

ALCOHOL-FREE

WATER

GLASS - still or sparkling - 33cl	1,7
PITCHER - still or sparkling - 75cl	4

KOMBUCHA, SODA & JUICE

Yügen KOMBUCHA - ginger-lemon	6,5
Levuur KOMBUCHA - cherry stalks-lemon verbena	6,8
Homemade LEMONADE - ginger-lemon	5
Homemade LEMONADE - elderflower	5
Homemade LEMONADE - rhubarb-lime	5
Homemade LEMONADE - bleuberry-blood orange	5,5
Cuarenta LEMONADE - maracuya-habanero-lime	5
Ritchie LEMONADE - orange	4
Fritz COLA - regular or zero	4
Franklin & Sons TONIC	4
Big Tom spicy TOMATO JUICE	5
Pajottenlander APPLE JUICE	3,5
Pajottenlander GRAPEFRUIT JUICE	4

ALCOHOLFREE BEER

ENERGIBAJER	6
pintje - thirst clenching, bitter, hoppy	Mikkeller, 0,3%, 33cl
PICCO BELLO	5,2
Hazy Sour NAIPA - refreshingly sour	Brussels Beer Project, 0,3%, 33cl
UNPLUGGED	5,5
Hazy NAIPA - creamy, soft	't Verzet, 0,4%, 33cl
FREE IPA	6
NAIPA - tropical, slightly bitter	Brouwerij t'IJ, 0,5%, 33cl
DOKKIE	5,5
Sour NAIPA - acidic, citrus	Dok Brewing Co., 0,3%, 33cl

MOCKTAILS & APERO

MINTY MAC'LIME	8
apple, lime, mint, bitters, soda water	
PURPLE HAZE	8
blackberry, rhaspberry, thyme, lime, bitters, soda water	
L'APÉRO SPIRIT - virgin aperol spritz	9
kumquat, sea buckthorn, herbalbitters, tonic	
VEHR-MUT ROS-SOH - Shwung	7
red Italian-style apero - spiced, sweet, bitter	

(SPARKLING)WINE ALTERNATIVE

KULT KEFIR - PASSION FRUIT-HOPS	5,5
waterkefir - fresh, aromatic	"pet' nat"
SPUH-MAN-TAY - Shwung	25cl - 1 or 2 persons 13
chardonnay + herbs - supple, herbal	"spumante"
OR-ANJ - Shwung	6,5 / 35
fermented herbal brew - complex, spiced	"orange wine"

APERO & COCKTAILS

PASTIS

Henri Bardouin

VERMOUT

Del Professore Bianco

COCKTAILS

LIMONCELLO SPRITZ	13
homemade limoncello + white pet' nat	
NEGRONI	12
punchy house-blend	
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 + herbalbitters	
VERBOOCHA	12
Del Professore vermouth + Levuur kombucha + bitters	
GIN-TONIC	12
Dada Chapel Organic Dry Gin + Franklin & Sons tonic + juniperberry + lemon	
ESPRESSO MARTINI	12
Weekend vodka + arabica espresso + sugar + salted butter	

DIGESTIF

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

COFFEE & TEA

COFFEE

COFFEE - Vietnamese phin filter	3
LITER COFFEE - thermos french press	10
= 5 cups to share or not to share	

TEA & INFUSIONS

SENCHA - green tea = not oxidized	3,8
DARGEELING - black tea = fully oxidised	3,8
OOLONG - partially oxidized	3,8

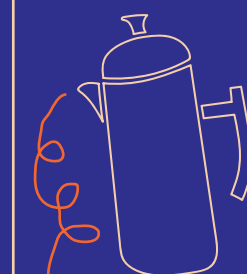
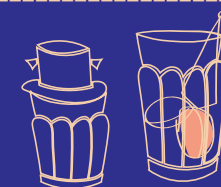
MOLLIE BLOOM - berry infusion	3,8
apple, rosehip shell, elderberry, blueberry, red currant, black currant, black currant leaf, mallow, flower petals, blackberry	

MARIUS - less stress infusion	3,8
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 ?	4,2
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VANDEKERCKHOVE



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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ENGLISH



MENU

WINE



SPARKLING

LÈ TURNÈ	7,5	/	40
Mirco Mariotti, Emilia-Romagna, IT, 2021			grechetto + trebbiano
white pet' nat' - ripe, tropical, cloudy. papaya, apple, agrum			
BIODYNAMITE	9,5	/	50
Domaine des Mathouans, Côtes-Catalanes, FR, 2024			syrah
rosé pet' nat' - full, floral, glug glug. ripe red fruit, rosehip			
PIQUETTE IS NOT DEAD	5,5		
Druug, Ghent, BE, 2024			kriekpear + regent + cabernet cortis
rosé perry piquette - crisp, fruity, light - low in alcohol (4%)			

WHITE

QUESTO BIANCO	6,8	/	44
Sette, Piemonte, IT, 2023			moscato
supple, citrus. confit green apple, lemon, white flowers			
ENGRESCADA WHITE	8	/	45
Raïm Ones, Penedès, SP, 2023			marina + malvasia + muscat
fresh, salty, light tannines. unripe stonefruits, pomelo, sea asparagus			
CHASSILLE	7,5	/	40
Domaine Ozil, Ardèche, FR, 2024			sauvignon blanc
plump, grassy, fresh finish. melon, confit lime, lemon balm			
LA BOUTEILLE SUR LA TABLE	8,5	/	46
Jeux de Vins ! with Patrick Geiger Koenig, Alsace, FR, 2022			sylvaner
expressive, mineral, light tannines. peach, white flowers, fig leaf, agrum			
GRAND CRU KIRCHBERG DE BARR	9,5	/	53
Domaine Goepp, Alsace, FR, 2021			riesling
creamy, ripe, mineral. quince, lemons, oystershell			

ROSÉ

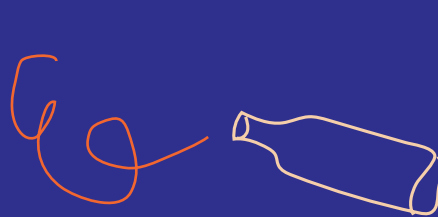
BAUDILI ROSAT	6,8	/	38
Ramon Jané, Penedès, SP, 2022			xarel-lo + sumoll
fresh, round, floral. cherry, peach, rose, orange blossom			

SWEET

STRAWBERRY FIELDS	8,5	/	44,5
Stéphane Rocher, Loire, FR, 2024			pineau d'aunis + gamay - 48g residual sugar/L
plump, fruity acidity. strawberry, strawberry, hint of lemon			
PECAT NOBLE (fles = 0,5L)	11	/	46
Mas Candí, Penedès, SP, 2022			xarel-lo with botrytis = nobel rot = edelrot
elegant, plump, aromatic. sultana, confit lemon, summer flowers			

ORANGE / MACÉRATIONS

SKIN CONTACT	7,5		
Fabien Jouves, Cahors, FR, 2024			sauvignon + ugni blanc + muscat
7 d. maceration, destemmed - light, glug glug. white fruit, orange, blossoms			
EL PAGÈS CONTENT ORANGE	8,5	/	46
La Salada, Penedès, SP, 2024			macabeu + xarel-lo + sumoll + malvasia
7 d. maceration, bunches - expressive, tropical. pineapple, passionfruit, straw			
BIANCO	9,5	/	49
Viteadovest, Marsala, Sicilië, IT, 2021			grillo + catarratto
21 d. maceration, bunches - full, slightly oxidative. apple, tangerine, smoked honey			
DANS LA PEAU	10	/	59
Jeux de Vins ! with Jean-François Otter, Elzas, FR, 2021			white Alcases
30 d. maceration, bunches - intense, spiced. rhubarb, orange, clove, cardamom			



CHILLED RED

CARMINO	6,8		
Domaine Ozil, Ardèche, FR, 2024			syrah
juicy, earthy, glug glug. cherry, blackberry, plum, spiced summer heath			
GRAPE QUEEN	8	/	44
Le débit d'Ivresse, Côtes-Catalanes, SP, 2024			merlot
juicy, glug glug. cherry, strawberry, red currant, blood orange			
FREIHAND	9,5	/	50
Florian Herzog, Kamptal, AT, 2023			zweigelt + grüner veltliner
juicy, plump, floral, light. strawberry, rooibos, hibiscus			
QUESTO ROSSO	6,8	/	44
Sette, Piemonte, IT, 2023			barbera + syrah
supple, earthy. cherry, cocoa, black pepper			

BAUDILI NEGRE	7,5	/	42
Ramon Jané, Penedès, SP, 2023			xarel-lo + macabeu + sumoll + mando + ...
supple, light, floral. raspberry, krik, violets, cocoa			
MUKÉ	8,5	/	48
Viteadovest, Marsala, Sicily, IT, 2022			cabernet sauvignon
elegant, ripe, mineral, smoked. stewed red fruits, wild green herbs			
LA BELLE ET LE PELUT	8,5	/	49
Domaine des Mathouans, Côtes-Catalanes, FR, 2021			lledoner pelut
spiced, full, structured. ripe red fruits, tobacco, chocolate, black pepper			

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

MORE BY THE GLASS ?! Every week we have about 5 suggestions. Check the boards or ask our staff !

More wines **BY THE BOTTLE** ?! Ask our **STAFF** ! -- 75cl-bottles **GEUZE**, **CIDER** or **HYBRID** : check the **SPECIALS** ! (backside food menu)

BLOND BEER

VERZET	3,8		
'pintje' - 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
HOPSNOB - RIESLING	6,6		
riesling grape IPA 2023			edelrot x Dok Brewing Co. x Goepp, 6%, 33cl
WITZ	4,2		
white beer - refreshing, floral			Brasserie de la Senne, 4,2%, 33cl
SAISON DU MEYBOOM	5		
saison - refreshing, bitter			Brasserie de la Senne, 5,5%, 33cl
DE GRAAL BLOND	4,2		
blond beer - soft, slightly bitter			De Graal, 6,5%, 33cl
KRUSH TEST DUMMY	6,8		
single hop (Krush) pale ale - juicy, refreshing			Dok Brewing co., 5,1%, 33cl
HALVE GARE	5,6		
IPA dryhop - tropical, intense body			Brouwerij 9900, 7,2%, 33cl
DE GRAAL TRIPEL	4,8		
blond beer - strong, spiced, fruity			De Graal, 9%, 33cl
GOLDEN TRICKY	5,6		
IPA - full, creamy, exotic			't Verzet, 7,5%, 33cl
STEENUILKE	5,2		
blond beer - creamy, spiced, elegant bitters			Brouwerij De Ryck, 6,5%, 33cl
GULDENBERG	5,6		
abdijsbier - full, round, creamy			De Ranke, 8%, 33cl

SOUR ALES

OUDE GEUZE BOON	4,2		
soft old geuze			Brasserie Boon, 7%, 25cl
PETITE GUEUZE	9,5		
refreshing old geuze			Tilquin, 7%, 33cl
SUPREME	7		
berliner weisse - raspberry sour			Stroom, 4,2%, 33cl
VICARIS TRIPEL/GUEUZE	7		
blend of tripel and geuze			Brouwerij Dilewyns, 7%, 33cl
DEVIANCE 2.0	10		
barrel aged blond with marc from gewürztraminer			SPO, 5,9%, 33cl
CANTILLON KRIEK	16,5		
old krik			Cantillon, 5,5%, 37,5cl
3 FONTEINEN OUDE GEUZE	16		
complex old geuze			3 Fonteinen, 7%, 37,5cl
GUEUZE GIRARDIN - BLACK LABEL	10		
supple geuze			Girardin, 5%, 37,5cl
OUDE PÊCHE JAUNE	18,5		
lambik with peach			Tilquin, 7%, 37,5cl

37,5cl ? feel free to ask for a second glass to share

BROWN & STOUT

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



BEER

smaller



SMOKED ALMONDS (v)	4,5
GREEN OLIVES - in house-marinade (v)	5
DRIED SAUSAGE - Vierklaver - Tierenteyn-mustard	3,8
CRISPS - seasalt-balsamic vinegar - Waltson (v)	4
EDAMAME - wild garlic salt (v)	7
KIMCHI-RADISHES - homemade kimchi (v)	8
BOQUERONES - in house-marinade	7
SAUCISSON D'ARDÈCHE - 3 flavours, thinly sliced	10
BITTERBALLEN (6pc) - mustard-taragonmayo	9
BELGIAN SEAWEEED CROQUETTES (6pc)	
mustard-taragonmayo (v)	10
CHEESE CROQUETTE <i>Pas de Rouge</i> (1pc) - remoulade	8
SHRIMP CROQUETTE with Nord Sea shrimps (1pc)	
remoulade	11

dips

(v) = vegan

HUMMUS - za'atar - bread or nachos (v)	8
SMOKEY JALAPEÑO-WHITE BEANS SPREAD	
capers - bread or nachos (v)	8
RICOTTA - butterbeans - paprika - bread or nachos	9

bigger

eten bestellen kan tot 22:00

BURRATA	
miso pumpkin crème - capers - hazelnuts - bread	16
GRILLED COURGETTE SALAD	
witlof - edamame - tofucrème - mustardseeds (v)	9
PORKRILETTE - homemade with geuze - bread	10
CHEESE PLATTER - rhubarbchutney - nuts - bread	18
CHARCUTERIE PLATTER - bread	18
ROASTED BRUSSELS SPROUTS	
chickpeas - creamy tahini sauce (v)	10
ROASTED CAULIFLOWER	
herb-labneh (sheep's milk) - cashew-dukkah	13
LOADED PATATAS - fetacrème - hot chili sauce	12
KOREAN MEATBALLS - gochujang - kimchi-coleslaw	13
NACHO'S FROM THE OVEN	
cheddar - tomato-kidneybeansdip - sour cream	13
CAMEMBERT FROM THE OVEN	
caramelized pear - sunflowerseeds - bread	15
OYSTERMUSHROOM TEMPURA - kimchimayo - pickles	10
CHICKEN TEMPURA - kimchimayo - pickles	13
SOUP (v) - without or with bread and butter	5 / 7
PLATE OF BREAD AND BUTTER	4

dessert

WARM BROWNIE - salted hazelnut crumble (v)	7
BAR OF TONY'S CHOCOLONELY	
milkchocolate - caramel - seasalt	4

For all info concerning allergenes - please ask our staff.
The composition of products and dishes may change.

SPECIALS

HOMMAGE_____46

3 Fonteinen - raspberry- and kriek-geuze

CUVEE ROBINOT_____44

3 Fonteinen - grapelambik - pinot d'aunis and chenin bl.

CIDERELLA !_____36

Anargist - cider from apples, pears and mirabells

PAQ AMFORA_____34

50cl FLES

Anargist - cider from pears, apples and quinces in amfora

ANTIDOOT CHANGING OFFER_____48

Antidoot - Wilde Fermenten - ask about it !

BEAU ET JOLI_____42

Boerenerf - hybrid from lambik and gamay-wine

PÊCHE DE VIGNE_____39

Boerenerf - lambik with Italian peaches and nectarines



LADY IN RED_____48

Bofkont - geuze with Spanish plums

FROM CANADA WITH LOVE_____48

Bofkont - geuze ripened in ex-bourbon-with-maple-barrels

FLAT TIRE 2.0_____33

De Mederie - hybrid from cider and pinot noir-wine

SOBROEK DERVISHES_____44

Donder - farmhouse sour with elderflower

SERCLAES_____44

Donder - oud bruin (Traditional old brown recipy)

SUPER SANGIOH_____42

Dust - hybrid from kriek/plumlambik and sangiovese-wine

BURNING PLUMZ_____42

Dust - blend of saison and lambik with plums en nero d'avola

DAUW_____46

Nevel - wild blond beer with elderflower

FABEL_____46

Nevel - wild blond beer with white peaches

THE 4TH PHAZE_____42

Pellicle - cider from quince, apple, hibiscus and rosemary

ZERO FIGS GIVEN_____42

Pellicle - cider with figleafs and rose pettals

STOP OU AMPHORE_____29

Spo - saison with brettanomyces clausenii, in amfora

SAISON POT DE FLEUR_____36

Spo - wild saison

