

ALCOHOL-FREE

WATER

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

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
UNPLUGGED	5,5
NA Hazy IPA - creamy, soft	't Verzet, 0,4%, 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	5,5
Yūgen Kombucha - ginger-lemon	6,5
Levuur Kombucha - cherry stalks-lemon verbena	6,8
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

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

MORTIER



APERERO & COCKTAILS



PASTIS	8
Henri Bardouin	
VERMOUT	7
Kruit, Heynsquared - herbal vermouth from Ghent	

COCKTAILS

LIMONCELLO SPRITZ	12,5
homemade limoncello + pet' nat	
NEGRONI	11
punchy house-blend	
HORSE WITH NO NAME	12
ginger-infused vodka + homemade gingersyrup + lime + soda water	
STORMY RHUBARB	12
brown rum + homemade rhubarbsyrup + lime + mint	
BOURBON PLANE	12
bourbon + kumquat + sea buckthorn + herbal bitters	
VERBOOCHA	12
Kruit vermouth + Levuur kombucha + bitters	
GIN-TONIC	11
Broker's gin + fever tree tonic + juniperberry + lemon	
ESPRESSO MARTINI	12
vodka + arabica espresso + sugar + salted butter	

APERITIF or 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

TEA

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

INFUSIONS

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



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

POMPERRY ON TAP 5,5
Druug, Gent, BE, 2023 75% pear + 25% apple
cider - fresh, dry, unfiltered - 6% alc.

PET NAT GOLD 9,5 / 48,5
Leon Gold, Württemberg, DE, 2023 riesling + sauvignon blanc
white pet' nat' - fresh, crisp, mineral. green apple, kiwi, stinging nettle

TINC SET 9 / 46,5
Ramon Jané, Penedès, SP, 2023 macabeu + xarel-lo + parellada
white pet' nat' - creamy, ripe, citrus. stone fruits, pear, lime, lilly

WHITE

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

QUESTO BIANCO - 1L bottle 6,8 / 44
Sette, Piemonte, IT, 2023 moscato
fresh, supple, citrus. confit green apple, lemon, white flowers

PETITS CAILLOUX BLANC 7,5 / 43,5
Ferme du Mont Benault, Loire, FR, 2023 grolleau gris + chenin blanc
supple, saline, vegetal. stone fruits, confit lemon, seagrass

GRÜNER VELTLINER 9 / 48
Florian Herzog, Kamptal, AT, 2022 grüner veltliner
herbal, light tannines. quince, grapefruit, garrigue, straw

Q BLANC 8,5 / 43,5
La Vrille et le Papillon, Ardèche, FR, 2023 ugni blanc
plump, punchy. green melon, guava, lime, freh ginger

L'ERMOT 9,5 / 50
La Salada, Penedès, SP, 2023 macabeo
tight, saline. unripe stone fruits, sea buckthorn, oystershell

TITINE 9 / 49
La Tri Fontoj, Côtes-Catalanes, FR, 2023 muscat à petits grains
creamy, floral, elegant acidity. gooseberry, apple, vanilla, white flowers

ROSÉ

ROIG BOIG 8,5 / 45,5
La Salada, Penedès, SP, 2023 blend of 10 white and red varieties
thight, lively, floral. wild strawberry, tart cherry, grapefruit, rose

KULT KEFIR - PASSION FRUIT-HOPS (33cl) 5,5
waterkefir - fresh, taut, aromatic "pet' nat"
SOBR SPUMANTE (25cl = 2 glasses) 13
chardonnay + pinot blanc + herbs - supple, spiced "spumante"
SOBR WOODPEPPER 6,5 / 35
fermented herbal brew - fresh, pungent, spiced "orange"
SOBR HOLY HIBISCUS 6,5 / 35
fermented herbal brew - fresh-fruity, spiced, floral "chilled red"

alcoholfree alternative for wine ?

ORANGE / MACERATIONS

ENGRESCADA ORANGE 8,5 / 45,5
Raïmones, Penedès, SP, 2023 marina + malvasia + muscat
light, supple, aromatic. passionfruit, tangerine, beeswax

IL PINGRO - BIANCO 9,5 / 51,5
Il Pingro, Toscane, IT, 2023 procanico + ansonica
summer in a glass, juicy. apricot, orange, almond, cardamom

L'INCORRECTE 9,5 / 49
Celler Sanromà, Tarragona, SP, 2021 parellada
crisp, saline. dried apricot, clementine, hay, oystershell

CHILLED RED

ROUGE NABOR 8,5 / 47
Domaine Goepp, Alsace, FR, 2022 sylvaner + pinot noir + hybrides
light, glouglou, earthy. small red fruits, spring forest

LA VINYA D'EN TOMÀS 8,5 / 47,5
Amor per la Terra, Empordà, SP, 2023 garnatxa + carinyena + moscatell
fine, spicy, light tannines. red fruits, white pepper, clove

RED

QUESTO ROSSO - 1L bottle 6,8 / 44
Sette, Piemonte, IT, 2023 barbera + syrah
supple, earthy. cherry, cocoa, black pepper

IL PINGRO - ROSSO 9,5 / 51,5
Il Pingro, Toscane, IT, 2023 sangiovese
light, saline. cherry, rose, charred twigs, sea breeze

ZWEIGELT 9 / 48,5
Leon Gold, Württemberg, DE, 2023 zweigelt
juicy, earthy, spiced. tart cherry, plum, gingerbread

CUVÉE BOURRET 8,5 / 44
Domaine Ozil, Ardèche, FR, 2022 grenache noir
supple, earthy, charred. fig, dark chocolate, charcoal

C'EST À SIROTTER PRES DE CHEZ VOUS 7,5 / 43,5
Des Mathouans, Côtes-Cat., FR, '21 gren. + mourv. + carignan + lledoner p.
spiced, earthy, tannines. forest fruits, tobacco, soil, garrigue

SWEET WHITE

LEMON TREE 8,5 / 44,5
Ferme du Mont Benault, Loire, FR, 2023 chenin blanc - 18g residual sugar
plump, floral. confit lemon, doyenne pear, honey, spring blossoms

PECAT NOBLE - 1/2L bottle 11 / 46
Mas Candí, Penedès, SP, 2022 xarel-lo with botrytis = edelrot
elegant, plump, aromatic. sultana, confit lemon, summer flowers

More **BY THE BOTTLE** ?! Ask our extra **BOTTLE-MENU** !
Or check out the **JURA-MENU** for our Jura selection.
More **GEUZE, CIDER** or **HYBRIDS** ?! Check the **SPECIALS-MENU** !



BLOND

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

HOPSNOB - VIOGNIER ON TAP 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

DE GRAAL BLOND 4,2
blond beer - soft, slightly bitter De Graal, 6,5%, 33cl

IV SAISON 5,4
saison - fresh, herbal Brasserie de Jandrain-Jandrenouille, 6,5%, 33cl

PETIT BOULBA 4
hoppy light ale - light, fresh tablebeer Brasserie de la Senne, 2,8%, 33cl

DO YOU CAN FROM THE LAND DOWN UNDER 6,6
Aussie PA - juicy, hoppy Dok Brewing co. x Lucky Bay, 4,6%, 33cl

MONDELLO 6,8
blood orange IPA - tropical, citrusy Stroom, 7,2%, 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
abdijbier - full, round, creamy De Ranke, 8%, 33cl

What's more on TAP ?

--- > check the boards or ask our staff !

SOUR

OUDE GEUZE BOON 4,2
soft old geuze Brasserie Boon, 7%, 25cl

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

JEUN'HOMME 6,5
barrel aged creamy sour blond De Leite, 6%, 33cl

WILD 9
100% Dutch natural beer Nevel Wild Ales, 5,7%, 33cl

DEVIANCE 10
barrel aged blond with marc from auxerrois + pinot noir SPO, 5,6%, 33cl

CANTILLON KRIEK 16,5
old kriek 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

MUSCAR-ELLE 17
lambik with muscaris-grapes Lambiek Fabriek, 8,8%, 37,5cl

BROWN, STOUT & AMBER

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

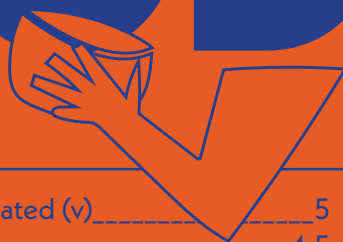
BABYLONE 6,5
amber - IPA with unsold bread Brussels Beer Project, 5,5%, 33cl

one table is one bill - thanks for understanding !

BEER

FOOD

-- till 22:00 --



(v) = vegan

GREEN OLIVES - house-marinated (v)_____	5
SMOKED ALMONDS (v)_____	4,5
A DRIED SAUSAGE (Vierklaver) - mustard_____	3,5
CRISPS SEASALT-BALSAMIC (Waltson) (v)_____	3,5
EDAMAME - herbsalt (v)_____	6,5
BOQUERONES (house-marinated anchovies)_____	6,5
SAUCISSON D'ARDÈCHE (3 flavours, thinly sliced)___	9,5

PICKLED RADISHES - wasabi-dill mayo (v)_____	7
KIMCHI CAULIFLOWER - homemade kimchi (v)_____	8
BEETROOT - tofucream - mustardseeds - honey (v)_____	8,5
HUMMUS - za'atar - bread (v)_____	8
SMOKEY JALAPEÑO-WHITE BEANSPREAD geuze-capers - bread (v)_____	8
HOMEMADE PORKRILETTE WITH GEUZE - bread_____	9

CHEESE PLATTER - rhubarbchutney - nuts - bread_____	18
CHARCUTERIE PLATTER - bread_____	17

OYSTERMUSHROOM TEMPURA - kimchi mayo (v)___	10
BITTERBALLEN (6pc) - mustard-taragon mayo_____	8,5
CHEESE CROQUETTE pas de rouge (1pc) - remoulade___	8
SHRIMP CROQUETTE (1pc) - remoulade_____	11
NACHOS IN THE OVEN cheddar - tomato-kidneybeandip - sour cream_____	13

BURRATA pumpkin cream - hazelnuts - geuze-capers - bread_____	16
ROASTED BRUSSELS SPROUTS - chickpea - tahini (v)___	11
ROASTED CARROTS - labneh - pistachio-dukkah_____	13
LOADED PATATAS - feta cream - chili sauce_____	12
CAMEMBERT IN THE OVEN baked pear - sunflowerseeds - bread_____	15
KOREAN MEATBALLS - gochujang - kimchi-coleslaw___	13
THAI FRIED CHICKEN - pinda sauce - cucumber pickle___	13

SOUP (v) without or with bread and butter_____	5 / 7
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PENNE PEPERONATA (v) without or with parmezan___	16
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BREAD WITH BEURRE NOISETTE _____	5
PORTION OF BREAD _____	3

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

DESSERT

DARK CHOCOLATE BROWNIE - hazelnut crumble_____	7
COFFEE-COCONUT PANNA COTTA chocolate crumble - salted caramel (v)_____	7
DARK CHOCOLATE BAR almond-seasalt_____	3,5
MILK CHOCOLATE BAR caramel-seasalt_____	3,5



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

-- and check out our extra menu
with Jura wines by the bottle !

SPECIALS

DRUIF MUSCAT BLEU	49
3 Fonteinen - geuze with muscat bleu-grapes	
ZENNE Y FRONTERA	59
3 Fonteinen - single barrel Oloroso lambik	
WOOP WOOP	45
Antidoot - farmhouse sour in old Brabantian tradition	
L'AMBIGU - CABERNET CHINATO	49
Antidoot - cabernet jura-wine + farmhouse sour + chinato	
CYDONIA	45
Antidoot - barrel aged cider of apple and quince	
KERS	42
Boerenerf - geuze with cherries and a hint of cinnamon	
RABARBER	45
Boerenerf - geuze with rhubarb	
HURDY HURRY	49
Donder - lambik with quince and sage	
CHILDREN OF THE GRAPES	49
Donder - lambik with pinot noir, müller-thurgau and bayleaf	
BOTH SUPPLY AND DEMAND	49
Drap - cider with dornfelder-wine	
WHO CAN KEEP ME SANE ?	55
Drap - orange wine from pinot gris + red wine from dornfelder	
RIESLING RESEMBLANCE	55
Drap x Pellicle - lambik + riesling with botrytis (=noble rot)	
BRAAMBES	33
Kestemont - lambik with blackberries	
OUDE KRIEK - SCHAARBEEKSE KRIEK	38
Kestemont - old krieklambik with tart cherries	
GROS-ELLE	26
Lambiek Fabriek - geuze with red current and muscaris-grapes	
CARAM-ELLE	26
Lambiek Fabriek - geuze with dark, burned malts	
AMRITA	42
Lovulum - rhubarb wine with plums	
TROIS MIEUX QUE DEUX	42
Lovulum x De Mederie x Sip - cider + riesling + blackthorn	
REDSHIFT	46
Pellicle - cider + Gorsemer cherries + cabernet dorsa-wine	
I NEVER PROMISED YOU A ROSE GARDEN	48
Pellicle - geuze with Gorsemer cherries and rose petals	