

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>	DokBrewingCo., 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
Homemade kombucha - spicy & zesty	4,6
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

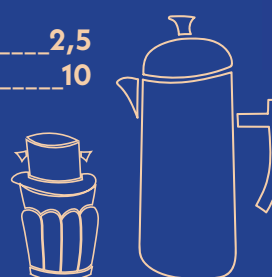
COFFEE

Cafés MUDA

COFFEE - phin filter	2,5
LITER COFFEE - thermos french press (=5 cups)	10

ICED COFFEE

ICED COFFEE	3,8
ICED LATTE - with oatmilk	4,5



CIDER, MEDE & HYBRIDS

REVOLUTION ON TAP	5
<i>cider - appelcider from old varieties, brut</i>	Elegast, Utrecht, NL
BLACK RIVER	5 / 39
<i>mede - barrel aged with blackberries</i>	De Mederie, Celles, BE, 14%, 6cl / 51cl
IT'S JUST A P-HAZE	46
<i>cider - appleciders + quincecider</i>	Pellice, Oostkamp, BE, 8%, 75cl
POMPERRY	29
<i>cider - 80% pear + 20% apple</i>	Druug, Gent, BE, 5,8%, 75cl
PRE POIREE SPECIAL	33
<i>grape-cider - 70% cherry pear + apple + muscaris</i>	Druug, Gent, BE, 7%, 75cl
CANNONAU	44
<i>hybrid - applecider + cannonau-wine</i>	Boerenerf, Zennevallei, BE, 7%, 75cl
BOTH SUPPLY AND DEMAND	44
<i>hybrid - applecider + dornfelder-wine</i>	Drap, Oostkamp, BE, 8%, 75cl
KRIEK CIDER	42
<i>hybrid - cherry-lambik + applecider</i>	Boerenerf, Zennevallei, 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.

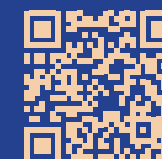


WEBSHOP

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

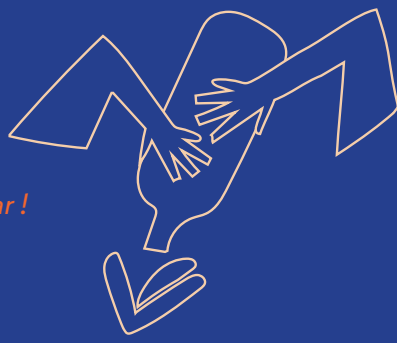
ENGLISH



MENU

WINE

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



SPARKLING - PET'NAT'

REVOLUTION ON TAP 5
applecider brut - dry, cloudy, fresh acidity Elegast Cidery, Utrecht, NL

P'TIT DÉJ avec des bulles 9 / 48,5
Le Débit d'Ivresse, Côtes-Catalanes, FR, 2022 grenache gris
white pet'nat' - round, creamy, floral, fresh acidity. starfruit, butter, wild flowers

SURLIÈ 8 / 38,5
Mirco Mariotti, Emilia-Romagna, IT, 2021 fortana
red pet'nat' / lambrusco - fruity, spicy, fresh acidity. kriel, elderberry, nutmeg

WHITE

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

RUSH VI 6,5 / 38,5
Celler Sanromà, Tarragona, SP, 2021 macabeo (50) + xarel-lo (50)
fresh, crisp, cloudy, salty-mineral. boskoop apple, necatrine, seabreeze

UNE IMPRESSION DE FÊTE ON TAP 7
Jeux de Vins, Elzas, FR, 2021 riesling
fresh, cloudy, aromatic. cherry pear, lemon, punchy flowerhoney

LITTLE EVERYTHING STILL 8 / 43
Nuria Renom, Penedès, SP, 2021 parellada(70)+muscat(15)+chardonnay
fresh, fruity, vibrant. tropical fruits, lemon, elderflower. funky stuff!

LA SERRA 8 / 43
La Salada, Penedès, SP, 2022 xarel-lo
round, creamy, cloudy, punchy. green apple, lime, white pepper, ginger

DAMASCHINO 9 / 47,5
Viteadovest, Sicilië, IT, 2021 damaschino
full, salty-mineral, fresh acidity. stonefruit, lemon-granitè, chamomile, oystershell

SWEET WHITE

LEMON TREE 7 / 39,5
La Ferme du Mont Benault, Anjou, Loire, Frankrijk, 2022 chenin blanc
round, floral, fresh acidity. pear, lemon(tart), spring blossoms

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

LEONI BIANCO 7 / 39,5
Leoni Vini, Emilia-Romagna, IT, 2022 bianchello - 10 d. maceration
fresh, juicy, fruity, summer. ripe apple, tangerine, bergamot

VURGO 8 / 42,5
Viteadovest, Sicilië, IT, 2021 catarratto(80)+grillo(20) - 2 d. maceration
creamy, salty-mineral, fresh acidity. mango, peach, orange, almond, oystershell

LAURENZ 9,5 / 51
Josef Totter, Steiermark, AT, 2020 muscaris - 21 d. maceration
full, fruity, floral. melon, rhubarb, orange, rosehip, elderflower

CHILLED RED

AMB AMICS ON TAP 7
Le Débit d'Ivresse, Côtes-Catalanes, FR, 2022 syrah(50) + grenache(50)
fresh, fruity, light, floral. cherry, cassis, strawberry, rose

ANTÉCIME 7,5 / 41,5
Le Chemin de Traverse, Beaujolais, FR, 2020 gamay
full, fruity, earthy, glouglou. jammy red fruits, forest floor

RED

TU VIN PLUS AUX SOIRÉES 7 / 39
Fabien Jouvès, Cahors, FR, 2022 malbec (50) + merlot (50)
fresh, earthy, fine tannines. raspberry, blueberry, fresh tobacco, green pepper

PIF GAMAY 6,5 / 39
La Piffaudière, Loire, Frankrijk, 2022 gamay
supple, juicy, softly spiced. elderberry, red currant, cherry, green pepper

GRIGNOLINO 8 / 43
Sette, Piemonte, IT, 2022 grignolino
fine, floral, vegetal. strawberry, pommegrante, blackberry blossoms, twigs

GHAMMI 8 / 42,5
Viteadovest, Sicilië, IT, 2021 nero d'avola
intense, elegant, earthy, mineral. cranberry, raspberry, plum, leather, hibiscus

P'TIT DÉJ au rouge 7,5 / 39,5
Débit d'Ivresse, Côtes-Cat., FR, '22 lledoner p.(40)+mourv.(30)+carign.
full, round, spicy, smoked. cherry, chocolate, red paprika, black olive

ROSÉ

SETTE ROSATO 7,5 / 42,5
Sette, Piemonte, IT, 2022 barbera
fresh, fruity, plump, vegetal. cherry, red currant, rhubarb, rosehip

BY THE BOTTLE you can pick from the shop. Bottles with a dot are already available on temperature. Rather another one? We'll gladly chill it for you!
price = shop-price + 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

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 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 kriel 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

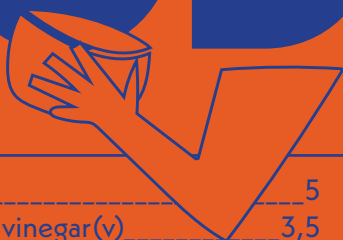
BRUXELLENSIS 5
amber - brett pale ale Brasserie de la Senne, 6,5%, 33cl

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

BEER

FOOD

-- till 22:30 --



SMALL BITES

OLIVES in house-marinade (v)_____	5
CRISPS with seasalt & balsamic vinegar (v)_____	3,5
SMOKED ALMONDS (v)_____	3,5
EDAMAME with wild garlic salt (v)_____	6,5
DRIED SAUSAGE with Tierenteyn mustard_____	3,5
SAUCISSON D'ARDÈCHE , thinly sliced_____	9,5
BITTERBALLEN with mustard-tarragondip_____	8
BOQUERONES (anchovies in house-marinade)_____	6
CAN OF SARDINES À LA BASTIAISE with bread_____	11

TO SHARE

(v) = vegan

BREAD WITH BEURRE NOISETTE_____ 5

dips - to dip choose : bread, nachos or glutenfree crackers -

HUMMUS with za'atar (v)_____ 8

SMOKEY JALAPEÑO-WHITE BEAN DIP (v)_____ 8

ARTICHOKE-HORSERADISH DIP (v)_____ 8

cold

KIMCHI CAULIFLOWER (v)_____ 8

PICKLED RADISHES with wasabi-dill sauce (v)_____ 8

FENNEL SALAD with artichoke-horseradish-spread,
green olives and walnut (v)_____ 12

BURRATA with burned cherrytomato salsa,
edamame, capers and bread_____ 16

CHEESE PLATTER with rhubarbchutney, nuts, bread___ 18

CHARCUTERIE PLATTER with bread_____ 17

PORKRILETTE À LA GEUZE - homemade,
with bread_____ 10

warm

OYSTERMUSHROOM TEMPURA with gochujang-mayo (v) 10

ROASTED ROMANESCO AND CHICKPEAS
with creamy tahini sauce (v)_____ 11

ROASTED CARROTS with labneh and dukkah_____ 13

LOADED PATATAS with feta-cream and chili sauce_____ 12

NACHOS IN THE OVEN with cheddar,
punchy tomato-black bean dip and sour cream_____ 12

OVENBAKED CAMEMBERT
with pear, sunflower seeds and bread_____ 15

KOREANMEATBALLS gochujang with kimchi-coleslaw_ 13

SHRIMP CROQUETTE (80g) with remoulade_____ 9

SOUP (v) - with bread and butter?_____ 5,5 / 7

SPAGHETTI - with minced meat or vegetarian?_____ 16

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

DESSERT - or with your coffee

FOREST FRUITS CHEESECAKE - homemade_____ 5,5

APPLECAKE_____ 4

BAR OF DARK CHOCOLATE with almond & seasalt_____ 3

BAR OF MILK CHOCOLATE with caramel & seasalt_____ 3