

ALCOHOLFREE

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

SOFT DRINKS

Yügen KOMBUCHA - ginger-lemon - 33cl	6,8
Levuur KOMBUCHA - red currant-buchu - 12,5cl	5
Homemade LEMONADE - ginger-lemon	5
Homemade LEMONADE - rhubarb-lime	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	5,5
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	8,5
apple, lime, mint, herbal bitters, sparkling water	
PURPLE HAZE	8,5
blackberry, raspberry, thyme, lime, herbal bitters, sparkling water	
L'APÉRO SPIRIT - alcoholfree aperol	9
kumquat, pomegranate, sea bucktorn, herbal bitters, tonic	
RUBY BLUSH	9,5
Dada Spritz Spectaculaire, Shwung Vehr-mut, rhubarb, lime	
VEHR-MUT ROS-SOH - Shwung - 9cl	6,5
red Italian-style apero - herbal, bitter, sweet	

(SPARKLING)WINE ALTERNATIVE

Levuur KOMBUCHA - red currant-buchu	5 / 28
fresh, fruity	"pet' nat"
SPUH-MAN-TAY - Shwung	25cl BOTTLE = for 1 or 2 13
Chardonnay + herbs - supple, round, herbal	"spumante"
OR-ANJ - Shwung	6,8 / 36
herbal ferment - complex, spiced	"orange wine"
ROUGE EN VOITURE - Cul Sec	6,8 / 36
wine grapes + ferments - fresh, juicy	"chilled red wine"

APERO

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

APERO & COCKTAILS

COCKTAILS

LIMONCELLO SPRITZ	13
homemade limoncello + white pet' nat'	
APEROL SPRITZ	12
Weekend mix - spumante + Italian Aperol + sparkling water	
HORSE WITH NO NAME	12
Dada Chapel Potato Vodka + homemade gingersyrup + lime	
STORMY RHUBARB	12
Dada Chapel Aged Brhum + homemade rhubarbsyrup + lime + mint	
BOURBON PLANE	12
bourbon + kumquat + sea buckthorn + herbal bitters	
A FOREST GIN SOUR	12
Dada Chapel Organic Dry Gin + forest berries + 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 + lemon	
NEGRONI	12
spiced house-blend	
ESPRESSO MARTINI	12
Weekend mix - vodka + arabica espresso + sugar + salted vegan butter	

HOT DRINKS

COFFEE

VANDEKERCKHOVE

COFFEE - Vietnamese Phin filter drip	3
LITER COFFEE - thermos French Press to share or not to	10

TEA, INFUSIONS, etc.

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

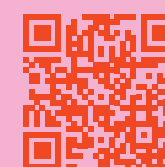
FRESH MINT : without or with green tea ?	4 / 4,6
LOLA - homemade gingersyrup + fresh orange	4,6
BENNY LAVA - massala chai-mix + fresh ginger	4,6

MOLLIE BLOOM - small fruit-infusion	4
with a.o. black-, blue-, red-, elderberries, apple, flower pettals	
MARIUS - away with stress herbal-infusion	4
with a.o. apple, fennel, caraway, melisse, chamomile, tulsi	
PIPPI - immunity boost herbal-infusion	4
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 !

FOLLOW US
wijnbar-edelrot.be
edelrot-shop.be
instagram | facebook

ENGLISH



MENU

one table is one bill - thanks for understanding !

SPARKLING

SURLIÈ 8 / 41
Mirco Mariotti, Emilia-Romagna, IT, 2024 Fortana
red pet' nat' - fresh, fruity, lambrusco-style. red fruit, grapefruit

FALKENSTEINER PÉT-NAT 9,5 / 50
Hofgut Fakenstein, Mosel, DE, nv Weißburgunder
white pet' nat' - fresh, tight, mineral. gooseberry, green apple, yuzu

PIQUETTE RETTEKETET **ON TAP** 5,5
Druug, Ghent, BE, 2025 "kriekpeer" + pear + red berries + grapes
rosé perry piquette - fresh, tight, fruity, dry - 4,5% alc.

WHITE

Like to taste before you deside ?

QUESTO BIANCO **1L BOTTLE** 7 / 44
Sette, Piemonte, IT, 2024 Moscato
fresh, supple, floral. confit green apple, white flowers, lemon

NECTAR DES DIEUX BLANC **1L BOTTLE** 7,5 / 45
Fabien Jouvès, Cahors, FR, 2022 domein blend
misty, fruity, summery, floral. pear, tangerine, elderflower

EL PAGÈS CONTENT BLANC 7,5 / 43
La Salada, Penedès, SP, 2023 Montònec + Macabeo + Xarel-lo
misty, punchy, light tannines. rhubarb, cucumber, ginger, grapefruit

CAPTAIN LUCY 8 / 45
Jan-Philipp Bleeke, Mosel, DE, 2023 Weißburgunder
lively, supple, ripe. peach, quince, fresh almond, yoghurt

STRASS 8,5 / 47
Domaine des Gâtz, Loire, FR, 2024 Melon de Bourgogne
round, soft, elegant acidity. green melon, lime, brioche

MUTTER ANNA - Niedermenniger Herrenberg 9,5 / 51
Hofgut Falkenstein, Mosel, DE, 2025 Riesling
lively, tight, mineral. green apple, lime, silex, bees wax

ROSÉ

À TABLE 7,5 / 42
Fabien Jouvès, Cahors, FR, 2025 Malbec + Tannat
full, fruity, refreshing acidity, light tannines. cherry, cranberry, cocoa

FALKENSTEINER ROSÉ - Niedermenniger Herrenberg 9,5 / 50
Hofgut Falkenstein, Mosel, DE, 2025 Spätburgunder
lively, tight, mineral. red currant, wild strawberry, lemon

ZOET

LEMON TREE 8,5 / 44
Stéphane Rocher, Loire, FR, 2024 Chenin Blanc - 18g residual sugar/L
plump, floral. like a fresh lemon tart

ORANGE / MACÉRATIONS

SKIN-CONTACT **ON TAP** 7,5
Fabien Jouvès, Cahors, FR, 2024 Sauvignon + Ugni Blanc + Muscat
fresh, light, glouglou. white tree fruit, orange, spring blossoms

RIGOMALE 8,5 / 48
I Forestieri, Toscane, IT, 2024 Trebbiano + Malvasia
fresh, spiced, saline. nectarine, clementine, fresh almon, water pepper

MOLEN 9,5 / 51
Domaine des Gâtz, Loire, FR, 2025 Melon de Bourgogne
fresh, supple, ripe. mango, peach, butter, bergamot

DANS LA PEAU 10 / 59
Jeux de Vins ! J.F. Otter, Elzas, FR, 2021 domein blend
intense, spiced. sea buckthorn, orange zeste, clove, cardamom

Please come to the bar !

CHILLED RED

CARMINO **ON TAP** 7
Domaine Ozil, Ardèche, FR, 2025 Syrah
unfiltered, juicy, earthy. cherry, blueberry, taggiasca olive, violets

NECTAR DES DIEUX ROUGE **1L BOTTLE** 7,5 / 45
Fabien Jouvès, Cahors, FR, 2024 domein blend
light, glouglou. cherry, elderberry, lavender, violets

RED AQUARIUS 8,5 / 46
Jan-Philipp Bleeke, Mosel, DE, 2023 Dornfelder + Regent
lively, elegant. forest fruit-bomb : blueberry, blackberry, red currant, ...

RED

QUESTO ROSSO **1L BOTTLE** 7 / 44
Sette, Piemonte, IT, 2023 Barbera + Syrah
supple, spiced. dark fruit, cocoa, black pepper

LA TRIBU 7,5 / 42
La Vrille et le Papillon, Ardèche, FR, 2024 Grenache Noir
sultry, earthy. jammy cherry, watermelon, forest floor

BARBERA D'ASTI DOCG 9 / 49
Sette, Piemonte, IT, 2024 Barbera
elegant, spiced, elegant acidity. cherry, plum, clove, fennel seeds, leather

125 8 / 44
Celler Sanromà, Tarragona, SP, 2021 Ull de Llebre (= Tempranillo)
round, spiced. cherry, plum, milk chocolate, cedar wood, leather

JOUR FRUIT 7,5 / 41
Fabien Jouvès, Cahors, FR, 2024 Malbec
intense, spiced. blackberry, cassis, violets, bay leaf

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

More by the bottle ?

BLOND BEER

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

HOPSNOB - VIOGNIER 6,8
viognier grape IPA 2024 edelrot x Dok Brewing Co. x Ozil, 6%, 33cl

SAISON DU MEYBOOM 5,2
saison - refreshing, softly bitter Brasserie de la Senne, 5,5%, 33cl
DE GRAAL BLOND 5
blond beer - light, softly bitter De Graal, 6,5%, 33cl
HALVE GARE 5,8
IPA dryhop - full body, tropical Brouwerij 9900, 7,2%, 33cl
XX BITTER 5,5
blond beer - full body, bitter De Ranke, 6%, 33cl
DE GRAAL TRIPEL 5,8
blond beer - full body, creamy, spiced, fruit De Graal, 9%, 33cl
GOLDEN TRICKY 5,8
IPA - full body, creay, tropical 't Verzet, 7,5%, 33cl
STEENUILKE 5,5
blond beer - full body, creamy, spiced Brouwerij De Ryck, 6,5%, 33cl
GULDENBERG 6
abby beer - full body, creamy, fruity De Ranke, 8%, 33cl

SOUR ALES

OUDE GEUZE BOON 4,2
soft old gueuze Brasserie Boon, 7%, 25cl
SUPREME 7
berliner weisse - rasperry sour Stroom, 4,2%, 33cl
KRIEK 9,5
old kriek lambik De Ranke, 7%, 37,5cl
CRianza 6
Flemish red-brown - softly acidic Brasserie de la Senne, 7,2%, 33cl
DEVIANCE 2.0 10
barrel aged blond with marc from Gewürztraminer SPO, 5,9%, 33cl
OUDE GUEUZE BOERENERF 14
punchy gueuze Boerenerf, 7%, 37,5cl
OUDE GUEUZE 3 FONTEINEN 16
thight gueuze 3 Fonteinens, 7%, 37,5cl
GUEUZE GIRARDIN - BLACK LABEL 10
supple gueuze Girardin, 5%, 37,5cl
HANSSENS GEUZE EXTRA 13
supple, balanced geuze Hanssens, 6%, 37,5cl

BROWN BEER & STOUT

MOOSE BLUES 5,5
brown beer - creamy, spiced, caramel, chocolate 't Verzet, 7,5%, 33cl
STOUTERIK 5,5
stout - black, intense, malty Brasserie de la Senne, 5%, 33cl

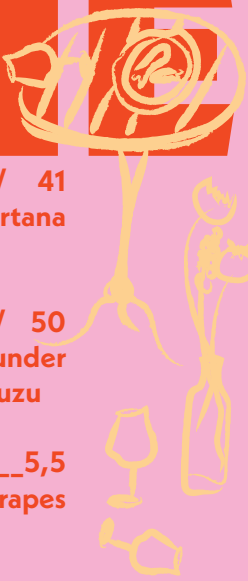
BROWN BEER & STOUT

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

More by the glass ?



Check the suggestions or ask our staff !



(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