



*Please order at the bar & "Le Comptoir"*

## LE COMPTOIR

Open from 18:30 to 22:30

<b>Cheese Croquettes</b> Six pieces.	9	<b>Beef Croquettes</b> Six pieces.	11
<b>Coppa Stagionata</b> Finely sliced.	11	<b>Fromages Affinés</b> Tête de moine, Gouda aux orties & Herve.	15
<b>Sardines Pesasur</b> Origen de Andalucia. Served with artisanal bread.	11	<b>Nachos Feast</b> A shared trip to Mexico? Pico de gallo, cheddar, lime, sour cream.	17
<b>Magic Mushroom Kebab</b> Turkish bread, coleslaw, coriander & our secret raspberry barbecue sauce.	13	<b>Pulled Pork Burger</b> Classic bun Double Trouble marinade & onions pickles.	13
<b>Houmous &amp; Zaatar</b> Served with pita bread.	8	<b>Tahini Brownie</b> Tonka cream, toasted sesame.	9

### Aperitivo Wine Pairing Suggestion : Chinebuli Qvevri 2023, Orange Wine 75cl, 46€

Georgia is the birthplace of orange wine, a tradition dating back more than 8,000 years. Using the ancient qvevri method, white grapes ferment with their skins in buried clay vessels, creating wines with depth and texture.

For this wine, the Kapistoni Winery is using 100% Chinebuli grapes.  
The 7 months maturing in Qvevri reveals the grape's distinctive character.  
On the palate, ripe fruit sweetness meets lively acidity and a refined minerality.

Please order drinks at the bar & tapas at the food counter.

At Brasserie Surréaliste we care for mother nature. Most of our beers are brewed just under your feet, reducing transport & environmental impact.

**HAPPY 2 HOURS everyday from 5PM to 7PM**

(Get a 40cl for the price of the 25cl on our house beers)

Please note we are a cashless place and accept payments by card only.

OPEN: Wednesday to Friday from 5PM. Saturday from 12:30AM

## HOUSE BEERS ON DRAFT

### TIMELESS BREWS 25cl/40cl

<b>Hypnotic Lager</b> 5,2% A refreshing crisp lager. The hoppy twist brings wonderful floral & herbal notes.	3.5 / 5.5
<b>Festbier</b> 6,3% Munich style lager. The perfect party beer...	4 / 6
<b>Dance Rave Dance</b> 4,2% Session IPA. Best Belgian beer... so they say! Gold Medal of the Brussels Beer challenge	4,5 / 7
<b>Surréaliste Pale Ale</b> 5,6% Reality is wrong. Dreams are for real.	4.5 / 7
<b>Opéra Fantastico</b> 6,7% West Coast IPA double dry hopped. Dry and pleasant bitterness !	5 / 7.5
<b>Venus Effect</b> 4,5% Dry-hopped gose sour ale with sea salt. A refreshing kiss from a goddess lips.	5 / 7.5
<b>Beatific Ecstasy</b> 4,7% Wheat sour with raspberries and lime.	5 / 7.5
<b>Cosmic Rainbow</b> 7,2% Indian Porter. A taste of coffee and chocolate followed by piney hoppy notes.	5 / 7.5
<b>Dream IPA</b> 6,0% Hazy IPA honoring our beloved hops. With plenty of oats for smoothness.	5.5 / 8.5
<b>Double Trouble</b> 8,0% Imperial IPA with Citra, Mosaic, Galaxy and Nelson. Dangerously drinkable.	5.8 / 8.8

Happy Hours everyday from 5-7 P.M.  
Get a 40cl for the price of a 25cl



### HANDS OF DESIRE 25cl

H. of D. is our collection of barrel aged beers. The « hand » refers to the artisanal brewing process, the « desire » symbolises the rarity. (No happy hour on the H. of D.)

<b>Gose Sauvignon</b> 5,0% Aged 6 months in Sauvignon barrels with a hint of sea salt.	6
<b>Blueberry &amp; Tonka Sour</b> 7,5% A decadent and intensely fruity sour ale featuring blackberry and blackcurrant.	7
<b>Imperial Margarita Sour</b> 7,5% Aged 9 months in tequila barrels. A tequila-kissed sour ale with lime and salty notes.	7

### Discovery Flights - Only until 7pm

3 (12,5cl) House Beers - 10€

3 (12,5cl) Hands of Desire - 15€

**Beer Pitcher (1,25l)**

Surréaliste Pale Ale - 19€

## BEERS IN BOTTLE 33cl

<b>De Ranke (BE)</b> 4,5% Simplex Hoppy Blond.	4.5	<b>De Struise (BE)</b> 10,5% Sint Amatus Reserva - Quadrupel.	8
<b>St-Bernardus (BE)</b> 5,5% Wit	5	<b>De Struise (BE)</b> 10% Rye Reserva Bourbon - Barrel aged dark triple	8
<b>St-Bernardus (BE)</b> 6,7% Pater 6 - Dubbel.	6	<b>Blaugies (BE) - 37,5cl</b> 6,0% Vermontoise - Dry-hopped Saison.	9.5
<b>Piggy Brewing (FR)</b> 5% Coal Drop - Dry Stout.	6	<b>Cantillon (BE) - 37,5cl</b> 5,5% Gueuze.	11
<b>Lervig (SW)</b> 4,2% Lucky Jack- Gluten Free Pale Ale.	6.5	<b>Siren (UK) - 37,5cl</b> 9% Caribbean Chocolate Cake - BA Imperial Stout.	15
<b>De Dochter v.d. Korenaar (BE)</b> 5,5% Noblesse Blond.	6.5		
<b>Orval (BE)</b> 6,2% Trapiste ambrée.	6,5		
<b>De Dolle (BE)</b> 9,0% Oerbier - Sterke Bruin.	7		
<b>The Kernel (UK)</b> 7,5% Export Stout.	7.5		
<b>De Dochter v.d. Korenaar (BE)</b> 8,5% Finesse - Belgian Tripel.	7.5		
<b>De Struise (BE)</b> 10,0% Pannepot - Belgian strong dark ale.	7.5		



## NON ALCOHOLIC

<b>Surréaliste (BE)</b> Abstinance Absolue 0,3% True to our DNA, an alcohol-free IPA full of hoppy flavors.	5
<b>Mikkeller (DK)</b> 0,3% Energiebajer IPA.	6
<b>Mikkeller Limbo (DK)</b> <0,5% Fruit Sour.	6

## BEERS TO SHARE 75cl

### GUEUZE & LAMBICS

<b>Cantillon (BE)</b> Cuvée St-Gilloise - 5,5% Gueuze	25	<b>SOURS</b>	
<b>Tilquin (BE)</b> Pinot - 8,5% Oude Gueuze fermented with Pinot grapes.	27	<b>Cyclic (ES)</b> Xina Xano - 4,0% Dry-hopped berliner weisse.	22
<b>Drie Fonteinen (BE)</b> Armand & Gaston - 5,1% A blend of 3 Lambics.	27	<b>Alvinne (BE)</b> Moen Harvest - 5,5% Sour w. sloeberries, dandelions and rosehip.	28
<b>Drie Fonteinen (BE)</b> Oude Geuze w. cherries.	28	<b>SIEMAN (IT)</b> Rive Bianche - 6.2% Barrel-aged spontaneous ale with white grapes	29
<b>Boerenerf (BE)</b> Pêche de vigne - 6,2% Lambic with red vineyard peaches.	34	<b>SIEMAN (IT)</b> Rive Rosso - 6.2% Barrel-aged spontaneous ale with red grapes	29
		<b>Pellicle Vergistingen (BE)</b> Mira d'Or: Vanilla - 7% Blend of Lambics with fresh Vanilla beans.	39

### FARMHOUSE ALES

<b>Blaugies (BE)</b> Spelt Saison - 6,5% A true classic from Wallonia.	14	<b>DARK BEERS</b>	
<b>De Ranke (BE)</b> XXX Bitter - 6,0% Extra bitter ale.	17	<b>De Ranke (BE)</b> Back to Black - 9,2% Donkerbruin.	22
<b>Cyclic (ES)</b> 4,5% Elder - Saison with elderflower	17	<b>La Jungle (BE)</b> Old English Brown - 6,0% Oud Bruin-style.	25
<b>La Malpolon (FR)</b> Mirobolotante - 6,0% Blend of wild ales aged in barrels with wild plums and a soft touch of apricot.	26	<b>A Tue-Tête (CH)</b> Noire 2021 Barrel aged Dark Sour.	28

## WINES *B (Biodynamie) N (Nature)*

<b>Secret Cépage (B)</b> <i>WHITE – Chardonnay - Pays d'Oc</i>	7 / 37
<b>Weissburgunder (N)</b> <i>WHITE – Burgenland, Austria</i>	8,5 / 41
<b>No es Pituko ! (N)</b> <i>RED – Carignan - Chile</i>	7,5 / 37
<b>Capocanale (B)</b> <i>RED – Merlot - Italy</i>	8 / 39
<b>Les Molières (B)</b> <i>RED – Côtes du Rhône - France</i>	9,5 / 48
<b>Bistrologie (B)</b> <i>ROSÉ – Malbec - France</i>	7 / 37
<b>Weisser Mulatschak (N)</b> <i>ORANGE – Welschriesling - Austria</i>	8,5 / 42

## SPARKLING

<b>Col Dorato</b> <i>PROSECCO – Glera - Toscana</i>	8 / 42
<b>Albert de Conti (N)</b> <i>PET-NAT – Sauvignon - Périgord</i>	9 / 44



## COCKTAILS

<b>Moscow Mule on tap</b> <i>Vodka Tovaritch, ginger beer &amp; lime.</i>	9
<b>Spritz</b> <i>Select Aperitivo, prosecco &amp; sparkling water.</i>	12
<b>Tanqueray's Fever</b> <i>Gin Tanqueray w. Fever Tree Mediterranean.</i>	12
<b>Negroni Surréaliste</b> <i>Select Bitter, red vermouth &amp; Surrealiste beer.</i>	13
<b>Sichuan Effect</b> <i>Select Aperitivo, Italicus, Supasawa, Sichuan infusion, Venus Effect.</i>	14
<b>Espresso Martini</b> <i>Dada Chapel vodka, coffee liquor &amp; espresso.</i>	15
<b>Mezcal Sour</b> <i>Mezcal Nuestra Soledad, Amaro Montenegro liquor, lime &amp; egg white.</i>	15
<b>Spicy Margarita</b> <i>Rooster Rojo tequila infused with red chili pepper, Cointreau, Lime, Agave worm salt.</i>	16

## MOCKTAILS

<b>Rubedo Spritz 0%</b> <i>Opius Rubedo 0%, fever tree tonic.</i>	12
<b>Smokey Paloma 0%</b> <i>Opius Amaro, smoked Lapsang syrup, lime juice &amp; Fever Tree Grapefruit Tonic.</i>	12
<b>Django 0%</b> <i>Gin Botaniets 0%, basil syrup, lime juice &amp; ginger beer.</i>	13

## CIDERS & MEAD

	33cl		75cl
<b>Ramborn (LUX)</b> <i>Apple cider - 5,8%</i> Classic cider made with freshly pressed apples from Luxembourg.	7	<b>Atelier Constant Berger (BE)</b> <i>Belgian Cider - 6%</i> Light and refreshing cider from Liege.	25
<b>Kupela (FR)</b> <i>Sagardoa - Traditional Basque cider - 6,0%</i> Natural Cider with funky notes	6,5		



## SOFTS

Filtered water on tap - 0,5L	3,5
Fritz Cola	4
House Ginger Lemonade	4,5
House Kombucha	4,5
Thé Glacé (MADN Tea)	4,5
Big Tom - Tomato Juice	5
LemonAid Passion Fruit	5
Kefir Thé noir & Orange	5
Ginger Beer L'Annexe	5,5
Club Maté	6

## HOT DRINKS

Espresso	3
Double espresso	4
Americano	4
Capuccino	5
Infusion (MADN Tea)	4,5

## APÉRITIFS

Vermouth Casa Mariol Negro	8
Pastis Ardent	8
Saké / Yoigokochi Yuzu	8
Skinos Mastiha Spirit	8
Saint German Spritz	12

## GIN & TONIC

Apotek	13
Roku	13
Mare Capri	14
Monkey 47	15
Drunken Horse	15
Botaniets 0%	12
<i>(Included Fever Tree Mediteranean)</i>	

## VODKA

Tovaritch	7
Belvedere	11

## RHUM

Plantation Original	7
Plantation 5 years	10
Vermeil, Ardent Spirits	10
Dada Chapel Bhrum (1y)	13
Millonario (15y)	13
Mount Gay XO (20y)	14

## DIGESTIFS

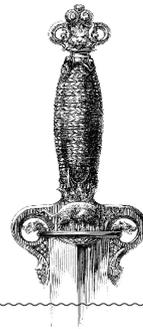
Amaretto	6
Génépi	6
Cognac Hine Rare VSOP	11
Cognac Bourgoin VSOP	11
Calvados Christian Drouin VSOP	13

## WHISKY

Buffalo Trace Bourbon	9
Texas Legation N°2	11
Talisker 10 Years	12
Oban 14 Years	14
Glenmorangie Nectar Or	15
Hibiki Harmony	21

## MEZCAL

Espadin Tsunami	11
Mezcal Nuestra Soledad	11
Del Maguey Vida	11



## SHOTS

Amaro / Limoncello	4	Rhum Arrangé	5
Tequila Rojo (Reposado)	7	Surréaliste Signature	6
Tequila Don Julio (Añejo)	12	<i>(Pisco, St Germain, celery bitter &amp; Bêatific Ecstasy)</i>	