

# 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, tulsi, 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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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

**THE SECOND HALF** **8 / 37,5**  
Mirco Mariotti, Emilia-Romagna, IT, 2023 famoso  
**white pet' nat'** - fresh, summery, salty, peach, nectarine, lemongrass, jasmin

**A LA BORINA** **9 / 44,5**  
Ramón Jané, Penedès, SP, 2023 garnatxa + malvasia + xarel-lo + vermell  
**orange pet' nat'** - fresh, fruity, floral. tropical fruit basket, elderflower

## WHITE

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

**NECTAR DES DIEUX BLANC (bottle = 1L)** **6,8 / 40,5**  
Mas del Périé, Cahors, FR, 2023 blend of 6 cépages  
fruity, floral, nice acidity. pineapple, golden apple, grapefruit, summer flowers

**PIF SAUVIGNON** **7,5 / 39**  
La Piffaudière, Touraine, Loire, FR, 2023 sauvignon blanc  
fresh, clear, supple, vegetal. ripe green apple, lemon, fresh cut grass

**TOUT VA BIEN** **7,5 / 39**  
Jeux de Vins! Leipp-Leninger, Alsace, FR, 2022 auxerrois  
fresh, misty, floral, mineral. quince, grapefruit, jasmin, lemon, silex

**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

**SKIN-CONTACT** (90 days maceration) **7,5 / 40,5**  
Mas del Périé, Cahors, FR, 2023 gros manseng + ugni blanc + muscat  
elegant, supple, fresh. stonefruits, lychee, clementine, orange blossom

**LA FUSTA** (14 days maceration) **9 / 45,5**  
La Salada, Penedès, SP, 2022 xarel-lo  
full, spicy, salty-mineral. apricot, gooseberry, bitter orange, clove, hay

**LE GEWURZT** (90 days maceration) **8,5 / 44**  
Mycélium, Liege, BE, 2022 gewurztraminer (Alsace, FR)  
crisp, floral, spicy. stonefruits, goldenberry, lemongrass, field flowers

## CHILLED RED

**NECTAR DES DIEUX ROUGE (fles = 1L)** **6,8 / 40,5**  
Mas del Périé, Cahors, FR, 2023 malbec + muscat + cinsault + grenache  
light, juicy, fruity, glouglou. confit cherry, elderberry, spring blossoms

**BEAUJOLAIS VILLAGES** **7,5 / 40**  
Lou. Y Es-tu?, Beaujolais, FR, 2022 gamay  
juicy, earthy, floral. black cherry, blackberry, raspberry, underwood, rose

## 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

**PIF CÔT** **7,5 / 39**  
La Piffaudière, Touraine, Loire, FR, 2021 côt (= malbec)  
supple, fruity, ripe. confit cherry, cassis, violets

**LA TRIBU** **7,2 / 38,5**  
La Vrille et le Papillon, Ardèche, FR, 2022 grenache noir  
intense, spicy, earthy. black cherry, watermelon, black pepper, underwood

**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

**ZWEIGELT ROSÉ** **8 / 39,5**  
Florian Herzog, Kamptal, AT, 2022 zweigelt  
elegant, fruity, clear, floral. ripe red fruit, rose, sultana, cedarwood

**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

**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

-- tot 22:30 --



## SMALL BITES

<b>OLIVES</b> in house-marinade (v)_____	5
<b>CRISPS</b> Waltsons seasalt-balsamic (v)_____	3,5
<b>SMOKED ALMONDS</b> (v)_____	4,5
<b>DRY SAUSAGE</b> 'Vierklaver' with Tierenteyn mustard___	3,5
<b>BOQUERONES</b> (anchovies in house-marinade)_____	6,5
<b>EDAMAME</b> with herb salt (v)_____	6,5
<b>KIMCHI CAULIFLOWER</b> with homemade kimchi (v)___	8
<b>PICKLED RADISHES</b> with wasabi-dille sauce (v)_____	7
<b>SAUCISSON D'ARDÈCHE</b> , thinly sliced_____	9,5
<b>NACHO'S IN THE OVEN</b> with cheddar, punchy tomato-blackbeandip and sour cream_____	13
<b>BITTERBALLEN</b> with mustard-taragon mayo_____	8,5
<b>OYSTERMUSHROOM-TEMPURA</b> with kimchimayo (v)___	10
<b>CHEESE CROQUETTE</b> (1pc) with remoulade_____	8
<b>SHRIMP CROQUETTE</b> (1pc) with remoulade_____	11
<i>dips - to dip, choose : bread, nachos or glutenfree crackers -</i>	
<b>HUMMUS</b> with za'atar (v)_____	8
<b>SMOKEY JALAPEÑO-WHITE BEAN DIP</b> (v)_____	8

## BIGGER BITES

(v) = vegan

<b>BREAD WITH BEURRE NOISETTE</b> _____	5
<b>PORTION of BREAD</b> _____	3
<b>cold</b>	
<b>FOCACCIA</b> with caponata alla Siciliana (v)_____	12
<b>BURRATA</b> with burned-cherrytomato salsa, edamame, capers and bread_____	16
<b>CHEESEPLATTER</b> with rhubarbchutney, nuts and bread___	18
<b>CHARCUTERIE PLATTER</b> with bread_____	17
<b>PORKRILETTE À LA GUEUZE</b> - homemade with bread_____	11
<b>CAN OF SARDINES À LA BASTIAISE</b> with bread_____	11
<b>warm</b>	
<b>ROASTED ROMANESCO AND CHICKPEAS</b> with creamy tahini sauce (v)_____	11
<b>ROASTED CARROTS</b> with labneh and dukkah_____	13
<b>LOADED PATATAS</b> with fetacream and chilisauc_____	12
<b>OVENBAKED CAMEMBERT</b> with baked pear, sunflowerseeds and bread_____	15
<b>KOREAN MEATBALLS</b> gochujang with kimchi-coleslaw___	13
<b>THAI FRIED CHICKEN</b> with peanut dip and Thai pickles___	13

**PENNE PEPERONATA** (v) with or without parmezan\_\_\_ 16

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

## DESSERT

<b>FOREST FRUIT-CHEESECAKE</b> _____	6
<b>PANNA COTTA</b> coffee-coconut with chocolat crumble (v)___	6
<b>DARK CHOCOLATE BAR</b> almond-seasalt_____	3,5
<b>MILK CHOCOLATE BAR</b> caramel-seasalt_____	3,5



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

- in 75cl bottles - limited -

# SPECIALS

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