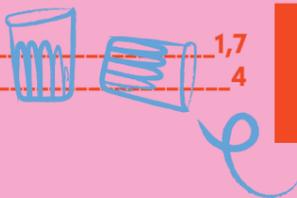


# ALCOHOLFREE

**GLASS OF WATER** - still or sparkling ? - 33cl 1,7  
**PITCHER OF WATER** - still or sparkling ? - 75cl 4



## SOFT DRINKS

Yügen **KOMBUCHA** - ginger-lemon - 33cl 6,5  
 Levuur **KOMBUCHA** - red currant-buchu - 12,5cl 5  
 Homemade **LEMONADE** - ginger-lemon 5  
 Homemade **LEMONADE** - rhubarb-lime 5  
 Homemade **LEMONADE** - sloughberry-juniper 5  
 Cuarenta **LEMONADE** - maracuya-habanero-lime 5  
 Ritchie **LEMONADE** - orange 4  
 Fritz **COLA** - regular or zero 4  
 Homemade **ICED TEA** - green-thea-peach-pineapple 5  
 Kult **KEFIR MATE ICED TEA** - contains cafeine 5  
 Kult **KEFIR** - passionfruit-hop 5  
 Franklin & Sons **TONIC** 4  
 Big Tom **spicy TOMATO JUICE** 5  
 Pajottenlander **APPLE JUICE** 3,5  
 Pajottenlander **GRAPEFRUIT JUICE** 4

## ALCOHOLFREE BEER

**UNPLUGGED** 5,5  
 Hazy IPA - creamy, softly bitter 't Verzet, 0,4%, 33cl  
**PICO BELLO** 5,5  
 Hazy IPA - fruity, refreshing Brussels Beer Project, 0,3%, 33cl  
**DOKKIE** 5,5  
 Sour IPA - acidic, citrus, bitters Dok Brewing Co., 0,3%, 33cl  
**BLINKIE** 5,5  
 IPA - fresh, hoppy Dok Brewing Co., 0,3%, 33cl  
**FRAMBO** 5,5  
 Raspberry Sour - acidic, fruity Dok Brewing Co., 0%, 33cl

## MOCKTAILS & APERO

**MINTY MAC'LIME** 8  
 apple, lime, mint, herbal bitters, soda water  
**PURPLE HAZE** 8  
 blackberry, raspberry, thyme, lime, herbal bitters, sode water  
**L'APÉRO SPIRIT** - alcoholvrije aperol 9  
 kumquat, pomegranate, sea buckthorn, herbal bitters, tonic  
**SPINOSA BITTER** 9,5  
 sloughberry, Shwung Vehr-mut Ros-soh, Dada Chapel Spritz, lime  
**VEHR-MUT ROS-SOH** - Shwung - 9cl 6  
 red Italian-style apero - spiced, bitter-sweet

## (SPARKLING)WINE ALTERNATIVE

Levuur **KOMBUCHA** - red currant-buchu - 12,5cl 5  
 fresh, fruity "pet' nat"  
**SPUH-MAN-TAY** - Shwung 25cl BOTTLE = for 1 or 2 13  
 chardonnay + herbs - supple, herbal "spumante"  
**OR-ANJ** - Shwung 6,5 / 35  
 fermented herbal brew - complex, spiced "orange wine"



## HOT DRINKS

## APERO

**PASTIS** - 5cl 7  
 Henri Bardouin  
**MUZ - RED VERMUT** - 9cl 7  
 Partida Creus - Penedès, SP, nv

## COCKTAILS

**LIMONCELLO SPRITZ** 13  
 homemade limoncello + white pet' nat'  
**HORSE WITH NO NAME** 12  
 Dada Chapel Potato Vodka + homemade ginger syrup + lime  
**STORMY RHUBARB** 12  
 Dada Chapel Aged Brhum + homemade rhubarb syrup + lime + mint  
**BOURBON PLANE** 12  
 bourbon + kumquat + sea buckthorn + herbal bitters  
**A FOREST GIN SOUR** 12  
 Dada Chapel Organic Dry Gin + black- + raspberry + thyme + lime + bitters  
**VERBOOCHA** 12  
 MUZ vermut Partida Creus + Levuur kombucha + herbal bitters  
**DADA GIN-TONIC** 12  
 Dada Chapel Organic Dry Gin + Franklin & Sons + juniper + lemon  
**NEGRONI** 12  
 spiced house-blend  
**ESPRESSO MARTINI** 12  
 Weekend mix - vodka + arabica espresso + sugar + salted butter



# APERO & COCKTAILS

## DIGESTIVE

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

## COFFEE

**COFFEE** - Vietnamese Phin filter drip 3  
**LITER COFFEE** - thermos French Press to share 10

## THEA, INFUSIONS, etc.

**SENCHA** - fresh green thea 3,8  
**OOLONG** - full bodied half-black thea 3,8



**FRESH MINT** : without or with green thea ? 3,8 / 4,2  
**LOLA** - homemade ginger syrup + fresh orange 4,5  
**BENNY LAVA** - massala chai-mix + fresh ginger 4,5

**MOLLIE BLOOM** - small fruit-infusion 3,8  
 with a.o. black-, blue-, red-, elderberry, apple, flower petals  
**MARIUS** - away with stress herbal-infusion 3,8  
 with a.o. apple, fennel, caraway, melisse, chamomile, tulusi  
**PIPPI** - immunity boost herbal-infusion 3,8  
 met a.o. rosehip, lemongrass, anise, sage, mint, nettle



# MENU

All wines are self imported



WEBSHOP

You can buy them  
 in our shop at  
 the bar or via the  
 online-shop!

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

ENGLISH



MENU

one table is one bill - thanks for understanding!

## SPARKLING

**THE SECOND HALF** ..... 7,6 / 41  
 Mirco Mariotti, Emilia-Romagna, IT, 2024 Famoso  
**white pet' nat'** - fresh, salty, light bubbels. stonefruit, lemongrass, jasmin

**BRAIN DE FOLIE HERISSON - blanc de noirs** ..... 8,5 / 44  
 du Mortier, Loire, FR, nv Grolleau + Pineau d'Aunis + Meslier St. F.  
**white pet' nat'** - fresh, rich bubbels. gooseberry, white berry, agrum, brioche

**POM PERRY** ..... **ON TAP** ..... 5,5  
 Druug, Ghent, BE, 2024 75% pear + apple (≠ old varieties)  
**cider** - fresh, fruity, dry

## WHITE

*Like to taste before you decide ?*

**QUESTO BIANCO** ..... **1L BOTTLE** ..... 7 / 44  
 Sette, Piemonte, IT, 2023 Moscato  
*supple, floral. confit green apple, citrus, white flowers*

**LE RIESLING** ..... 8 / 44  
 Domaine Goeppe, Alsace, FR, 2022/23 Riesling  
*fresh, salty, mineral. unripe pear, gooseberry, oystershell*

**OVELLA NEGRA** ..... 8,5 / 46  
 Ramon Jané, Penedès, SP, '22 - Garnatxa + Malvasia + Macabeo + Muscat  
*fresh, floral, spiced. peach, clementine, dried wild flowers*

**LE P'TIT DÉJ AU BLANC** ..... 8,5 / 47  
 Le Débit d'Ivresse, Côtes-Catalanes, FR, 2024 Macabeu  
*supple, softly floral. peach, pineapple, confit lemon, agrum*

**LES AGUDES** ..... 7,5 / 42  
 Fabien Jouvès, Cahors, FR, 2024 Colombard + Sauvignon Blanc  
*round, creamy. Granny Smith apple, Doyenne pear, grapefruit*

**NEUBURGER** ..... 9,5 / 48  
 Florian Herzog, Kamptal, AT, 2022 Neuburger  
*ripe, spiced. tropical fruits, lemongrass, orange zeste*

## ROSÉ

**PUR ROSÉ** ..... 8,5 / 45  
 Leon Gold, Württemberg, DE, 2023 Trollinger  
*fresh, fruity, mineral. red currant, raspberry, grapefruit, slate*

## SWEET

**LEMON TREE** ..... 8,5 / 44  
 Stéphane Rocher, Loire, FR, 2024 Chenin Blanc - 18g restsuiker/L  
*plump, floral. like a fresh lemon tart*

**PECAT NOBLE** ..... **50cl BOTTLE** ..... 11 / 46  
 Mas Candí, Penedès, SP, 2022 Xarel-lo with botrytis = noble rot = edelrot  
*elegant, plump, aromatic. sultana, confit lemon, summer flowers*

## ORANGE / MACÉRATIONS

**SKIN-CONTACT** ..... **ON TAP** ..... 7,6  
 Fabien Jouvès, Cahors, FR, 2024 Sauvignon + Ugni Blanc + Muscat  
*light, glouglou. white fruits, orange, blossoms*

**L'UNI'K** ..... 8,5 / 47  
 Domaine Goeppe, Alsace, FR, 2023 Savagnin Rose  
*tight, spiced. kumquat, kurkuma, smoked hay*

**SOUS LE CIEL ÉTOILÉ** ..... 9,5 / 53  
 Jeux de Vins ! with Luc Leipp-Leininger, Alsace, FR, 2022 Pinot Gris  
*full, smoked-mineral. tangerine, cherry, almond, hint of licorice*

**LAURENZ** ..... 10 / 57  
 Josef Totter, Streiermerk, AT, 2021 Muscaris  
*full, creamy, aromatic. stonefruit, amaretto, sea buckthorn, summer flowers*

*Please come to the bar !*

## CHILLED RED

**TAILLÈ** ..... **1L BOTTLE** ..... 7 / 45  
 Flavia Rebellious Wines, Marsala, IT, 2022 Frappato + Perricone  
*juicy, spiced, earthy. cherry, strawberry, clove, liquorice*

**PETITS CAILLOUX - ROUGE** ..... 8 / 44  
 Stéphane Rocher, Loire, FR, 2024 Grolleau + Pineau d'Aunis + Cab. Fr.  
*light, supple. elderberry, cranberry, raspberry*

**CON BARBAS Y A LO LOCO** ..... 9,5 / 50  
 Celler La Salada, Penedès, SP, 2022 co-ferment of white and red  
*fine, juicy, animal. blackberry, plum, rhubarb, leather*

## RED

**QUESTO ROSSO** ..... **1L BOTTLE** ..... 7 / 44  
 Sette, Piemonte, IT, 2023 Barbera + Syrah  
*supple, spiced. cherry, cocoa, black pepper*

**TU VIN PLUS AUX SOIRÉES** ..... 7,5 / 42  
 Fabien Jouvès, Cahors, FR, 2024 Malbec + Gamay + Syrah  
*light, supple, floral. small red fruits, violets, garrigue*

**GROßHEPPACH LEMBERGER** ..... 9 / 48  
 Leon Gold, Württemberg, DE, 2022 Lemberger = Blaufränkisch  
*supple, earthy, mineral. cassis, sloughberry, juniper, silex*

**LES PINS** ..... 8,5 / 47  
 Les Vignes du Mortier, Bourgueil, Loire, FR, 2023 Cabernet Franc  
*full, herbal. fig, plum, blackberry, green bell pepper*

**LES FORQUES** ..... 8 / 43  
 Mas Candí, Penedès, SP, 2022 Cabernet Sauvignon  
*intense, spiced, earthy. fig, cocoa, black pepper, cigar box*

*Check the Jura-menu, the Specials-menu, our shop (with coloured dot = available on temperature) or ask our staff !*

**More by the bottle ?**

## BLOND BEER

**VERZET** ..... **ON TAP** ..... 3,8  
 blond beer - 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

**SAISON DU MEYBOOM** ..... 5  
 saison - refreshing, softly bitter Brasserie de la Senne, 5,5%, 33cl  
**DE GRAAL BLOND** ..... 4,5  
 blond beer - light, softly bitter De Graal, 6,5%, 33cl

**HALVE GARE** ..... 5,6  
 IPA dryhop - intense body, tropical Brouwerij 9900, 7,2%, 33cl  
**XX BITTER** ..... 5  
 blond beer - full, bitter De Ranke, 6%, 33cl

**DE GRAAL TRIPEL** ..... 5  
 blond beer - full, creamy, spiced, fruity De Graal, 9%, 33cl  
**GOLDEN TRICKY** ..... 5,6  
 IPA - full, creamy, tropical 't Verzet, 7,5%, 33cl

**STEENUILKE** ..... 5,2  
 blond beer - full, creamy, spiced Brouwerij De Ryck, 6,5%, 33cl  
**GULDENBERG** ..... 5,6  
 abby beer - full, crealy, fruity De Ranke, 8%, 33cl

*+++ a changing suggestion*

## SOUR ALES

**on tap !** (see boards or ask)

**OUDE GEUZE BOON** ..... 4,2  
 soft old gueuze Brasserie Boon, 7%, 25cl  
**PETITE GUEUZE** ..... 9,5  
 tight old gueuze Tilquin, 7%, 33cl

**SUPREME** ..... 7  
 berliner weisse - raspberry sour Stroom, 4,2%, 33cl  
**VICARIS TRIPEL/GUEUZE** ..... 7  
 blend of tripel and gueuze Brouwerij Dilewyns, 7%, 33cl

**DEVIANCE 2.0** ..... 10  
 barrel aged blond with marc from Gwurztraminer SPO, 5,9%, 33cl  
**CANTILLON KRIEK** ..... 16,5  
 sharp krieklambik Cantillon, 5,5%, 37,5cl

**OUDE GUEUZE BOERENERF** ..... 14  
 sharp gueuze Boerenerf, 7%, 37,5cl  
**OUDE GUEUZE 3 FONTEINEN** ..... 16  
 tight gueuze 3 Fonteinen, 7%, 37,5cl

**GUEUZE GIRARDIN - BLACK LABEL** ..... 10  
 supple gueuze Girardin, 5%, 37,5cl

**37,5cl ?** *Feel free to ask for an extra glass to share !*

## BROWN BEER & STOUT

**MOOSE BLUES** ..... 5,5  
 brown beer - creamy, spiced, caramel, chocolate 't Verzet, 7,5%, 33cl  
**CRIANZA** ..... 6  
 Flemishold-brown-fruity, lightly acidic Brasserie de la Senne, 7,2%, 33cl

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

# BEER



*Check the suggestions or ask our staff !*



**More by the glass ?**



# FOOD



## smaller

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

(v) = vegan

## dips

<b>HUMMUS</b> - za'atar - bread or nachos (v)_____	8
<b>SMOKEY JALAPEÑO-WHITE BEANS SPREAD</b> capers - bread or nachos (v)_____	8
<b>RICOTTA</b> - butterbeans - paprika - bread or nachos__	9

## bigger

eten bestellen kan tot 22:00

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

## dessert

<b>WARM BROWNIE</b> - salted hazelnut crumble (v)_____	7
<b>BAR OF TONY'S CHOCOLONELY</b> milkchocolate - caramel - seasalt_____	4

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

# SPECIALS

<b>HOMMAGE</b> _____	<b>46</b>
3 Fonteinen - raspberry- and kriek-geuze	
<b>CUVEE ROBINOT</b> _____	<b>44</b>
3 Fonteinen - grapelambik - pinot d'aunis and chenin bl.	
<b>CIDERELLA !</b> _____	<b>36</b>
Anargist - cider from apples, pears and mirabells	
<b>PAQ AMFORA</b> _____	<b>34</b>
Anargist - cider from pears, apples and quinces in amfora	
<b>ANTIDOOT CHANGING OFFER</b> _____	<b>48</b>
Antidoot - Wilde Fermenten - ask about it !	
<b>BEAU ET JOLI</b> _____	<b>42</b>
Boerenerf - hybrid from lambik and gamay-wine	
<b>PÊCHE DE VIGNE</b> _____	<b>39</b>
Boerenerf - lambik with Italian peaches and nectarines	
	
<b>LADY IN RED</b> _____	<b>48</b>
Bofkont - geuze with Spanish plums	
<b>FROM CANADA WITH LOVE</b> _____	<b>48</b>
Bofkont - geuze ripened in ex-bourbon-with-maple-barrels	
<b>FLAT TIRE 2.0</b> _____	<b>33</b>
De Mederie - hybrid from cider and pinot noir-wine	
<b>SOBROEK DERVISHES</b> _____	<b>44</b>
Donder - farmhouse sour with elderflower	
<b>SERCLAES</b> _____	<b>44</b>
Donder - oud bruin (Traditional old brown recipy)	
<b>SUPER SANGIOH</b> _____	<b>42</b>
Dust - hybrid from kriek/plumlambik and sangiovese-wine	
<b>BURNING PLUMZ</b> _____	<b>42</b>
Dust - blend of saison and lambik with plums en nero d'avola	
<b>DAUW</b> _____	<b>46</b>
Nevel - wild blond beer with elderflower	
<b>FABEL</b> _____	<b>46</b>
Nevel - wild blond beer with white peaches	
<b>THE 4TH PHAZE</b> _____	<b>42</b>
Pellicle - cider from quince, apple, hibiscus and rosemary	
<b>ZERO FIGS GIVEN</b> _____	<b>42</b>
Pellicle - cider with figleafs and rose pettals	
<b>STOP OU AMPHORE</b> _____	<b>29</b>
Spo - saison with brettanomyces clausenii, in amfora	
<b>SAISON POT DE FLEUR</b> _____	<b>36</b>
Spo - wild saison	



bar de soif

et petite bouffe



EDELROT

## BUBBELS

**Crémant du Jura - Brut - Blanc** \_\_\_\_\_ 55

Overnoy-Crinquand - [Chardonnay]

**Vin Mousseux de qualité - Brut - Rosé** \_\_\_\_\_ 62

Gérard Villet - [Trousseau + Poulsard + Pinot Noir]



## WIT

**Terre du Lias** [Chardonnay - 2023] \_\_\_\_\_ 76

Domaine de la Borde - 12 maand gerijpt in foeders en stenen kruiken

**Léon** [Chardonnay - 2022] \_\_\_\_\_ 72

Les Bottes Rouges - 18 maand gerijpt in eiken fûts

**Savagnin Terres Bleues** [Savagnin - 2022] \_\_\_\_\_ 80

Domaine de la Touraize - ouillé gedurende 3 winters, in eiken fûts

## ORANGE

**Cuvée Orange** [Chardonnay + Savagnin - 2022] \_\_\_\_\_ 72

Gérard Villet - maceratie tot einde alcoholische fermentatie, in eiken fûts

**Orange Sous Voile** [Chardonnay + Savagnin - 2018] \_\_\_\_\_ 76

Gérard Villet - 8 maand maceratie, 2 jaar sous voile in eiken fûts

## ROOD

**Trousseau** [Trousseau - 2023] \_\_\_\_\_ 80

des Marnes Blanches - korte maceratie, in demi-muids en betonnen ei

**Poulsard En Boutasse** [Poulsard - 2023] \_\_\_\_\_ 85

Les Pieds sur Terre - korte maceratie, in inox

**DD** [Trousseau + Poulsard + Pinot Noir - 2023] \_\_\_\_\_ 78

Tissot - 3 maand maceratie, gevinifieerd in foeders



onze selectie uit de Jura