

FOOD

APERÓ The kitchen is open from 16h to 22h30

Olives in homemade marinade (v)	4,5
Chips with fennel seeds (GoPure) (v)	4,5
Edamame with wild garlic salt (v)	6,5
Boquerones (anchovies in homemade marinade)	5
Dried sausage & mustard (De Vierklaver / Tierenteyn)	3,2
Platter of saucisson d'Ardèche, finely cut	8,5

Hummus with za'atar (v)	7
Smokey jalapeño white bean dip (v)	7
Artichoke horseradish dip (v)	7

To dip with : bread, nachos or buckwheat crackers

Bread with 2 butters beurre noisette & smoked chili	5
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All information regarding allergens available from staff. The composition of products and dishes can change.



Spaghetti-veggie (v)	14
Spaghetti-meat	14
with cheese, vegan cheese or without cheese	
Soup (v)	4,5
Soup with bread & butter	6

SHARING DISHES (v) = vegan

Kimchi cauliflower (v)	8
Cheese platter with rhubarb chutney, nuts and bread comté, cabriolait, reblochon	16
Charcuterie platter with bread serrano, coppa, chorizo, pork rilette	16
Pork rilette with old gueuze and bread	10

Gluten-free : choose buckwheat crackers instead of bread

Roasted romanesco and chickpeas with tahini sauce (v)	9
Oven-baked camembert with caramelized pear, sunflower seeds and bread	12
Nachos with melted cheddar, spicy tomato-bean dip and sour cream	10
Spanish garlic mushrooms (v)	7
Spicy Korean meatballs gochujang with kimchi-daikonsalad	9

MORE? Check our suggestion boards or scan the QR code

ALCOHOL FREE

ALCOHOL FREE BEER

ENERGIBAJER	4,5
Mikkeller, 0%, 33cl fresh, bitter, spicy, hoppy	
IMPLOSION	4,5
To Øl, 0,3%, 33cl fresh, hoppy, soft bitters	
FREE YOUR MIND and your ass will follow	6
The Flying Dutchman NBC, 0,3%, 33cl sour, with ginger and lemon	
PLAYGROUND	5,5
Vandestreek, 0,4%, 33cl IPA - tropical, citrus, soft bitters	

MOCKTAILS

Minty Mac' Lime	7
apple, lime, mint, soda	
Purple Haze	7
blackberry, raspberry, thyme, lime, bitters, soda	
l'Apéro Spirit	7
kumquat, sea-buckthorn, herb bitters, tonic	

KOMBUCHA, SOFT DRINK & JUICE

Ferm kombucha ginger-lemongrass	4,5
Ferm kombucha mandarin-star anise	4,5
Homemade prickly pear-limonade	4,5
Homemade ginger-lemon lemonade	4,5
Homemade rhubarb-lime lemonade	4,5
Ritchie orange lemonade	3,5
Ritchie cola	3,5
Fever Tree tonic	3,5
Big Tom spicy tomato juice	4
Pajottenlander apple juice	3
Pajottenlander grapefruit juice	3,5



-- LUNCH --

Tuesday to Friday: 12h-14h

SANDWICHES, SOUP & SHARING DISHES
- SEE SEPARATE MENU -

-- no lunch during school vacations --

WATER

Still water (glass) - 33cl	1,5
Sparkling water (glass) - 33cl	1,5
Still water (pitcher) - 75cl	3,5
Sparkling water (pitcher) - 75cl	3,5



HOT DRINKS & PASTRY

COFFEE - phin filter / french press	Cafés MUDA
Coffee	2,5
Thermos french press coffee (1L)	11
Latte coffee	3,8

Milk drinks are prepared with oat milk (Oatly)

TEA & INFUSIONS 't Lof der Kruiden

Green tea with jasmine - chun mee	3
Black tea - darjeeling	3
Oolong tea	3

MOLLIE BLOOM - fruit infusion	3
apple, black currant, blackberry leaf, red currant, raspberry leaf, vine, chokeberry, blueberry, juniper, rose	
MARIUS - less stress infusion	3
chamomile, passion flower, lemon balm, lemon verbena, hawthorn, lavender, marjoram, rose	

Benny Lava	3,8
spicy chai mix + fresh ginger	
Massala chai latte	4

HOT DRINKS

Orange & Ginger hot drink	3,8
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Piece of pie (Marie-Antoinette)	5
according to availability - please ask	



Apple cake	4
Chocolate bar	3
(Tony's Chocolonely)	
pure almond sea salt	
or	
milk caramel sea salt	



EDEL ROT

All our wines are self-imported and for sale in our store & webshop
edelrot-shop.be

nooit te wijgig

follow us
wijnbar-edelrot.be
instagram | facebook

no nonsense, good music

WINE

BUBBLES - PET'NAT'

TINC SET	8 / 37,5
Ramon Jané, Penedès, Catalonia, Spain, 2021	
white pét'nat' macabeu + xarel-lo	
<i>fresh, crispy, floral. green apple, lime, spring blossoms</i>	
RESTONS DARK	9 / 41
Kumpf & Meyer, Alsace, France, 2019/20	
orange pét'nat' pinot gris + pinot auxerrois	
<i>ripe, spicy, fine acidity. kumquat, almond, nectar, toast</i>	

ORANGE

PINOT GRISANT	8 / 38,5
Jeux de Vins ! Einhart, Alsace, France, 2021	
pinot gris - 14 days skin maceration	
<i>fresh-fruity, glouglou. red berries, grapefruit, mandarin</i>	
ENGRESCADA ORANGE	8 / 37,5
RaïmOnes, Penedès, Catalonia, Spain, 2021	
marina + xarel-lo + muscat - 60 days skin maceration	
<i>smooth, tropical, floral. mango, pineapple, lily, verbena</i>	

CHILLED RED

PETER & PAUL ROT ON TAP	6,8
Winzerhof Hoch, Kremstal, Austria, 2021	
portugeiser + zweigelt	
<i>light, fresh, fruity. raspberry, wild cherry, fresh mushroom</i>	
PINOT NOIR ON TAP	7
Jeux de Vins ! Kirrman, Alsace, France, 2021	
pinot noir	
<i>full, round, earthy. cherry, blackberry, autumn forest</i>	

ROSÉ

ROSA	7,5 / 40
Jugend, Kamptal, Austria, 2019	
zweigelt	
<i>round, fruity, playful acidity. cherry, ribes, peach, vanilla</i>	

SWEET

LEMON TREE	6,5 / 34,5
La Ferme du Mont Benault, Anjou, Loire, France, 2021	
chenin blanc - 18g/L residual sugar	
<i>fresh, floral. lemon, lemon zest, pear, spring blossoms</i>	

WINE

IMBIBEZ-VOUS	5,8 / 33
Fabien Jouvès, Mas del Périé, Cahors, France, 2021	
chardonnay + sauvignon blanc + colombar	
<i>fruity, mineral, dry. stone fruit, pear, citrus, limestone</i>	
UNE IMPRESSION DE FÊTE ON TAP	7
Jeux de Vins ! Einhart, Alsace, France, 2021	
riesling	
<i>aromatic, spicy, playful. orange blossom, peach sorbet, zest</i>	
MULLER-THURGAU II	6,5 / 34
Roman Popp, Domaine M, Morava, Czech Republic, 2016	
müller-thurgau	
<i>floral, tropical, earthy. passion fruit, humus, smoked birch bark</i>	
DISBARATS	6,8 / 35,5
Penedès, Catalonia, Spain, 2021	
macabeu + xarel-lo	
<i>fresh, crispy, salty mineral. white fruit, lemon, silex, nettle</i>	
P'TIT DEJ	7,5 / 36,5
Le Débit d'Ivresse, Côtes-Catalanes, France, 2021	
macabeu	
<i>fresh, spicy, plump. peach, gooseberry, yogurt, fig leaf</i>	

WHITE

TU VINS PLUS AUX SOIREES	6 / 35
Fabien Jouvès, Mas del Périé, Cahors, France, 2021	
malbec + merlot	
<i>juicy, fruity, earthy. black currant, plum, pepper, tobacco</i>	
LES PINS	6,8 / 37
Domaine du Mortier, Bourgueil, Loire, France, 2018	
cabernet franc	
<i>spicy, elegant, fine. cherry, elderberry, green pepper, chocolate</i>	
KREO	7,5 / 38
La Tri Fontoj, Côtes-Catalanes, France, 2020	
carignan noir + syrah	
<i>full, fruity, earthy. wild cherry, blackberry, humus, tobacco leaf</i>	
125	6,8 / 35,5
Celler Sanromà, Tarragona, Catalonia, Spain, 2020	
tempranillo	
<i>powerful, spicy, round. blackberry, plum, chocolate, cigar box</i>	
NIZZA	9 / 47
Sette, Piemonte, Italy, 2018	
barbera	
<i>round, spicy. forest fruit, espresso, smoked chipotle, cocoa</i>	

RED

MORE ?!

Check our **suggestion boards** or scan the **QR code** for more options by the glass.

You can drink everything from the store per bottle. **Bottles with a dot** are already at the right temperature. Would you like anything else ? We are happy to put it cold for you!

price = wine-store price + 20 euro

BEER

Specials and limited releases per bottle (75cl)
- ask at the bar -

BLOND

ZENNE PILS	3,6
Brasserie de la Senne, 4,9%, 33cl	
<i>fresh, slightly bitter, slightly cloudy</i>	
HOPSNOBRIESLING IPA '21 COLLAB ON TAP	4,8
Edel Rot x Dok Brewing Co., 6%, 33cl	
<i>with selfpicked grapes from Domaine Goeppe, Alsace</i>	
<i>fresh-fruity, between white (sparkling) wine and chuggable IPA</i>	
SAISON DE DOTTIGNIES	4,5
De Ranke, 5,5%, 33cl	
<i>thirst-quenching, firmly hopped</i>	
GULDENBERG	4,8
De Ranke, 8%, 33cl	
<i>full-bodied and creamy abbey beer</i>	
GOLDEN TRICKY	4,8
t'Verzet, 7,5%, 33cl	
<i>full and exotic</i>	
YUZUAL SUSPECTS	5
Dok Brewing Co., 5%, 33cl	
<i>fresh and zesty white beer with yuzu</i>	
ALM	7
Nevel, 6%, 33cl	
<i>wild blond beer with forgotten herbs</i>	

SOUR

feel free to ask for a 2nd glass to share

OUDE GEUZE BOON	3,8
Brasserie Boon, 7%, 25cl	
PHI - Flemish Sour Ale	5
Alvinne, 8%, 33cl	
OUDE GEUZE CUVÉE ARMAND & GASTON	12
3 Fonteynen, 5,5%, 37,5cl	
MEANDER	12
Nevel, 6,1%, 37,5cl	
<i>wood aged sour ale with rhubarb and blackcurrant leaf</i>	
ROSE DE GAMBRINUS - Raspberry lambiek	11,5
Cantillon, 5,5%, 37,5cl	
JART-ELLE - Old Kriek Lambiek	12
Lambiek Fabriek, 6%, 37,5cl	
MUSCAR-ELLE JUICY & WILD	13
Lambiek Frabriek, 8,8%, 37,5cl	
<i>macerated with muscaris grapes from Hoenshof</i>	

DARK

NOIR DE DOTTIGNIES	4,5
De Ranke, 8,5%, 33cl	
<i>black beer with a strong, roasted malt flavour</i>	
SOLI DEO	11
Heilig Hart Brouwerij, 5,5%, 33cl	
<i>grape-ale with zibibbo grapes (Sicily), aged in amphora</i>	
LOUD BRUIN PEACH	6,5
't Verzet, 6%, 33cl	
<i>old brown, sour, macerated with peaches</i>	

CIDER & HYBRIDS

APPLE OF MY EYE ON TAP	5
De Mederie, BE, 6%, 12,5cl	
<i>apple cider aged in old wine barrels</i>	
EXPERIMEAD - RED WINE CHERRY	5 / 39
De Mederie, BE, 15%, 6cl / 51cl	
<i>mead with cherries, aged for 6 months in old wine barrels</i>	
POMDEDJUS	29
Druug, Gent, BE, 6%, 75cl	
<i>apple cider with a touch of currant wine</i>	
POMPERRY	31
Druug, Gent, BE, 5,8%, 75cl	
<i>80% pear + 20% apple from old standard varieties</i>	
APPEL CIDER BRUT	24
Wijngaard Dasseumus, NL, 7%, 75cl	
<i>aged for 1 year in oak barrels</i>	
CECIDER	35
Wijngaard Dasseumus, NL, 8%, 75cl	
<i>orange cider - macerated with grape skins from the Wilde Witte wine</i>	

APERIO & COCKTAILS

PASTIS	6,5
Henri Bardouin	
RED VERMOUT	7
<i>homemade, with foraged herbs, blackberry and elderberry from the Ghent area</i>	
WHITE VERMOUT	7
<i>homemade, with foraged herbs from the Ghent area</i>	
NEGRONI	10,5
<i>spiced house blend with our homemade vermouth</i>	
LIMONCELLO-TONICA	10,5
<i>homemade limoncello + tonic + lemon</i>	
MOSCOW MULE	10,5
<i>ginger-infused vodka + homemade ginger syrup + lime + soda</i>	
GIN-TONIC	10,5
<i>broker's gin + fever tree tonic + juniper + lemon</i>	
WHITE VERBOOCHA	10,5
<i>spicy homemade vermouth</i>	
<i>+ ginger-lemongrass kombucha + lemon + lemon thyme</i>	
RED VERBOOCHA	10,5
<i>spicy, fruity, earthy homemade vermouth</i>	
<i>+ mandarin star anise kombucha + orange + lemon thyme</i>	