

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 ---

ENERGIBAJSER	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	De Kromme Haring, 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	Dok Brewing Co., 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, herbal bitters, 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 + herbal bitters	
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

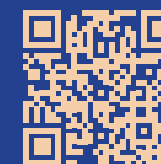
INFUSIONS

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!

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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, Panedès, 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

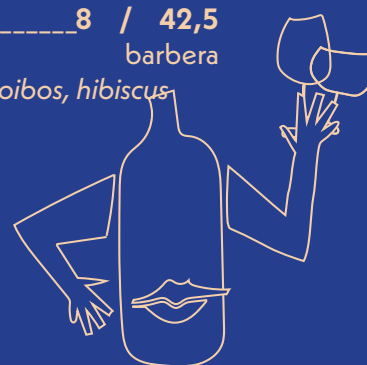
ROSÉ

BAUDILI ROSAT 7 / 39
Ramón Jané, Panedès, 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 CAN 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

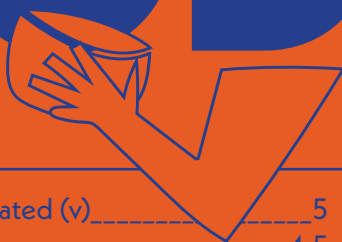
BRUXELLENIS 5,5
amber - brett pale ale Brasserie de la Senne, 6,5%, 33cl

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

BEER

FOOD

-- till 22:00 --



(v) = vegan

GREEN OLIVES - house-marinated (v)_____	5
SMOKED ALMONDS (v)_____	4,5
A DRIED SAUSAGE (Vierklaver) - mustard_____	3,5
CRISPS SEASALT-BALSAMIC (Waltson) (v)_____	3,5
EDAMAME - herbsalt (v)_____	6,5
BOQUERONES (house-marinated anchovies)_____	6,5
SAUCISSON D'ARDÈCHE (3 flavours, thinly sliced)___	9,5

PICKLED RADISHES - wasabi-dill mayo (v)_____	7
KIMCHI CAULIFLOWER - homemade kimchi (v)_____	8
BEETROOT - tofucream - mustardseeds - honey (v)_____	8,5
HUMMUS - za'atar - bread (v)_____	8
SMOKEY JALAPEÑO-WHITE BEANSPREAD geuze-capers - bread (v)_____	8
HOMEMADE PORKRILETTE WITH GEUZE - bread_____	9

CHEESE PLATTER - rhubarbchutney - nuts - bread_____	18
CHARCUTERIE PLATTER - bread_____	17

OYSTERMUSHROOM TEMPURA - kimchi mayo (v)___	10
BITTERBALLEN (6pc) - mustard-taragon mayo_____	8,5
CHEESE CROQUETTE pas de rouge (1pc) - remoulade___	8
SHRIMP CROQUETTE (1pc) - remoulade_____	11
NACHOS IN THE OVEN cheddar - tomato-kidneybeandip - sour cream_____	13

BURRATA pumpkin cream - hazelnuts - geuze-capers - bread_____	16
ROASTED BRUSSELS SPROUTS - chickpea - tahini (v)___	11
ROASTED CARROTS - labneh - pistachio-dukkah_____	13
LOADED PATATAS - feta cream - chili sauce_____	12
CAMEMBERT IN THE OVEN baked pear - sunflowerseeds - bread_____	15
KOREAN MEATBALLS - gochujang - kimchi-coleslaw___	13
THAI FRIED CHICKEN - pinda sauce - cucumber pickle___	13

SOUP (v) without or with bread and butter_____	5 / 7
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PENNE PEPERONATA (v) without or with parmezan___	16
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BREAD WITH BEURRE NOISETTE _____	5
PORTION OF BREAD _____	3

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

DESSERT

DARK CHOCOLATE BROWNIE - hazelnut crumble_____	7
COFFEE-COCONUT PANNA COTTA chocolate crumble - salted caramel (v)_____	7
DARK CHOCOLATE BAR almond-seasalt_____	3,5
MILK CHOCOLATE BAR caramel-seasalt_____	3,5



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

-- and check out our extra menu
with Jura wines by the bottle !

SPECIALS

DRUIF MUSCAT BLEU	49
3 Fonteinen - geuze with muscat bleu-grapes	
ZENNE Y FRONTERA	59
3 Fonteinen - single barrel Oloroso lambik	
WOOP WOOP	45
Antidoot - farmhouse sour in old Brabantian tradition	
L'AMBIGU - CABERNET CHINATO	49
Antidoot - cabernet jura-wine + farmhouse sour + chinato	
CYDONIA	45
Antidoot - barrel aged cider of apple and quince	
KERS	42
Boerenerf - geuze with cherries and a hint of cinnamon	
RABARBER	45
Boerenerf - geuze with rhubarb	
HURDY HURRY	49
Donder - lambik with quince and sage	
CHILDREN OF THE GRAPES	49
Donder - lambik with pinot noir, müller-thurgau and bayleaf	
BOTH SUPPLY AND DEMAND	49
Drap - cider with dornfelder-wine	
WHO CAN KEEP ME SANE ?	55
Drap - orange wine from pinot gris + red wine from dornfelder	
RIESLING RESEMBLANCE	55
Drap x Pellicle - lambik + riesling with botrytis (=noble rot)	
BRAAMBES	33
Kestemont - lambik with blackberries	
OUDE KRIEK - SCHAARBEEKSE KRIEK	38
Kestemont - old krieklambik with tart cherries	
GROS-ELLE	26
Lambiek Fabriek - geuze with red current and muscaris-grapes	
CARAM-ELLE	26
Lambiek Fabriek - geuze with dark, burned malts	
AMRITA	42
Lovulum - rhubarb wine with plums	
TROIS MIEUX QUE DEUX	42
Lovulum x De Mederie x Sip - cider + riesling + blackthorn	
REDSHIFT	46
Pellicle - cider + Gorseem cherries + cabernet dorsa-wine	
I NEVER PROMISED YOU A ROSE GARDEN	48
Pellicle - geuze with Gorseem cherries and rose petals	