

ALCOHOL-FREE

WATER

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

Alcoholfree alternative for wine?
--- see wines ---

ALCOHOLFEE BEER

| | |
|---|-----------------------------|
| ENERGIBAJER | 6 |
| <i>pintje - thirst clenching, bitter, hoppy</i> | Mikkeller, 0,3%, 33cl |
| DRINK'IN THE SUN | 6 |
| <i>NA Wheat ale - refreshing, soft</i> | Mikkeller, 0,3%, 33cl |
| UNPLUGGED | 5,5 |
| <i>NA Hazy IPA - creamy, soft</i> | 't Verzet, 0,4%, 33cl |
| FREE IPA | 6 |
| <i>NA IPA - tropical, slightly bitter</i> | Brouwerij t'IJ, 0,5%, 33cl |
| DOKKIE | 5,5 |
| <i>sour IPA - acidic, citrus</i> | Dok Brewing Co., 0,3%, 33cl |

MOCKTAILS

| | |
|--|---|
| MINTY MAC'LIME | 8 |
| <i>apple, lime, mint, bitters, soda water</i> | |
| PURPLE HAZE | 8 |
| <i>blackberry, raspberry, thyme, lime, bitters, soda water</i> | |
| L'APÉRO SPIRIT - virgin aperol spritz | 8 |
| <i>kumquat, sea buckthorn, herbalbitters, tonic</i> | |

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

VANDEKERCKHOVE

| | |
|---|----|
| COFFEE - Vietnamese phin filter | 3 |
| LITER COFFEE - thermos french press | 10 |
| <i>=5 cups to share or not to share</i> | |



APERERO & COCKTAILS



| | |
|--|---|
| PASTIS | 8 |
| <i>Henri Bardouin</i> | |
| VERMOUT | 7 |
| <i>Kruit, Heynsquared - herbal vermouth from Ghent</i> | |

COCKTAILS

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

APERITIF or DIGESTIF

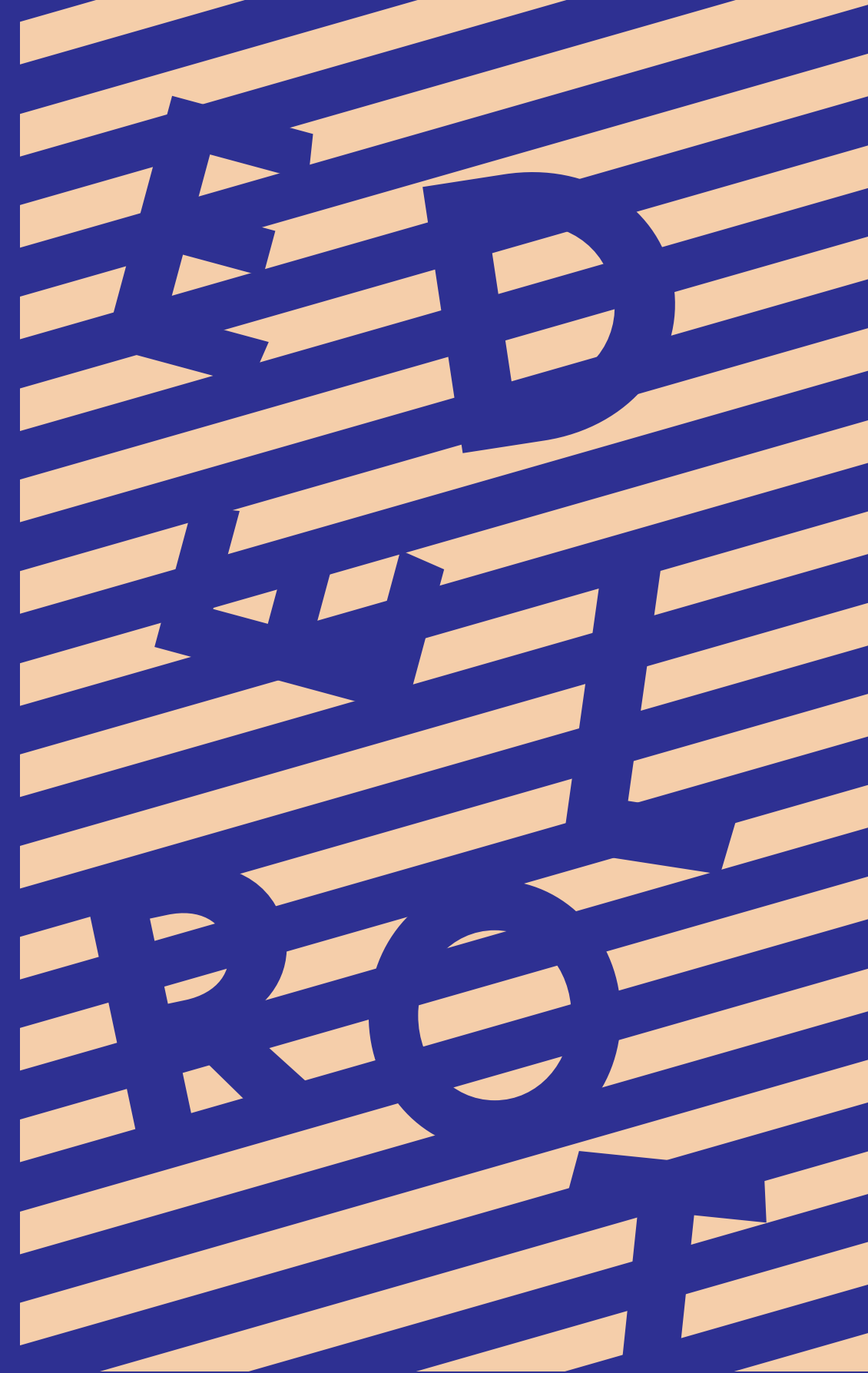
| | |
|--|-----------------------------------|
| BLACK RIVER | 7 |
| <i>barrel aged mede with black currants</i> | De Mederie, Celles, BE, 14% 7cl |
| MACVIN | 7 |
| <i>barrel aged macvin from poulsard-grapes</i> | A. Guillot, Jura, FR, 17% 7cl |

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 |
| <i>apple, rosehip shell, elderberry, blueberry, red currant, black currant, black currant leaf, mallow, flower petals, blackberry</i> | |
| MARIUS - less stress infusion | 3,8 |
| <i>apple, fennel, caraway, melisse, lemongrass, cacao, chamomile, aronia, cornflower, tulsj, acerola</i> | |
| 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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wijnbar-edelrot.be
edelrot-shop.be
instagram | facebook

ENGLISH



MENU

WINE



SPARKLING

PIQUETTE IS NOT DEAD ON TAP **5,5**
Druug, Ghent, BE, 2024 kriekpeer + regent + cabernet cortis
rosé piquette - tight, unfiltered - 4% alc.

EL TORRENT DE LA VIDA **9,5 / 50**
Amor per la Terra, Tarragona, SP, 2023 xarel-lo + parellada + macabeu
white pet' nat' - ripe, punchy. confit green apple, lime, lemongrass

SÈT E MÈZ **7,5 / 40**
Mirco Mariotti, Emilia Romagna, IT, 2023 fortana
rosé pet' nat' - fresh, fruity. raspberry, watermelon, hint of pink pepper

WIT

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

GLERA **7,8 / 44**
I Castagnucoli, Veneto, IT, 2023 glera
wild, floral. boskoop apple, apricot, elderflower

PUR BLANC **8,5 / 45**
Leon Gold, Württemberg, DE, 2022 pinot blanc + chardonnay
tight, mineral, vegetal. kiwi, honeymelon, fresh cut grass, lemonverbena

OVELLA NEGRA **8,5 / 46**
Ramon Jané, Penedès, SP, 2022 garnatxabl. + malvasia + macabeu + muscat
fresh, spiced, hint of tannine. peach, clementine, field flowers, silex stone

CAPRICE DU CHAMEAU **9 / 48**
La Vrille et le Papillon, Ardèche, FR, 2023 viognier
plump, punchy, vegetal. melon, pear, stinging nettle

ROSÉ

DE WILDE ROSÉ **6,8 / 38**
Dassemus, Brabant, NL, 2022 cabernet cantor + monarch + cabernet jura
fresh, floral. red berries, rhubarb, hibiscus, rose petals

GIROTONDO ROSATO **8,5 / 46**
I Forestieri, Toscana, IT, 2023 sangiovese
full, punchy. red fruit compote, rhubarb, amaretto

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"

alcohol free alternative for wine?

ORANGE / MACÉRATIONS

SKIN CONTACT ON TAP **6,8**
Fabien Jouves, Cahors, FR, 2024 sauvignon blanc + ugni blanc + muscat
fresh, light, supple. white fruits, orange, spring blossoms

EL TRANSGRESSOR **9 / 47**
Celler Sanromà, Tarragona, SP, 2021 garnatxa blanca
tight, saline. unripe stonefruits, sea buckthorn, oystershell

LO FAR OEST **9 / 47**
Amor per la Terra, Terra Alta, SP, 2023 grenache gris + blanc + noir
creamy, saline. ripe stonefruits, almond, butter, silex stone

CHILLED RED

CARMINO ON TAP **6,8**
Domaine Ozil, Ardèche, FR, 2024 syrah
juicy, earthy, glouglou. cherry, blackberry, plum, garrigue

TAILLÈ 1L BOTTLE **7,5 / 45**
Flavia, Marsala, IT, 2022 frappato
fresh, fruity, earthy. strawberry, cherry, licorice

RED

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

GOURMANDISE **7,5 / 41**
Domaine Ozil, Ardèche, FR, 2023 syrah + grenache
juicy, spiced. cherry, elderberry, cinamon

LEMBERGER **9 / 49**
Leon Gold, Württemberg, DE, 2022 leMBERGER = blaufränkisch
fine, earthy, mineral. cassis, blackthorn, juniper berry, slate

BARBERA D'ASTI **9 / 49**
Sette, Piemonte, IT, 2023 barbera
supple, earthy, smoked. fig, dark chocolate, charcoal

CICCIO 1L BOTTLE **7,5 / 45**
Flavia, Marsala, IT, 2022 nero d'avola
intense, spiced, fine. blackberry, plum, tobacco, cinamon, volcanic stone

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 **STAFF** !
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**
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

AMAI SAM **6,8**
Hazy PA - juicy, refreshing Dok Brewing co., 5,7%, 33cl

MONDELLO **6,8**
blood orange IPA - tropical, citrusy Stroom, 7,2%, 33cl

DE GRAAL TRIPLE **4,5**
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**
abdijbier - full, round, creamy De Ranke, 8%, 33cl

SOUR

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

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

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

one table is one bill - thanks for understanding!

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