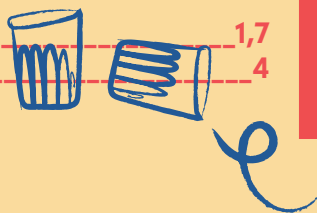


ALCOHOLFREE

GLASS OF WATER - still or sparkling ? - 33cl 1,7
CARAFE OF WATER - still or sparkling ? - 75cl 4



SOFT DRINKS

Yūgen **KOMBUCHA** - ginger-lemon 6,5
Levuur **KOMBUCHA** - cherry stalks-lemonverbena 6,8
Homemade **LEMONADE** - ginger-lemon 5
Homemade **LEMONADE** - elderflower 5
Homemade **LEMONADE** - rhubarb-lime 5
Homemade **LEMONADE** - blackthorn-juniperberry 5,5
Cuarenta **LEMONADE** - maracuya-habanero-lime 5
Ritchie **LEMONADE** - orange 4
Fritz **COLA** - regular or zero 4
Kult **KEFIR MATE** icetea - contains cafeine 5
Franklin & Sons **TONIC** 4
Big Tom **spicy TOMATO JUICE** 5
Pajottenlander **APPLE JUICE** 3,5
Pajottenlander **GRAPEFRUIT JUICE** 4

ALCOHOLFREE BEER

UNPLUGGED 5,5
Hazy IPA - creamy, softly bitter 't Verzet, 0,4%, 33cl
PICO BELLO 5,2
Hazy IPA - fruity, refreshing Brussels Beer Project, 0,3%, 33cl
FREE IPA 6
IPA - tropical, softly bitter Brouwerij t'IJ, 0,5%, 33cl
DOKKIE 5,5
Sour IPA - acidic, citrus, bitters Dok Brewing Co., 0,3%, 33cl
BLINKIE 5,5
IPA - fresh, hoppy Dok Brewing Co., 0,3%, 33cl
FRAMBO 5,5
Raspberry Sour - acidic, fruity Dok Brewing Co., 0%, 33cl

MOCKTAILS & APERO

MINTY MAC'LIME 8
apple, lime, mint, bitters, soda water
PURPLE HAZE 8
blackberry, raspberry, thyme, lime, bitters, soda water
L'APÉRO SPIRIT 9
kumquat, sea buckthorn, herbal bitters, tonic
VEHR-MUT ROS-SOH - Shwung - 9cl 6
red Italian-style apero - spiced, bitter-sweet

(SPARKLING) WINE ALTERNATIVE

KULT KEFIR - PASSIONFRUIT-HOPS 5,5
waterkefir - fresh, aromatic "pet' nat"
SPUH-MAN-TAY - Shwung 25cl - 1 or 2 persons 13
chardonnay + herbs - supple, spiced "spumante"
OR-ANJ - Shwung 6,5 / 35
fermented herbal brew - complex, spiced "orange wine"



APERO

PASTIS - 5cl 7
Henri Bardouin
MUZ - RED VERMOUTH - 9cl 7
Partida Creus - Penedès, SP, nv

COCKTAILS

LIMONCELLO SPRITZ 13
homemade limoncello + white pet' nat'
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 + herbal bitters
A FOREST GIN SOUR 12
Dada Chapel Organic Dry Gin + forest berries + thyme + lime + bitters
VERBOOCHA 12
MUZ vermouth Partida Creus + Levuur kombucha + herbal bitter
DADA GIN-TONIC 12
Dada Chapel Organic Dry Gin + Franklin & Sons + juniperberry + lemon
NEGRONI 12
spiced house-blend
ESPRESSO MARTINI 12
Weekend mix - vodka + arabica espresso + sugar + salted butter



APERO & COCKTAILS

DIGESTIEF

BLACK RIVER - 7cl 7
barrel aged mede with black berries De Mederie, Celles, BE, 14%
MACVIN - 7cl 7
barrel aged macvin from poulard-grapes A. Guillot, Jura, FR, 17%

COFFEE

COFFEE - Vietnamese Phin filter drip 3
LITER COFFEE - thermos French Press to share 10

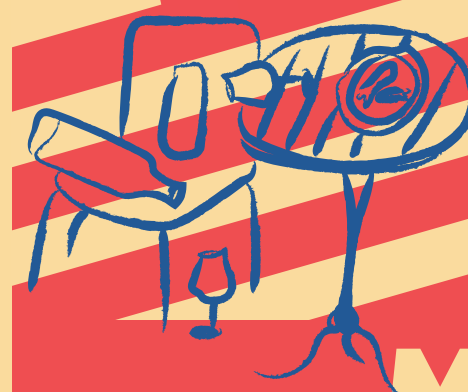
THEA, INFUSIONS, etc.

SENCHA - fresh, green thea 3,8
OOLONG - full, half-black thea 3,8



FRESH MINT : without or with green thea ? 3,8 / 4,2
LOLA - homemade gingersyrup + fresh orange 4,5
BENNY LAVA - massala chai-mix + fresh ginger 4,5

MOLLIE BLOOM - small fruit-infusion 3,8
with o.a. red and dark (forest) berries, apple, flower petals
MARIUS - less stress herbal-infusion 3,8
with o.a. apple, fennel, caraway, chamomille, aronia, tulsu
PIPPI - immunity boost herbal-infusion 3,8
with o.a. rosehip, lemongrass, anise, sage, mint, nettle



MENU

All wines are imported by edelrot.

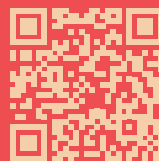


WEBSHOP

They are for sale
in our shop
at the bar
and online !

FOLLOW US
wijnbar-edelrot.be
edelrot-shop.be
instagram | facebook

ENGLISH



MENU

SPARKLING

CENTRO ORANGE 7,5 / 41
Mirco Mariotti, Emilia-Romagna, IT, 2024 Garganega
orange pet' nat' - fresh, mineral. apricot, tangerine, salty sea breeze

PÉT-NAT 8,5 / 45
Flavia, Marsala, Sicily, IT, 2023 Catarratto
white pet' nat' - fresh, floral. pear, white flowers, lemongrass

POM PERRY 5,5
Druug, Ghent, BE, 2024 75% pear + apple (≠ old varieties)
cider - fresh, fruity, dry

WHITE

Prefer to taste before you decide ?

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

AVÀ 1L BOTTLE 6,8 / 45
Flavia, Marsala, Sicily, IT, 2022 Grillo
fresh, misty, salty, herbal. melon, pear, lime, sea asparagus

BAUDILI BLANC 7,5 / 42
Ramon jané, Penedès, SP, 2023 Xarel-lo + Macabeu
fresh, clear, creamy. boskoop apple, yellow kiwi, citrus, acacia honey

Y'A PLUS QU'A 8,5 / 47
Kumpf & Meyer, Elzas, FR, nv Auxerrois + Sylvaner
elegant, floraal, mineraal. vlierbloesem, lychee, limoen

MUSCARIS 9,5 / 51
Josef Totter, Steiermark, AT, 2021 Muscaris
rich, vibrant, salty-vulcanic. confit lemon, pomelo, spring blossoms

KLEVENER DE HEILIGENSTEIN 9,5 / 52
Domaine Goepp, Alsace, FR, 2022 Savagnin Rose
rich, creamy, mineral. white peach, lemon, chamomille, almond, brioche

ROSÉ

ROSÉ ZWEIGELT 8,5 / 47
Florian Herzog, Kamptal, AT, 2023 Zweigelt
elegant, full. red fruit coulis, vanilla, cedarwood

SWEET

STRAWBERRY FIELDS 8,5 / 44
S. Rocher, Loire, FR, 2024 Pineau d'Aunis + Gamay - 48g residual sugar/L
thick, fruity acidity. strawberry, strawberry, strawberry, hint of lemon

PECAT NOBLE 50cl BOTTLE 11 / 46
Mas Candí, Penedès, SP, 2022 Xarel-lo with botrytis = edelrot
elegant, thick, aromatic. sultana, confit lemon, summer flowers

ORANGE / MACÉRATIONS

SKIN CONTACT ON TAP 7,5
Fabien Jouvès, Cahors, FR, 2024 Sauvignon + Ugni Blanc + Muscat
light, glouglou. white fruit, orange, blossoms

VURGO 9,5 / 49
Viteadovest, Marsala, Sicily, IT, 2022 Catarratto + Grillo
intense, full, elegant. stewed apple, tangerine, blossoms, honey (nose)

L'UNI'K 8,5 / 47
Domaine Goepp, Alsace, FR, 2023 Savagnin Rose
intense, spicy, thight. kumquat, yuzu, turmeric, smoked hay

DANS LA PEAU 10 / 59
Jeux de Vins ! with J.F. Otter, Alsace, FR, 2021 all white Alsace-grapes
strong, aromatic. rhubarb, orange, clove, cardamom

Please do so at the bar !

CHILLED RED

CARMINO ON TAP 6,8
Domaine Ozil, Ardèche, FR, 2024 Syrah
juicy, thick, glouglou. cherry, blackberry, spicy summer heath

ZWEIGELT 8,5 / 48
Florian Herzog, Kamptal, AT, 2023 Zweigelt
juicy, thick, earthy. cassis, milk chocolate, bayleaf, burned wood

GOULOU GOULOU 8,5 / 47
Le débit d'Ivresse, Côtes-Catalanes, FR, 2024 Syrah
juicy, vibrant, fine. pomegranate, raspberry, red currant, rhubarb

RED

QUESTO ROSSO 1L BOTTLE 6,8 / 44
Sette, Piemonte, IT, 2023 Barbera + Syrah
supple, full, spiced. cherry, cocoa, black pepper

GRIGNOLINO 8,5 / 48
Sette, Piemonte, IT, 2023 Grignolino
fine, clear, earthy. cherry, pomegrante, grapefruit, burned twigs

À UN MOMENT DONNÉ 9 / 49
Jeux de Vins ! Goepp, Elzas, FR, 2023 Pinot Noir
ripe, supple, earthy, animal. cassis, blackberry, tobacco, leather

125 7,8 / 44
Celler Sanromà, Tarragona, SP, 2021 Ull de Llebre = Tempranillo
full, round, spicy. dark fruit, milk chocolate, clove, wild thyme

KAPO 9,5 / 54
Viteadovest, Marsala, Sicilië, IT, 2018 Nerod'Avola + Nerello Mascalese
intense, elegant, complex. elderberry, dark chocolate, leather, sigarbox

Check the Jura-menu, the Specials-menu, the shop (with dot = available on temperature) or ask our staff !

More by the bottle ?

BLOND BEER

VERZET ON TAP 3,8
blond beer - 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

SAISON DU MEYBOOM 5
saison - refreshing, softly bitter Brasserie de la Senne, 5,5%, 33cl
DE GRAAL BLOND 4,2
blond beer - light, softly bitter De Graal, 6,5%, 33cl
HALVE GARE 5,6
IPA dryhop - intese body, tropical Brouwerij 9900, 7,2%, 33cl
DE GRAAL TRIPEL 4,8
blond beer - full, creamy, spiced, fruity De Graal, 9%, 33cl
GOLDEN TRICKY 5,6
IPA - full, creamy, tropical 't Verzet, 7,5%, 33cl
STEENUILKE 5,2
blond beer - full, creamy, spiced Brouwerij De Ryck, 6,5%, 33cl
GULDENBERG 5,6
abby beer - full, creamy, fruity De Ranke, 8%, 33cl

SOUR ALES

+++ A changing suggestion

on tap ! (see boards)

OUDE GEUZE BOON 4,2
soft old gueuze Brasserie Boon, 7%, 25cl
PETITE GUEUZE 9,5
thight old gueuze Tilquin, 7%, 33cl
SUPREME 7
berliner weisse - raspberry sour Stroom, 4,2%, 33cl
VICARIS TRIPEL/GUEUZE 7
blend of tripel and gueuze Brouwerij Dilewyns, 7%, 33cl
DEVIANCE 2.0 10
barrel aged blond with marc of Gewürztraminer SPO, 5,9%, 33cl
CANTILLON KRIEK 16,5
sharp kriek-lambic Cantillon, 5,5%, 37,5cl
OUDE GUEUZE BOERENERF 14
sharp gueuze Boerenerf, 7%, 37,5cl
OUDE GUEUZE 3 FONTEINEN 16
thight gueuze 3 Fonteinen, 7%, 37,5cl
GUEUZE GIRARDIN - BLACK LABEL 10
supple gueuze Girardin, 5%, 37,5cl

37,5cl ? *Feel free to ask for an extra glass to share !*

BROWN BEER & STOUT

MOOSE BLUES 5,5
brown beer - creamy, spiced, caramel, chocolate 't Verzet, 7,5%, 33cl
CRIANZA 6
Flemish old-brown - fruity, slightly acidic Brasserie de la Senne, 7,2%, 33cl
STOUTERIK 5
stout - black, intense, malty Brasserie de la Senne, 5%, 33cl

smaller



SMOKED ALMONDS (v)	4,5
GREEN OLIVES - in house-marinade (v)	5
DRIED SAUSAGE - Vierklaver - Tierenteyn-mustard	3,8
CRISPS - seasalt-balsamic vinegar - Waltson (v)	4
EDAMAME - wild garlic salt (v)	7
KIMCHI-RADISHES - homemade kimchi (v)	8
BOQUERONES - in house-marinade	7
SAUCISSON D'ARDÈCHE - 3 flavours, thinly sliced	10
BITTERBALLEN (6pc) - mustard-taragonmayo	9
BELGIAN SEAWEEED CROQUETTES (6pc)	
mustard-taragonmayo (v)	10
CHEESE CROQUETTE <i>Pas de Rouge</i> (1pc) - remoulade	8
SHRIMP CROQUETTE with Nord Sea shrimps (1pc)	
remoulade	11

dips

(v) = vegan

HUMMUS - za'atar - bread or nachos (v)	8
SMOKEY JALAPEÑO-WHITE BEANS SPREAD	
capers - bread or nachos (v)	8
RICOTTA - butterbeans - paprika - bread or nachos	9

bigger

eten bestellen kan tot 22:00

BURRATA	
miso pumpkin crème - capers - hazelnuts - bread	16
GRILLED COURGETTE SALAD	
witlof - edamame - tofucrème - mustardseeds (v)	9
PORKRILETTE - homemade with geuze - bread	10
CHEESE PLATTER - rhubarbchutney - nuts - bread	18
CHARCUTERIE PLATTER - bread	18
ROASTED BRUSSELS SPROUTS	
chickpeas - creamy tahini sauce (v)	10
ROASTED CAULIFLOWER	
herb-labneh (sheep's milk) - cashew-dukkah	13
LOADED PATATAS - fetacrème - hot chili sauce	12
KOREAN MEATBALLS - gochujang - kimchi-coleslaw	13
NACHO'S FROM THE OVEN	
cheddar - tomato-kidneybeansdip - sour cream	13
CAMEMBERT FROM THE OVEN	
caramelized pear - sunflowerseeds - bread	15
OYSTERMUSHROOM TEMPURA - kimchimayo - pickles	10
CHICKEN TEMPURA - kimchimayo - pickles	13
SOUP (v) - without or with bread and butter	5 / 7
PLATE OF BREAD AND BUTTER	4

dessert

WARM BROWNIE - salted hazelnut crumble (v)	7
BAR OF TONY'S CHOCOLONELY	
milkchocolate - caramel - seasalt	4

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

SPECIALS

HOMMAGE_____46

3 Fonteinen - raspberry- and kriek-geuze

CUVEE ROBINOT_____44

3 Fonteinen - grapelambik - pinot d'aunis and chenin bl.

CIDERELLA !_____36

Anargist - cider from apples, pears and mirabells

PAQ AMFORA_____34

50cl FLES

Anargist - cider from pears, apples and quinces in amfora

ANTIDOOT CHANGING OFFER_____48

Antidoot - Wilde Fermenten - ask about it !

BEAU ET JOLI_____42

Boerenerf - hybrid from lambik and gamay-wine

PÊCHE DE VIGNE_____39

Boerenerf - lambik with Italian peaches and nectarines



LADY IN RED_____48

Bofkont - geuze with Spanish plums

FROM CANADA WITH LOVE_____48

Bofkont - geuze ripened in ex-bourbon-with-maple-barrels

FLAT TIRE 2.0_____33

De Mederie - hybrid from cider and pinot noir-wine

SOBROEK DERVISHES_____44

Donder - farmhouse sour with elderflower

SERCLAES_____44

Donder - oud bruin (Traditional old brown recipy)

SUPER SANGIOH_____42

Dust - hybrid from kriek/plumlambik and sangiovese-wine

BURNING PLUMZ_____42

Dust - blend of saison and lambik with plums en nero d'avola

DAUW_____46

Nevel - wild blond beer with elderflower

FABEL_____46

Nevel - wild blond beer with white peaches

THE 4TH PHAZE_____42

Pellicle - cider from quince, apple, hibiscus and rosemary

ZERO FIGS GIVEN_____42

Pellicle - cider with figleafs and rose pettals

STOP OU AMPHORE_____29

Spo - saison with brettanomyces claussenii, in amfora

SAISON POT DE FLEUR_____36

Spo - wild saison



bar de soif

et petite bouffe



EDELROT

BUBBELS

Crémant du Jura - Brut - Blanc _____ 55
Overnoy-Crinquand - [Chardonnay]

Vin Mousseux de qualité - Brut - Rosé _____ 62
Gérard Villet - [Trousseau + Poulsard + Pinot Noir]



WIT

Terre du Lias [Chardonnay - 2023] _____ 76
Domaine de la Borde - 12 maand gerijpt in foeders en stenen kruiken

Léon [Chardonnay - 2022] _____ 72
Les Bottes Rouges - 18 maand gerijpt in eiken fûts

Savagnin Terres Bleues [Savagnin - 2022] _____ 80
Domaine de la Touraize - ouillé gedurende 3 winters, in eiken fûts

ORANGE

Cuvée Orange [Chardonnay + Savagnin - 2022] _____ 72
Gérard Villet - maceratie tot einde alcoholische fermentatie, in eiken fûts

Orange Sous Voile [Chardonnay + Savagnin - 2018] _____ 76
Gérard Villet - 8 maand maceratie, 2 jaar sous voile in eiken fûts

ROOD

Trousseau [Trousseau - 2023] _____ 80
des Marnes Blanches - korte maceratie, in demi-muids en betonnen ei

Poulsard En Boutasse [Poulsard - 2023] _____ 85
Les Pieds sur Terre - korte maceratie, in inox

DD [Trousseau + Poulsard + Pinot Noir - 2023] _____ 78
Tissot - 3 maand maceratie, gevinifieerd in foeders



onze selectie uit de Jura