

# ALCOHOL-FREE

## WATER

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

## 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
IMPLOSION	5,5
New England IPA - fresh, hoppy, soft bitters	To Øl, 0,3%, 33cl
SAND DIVER	6,5
isotonic ale - fresh, slightly acidic, hoppy	DeKrommeHaring, 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	DokBrewingCo., 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, herbalbitters, tonic	

## KEFIR, KOMBUCHA, LEMONADE & JUICE

Kult Kefir - passionfruit-hop	6
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

Cafés MUDA

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



# APERERO & COCKTAILS



PASTIS	8
Henri Bardouin	
VERMOUT	7
Kruit, Heynsquared - herbal vermouth from Ghent	
LIMONCELLO SPRITZ	11
homemade limoncello + tonic	
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 + herbalbitters	
VERBOOCHA	11
Kruit vermouth + kombucha	
GIN-TONIC	11
Broker's gin + fever tree tonic + juniperberry + lemon	
ESPRESSO MARTINI	12
vodka + arabica espresso + sugar + salted butter	
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
YOIGOKOCHI YUZU SAKE	7
sake with yuzu - balanced in sweet and sour	Miyako-Bijin, JP, 7%   7cl

## TEA

SENCHA - green tea = not oxidized	3,7
DARGEELING - black tea = fully oxidised	3,7
OOLONG - partially oxidized	3,7

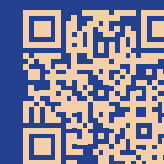
## INFUSIONS

MOLLIE BLOOM - berry infusion	3,7
apple, rosehip shell, elderberry, blueberry, red currant, black currant, black currant leaf, mallow, flower petals, blackberry	
MARIUS - less stress infusion	3,7
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



## 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



## BUBBELS

**POMPERRY** ON TAP ..... 5  
Druug, Ghent, BE, 2023 ..... 75% pear + 25% apple  
*cider - fresh, dry, ripe body, crisp acidity - 6% alc.*

**ENGRESCADA SPARKLING WHITE** ..... 9 / 44,5  
Raïmones, Penedès, SP, 2023 ..... marina + xarel-lo  
*white pet' nat' - mellow, salty, fresh acidity. nectarine, lime, brioche, oystershell*

**CENTRO ORANGE** ..... 8 / 38,5  
Mirco Mariotti, Emilia Romagna, IT, 2023 ..... garganega  
*orange pet' nat' - supple, summery, salty. kumquat, yellow kiwi, sea lavender*

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

**UN LITRO DI BIANCO (bottle = 1L)** ..... 7 / 41  
I Castagnucoli, Veneto, IT, '23 ..... glera+muscat+giallo+chard.- short maceration  
*fresh, floral, easy drinking, light tannine. doyenne pear, apricot, agrum, magnolia*

**BRAIN DE FOLIE BLANC** ..... 7,5 / 39,5  
Domaine du Mortier, Loire, FR, 2023 ..... sauvignon blanc + grolleau gris  
*fresh, supple, vegetal. green melon, burned lemon, fresh cut grass*

**BAUDILI BLANC** ..... 7 / 39  
Ramón Jané, Penedès, SP, 2023 ..... xarel-lo + macabeu  
*round, ripe, creamy. confit green apple, kiwi, lime*

**RÚSTIC** ..... 7,5 / 39,5  
Celler Sanromà, Tarragona, SP, 2023 ..... macabeu - short maceration  
*creamy, saline, light tannine. peach, grapefruit, hay, oystershell*

**GRÜNER VELTLINER ETS** ..... 9 / 47  
Florian Herzog, Kamptal, AT, 2022 ..... grüner veltliner - late harvest  
*mellow, punchy, spicy. gooseberry, lemongrass, ginger, stinging nettle seeds*

## SWEET

**LEMON TREE** ..... 7,5 / 39,5  
Ferme du Mont Benault, Loire, FR, 2023 ..... chenin blanc - 18g residual sugar  
*mellow, floral. confit lemon peel, pear, honey, blossoms*

**PECAT NOBLE (bottle = 0,5L)** ..... 11 / 46  
Mas Candí, Penedès, SP, 2022 ..... xarel-lo with botrytis = noble rot = edelrot  
*ripe, thick, aromatic, elegant. pear, sultana, confit lemon, summer flowers*

## ALCOHOLFREE ALTERNATIVE ?

**KULT KEFIR - PASSIONFRUIT HOP** ..... 6  
*waterkefir - fresh, crisp, aromatic* ..... "pet' nat'"

**SOBR WOODPEPPER** ..... 6,5 / 35  
*fermented herbal brew - punchy, spicy, fresh* ..... "orange"

**SOBR HOLY HIBISCUS** ..... 6,5 / 35  
*fermented herbal brew - fresh-fruity, spicy, floral* ..... "chilled red"

## ORANGE / MACERATIONS

**EL TRANSGRESSOR** ..... 9 / 44,5  
Celler Sanromà, Tarragona, SP, 2021 ..... grenache blanc  
8 days maceration - aged in stainless steel  
*tight, aromatic, saline, crisp acidity. peach, sea buckthorn, lime, oystershell*

**L'IMPATIENT** ..... 8,5 / 43  
Domaine Goepp, Alsace, FR, 2022 ..... gewürtztraminer  
7 days maceration - aged in large oak barrels  
*tight, intense, spicy. dried apricot, tangerine, cloves, cardamom*

## CHILLED RED

**GRAPE QUEEN** ..... 7,5 / 40,5  
Le Débit d'Ivresse, Côtes-Catalanes, FR, 2023 ..... merlot  
14 days macération carbonique - aged in stainless steel  
*juicy, easy drinking. cherry, strawberry, red current, blood orange*

**BAUDILI NEGRE** ..... 7,5 / 40  
Ramón Jané, Penedès, SP, 2022 ..... xarel-lo+macabeu+sumoll+mandó+cab.  
blend from the individual ferments - aged in oak barriques  
*juicy, supple, floral. plum, fig, tart cherry, violets, cocoa*

## ROOD

**LE FAROUCHE** ..... 9 / 42,5  
Domaine Goepp, Alsace, FR, 2023 ..... pinot noir  
*fine, earty, animal. cherry, red current, rose, hay*

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

**LES PINS** ..... 9 / 44  
Domaine du Mortier, Loire, FR, 2021 ..... cabernet franc  
*fine, herbal, earthy-mineral. cherry, plum, green pepper, cederwood, tobacco*

**125** ..... 7 / 39,5  
Celler Sanromà, Tarragona, SP, 2021 ..... ull de llebre = tempranillo  
*powerful, spicy. fig, plum, milk chocolate, vanilla, cloves, thyme*

**IDUNN** ..... 8,5 / 43,5  
La Tri Fontoj, Côtes-Catalanes, FR, 2022 ..... mourvèdre  
*powerful, spicy, earthy. black cherry, black pepper, bay leaf, cocoa, underwood*

## ROSÉ

**BAUDILI ROSAT** ..... 7 / 39  
Ramón Jané, Penedès, SP, 2022 ..... xarel-lo + sumoll  
*aromatic, full bodied, umami. cherry, peach, rose, orange blossoms*

**SETTE ROSATO** ..... 8 / 42,5  
Sette, Piemonte, IT, 2022 ..... barbera  
*fresh, elegant, floral-vegetal. wild strawberry, rhubarb, rooibos, hibiscus*

**BY THE BOTTLE** you can drink anything from the shop. Bottles with a dot are already on temperature. Prefer an other ? We'd be happy to chill it for you !

price = shop price + 22 euro



## BLOND

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

**HOPSNOB - VIOGNIER** ON TAP ..... 6,5  
*viognier grape IPA 2024* ..... edelrot x Dok Brewing Co. x Ozil, 6%, 33cl

**HOPSNOB - RIESLING** ON TAP ..... 6,5  
*riesling grape IPA 2023* ..... edelrot x Dok Brewing Co. x Goepp, 6%, 33cl

**IV SAISON** ..... 5,3  
*saison - fresh, herbal* ..... Brasserie de Jandrain-Jandrenouille, 6,5%, 33cl

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

**DO YOU CAN FROM THE LAND DOWN UNDER** ..... 6,5  
*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** ..... 5,5  
*IPA - full, creamy, exotic* ..... 't Verzet, 7,5%, 33cl

**STEENUILKE** ..... 5  
*blond beer - creamy, spiced, elegant bitters* ..... Brouwerij De Ryck, 6,5%, 33cl

**GULDENBERG** ..... 5,5  
*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** ..... 6,5  
*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

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

**KRIEK** ..... 16,5  
*old kriek* ..... Cantillon, 5,5%, 37,5cl

**CUVEE ARMAND & GASTON** ..... 15  
*complex old geuze* ..... 3 Fonteinen, 5,5%, 37,5cl

**BOERENERF OUDE GUEUZE** ..... 16  
*punchy old geuze* ..... Boerenerf, 7%, 37,5cl

**KESTEMONT ABRIKOOS** ..... 16,5  
*lambik with apricot* ..... Brouwerij Kestemont, 5,5%, 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 an extra 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

**BRUXELLENIS** ..... 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

# BEER

# FOOD

-- till 22:00 --



(v) = vegan

<b>OLIVES</b> in house-marinade (v)	5
<b>SMOKED ALMONDS</b> (v)	4,5
<b>CRISPS SEASALT-BALSAMIC</b> (Waltson) (v)	3,5
<b>EDAMAME</b> with herb salt (v)	6,5
<b>KIMCHI CAULIFLOWER</b> with homemade kimchi (v)	8
<b>PICKLED RADISHES</b> with wasabi-dill mayo (v)	7
<b>BOQUERONES</b> (anchovies in house-marinade)	6,5
<b>BITTERBALLEN</b> with mustard-taragon mayo	8,5
<b>DRIED SAUSAGE</b> (Vierklaver) with Tierenteyn-mustard	3,5
<b>SAUCISSON D'ARDÈCHE</b> - 3 varieties, thinly sliced	9,5

*dips -- to dip, choose : bread or nachos (glutenfree) --*

<b>HUMMUS</b> with za'atar (v)	8
<b>SMOKEY JALAPEÑO-WHITE BEAN DIP</b> (v)	8

**cold**

<b>FOCACCIA</b> with caponata alla Siciliana (v)	12
<b>BURRATA</b> with charred cherry tomato salsa, edamame, capers and bread	16
<b>CHEESEPLATTER</b> with rhubarb chutney, nuts and bread	18
<b>CHARCUTERIE PLATTER</b> with bread	17
<b>PORK RILETTE À LA GUEUZE</b> - homemade with bread	11
<b>CAN OF SARDINES À LA BASTIAISE</b> with bread	11

**warm**

<b>ROASTED ROMANESCO AND CHICKPEAS</b> with creamy tahini sauce (v)	11
<b>OYSTERMUSHROOM-TEMPURA</b> with kimchi mayo (v)	10
<b>ROASTED CARROTS</b> with labneh and dukkah	13
<b>LOADED PATATAS</b> with feta cream and chili sauce	12
<b>OVENBAKED CAMEMBERT</b> with baked pear, sunflowerseeds and bread	15
<b>NACHO'S IN THE OVEN</b> with cheddar, punchy tomato-black bean dip and sour cream	13
<b>CHEESE CROQUETTE</b> (1pc) with remoulade	8
<b>SHRIMP CROQUETTE</b> (1pc) with remoulade	11
<b>KOREAN MEATBALLS</b> gochujang with kimchi-coleslaw	13
<b>THAI FRIED CHICKEN</b> with peanut dip and Thai pickles	13

<b>PENNE PEPERONATA</b> (v) without or with parmezan	16
--	----

<b>BREAD WITH BEURRE NOISETTE</b>	5
<b>PORTION of BREAD</b>	3

Ask our staff for info concerning allergenen. The composition of products and dishes may change.

## DESSERT

<b>FOREST FRUIT-CHEESECAKE</b>	6
<b>PANNA COTTA</b> coffee-coconut with chocolate crumble and salted caramel (v)	7
<b>DARK CHOCOLATE BAR</b> with almond and seasalt	3,5
<b>MILK CHOCOLATE BAR</b> with caramel and seasalt	3,5



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

- in 75cl bottles - limited -

# SPECIALS

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