,5
Mirco Mariotti, Emilia-Romagna, IT, 2023 syrah
full, round, fruity, herbal. cherry, fig, chocolate, garrigue

EL PAGÈS CONTENT NEGRE 8 / 40,5
La Salada, Penedès, SP, 2022 sumoll
light, spicy, earthy, animal. purple fruit, rhubarb, tobacco, leather, straw

LES PINS 9 / 44
Domaine du Mortier, Loire, FR, 2021 cabernet sauvignon
elegant, spicy, fine tannins. cherry, plum, green pepper, cedarwood

KREO 9 / 45
La Tri Fontoj, Côtes-Catalanes, FR, 2022 carignan noir + syrah
full, spicy, supple tannins. black cherry, blackberry, elderberry, black pepper

LES FORQUES 7,5 / 39
Mas Candi, Penedès, SP, 2022 cabernet sauvignon
intense, ripe, spicy, earthy. ripe red fruit, fig, cacao, pepper, cigar box

ROSÉ

À TABLE !!! ROSÉ 7 / 38
Mas del Périé, Cahors, FR, 2023 malbec + tannat
full, meaty, mineral. raspberry, cranberry, cherry, silex

WILDE ROSÉ 8,5 / 43,5
Dassemus, Brabant, NL, 2022 cabernet cantor + monarch + cabernet jura
fresh, elegant, floral. cherry, red currant, rhubarb, hibiscus, rose

BY THE BOTTLE you can drink anything from the shop. **Bottles with a dot** are already on temperature. Prefer an other? We'd be happy to chill it for you!

price = shop price + 22 euro



BLOND

VERZET ON TAP 3,8
'pintje' - thirst quenching, exotic, hoppy 't Verzet, 5,8%, 25cl

HOPSNOB - RIESLING IPA 2023 ON TAP 6
Grape IPA - fresh, fruity EDELROT x Dok Brewing Co. x Goepp, 6%, 33cl

IV SAISON 5,3
saison - fresh, herbal Brasserie de Jandrain-Jandrenouille, 6,5%, 33cl

TARAS BOULBA 5
session - light, fresh, citrusy Brasserie de la Senne, 4,5%, 33cl

DANCE RAVE DANCE 6,8
session IPA - refreshing, citrusy Brasserie Surréaliste, 4,2%, 33cl

GOLDEN TRICKY 5,5
IPA - full, creamy, exotic 't Verzet, 7,5%, 33cl

YAK 6,8
Norwegian farmhouse ale with sichuan pepper Stroom, 7%, 33cl

XX BITTER 5
Belgian pale ale - creamy, bitter, hoppy De Ranke, 6%, 33cl

STEENUILKE 5
blond beer - creamy, spiced, elegant bitters Brouwerij De Ryck, 6,5%, 33cl

GULDENBERG 5,5
abdijbier - full, round, creamy De Ranke, 8%, 33cl

SOUR

OUDE GEUZE BOON 4,2
soft old geuze Brasserie Boon, 7%, 25cl

JEUN'HOMME 6,5
barrel aged creamy sour blond De Leite, 6%, 33cl

HOPSNOB SOUR - RIESLING IPA 2022 ON TAP 6
sour grape IPA EDELROT x Dok Brewing Co. x Goepp, 6%, 33cl

BEATIFIC ECSTASY 7,2
berliner weisse with raspberry and lime Brasserie Surréaliste, 4,7%, 33cl

KRIEK 16,5
old kriek Cantillon, 5,5%, 37,5cl

CUVEE ARMAND & GASTON 15
complex old geuze 3 Fonteynen, 5,5%, 37,5cl

BOERENERF OUDE GUEUZE 16
punchy old geuze Boerenerf, 7%, 37,5cl

KESTEMONT ABRIKOOS 16,5
lambik with apricot Brouwerij Kestemont, 5,5%, 37,5cl

MUSCAR-ELLE 17
lambik with muscaris-grapes Lambiek Fabriek, 8,8%, 37,5cl

BROWN, STOUT & AMBER

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

MOOSE BLUES 5,5
brown beer - creamy, spiced, caramel, chocolate 't Verzet, 7,5%, 33cl

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

BRUXELLENSIS 5,5
amber - brett pale ale Brasserie de la Senne, 6,5%, 33cl

BABYLONE 6,5
amber - IPA with unsold bread Brussels Beer Project, 5,5%, 33cl

BEER

FOOD

-- till 22:00 --



(v) = vegan

OLIVES in house-marinade (v)	5
SMOKED ALMONDS (v)	4,5
CRISPS SEASALT-BALSAMIC (Waltson) (v)	3,5
EDAMAME with herb salt (v)	6,5
KIMCHI CAULIFLOWER with homemade kimchi (v)	8
PICKLED RADISHES with wasabi-dill mayo (v)	7
BOQUERONES (anchovies in house-marinade)	6,5
BITTERBALLEN with mustard-taragon mayo	8,5
DRIED SAUSAGE (Vierklaver) with Tierenteyn-mustard	3,5
SAUCISSON D'ARDÈCHE - 3 varieties, thinly sliced	9,5

dips -- to dip, choose : bread or nachos (glutenfree) --

HUMMUS with za'atar (v)	8
SMOKEY JALAPEÑO-WHITE BEAN DIP (v)	8

cold

FOCACCIA with caponata alla Siciliana (v)	12
BURRATA with charred cherry tomato salsa, edamame, capers and bread	16
CHEESEPLATTER with rhubarb chutney, nuts and bread	18
CHARCUTERIE PLATTER with bread	17
PORK RILETTE À LA GUEUZE - homemade with bread	11
CAN OF SARDINES À LA BASTIAISE with bread	11

warm

ROASTED ROMANESCO AND CHICKPEAS with creamy tahini sauce (v)	11
OYSTERMUSHROOM-TEMPURA with kimchi mayo (v)	10
ROASTED CARROTS with labneh and dukkah	13
LOADED PATATAS with feta cream and chili sauce	12
OVENBAKED CAMEMBERT with baked pear, sunflowerseeds and bread	15
NACHO'S IN THE OVEN with cheddar, punchy tomato-black bean dip and sour cream	13
CHEESE CROQUETTE (1pc) with remoulade	8
SHRIMP CROQUETTE (1pc) with remoulade	11
KOREAN MEATBALLS gochujang with kimchi-coleslaw	13
THAI FRIED CHICKEN with peanut dip and Thai pickles	13

PENNE PEPERONATA (v) without or with parmezan	16
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BREAD WITH BEURRE NOISETTE	5
PORTION of BREAD	3

Ask our staff for info concerning allergenen. The composition of products and dishes may change.

DESSERT

FOREST FRUIT-CHEESECAKE	6
PANNA COTTA coffee-coconut with chocolate crumble and salted caramel (v)	7
DARK CHOCOLATE BAR with almond and seasalt	3,5
MILK CHOCOLATE BAR with caramel and seasalt	3,5



**SOUR ALES, FERMENTS,
HYBRIDS & BLENDS**

- in 75cl bottles - limited -

SPECIALS

DRUIF BLAUFRANKISCH	46
3 Fonteinen - geuze with blaufrankisch-grapes	
ZENNE Y FRONTERA	55
3 Fonteinen - single barrel Oloroso lambik	
MORPHEUS WIT	32
Alvinne - whitebeer, aged on old oak moscatel-barrels	
FORODWAITH - CLOUDBERRIES	44
Alvinne - sour ale with cloudberryes, aged on marsala-barrels	
L'AMBIGU - CABERNET CHINATO	48
Antidoot - cabernet jura-wine + farmhouse sour + chinato	
CYDONIA	44
Antidoot - barrel aged cider of apple and quince	
BIET	48
Boerenerf - geuze with beetroot-wine	
RABARBER	48
Boerenerf - geuze with rhubarb	
BACCHANAL	49
Drap - cider with wine from riesling, pinot blanc, muscaris	
WHO CAN KEEP ME SANE ?	55
Drap - pinot gris orange wine + dornfelder red wine	
PRUUM JAUNE	39
Dust Blending - apricot saison with yellow plumlambik	
CIDERSTORM	39
Dust Blending - applecider + pearcider + red currantlambik	
FRAMBOISE	33
Kestemont - lambik with raspberries	
OUDE KRIEK - SCHAARBEEKSE KRIEK	38
Kestemont - old krieklambik with tart Schaarbeek cherries	
GROS-ELLE	26
Lambiek Fabriek - geuze with red currant + muscaris-grapes	
BLUE-BELLE	28
Lambiek Fabriek - grapelambik with muscat bleu-grapes	
AMRITA	42
Lovulum - rhubarbwine with plums	
TROIS MIEUX QUE DEUX	42
Lovulum x De Mederie x Sip - cider + riesling + blackthorn	
REDSHIFT	46
Pellicle - cider + Gorseem cherries + cabernet dorsa wine	
I NEVER PROMISED YOU A ROSE GARDEN	48
Pellicle - geuze with Gorseem cherries and rosepettals	