

ALCOHOL-FREE

WATER

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

ALCOHOL-FREE / LOW-ALCOHOL BEER

ENERGIBAJER	5
fresh, bitter, spicy, hoppy	Mikkeller, 0%, 33cl
IMPLOSION	4,8
fresh, hoppy, soft bitters	To Øl, 0,3%, 33cl
FREE YOUR MIND and your ass will follow	6,2
fresh, sour, with ginger and lemon	The Flying Dutchman NBC, 0,3%, 33cl
PLAYGROUND	5,5
IPA - tropical, citrusy, soft bitters	Vandestreek, 0,4%, 33cl
CARAVAN SULTAN	3,8
IPA - citrusy, soft bitters	't Verzet, 0,9%, 33cl

MOCKTAILS

MINTYMAC'LIME	7,5
apple, lime, mint, soda	
PURPLE HAZE	7,5
blackberry, raspberry, thyme, lime, herb-bitters, soda	
L'APÉRO SPIRIT	7,5
kumquat, sea-buckthorn, herb-bitters, tonic	

KOMBUCHA, FRISDRANK & SAP

Ferm kombucha ginger-lemongrass	4,8
Ferm kombucha mandarin-star anise	4,8
Homemade prickly pear-lemonade	4,6
Homemade ginger-lemon-lemonade	4,6
Homemade rhubarb-lime-lemonade	4,6
Ritchie orange-lemonade	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

CIDER & HYBRIDS

APPLE OF MY EYE ON TAP	5
apple cider aged in old wine barrels	De Mederie, Ghent, BE, 6%, 12,5cl
OUDE CIDER	14
apple + quince + pear	Boerenerf, Zenne Valley, BE, 6%, 37,5cl
POMDEDJUS	29
apple cider with a hint of currant wine	Druug, Ghent, BE, 6%, 75cl
CECIDER	38
orange cider with grape-skin-contact	Wijngaard Dassemus, NL, 8%, 75cl
EXPERIMEAD - RED WINE CHERRY	5 / 39
mead with cherries, aged in wine barrels	De Mederie, BE, 15%, 6cl / 51cl
KRIEK CIDER	42
lambic + sour cherry + cider	Boerenerf, Zenne Valley, BE, 6%, 75cl

APERRO & COCKTAILS

PASTIS	6,5
Henri Bardouin	
RED VERMOUT	7
homemade, with foraged herbs, blackberry and elderberry	
WHITE VERMOUT	7
homemade, with foraged herbs	
NEGRONI	10,5
spicy house-blend with homemade vermouth	
NEGRONI SBAGLIATO	13
house-negroni + cava	
LIMONCELLO-TONICA	10,5
homemade limoncello + tonic	
MOSCOW MULE	10,5
ginger-infused vodka + homemade ginger syrup + lime + soda	
GIN-TONIC	10,5
broker's gin + fever tree tonic + juniper berry + lemon	
WHITE VERBOOCHA	10,5
spicy homemade vermouth + ginger-lemongrass kombucha	
RED VERBOOCHA	10,5
spicy, fruity homemade vermouth + mandarin-star anise kombucha	

TEA & INFUSIONS

't Lof der Kruiden

CHUN MEE - green tea with jasmin	3,3
DARGEELING - black tea	3,3
OOLONG tea	3,3
MOLLIE BLOOM - fruit-infusion	3,3
apple, berries, blackberry leaf, raspberry leaf, vine, rose	
MARIUS - less stress infusion	3,3
chamomile, passion flower, lemon balm, lemon verbena, hawthorn, lavender, marjoram, rose	
BENNY LAVA - spice-infusion	4
spicy chai-mix + fresh ginger	
MASSALA CHAI LATTE	4,2
with homemade spice-mix and steamed oat milk	

COFFEE

Cafés MUDA

COFFEE - phin filter	2,5
THERMOS COFFEE - french press (1L)	11
CAFFE CRÈME - with steamed oat milk	3,8

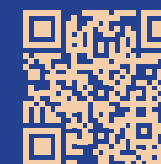
HOT DRINKS

HOT GINGER-ORANGE - homemade	4,6
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MENU

All wines are self-imported.

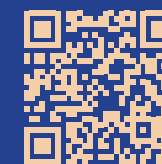


WEBSHOP

They are for sale in our shop at the bar or via the online-shop!

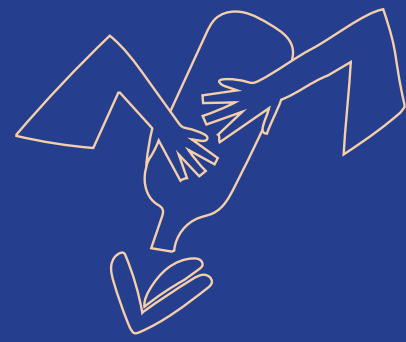
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ENGLISH



MENU

HOT



WINE

SPARKLING - PET'NAT'

BRUT NATURE 8 / 41
 Mas Candí, Penedès, Spain, 2018 macabeu + parellada + xarel-lo
 cava / corpinnat - fresh, crisp, mineral. stone fruit, quince, citrus, toast

LA FINE BULLE 8 / 40,5
 Domaine Goepp, Alsace, France, 2021 muscat + auxerrois + savagnin rose
 white pét'nat' - fresh-fruity, round, floral. pineapple, apple, elderflower, agrum

ORANGE

SKIN-CONTACT 7,5 / 42
 Mas del Périé, Cahors, France, 2022 gros manseng + ugni blanc + muscat
 3 months maceration - supple, mineral, floral. quince, orange, bergamot

LE GEWURZT 8,5 / 45
 Mycélium, Liège, Belgium, 2021 gewurztraminer from Alsace, FR
 15 days maceration - crisp, spicy, floral. tropical fruit, garrigue, rose

CHILLED RED

GOULOU GOULOU 7,5 / 42
 Le Débit d'Ivresse, Côtes-Catalanes, France, 2021 syrah
 fresh, fruity, clear, fine. pomegranate, raspberry, red currant, rhubarb

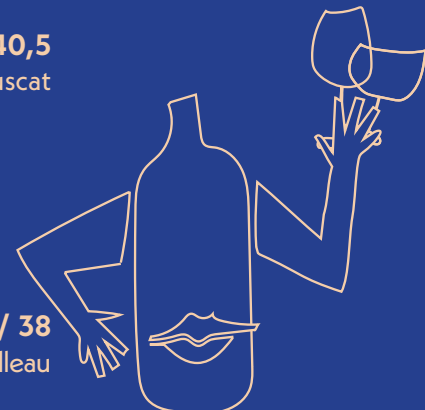
NECTAR DES DIEUX (1L) 6,5 / 41,5
 Mas del Périé, Cahors, France, 2020 malbec + muscat + cinsault + grenache
 fruity, juicy, playful, floral. raspberry, elderberry, rosehip, hibiscus

ROSÉ

ENGRESCADA ROSÉ 7 / 40,5
 RaïmOnes, Penedès, Spain, 2021 sumoll + muscat
 fresh, fruity, crisp. nectarine, clementine, wild strawberry, cherry

SWEET

STRAWBERRY FIELDS 6,5 / 38
 La Ferme du Mont Benault, Loire, France, 2020 gamay + pinot d'aunis + grolleau
 fruity, sweet with fraîcheur. strawberry, wild strawberry, rhubarb



PIF SAUVIGNON 6,5 / 38
 La Piffaudière, Touraine, Loire, France, 2021 sauvignon blanc
 fresh, clear, mineral. green apple, citrus, fennel fronds, fresh cut grass

LE P'TIT BLANC 7 / 40,5
 Domaine Goepp, Alsace, France, 2021 sylvaner + riesling
 fresh, cloudy, mineral. boskoop apple, agrum, yoghurt

UNE IMPRESSION DE FÊTE 7 / 40
 Jeux de Vins ! Einhart, Alsace, France, 2021 riesling
 spicy, playful, floral. peach sorbet, orange blossom, white pepper, citrus zeste

WILDER SATZ 7,5 / 42
 BrandBros, Pfalz, Germany, 2021 pinot-b. + m.thurgau + scheurebe + chard.
 field blend - lively, cloudy, fizzy. pineapple, ribes, lemon

GRÜNER VELTLINER 7,5 / 41,5
 Florian Herzog, Kamptal, Austria, 2021 grüner veltliner
 creamy, spicy, round, fine acidity. stone fruit, grapefruit, butter cake, cardamom

L'ERMOT 8 / 42,5
 Celler La Salada, Penedès, Spain, 2021 macabeu
 creamy, spicy, saline. stone fruit, lime, ginger, white pepper, lard

WHITE

RED

GRAPE INVADERS 6,8 / 39,5
 Mas del Périé, Cahors, France, 2021 malbec + cabernet franc + tannat
 fruity, spicy, glouglou. cherry, elderberry, raspberry, violets, humus

EN TARTOT 6,5 / 39
 Domaine Amélie Guillot, Arbois, Jura, France, 2018 trousseau
 light, elegant, fine tannins. cherry, strawberry, straw, roasted twigs

CARBÒRIES 7 / 41
 Ramòn Jané, Penedès, Spain, 2020 mandó + sumoll + xarel-lo
 fruity, supple, fresh, floral. ripe cherry, blueberry, balsamic, wild flowers

LES SABLES 6,8 / 39,5
 Domaine du Mortier, Bourgueil, Loire, France, 2019 cabernet franc
 elegant, spicy, structuring tannins. plum, burned green peppers

LES FORQUES 6,5 / 38,5
 Mas Candí, Penedès, Spain, 2020 cabernet sauvignon
 intense, spicy, round. chocolate cherries, chessnut, sigarbox

MORE BY THE GLASS ?!

Every week we have about **5 suggestions by the glass !**
 ---> see boards // via the QR-code on your table

BY THE BOTTLE you can try anything from the shop.
Bottles with a dot are available at the right temperature. Rather another ? We'll gladly chill it for you !

price = shopprice + 24 euro

BLOND

VERZET 3,3
 thirst-quenching, exotic, hoppy 't Verzet, 5,8%, 25cl
HOPSNOB - RIESLING IPA 2021 4,8
 fresh, fruity, glouglou EDEL ROT x Dok Brewing Co., 6%, 33cl
 with selfpicked grapes from Domaine Goepp, Elzas

HOPSNOB SOUR - RIESLING IPA 2022 6
 fresh, fruity, sour EDEL ROT x Dok Brewing Co., 6%, 33cl
 with selfpicked grapes from Domaine Goepp, Elzas

IV SAISON 4,5
 fresh, fruity, herby Brasserie de Jandrain-Jandrenouille, 6,5%, 33cl

SMASH #2 5,8
 IPA, tropical and citrusy Tourette Brewing, 6%, 33cl

GULDENBERG 4,8
 abbey-beer, full-bodied and creamy De Ranke, 8%, 33cl

GOLDEN TRICKY 4,8
 full-bodied, creamy, exotic 't Verzet, 7,5%, 33cl

ALM 7
 wild, soft bitters, herby Nevel, 5,5%, 33cl

WEIDE 5
 light, wild, refreshing, vegetal Nevel, 4%, 33cl

SOUR

-- feel free to ask a second glass for sharing

OUDE GEUZE BOON 3,8
 old geuze Brasserie Boon, 7%, 25cl

BERLINER KRIEK-MUNT 5,5
 fresh, refreshing, with sour cherries and mint Alvinne, 4%, 33cl

CUVEE ARMAND & GASTON 13
 old geuze 3 Fonteynen, 5,5%, 37,5cl

MEANDER 13
 sour ale with rhubarb- and blackcurrent leaf Nevel, 6,1%, 37,5cl

CRianza 5,8
 Flemish red-brown Brasserie de la Senne, 7,4%, 33cl

MÛRE 16,5
 old geuze with blackberries Tilquin, 6,4%, 37,5cl

MUSCAR-ELLE JUICY & WILD 13
 lambic with muscaris-grapes Lambiek Fabriek, 8,8%, 37,5cl

DONKER

MOOSE BLUES 4,8
 brown beer, fruity, spicy, caramelly, chocolaty 't Verzet, 7,5%, 33cl

NOIR DE DOTTIGNIES 4,5
 black beer, intense, roasted, malty De Ranke, 8,5%, 33cl

SOLI DEO 11
 grape-ale with zibibbo-grapes (Sicily) Heilig Hart Brouwerij, 5,5%, 33cl

ODU BRUIN PEACH 6,5
 old brown, macerated with peaches 't Verzet, 6%, 33cl

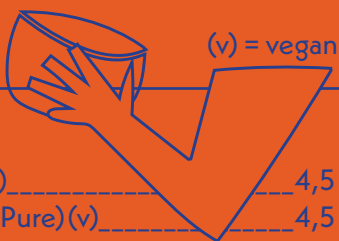
Specials and limited releases by the bottle (75cl) - ask at the bar

BEER

FOOD

-- 14:00 - 22:30 --

DISHES (TO SHARE)



SMALL

OLIVES in house-marinade (v)_____	4,5
CRISPS with fennelseeds (GoPure)(v)_____	4,5
DRIED SAUSAGE with mustard (Vierklaver/Tierenteyn)_____	3,3
BOQUERONES (anchovies in house-marinade)_____	5
EDAMAME with wild garlic salt (v)_____	6,5
KIMCHI CAULIFLOWER (v)_____	8
BREAD WITH 2 BUTTERS _____	5
--- <i>beurre noisette & smoked chili</i>	
BITTERBALLEN with mustard-tarragondip_____	7
BIETTERBALLEN (veg) with mustard-tarragondip_____	7
SHRIMP KROKET (80g) met remoulade-sauce_____	7,5
SAUCISSON D'ARDÈCHE , thinly sliced_____	9

DIPS

with bread, nacho's or glutenfree crackers

SWEET RED PEPPER-HUMMUS with za'atar (v)_____	7
SMOKEY JALAPEÑO-WHITE BEAN-DIP (v)_____	7
ARTICHOKE-HORSERADISH-DIP (v)_____	7

LARGE

BURRATA

with cherry tomato-salsa, beans, capers & bread_____ 12

CHEESE PLATTER with rhubarbchutney, nuts & bread_ 18

CHARCUTERIE PLATTER with bread_____ 17

PORK RILETTE alla geuze, homemade, with bread_____ 10

ROASTED ROMANESCO & CHICKPEAS

with tahinisauce (v)_____ 9

ROASTED CARROTS

with sheeps-labneh & dukkah_____ 12

OVENBAKED CAMEMBERT

with pear, sunflowerseeds & bread_____ 12

NACHO'S IN THE OVEN

with cheddar, spicy tomato-beansdip & sour cream_____ 10

KOREAN MEATBALLS gochujang with kimchi-coleslaw_ 9

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

SOUP (v)_____	4,5
SOUP WITH BREAD & BUTTER _____	6
SPAGHETTI - veggie (v)_____	14
SPAGHETTI - with minced meat_____	14

AVAILABLE ANYTIME -- 12:00 - 00:00

PIECE OF PIE by Marie-Antoinette_____	5,5
APPLECAKE _____	4
DARK CHOCOLATE -almond-seasalt_____	3
MILKCHOCOLATE -caramel-seasalt_____	3

FOOD

lunch time

-- 12:00 - 14:00 --

- no lunch during school holidays -

SANDWICHES

(v) = vegan

KOREAN PULLED JACKFRUIT SANDWICH (v)	7,5
spicy homemade pulled jackfruit with kimchi, daikon, sweetheart cabbage & coriander-limemayo	
ALMOND-RICOTTA SANDWICH (v)	7
almond-ricotta by Omage with pickled beetroot, tomato & lettuce	
CHEESE SANDWICH	7
pas de rouge by Het Hinkelspel with picklemayo, cucumber, tomate & lettuce	
KOREAN PULLED PORK SANDWICH	7,5
spicy homemade pulled pork with kimchi, daikon, sweetheart cabbage & coriander-limemayo	
MUSTARD-BACON SANDWICH	7
mustard-bacon by De Vierklaver with tarragonmayo, pickled red onion and sweetheart cabbage, tomato & lettuce	

DISHES (TO SHARE)

BURRATA	
with cherry tomato-salsa, beans, capers & bread	
CHEESE PLATTER with rhubarbchutney, nuts & bread	18
CHARCUTERIE PLATTER with bread	17
ROASTED ROMANESCO & CHICKPEAS	
with tahinisauce (v)	
ROASTED CARROTS	
with sheeps-labneh & dukkah	
OVENBAKED CAMEMBERT	
with pear, sunflowerseeds & bread	

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

SOUP (v)	4,5
SOUP WITH BREAD & BUTTER	6
SIDE-SALAD (v)	4
SPAGHETTI - veggie (v)	14
SPAGHETTI - with minced meat	14

AVAILABLE ANYTIME -- 12:00 - 00:00

PIECE OF PIE by Marie-Antoinette	5,5
APPLECAKE	4
DARK CHOCOLATE -almond-seasalt	3
MILKCHOCOLATE -caramel-seasalt	3