

ALCOHOL-FREE

WATER

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

ALCOHOL-FREE

Alcoholfree alternative for wine?

--- see wine ---

ENERGIBAJER	6
<i>pintje - fresh, bitter, herbal, hoppy</i>	Mikkeller, 0%, 33cl
FONY'S	5
<i>from Ghent - thirst quenching, fresh</i>	Jigger's x Ganzerik, 0,3%, 33cl
IMPLOSION	5,5
<i>New England IPA - fresh, hoppy, soft bitters</i>	To Øl, 0,3%, 33cl
SAND DIVER	6
<i>isotonic ale - fresh, slightly sour, hoppy</i>	De Kromme Haring, 0,3%, 33cl
LOW MOTION PINK	6,5
<i>fruit sour with pitaya, lichee and hibiscus - soft sour, floral</i>	To Øl, 0,3%, 33cl
DOKKIE	5
<i>from Ghent - sour IPA - softsour, citrus, bitters</i>	Dok Brewing Co., 0,3%, 33cl

MOCKTAILS

MINTYMAC'LIME	7,5
<i>apple, lime, mint, bitters, sparkling water</i>	
PURPLE HAZE	7,5
<i>blackberry, raspberry, thyme, lime, bitters, sparkling water</i>	
L'APÉRO SPIRIT - virgin aperol spritz	8
<i>kumquat, sea buskthorn, herb-bitters, tonic</i>	

KEFIR, KOMBUCHA, SODA & JUICE

Kult Kefir - Passionfruit Hops	5,5
Bittersweet homemade kombucha - bloodorange + blueberry + herbs	5
Yūgen kombucha - ginger & lemon	6
Homemade elderflower-lemonade	4,6
Homemade ginger-lemonlemonade	4,6
Homemade rhubarb-limelemonade	4,6
Cuarenta Craft Soda - maracuya-habanero-lime	4,6
Ritchie lemonade - orange	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

COFFEE & TEA

KOFFIE

Cafés MUDA

COFFEE - phin filter	2,8
LITER COFFEE	10
<i>thermos french press (=5 tassen)</i>	



CIDER, MEDE & HYBRIDS

PIQUETTE NOT DEAD	4,5
<i>applecider/-piquette - fresh, dry, crisp acidity</i>	Druug, Ghent, BE, 3,5%
BLACK RIVER	5 / 39
<i>mede - barrel aged with blackberries</i>	De Mederie, Celles, BE, 14%, 6cl / 51cl
IT'S JUST A P-HAZE	44
<i>cider - appleciders + quincecider</i>	Pellice, Oostkamp, BE, 8%, 75cl
FOUNDATION	44
<i>cider - 30% pomme d'Or + old varieties</i>	Pellice, Oostkamp, BE, 8%, 75cl
POMPERRY	31
<i>cider - 80% pear + 20% apple</i>	Druug, Gent, BE, 5,8%, 75cl
CANNONAU	44
<i>hybrid - applecider + cannonau-wine</i>	Boerenerf, Zennevalley, BE, 7%, 75cl
BOTH SUPPLY AND DEMAND	44
<i>hybrid - applecider + dornfelder-wine</i>	Drap, Oostkamp, BE, 8%, 75cl
KRIEK CIDER	42
<i>hybrid - kriek-lambik + applecider</i>	Boerenerf, Zennevalley, BE, 6%, 75cl

APERRO & COCKTAILS

PASTIS	7
<i>Henri Bardouin</i>	
VERMOUT	7
<i>Kruit, Heynsquared - Ghentian herbalvermout</i>	
LIMONCELLO SPRITZ	11
<i>homemade limoncello + tonic</i>	
HORSE WITH NO NAME	11
<i>ginger-infused vodka + homemade gingersyrup + lime + sparkling water</i>	
NEGRONI	11
<i>spicy house-blend</i>	
VERBOOCHA	11
<i>Kruit vermouth + homemade kombucha</i>	
WHISKEY SOUR	12
<i>bourbon whiskey + lemonjuice + bitters + orange</i>	
GIN-TONIC	11
<i>Broker's gin + fever tree tonic + juniperberry + lemon</i>	
ESPRESSO MARTINI	12
<i>vodka + arabica espresso + sugar + salted butter</i>	

TEA

SENCHA - green tea	3,3
DARGEELING - black tea	3,3
OOLONG - between green & black tea	3,3

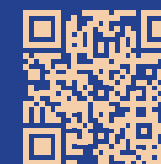
INFUSIONS

FRESH MINT - with or without green tea?	3,5
LOLA - homemade gingersirup, fresh orange	4,6
MOLLIE BLOOM - fruit-infusion	3,3
MARIUS - less stress infusion	3,3
BENNY LAVA - spicy 'chai'-mix + fresh ginger	4



MENU

All wines are self-imported.



WEBSHOP

They are for sale
in our shop at the
bar or via the
online-shop!

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

ENGLISH



MENU

WINE



Like to taste before you decide? Welcome at the bar!

SPARKLING - PET'NAT'

PIQUETTE NOT DEAD ON TAP 4,5
Druug, Gent, BE, 2023 cider + leftovers pinot noir and apple + honey
applecider/-piquette - fresh, dry, crisp acidity - 3,5% alc.

TRÉB 7,5 / 37,5
Mirco Mariotti, Emilia-Romagna, IT, 2023 trebbiano
white pet' nat' - full, spicy, salty. stewed apple, rhubarb, ginger

RESTONS DARK 9 / 47
Kumpf & Meyer, Alsace, FR, 2019-20 pinot gris + auxerrois
orange pet'nat' - ripe, spiced, crisp acidity. kumquat, almond, nectar, toast

WHITE

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

MALÉSTAR 6,5 / 36,5
Mirco Mariotti, Emilia-Romagna, IT, 2023 montuni
supple, ripe, salty, crisp acidity. peach, golden kiwi, confit lemon, seabreeze

ROCHETTE 7 / 38
Domaine Ozil, Ardèche, FR, 2023 grenache blanc
fresh, glouglou, floral-vegetal. green apple, lemon, fresh cut grass, blossoms

DESIG 7 / 37
Mas Candí, Penedès, SP, 2023 xarel-lo
round, creamy, mineral. quince, peach, chalk, lime, chamomile

NUITS BLANCHES 8 / 45
La Piffaudière, Touraine, Loire, FR, 2022 sauvignon blanc
full, ripe, punchy, crisp acidity. apricot, pineapple, papaya, ginger, nutmeg

HYDROPHOBIA ON TAP 8
Débit d'Ivresse, Côtes-Cat., FR, 2022 grenache gris + chard. + macabeu
full, creamy, cloudy, mineral. pear, lemon, honeycomb, butter, vanilla, chalk

SWEET ROSÉ

STRAWBERRY FIELDS 7 / 39,5
Ferme du Mont Benault, Loire, FR, 2022 gamay + pineau d'aunis + grolleau
sweet with soft acidity. strawberry, strawberry, strawberry, lemon, cherry

ALCOHOLFREE ALTERNATIVE ?

KULT KEFIR - PASSIONFRUIT HOPS 5,5
fresh, crisp, aromatic, herbal "pet' nat'"

SOBR WOODPEPPER 6 / 35
fermented herbal brew - intense, punchy, spicy, fresh acidity "orange"

SOBR HOLY HIBISCUS 6 / 35
fermented herbal brew - round, fruity, floral, spicy, fresh acidity "chilled red"

ORANGE / MACÉRATIONS

PINOT GRISANT 7,5 / 42
Jeux de Vins! Einhart, Alsace, FR, 2022 pinot gris - 3 d. maceration
supple, floral, mineral, herbal. bitter orange, wild strawberry, field flowers

LABEAUME 8 / 43
Ozil, Ardèche, FR, 2021 roussane + viognier + muscat p.g. - 30 d. maceration
supple, exotic, floral. pineapple, goldenberry, clementine, orangeblossom

LE MUSCAT-SYLVANER 8,5 / 44
Mycélium, Liège, BE, 2021 muscat + sylvaner (Elzas, FR) - 90 d. maceration
fresh, aromatic, floral, fine tannines. elderflower, green apple, lemongrass

CHILLED RED

BRAIN DE FOLIE ROUGE 7 / 38,5
Domaine du Mortier, Loire, FR, 2023 grolleau + cabernet franc
juicy, earthy, fine tannines. cherry, elderberry, green bell pepper

BARRY 7 / 38
Domaine Ozil, Ardèche, FR, 2023 grenache noir + syrah
juicy, fruity, glouglou. blackberry, cherry, strawberry

RED

L'APPÂT DU GRAIN 6,5 / 39
Le Débit d'Ivresse, Côtes-Catalanes, FR, 2022 grenache + mourvèdre
ripe, spicy, earthy, fine tannines. jammy red fruits, green pepper, liquorice

WILDE RODE 8 / 43,5
Dassemus, Brabant, NL, 2021-22 rondo + baron + cabernet cortis
supple, juicy, herbal. elderberry, fig, blackberry, thyme, black olive

MUKÉ 8 / 42
Viteadovest, Sicilië, IT, 2021 cabernet sauvignon
intense, fine, earthy, smoked-mineral. blackberry, cherry, blueberry, tobacco, leather

DENTS ROUGES 7,5 / 42,5
La Piffaudière, Touraine, Loire, FR, 2019 malbec + gamay
full, round, ripe, floral, spicy. jammy red fruits, lavender, violet, pepper, liquorice

M.G. 7 / 39,5
La Vrille et le Papillon, Ardèche, FR, 2019 merlot + grenache
strong, spicy, floral. ripe red fruits, plum, cacao, violets, cigar box

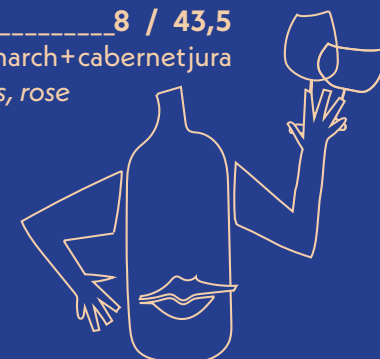
ROSÉ

À TABLE !!! ROSÉ 6,5 / 39
Fabien Jouvès, Cahors, FR, 2022 malbec + tannat
full, meaty, mineral. raspberry, cranberry, cherry, silex

WILDE ROSÉ 8 / 43,5
Dassemus, Brabant, NL, 2022 cabernet cantor + monarch + cabernet jura
fresh, supple, floral. red currant, rhubarb, cherry, hibiscus, rose

More 'BY THE BOTTLE' you can pick from the shop. **Bottles with a dot** are instant available at the right temperature. Prefer another one? We'll gladly chill it for you!

price = shopprice + 22 euro



BLOND

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

HOPSNOB - RIESLING IPA 2023 ON TAP 5,5
Grape IPA - fresh, fruity EDELROT x Dok Brewing Co. x Goepp, 6%, 33cl
IV SAISON 4,8
saison - fresh, herbal Brasserie de Jandrain-Jandrenouille, 6,5%, 33cl

TARAS BOULBA 4,5
session - light, fresh, citrus Brasserie de la Senne, 4,5%, 33cl

DANCE RAVE DANCE 6,5
session IPA - refreshing, citrus Brasserie Surréaliste, 4,2%, 33cl
GOLDEN TRICKY 5
IPA - full, creamy, exotic 't Verzet, 7,5%, 33cl

YAK 6,5
Norwegian farmhouse ale with sichuan pepper Stroom, 7%, 33cl
XX BITTER 4,5
Belgian pale ale - creamy, bitter, hoppy De Ranke, 6%, 33cl

STEENUILKE 4,5
blond beer - creamy, spicy, fine bitters Brouwerij De Ryck, 6,5%, 33cl

GULDENBERG 5
monk beer - full, round, creamy De Ranke, 8%, 33cl

SOUR

OUDE GEUZE BOON 4
soft old geuze Brasserie Boon, 7%, 25cl

JEUN'HOMME 6,2
barrel aged creamy sour blond De Leite, 6%, 33cl

HOPSNOB SOUR - RIESLING IPA 2022 ON TAP 5,5
sour grape IPA EDELROT x Dok Brewing Co. x Goepp, 6%, 33cl

BEATIFIC ECSTASY 6,8
berliner weisse with raspberry and lime Brasserie Surréaliste, 4,7%, 33cl

JART-ELLE 15
old krielk Lambiek Fabriek, 6%, 37,5cl

CUVEE ARMAND & GASTON 14
complex old geuze 3 Fonteynen, 5,5%, 37,5cl

BOERENERF OUDE GUEUZE 15
punchy old geuze Boerenerf, 7%, 37,5cl

KESTEMONT ABRIKOOS 16
lambik with apricot Brouwerij Kestemont, 5,5%, 37,5cl

TILQUIN RHUBARBE 14,5
old geuze with rhubarb Tilquin, 6,3%, 37,5cl

BROWN, STOUT & AMBER

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

MOOSE BLUES 5
brown beer - creamy, spicy, caramel, chocolate 't Verzet, 7,5%, 33cl

STOUTERIK 4,5
stout - black, intense, malty Brasserie de la Senne, 5%, 33cl

BRUXELLENSIS 5
amber - brett pale ale Brasserie de la Senne, 6,5%, 33cl

BABYLONE 6
amber - IPA with unsold bread Brussels Beer Project, 5,5%, 33cl

BEER

FOOD

-- tot 22:30 --



SMALL BITES

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

BIGGER BITES

(v) = vegan

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

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



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

- in 75cl bottles - limited -

SPECIALS

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