

ALCOHOL-FREE

WATER

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

ALCOHOLFREE / LOW ALCOHOL BEER

ENERGIBAJER	5
<i>fresh, bitter, spicy, hoppy</i>	Mikkeller, 0%, 33cl
IMPLOSION	4,8
<i>fresh, hoppy, soft bitters</i>	To Øl, 0,3%, 33cl
LOW MOTION PINK	6,2
<i>fresh, sour, floral, fruity</i>	To Øl, 0,3%, 33cl
PLAYGROUND	5,5
<i>IPA - tropical, citrusy, soft bitters</i>	Vandestreek, 0,4%, 33cl
CARAVAN SULTAN	3,8
<i>IPA - citrusy, soft bitters</i>	't Verzet, 0,9%, 33cl
DOKKIE	5
<i>Sour IPA - softly sour, citrus, bitters</i>	Dok Brewing Co., 0,3%, 33cl

MOCKTAILS

MINTY MAC'LIME	7,5
<i>apple, lime, mint, sparkling water</i>	
PURPLE HAZE	7,5
<i>blackberry, raspberry, thyme, lime, bitters, sparkling water</i>	
L'APÉRO SPIRIT - virgin aperol spritz	7,5
<i>kumquat, sea buckthorn, herbal bitters, tonic</i>	

KOMBUCHA, SOFT DRINK & JUICE

Yūgen kombucha ginger-lemon	5
Yūgen kombucha pineapple-chili	5
Homemade elderflower lemonade	4,6
Homemade ginger-lemon lemonade	4,6
Homemade rhubarb-lime lemonade	4,6
Ritchie orange lemonade	3,5
Ritchie cola	3,5
Fever Tree tonic	3,5
Big Tom spicy tomato juice	4,5
Pajottenlander apple juice	3
Pajottenlander grapefruit juice	3,5

WARM & ICED

COFFEE

Cafés MUDA

COFFEE - phin filter	2,5
LITER COFFEE - thermos french press / 5 cups	11

ICED

ICED COFFEE	3,8
ICED LATTE - with oatmilk	4,5



CIDER & HYBRIDS

BOTH SUPPLY & DEMAND ON TAP	6,5
<i>hybrid of apple cider and dornfelder-wine</i>	Drap, Oostkamp, BE, 8%, 12,5cl
BLOOD HONEY SEX MAGIC	5 / 39
<i>barrel-aged mead + black currant + raspberry</i>	De Mederie, BE, 14%, 6cl / 51cl
CAPITAINE DE L'AMOUR	37
<i>creamy apple cider brut with pét' nat' vibes</i>	Walter, BE, 7,6%, 75cl
POMPERRY	29
<i>80% pear + 20% apple from old varieties</i>	Druug, Ghent, BE, 5,8%, 75cl
PRE POIREE SPECIAL	33
<i>70% cherry pear + apple + muscaris grapes</i>	Druug, Ghent, BE, 7%, 75cl
CECIDER	37
<i>orange cider with grape skin contact</i>	Wijngaard Dassemus, NL, 8%, 75cl
KRIEK CIDER	42
<i>lambic + cherries + cider</i>	Boerenerf, Zennevallei, BE, 6%, 75cl

APERRO & COCKTAILS

PASTIS	7
Henri Bardouin	
WHITE VERMOUT	7
<i>homemade, with foraged herbs from Ghent</i>	
APEROL SPRITZ	9
<i>sparkling white wine + Aperol + sparkling water</i>	
NEGRONI	10,5
<i>spiced house blend with homemade vermouth</i>	
WHISKEY SOUR	10,5
<i>bourbon whiskey + lemon juice + bitters + orange</i>	
LIMONCELLO-TONICA	10,5
<i>homemade limoncello + tonic</i>	
HORSE WITH NO NAME	10,5
<i>ginger-infused vodka + homemade ginger syrup + lime + sparkling water</i>	
GIN-TONIC	10,5
<i>broker's gin + fever tree tonic + juniper berry + lemon</i>	
VERBOOCHA	10,5
<i>spicy homemade vermouth + ginger-lemongrass kombucha</i>	
ESPRESSO MARTINI	10,5
<i>vodka + arabica espresso + sugar + salted butter</i>	

TEA & INFUSIONS

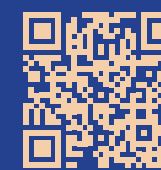
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CHUN MEE - green tea with jasmine	3,3
DARGEELING - black tea	3,3
OOLONG tea	3,3
FRESH MINT - without / with green tea	3,5
LOLA - with homemade gingersyrup and fresh orange	4,6
MOLLIE BLOOM - fruit infusion	3,3
<i>apple, berry, blackberry leaf, raspberry leaf, vine, chokeberry, rose</i>	
MARIUS - less stress infusion	3,3
<i>chamomile, passion flower, lemon balm, lemon verbena, hawthorn, lavender, marjoram, rose</i>	
BENNY LAVA - spice-infusion	4
<i>spicy chai mix + fresh ginger</i>	



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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wijnbar-edelrot.be
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ENGLISH



MENU

WINE



Like to taste before you decide? Please do so at the bar!

SPARKLING - PET'NAT'

ENGRESCADA SPARKLING ROSÉ 8 / 42
RaïmOnes, Penedès, Spanje, 2021 marina + merlot + xarel-lo
rosé pét'nat' - fresh, fruity, salty, mineral. raspberry, grapefruit, seabreeze

GAZOUILLE BLANC 8,5 / 44
LaPiffaudière, Touraine, Loire, Frankrijk, 2022 menu-pineau+sauv.blanc
white pét'nat' - creamy, mineral, floral. white fruit, lemon, silex, magnolia, buxus

ORANGE / MACÉRATIONS

EL PAGÈS CONTENT ORANGE 7,5 / 41,5
Celler La Salada, Penedès, Catalonië, Spanje, 2022 macabeo + xarel-lo
creamy, floral, supple tannines. apricot, kumquat, flowers, butter, straw

CECI N'EST PAS UN ORANGE 8 / 43
Dassemus, Brabant, Nederland, 2022 solaris + souvignier gris + muscaris
fresh, aromatic, fine tannines. peach, passionfruit, mandarin, citrusblossom

CHILLED RED

L'APPÂT DU GRAIN 6,8 / 40
Débit d'Ivresse, Côtes-Catalanes, Frankrijk, 2021 grenache + mourvèdre
juicy, fruity, fine, spicy. wild forest-fruit jam, green pepper

CON BARBAS Y A LO LOCO 8 / 45
Celler La Salada, Penedès, Catalonië, Spanje, 2022 xarel-lo (70%) + sumoll
fruity, crisp, salty, minerakl. red current, rhubarb, grapefruit, orange

ROSÉ

À TABLE !!! 6,8 / 39,5
Fabien Jouvès, Cahors, Frankrijk, 2022 malbec
fruity, fresh, structured. small red fruits, grapefruit, pink pepper

SWEET ROSÉ

STRAWBERRY FIELDS 7 / 41
Ferme du Mont Benault, Loire, Frankrijk, '22 gamay + pineau d'aunis + grolleau
fresh-sweet. strawberry, strawberry, strawberry, hint of rhubarb and cherry



QUESTO è il vino BIANCO del 2022 (fles = 1L) 6,5 / 40
Sette, Piemonte, Italië, 2022 muscat
fresh, mineral, aromatic, floral. stonefruit, lemon(peae), white flowers

EL PAGÈS CONTENT BLANC 7 / 40
La Salada, Penedès, Spanje, 2022 xarel-lo + parellada + chardonnay
fresh, crisp, misty, funky. stonefruit, cucumber, ginger, lemon

NEUBURGER 7,5 / 43,5
Florian Herzog, Kamptal, Oostenrijk, 2021 neuburger
crisp, misty, creamy, floral. pineapple, passionfruit, almond, blossoms

LES AGUDES 7 / 40
Fabien Jouvès, Cahors, Frankrijk, 2022 sauv.+chard.+semill.+colomb.+ugni
creamy, mineral, herbal. ripe white fruits, lemon sorbet, butter, garrigue

NUITS BLANCHES 8 / 44
La Piffaudière, Touraine, Loire, Frankrijk, 2018 sauvignon blanc
full, clear, mineral. confit lemon, gooseberry, fennel, silex

HYDROPHOBIA 8 / 44
Débit d'Ivresse, Côtes-Catalanes, Frankrijk, '22 grenachegrise + chardonnay
full, creamy, misty, mineral. pear, lemonzeste, honeycomb, butter, vanilla

QUESTO è il vino ROSSO del 2022 (fles = 1L) 6,5 / 40
Sette, Piemonte, Italië, 2022 barbera + syrah + cabernet sauvignon
fruity, spicy, earthy. cherry, blueberry, blackcurrent, cacao, black pepper

BEAUJOLAIS VILLAGES 7 / 40,5
Lou. Y Es-tu?, Beaujolais, Frankrijk, 2021 gamay
juicy, supple, light. red berries, raspberry, black olive

MALOTRU 7,5 / 41,5
Les Bois Perdus, Ardèche, Frankrijk, 2020 carignan + cab. sauv. + grenache
round, fruity, softly smoked. raspberry, red current, cherry, burned twigs

LES ESCURES 7 / 40,5
Fabien Jouvès, Cahors, Frankrijk, 2020 malbec
elegant, spicy, earthy, mineral. blackcurrent, blueberry, forest floor, sigarbox

À BOUT DE SOUFFLE 7 / 40,5
Domaine du Mortier, Loire, Frankrijk, 2020 cab. sauvignon + cab. franc
robust, fruity, spicy. black cherry, plum, green pepper, bay leaf, oak

MORE BY THE GLASS ?!

Every week we have about **5 suggestions by the glass!**
---> see boards // via the QR-code on your table

BY THE BOTTLE you can try anything from the shop.
Bottles with a dot are available at the right temperature. Rather another? We'll gladly chill it for you!

price = shopprice + 24 euro

WHITE

BLOND

TEPACHE LAGER 4,5
verzet + homemade tepache - spicy, glouglou

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

HOPSNOB SOUR - RIESLING IPA 2022 6
sour IPA - fresh, fruity, sour EDEL ROT x Dok Brewing Co., 6%, 33cl
with self-picked grapes from Domaine Goepp, Alsace

IV SAISON 4,5
saison - fresh, spicy Brasserie de Jandrain-Jandrenouille, 6,5%, 33cl

ALM 7
saison - wild, mildly bitter, spicy Nevel, 5,5%, 33cl

GOLDEN TRICKY 4,8
IPA - full, creamy, exotic 't Verzet, 7,5%, 33cl

SMASH 5,8
IPA - tropical, citrus Tourette Brewing, 6%, 33cl

PHANTASMIC FOUR 6,2
Cold IPA Phantasm - fruity, tropical, bitter Dok Brewing Co., 5,2%, 33cl

DE GRAAL GINGER 4
blond beer - round, spicy De Graal, 8%, 33cl

XX BITTER 4,2
Belgian IPA - creamy, bitter, hoppy De Ranke, 6%, 33cl

GULDENBERG 4,8
abbey beer - full, round, creamy De Ranke, 8%, 33cl

SOUR

-- feel free to ask for an extra glass to share

OUDE GEUZE BOON 3,8
old gueuze - balanced, soft Brasserie Boon, 7%, 25cl

CUVEE ARMAND & GASTON 13
old gueuze - creamy, complex 3 Fonteinen, 5,5%, 37,5cl

OUDE GUEUZE BOERENERF 15
traditional gueuze - elegant, sleek Boerenerf, 7%, 37,5cl

JEUN'HOMME 6,2
barrel aged sour blond - bitter, citrusy De Leite, 6%, 33cl

DE CAM APRICOT 16,5
lambiek with apricot De Cam, 5%, 37,5cl

MÛRE 16,5
old gueuze with blackberries - balanced, fruity Tilquin, 6,4%, 37,5cl

SIGMA WILD FOREST 6,8
sour ale with blueberry, blackberry, raspberry Alvinne, 8%, 33cl

DARK

MOOSE BLUES 4,8
brown ale - spicy, caramel, chocolate 't Verzet, 7,5%, 33cl

OESTER STOUT 5,4
stout - firm, malty, fresh finish Scheldebrouwerij, 8,5%, 33cl

OBSQUUR 6,5
lightbrown quadrupel - coffee, caramel, chocolate Ruimtegist, 10%, 33cl

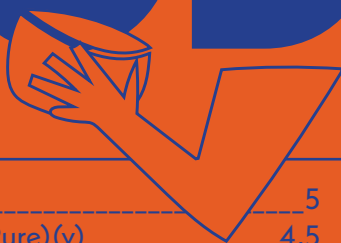
ODU BRUIN PEACH 6,5
sour brown ale with peaches 't Verzet, 6%, 33cl

Specials and limited releases by the bottle (75cl) - ask for the menu

BEER

FOOD

-- till 22:30 --



APERERO

OLIVES in house-marinade (v)_____	5
CRISPS with fennelseeds (GoPure)(v)_____	4,5
DRY SAUSAGE with mustard (Vierklaver/Tierenteyn)___	3,3
BOQUERONES (anchovies in house-marinade)_____	5,5
EDAMAME with wild garlic salt (v)_____	6,5
SAUCISSON D'ARDÈCHE , thinly sliced_____	9
BITTERBALLEN (deep-fried meatballs) with dip_____	7,5
<i>-- dips - with bread, nacho's or glutenfree crackers--</i>	
SWEET RED PEPPER-HUMMUS with za'atar (v)_____	7,5
SMOKEY JALAPEÑO-WHITE BEAN-DIP (v)_____	7,5
BURNED CHERRY TOMATO-DIP (v)_____	7,5

DISHES (TO SHARE)

(v) = vegan

As a **full meal** we suggest **1 or 2 dishes per person**.

The **ones marked with a *** are **heavier**, and could thereby be enough for one. The bigger eater best adds an extra dish or some apero to the mix. 😊

BREAD WITH BEURRE NOISETTE _____	5
KIMCHI-CAULIFLOWER (v)_____	8
PICKLED RADISHES with wasabi-dillsauce (v)_____	8
KOREAN MEATBALLS gochujang with kimchi coleslaw_	12
ROASTED CARROTS with labneh & dukkah_____	13
ROASTED ROMANESCO & CHICKPEAS with tahinisauce (v)_____	10
SHRIMP CROQUETTE (80g) met remoulade-sauce___	8
OYSTERMUSHROOM-TEMPURA met gochu-mayo (v)_	10

***BURRATA**
met cherry tomato salsa, edamame, capers & bread___ 16 |

***NACHO'S IN THE OVEN**
with cheddar, spicy tomato-blackbean-dip & sour cream_ 11 |

***OVENBAKED CAMEMBERT**
with pear, sunflowerseeds & bread_____ 15 |

***CHEESE PLATTER** with rhubarbchutney, nuts & bread_ 18 |

***CHARCUTERIE PLATTER** with bread_____ 17 |

***PORKRILETTE** (homemade with geuze) & bread___ 10 |

SOUP (v)_____	5,2
SOUP WITH BREAD & BUTTER _____	6,8
SPAGHETTI _____	16
VEGETARIAN SPAGHETTI _____	16

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

DESSERT - or with your coffee

FRUIT-CHEESECAKE _____	5,5
APPLECAKE _____	4
BAR of DARK CHOCOLATE with almond & seasalt___	3
BAR of MILK CHOCOLATE with caramel & seasalt___	3

FOOD

lunch

SPECIALS

- TUESDAY till FRIDAY -

-- 12:00 - 14:30 --

not during school holidays

SANDWICHES (without / with side-salad)

(v) = vegan

with sourdough-baguettes by Compaan Bakery

KOREAN PULLED PORK 8 / 12,5

spicy homemade pulled pork
with kimchi, daikon, sweetheart cabbage & coriander-limemayo

KOREAN PULLED JACKFRUIT (v) 8 / 12,5

spicy homemade pulled jackfruit
with kimchi, daikon, sweetheart cabbage & coriander-limemayo

AMACOTTA (v) 7,5 / 12

almond-ricotta by Omage
with pickled beetroot, tomato & lettuce

CHEESE 7,5 / 12

pas de rouge by Het Hinkelspel
with picklemayo, cucumber, tomate & lettuce

MUSTARD-BACON 7,5 / 12

mustard-bacon by De Vierklaver with tarragonmayo,
pickled red onion and sweetheart cabbage, tomato & lettuce

+ SOUP +4

CROQUES (without / with side-salad)

with sourdough bread

CROQUE MONSIEUR 10,5 / 15

pas de rouge by Het Hinkelspel - ham by De Vierklaver

CROQUE VEGGIE 10,5 / 15

pas de rouge by Het Hinkelspel - roasted courgette

+ SOUP +4

SOUP (v) 5,2

SOUP WITH BREAD & BUTTER 6,8

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SPAGHETTI, APERO, SHARING DISHES, DESSERT

-- also available for lunch -- see other side --