

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	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

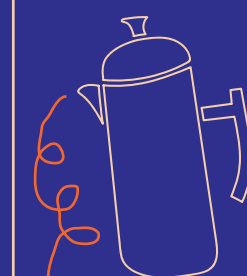
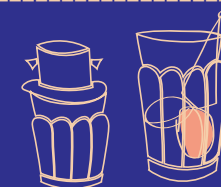
MOLLIE BLOOM - berry infusion	3,8
apple, rosehip shell, elderberry, blueberry, red currant, black currant, black currant leaf, mallow, flower petals, blackberry	

MARIUS - less stress infusion	3,8
apple, fennel, caraway, melisse, lemongrass, cacao, chamomile, aronia, cornflower, 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 ?	4,2
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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 ON TAP 5,5
Druug, Ghent, BE, 2024 kriekpear + regent + cabernet cortis
rosé perry piquette - crisp, fruity, light - low in alcohol (4%)

WHITE

QUESTO BIANCO 1L BOTTLE 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

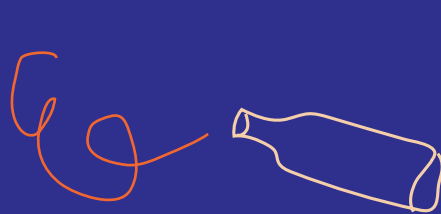
ORANGE / MACÉRATIONS

SKIN CONTACT ON TAP 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. piuneapple, 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 ON TAP 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

RED

QUESTO ROSSO 1L BOTTLE 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, kriek, 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, chocolat, 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 ON TAP 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 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

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

FOOD

(v) = vegan



TO SHARE OR NOT TO SHARE

til 22:00

SMOKED ALMONDS (v)_____	4,5
GREEN OLIVES - in house-marinade (v)_____	5
A DRIED SAUSAGE (Vierklaver) - mustard_____	3,8
CRISPS seasalt-balsamic vinegar (Waltson) (v)_____	3,6
EDAMAME - wild garlic salt (v)_____	6,8
BOQUERONES (anchovies in house-marinade)_____	6,8
SAUCISSON D'ARDÈCHE (3 flavours, thinly sliced)___	9,5
BITTERBALLEN (6pc) - mustard-taragon mayo_____	8,5
HUMMUS - za'atar - bread or nachos (v)_____	8
SMOKEY JALAPEÑO-WHITE BEAN SPREAD geuze-capers - bread or nachos (v)_____	8
PORKRILETTE - homemade with geuze - bread_____	10
CAN of SARDINES à la bastiaise - bread_____	10
CHEESE PLATTER (3pc) - rhubarbchutney - nuts - bread_	18
CHARCUTERIE PLATTER (4pc) - bread_____	18
PICKLED RADISHES - wasabi-dill mayo (v)_____	7
KIMCHI CAULIFLOWER - homemade kimchi (v)_____	8
GRILLED COURGETTE SALADE broad beans - cucumber - tofu cream - mustardseeds (v)___	9
BURRATA - roasted cherrytomato salsa - edamame - geuze-capers - bread_____	16
NACHOS IN THE OVEN cheddar - tomato-kidneybean dip - sour cream_____	13
CAMEMBERT IN THE OVEN baked pear - sunflowerseeds - bread_____	15
LOADED POTATO WEDGES - feta cream - chili sauce_	12
ROASTED ROMANESCO - chickpeas - creamy tahini (v)_	10
ROASTED CARROTS - labneh - pistachio-dukkah_____	13
OYSTERMUSHROOM tempura - kimchi mayo - pickle (v)_	10
CHICKEN tempura - kimchi mayo - pickle_____	13
KOREAN MEATBALLS - gochujang - kimchi-coleslaw_	13
CHEESE CROQUETTE 'pas de rouge' (1pc) - remoulade_	8
SHRIMP CROQUETTE (1pc) - remoulade_____	11
PENNE PEPERONATA (v) without or with parmezan___	16
SOUP (v) without or with bread and butter_____	5 / 7
BREAD WITH BUTTER _____	4

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

LUNCH TIME EXTRAS

12:00 - 14:30

TOASTED SANDWICH + salad - meat, veggie or vegan_	16
SIDE SALAD _____	5

SWEET

til 22:00

WARM BROWNIE - roasted hazelnut crumble_____	7
VANILLA-COCONUT PANNA COTTA red fruit coulis - oat crumble (v)_____	7
BAR of DARK CHOCOLATE with almond and seasalt___	3,5
BAR of MILK CHOCOLATE with caramel and seasalt___	3,5



**SOUR ALES, CIDERS,
HYBRIDS & BLENDS**

-- in bottles of 75cl

SPECIALS

CHANGING OFFER 48

Antidoot - ask our staff for the availabilities !

BIET 45

Boerenerf - jung and old lambiks + red beets wine

ZOMERKRIEK 45

Boerenerf - lambik macerated with tart cherries and cider

FLAT TIRE 33

De Mederie x Lovulum - cider with pinot noir pomace

TROIS MIEUX QUE DEUX 39

De Mederie x Lovulum - cider with riesling and blackthorn

HURDY HURRY 48

Donder - lambik with quince and sage

CHILDREN OF THE GRAPES 54

Donder - lambik with pinot noir, müller-thurgau and bayleaf

JURANGE 44

Dust - saison with lambik, savagnin and chardonnay

I ♥ GAMAY 44

Dust - saison with lambik and gamay

ABRIKOOS 37

Kestemont - lambik with apricot

OUDE KRIEK - SCHAARBEEKSE KRIEK 32

Kestemont - old kriek with 'Schaarbeekse' tart cherries

GROS-ELLE 26

Lambiek Fabriek - geuze with red berries and muscaris

PURPER 40

Nevel - wild buckwheat beer with lavender and aronia berry

ROSSIG 55

Nevel - wild beer with regent and cabernet colonjes

THE 4TH PHAZE 49

Pellicle - quince cider with apple, hibiscus and rosemary

ZERO FIGS GIVEN 49

Pellicle - cider with rose petals and figleaf

STOP OU AMPHORE 29

SPO - saison with brettanomyces claussenii, in amphora

SAISON YUZU 36

SPO - saison with yuzu

HANDS OF DESIRE - GOSE SOUR ALE 29

Surréaliste - gose sour, aged in old viognier barrels