



*Brewery & Restaurant  
(Spring 2026)*

No project is possible without passion.

Brasserie Surréaliste is the unique fusion of two passionated brothers.

One dreams about beers, the other dreams about antiques.

Nothing seemed to link these two passions, and this is precisely what makes

Brasserie Surréaliste - surreal.

The unexpected juxtaposition of passions creating a dream-like momentum.



“For me, there’s no difference between  
dream and reality.  
I never know if what I’m doing  
is done when I’m dreaming or when I’m awake. “

Man Ray

If your friends are late...

Brasserie Surrealiste opened its doors in 2022 but is the result of 6 containers of dismantled building supplies, hundreds of homebrews and thousands of kilometers to find all the objects you have around you.

The journey began with the dream to create a brewery in the world capital of beers. On a dark day in December 2017, we discovered this 1932 abandoned Art Deco masterpiece by architect De Boelpape. There was no hesitation, we had found our nest.

Just below your feet, a 10HL microbrewery is active from Monday 8am to produce the beers you will soon have on your table. Our basement is a laboratory to innovate and experience the infinite possibilities that the beer world has to offer.

At first, a banana warehouse, this building had as many lives as a cat. Garage, parking, decoration store, fashion studio, exhibition space and finally left abandoned for two decades. As often, each generation put a new layer of floor & paint without sometimes much respect for its initial beauty. In the 70's, a ramp was going to the last floor and the tenants could access a loft with their car...

We were very proud to give back an industrial vocation to the building and at the same time the opportunity to everyone to eat, share, laugh & dance between these high walls. Architecturally, our objective was to make you think everything was always there and we doubt you will be able to spot which wall is new and which one is old.

This anecdote about the floor shall illustrate the twists and turns of this project... At the beginning, there was a thin wood floor we wanted to keep, but it was destroyed by a flood. We then removed three layers of flooring witnessing 3 generations of occupations. In the end, we discovered 20 meters of a magnificent glass bricks floor.

An exceptional work showcasing the attention to details back in those days and illustrating the perfect combination between functionality and aesthetics. Sadly it was technically impossible to keep, but the vision had inspired us so much we then decided to recreate a similar glass brick pattern as made in the 1930s...

A pattern that you can find in the menu you have now in your hands. Our cuisine DNA is on the image of this project; "Brutal with a romantic twist". Rough & quality ingredients as the concrete structure of the building, spiced up with unconventional associations such as the neo-gothic decorative elements, brutalist lamps and 18th century church benches.

On the ground floor, except for the kitchen materials and the custom red speakers nothing is new. Each door, each table, each lamp is a vintage piece that had a first life in a house and is now living a second life here with you. I believe objects have a soul, an emotional background that makes a place becoming a home. This dream house is a moment to escape from the real world around us.

Brasserie Surréaliste was a playground to express both our creativity in our respective passions. We hope you will enjoy it as much as we do. We take this opportunity to thank all the people who dreamed with us since the beginning. Family, friends, coworkers, suppliers, thank you for supporting us even when the beer was foaming too much.

At Brasserie Surrealiste we do what we love. The beer we love, the music we love, the food we love. Like a Dali painting, we wanted a place which is out of time and conventions. We wish you a great trip !

The Grison Brothers.

# ENTRÉES

*To share*

**Carpaccio of Wagyu** 19

Belgian Wagyu from Hof van Ossel farm.  
Burned lemon oil & infused radish.

**Le Beetroot Tartare** ② 13

Jus de cresson, feta au curry.

**Mega Tiger Shrimps (4 pieces)** 23

Ginger, rice crisp & black lemon.

♥ *Pairing: Gose Sauvignon - H. of D (cf p.6)*

**Jerusalem Artichokes** ② 15

“Topinambour” in 3 textures.  
Mashed, roasted & crispy fried.

**Red Tuna Tataki** 21

Shiso leaves, wasabi mayo.

Daily delivery, limited availability.



## AU CENTRE DE LA TABLE

*Recommended for 3 guests and more.*

**La Planche Cochonnaille** 32

Boudin blanc, boudin noir,  
prosciutto tartuffo, terrine de porc.

**Tarte Fine Printanière** ② 19

Pâte feuilletée, duo de courgettes  
jaunes & vertes, chèvre & miel.

**Chou Fleur Roti Entier** ② 23

Rose harissa & green tahini sauce.

# PLATS

*One side of your choice is included*

## Contre-Filet Argentin 35

270gr of prime beef (sirloin cut). Served with our surreal pepper sauce on side.

♥ *Pairing: Mc Manis 2023 (cf p.8)*

## Medieval Chicken 27

Hot terrine, dates, kalamata olive, tarragon. Our chef signature dish.

## Pluma - Pata Negra 29

Chimichurri & creamy polenta.

♥ *Pairing: Vinha Paz, 2022 (cf p.8)*

## Couronne d'Agneau 32

Pesto d'ail des ours, poivrons grillés.

## Fish of the Day 34

Entier et grillé.

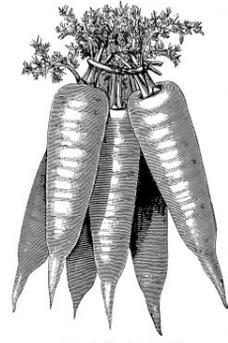
Compotée de tomates cerises.

♥ *Pairing: Crozes - Hermitage, 2022 (cf p.7)*

## Vol-Au-Vent de Champignons 29

Variétés de champignons sauvages.

Dont morilles et trompettes de la mort.



## SIDES

### Céleri Pont-Neuf ②

Roti au miel.

### Mille-Feuille ②

De pommes de terre.

### Beetroot Salad ②

Sumac, raspberry vinegar.

### Side of the Day

Depending on the market.

# DESSERTS



### 13 € La Crème Brulée

Fleurs d'hibiscus.

### 11 € Dream IPA Ice Cream

Confit de rhubarbe,  
crumble de speculoos.

### 12 € Imperial Stout Fondant

A chocolate fondant made with our  
Imperial Stout & raspberries coulis.

# ON DRAFT

25cl/40cl

## HOUSE BEERS

### Hypnotic Lager 3.5 / 5.5

5,2%

A refreshing crisp lager. The hoppy twist brings wonderful floral & herbal notes.

### Dance Rave Dance 4.5 / 7

4,2%

Session IPA. Best Belgian Beer. So they say ;) Brussels Beer Challenge Winner !

### Surréaliste Pale Ale 4.5 / 7

5,6%

Reality is wrong. Dreams are for real.

### Opéra Fantastico 5 / 7.5

6,7%

West Coast IPA double dry hopped. Dry and pleasant bitterness!

### Beatific Ecstasy 5 / 7.5

4,7%

Wheat sour with tons of raspberries and lime.

### Venus Effect 5 / 7.5

4,5%

Dry-hopped gose sour ale with sea salt. A refreshing kiss from a goddess lips.

### Cosmic Rainbow 5 / 7.5

7,2%

Indian Porter. A taste of coffee and chocolate followed by piney hoppy notes.

### Dream IPA 5.5 / 8.5

6,0%

A super hazy IPA with vibrant notes of mango & passion fruit.

### Double Trouble 5.8 / 8.8

8,5%

Imperial IPA with Citra, Mosaic, Galaxy and Nelson. Dangerously drinkable.

### Surréaliste Pitcher (1.25l) 19

5,6%

Sharing is caring.

### *Did you know?*

Our micro-brewery sits just under your feet, pushing the boundaries of taste and quality.

At Brasserie Surréaliste we love hoppy beers, did you know that hop aromatics tend to fade away with time ?

By producing on site and serving you these beers freshly on tap, we deliver beers of high character with amazing flavors.



### *Our Beer Shop*

You might have noticed a secret beer cellar...

All our house beers and limited editions are also available in cans on take away. Ask your waiter to access.

# BOTTLES

(for yourself - 33cl)

## BEERS

<b>De Ranke (BE)</b> 4,5% Simplex Blond	4.5
<b>St-Bernardus (BE)</b> 5,5% Wit	5
<b>St-Bernardus (BE)</b> 6,7% Pater 6 – Dubbel.	6
<b>Espiga (SP) - Gluten Free</b> 6% Garage - Gluten-free IPA.	6.5
<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
<b>Malpolon (FR)</b> 11,6% 5H du Malt - Imperial Stout Café	8
<b>De Struise (BE)</b> 10,5% Sint Amatus Reserva - Quadrupel.	8
<b>Blaugies (BE) - 37,5cl</b> 6,0% Vermontoise – Dry-hopped saison.	9.5
<b>Cantillon (BE) - 37,5cl</b> 5,5% Gueuze	11

## NON-ALCOHOLIC

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



## CIDERS & MEAD

<b>Ramborn (LUX)</b> 5,8% The first Luxembourgish cider producer.	7
<b>Kupela (FR)</b> 6,0% Sargadoa - Natural cider with funky notes.	6.5

# THE CELLAR

(bottles to share - 75cl)

## GUEUZE & LAMBICS

### De Cam (BE) 26

*Oude Gueuze - 6,5%*

Blend of lambics fermented in 100 years old barrels.

### Tilquin (BE) 27

*Pinot - 8,5%*

Oude Gueuze fermented with Pinot grapes.

### Cantillon (BE) 28

*Rosé de Gambrinus - 5%*

Oude gueuze fermented w. Raspberries.

### Drie Fonteinen (BE) 27

*Oude Gueuze - 6%*

Oude Gueuze.

### Drie Fonteinen (BE) 28

*Oude Kriek - 5,1%*

Oude Gueuze w. cherries.

### Drie Fonteinen (BE) 30

*Armand & Gaston - 5,1%*

A blend of 3 Lambics.

### Boerenerf (BE) 34

*Mirabelle - 7,1%*

Lambic with mirabelle plums

### Drie Fonteinen (BE) 38

*Perzik - 6%*

Lambic with white peaches from Belgium.

### Pellicle Vergistingen (BE) 39

*Mira d'Or: Pure - 7%*

Blend of Lambics with Mirabelle.

### Pellicle Vergistingen (BE) 39

*Mira d'Or: Vanilla - 7%*

Blend of Lambics with fresh Vanilla beans.

#### What is Barrel Aging ?

The beers from our collection Hands Of Desire are aged from 6 to 18 months here in our cellar.

The olfactory profile of the barrels, that we reused from other wine or spirit producers, will bring a memorable tasting experience.

These rare beers are all produced in limited quantities.

#### Hands Of Desire

*H. of D.* is our collection of barrel aged beers. The «hand» refers to the artisanal brewing process, the «desire» symbolises the rarity.

Devoted craftsmen to fulfill your desire for outstanding & highly creative beers.

## FARMHOUSE ALES

### Blaugies (BE) 14

*Spelt Saison - 6,5%*

A true to its style classic from Wallonia.

### De Ranke (BE) 17

*XXX Bitter - 6,0%*

Extra bitter ale.

### Malpolon (FR) 26

*7,5%*

Grappe blanc - wild ale with grape pomace.

### La Jungle (BE) 26

*Saison Pêche Blanche - 5,5%*

Local brewery from Anderlecht.

### Mills Brewery (UK) 34

*Twig - 5,4%*

Hopped ale made from a blend of three year old brews then barrel aged in old white Burgundy barrels.



## SOURS

**Brasserie Surréaliste (BE)** 22

*H. of D. Gose Sauvignon - 5,0%*

Aged 6 months in Sauvignon barrels with a hint of sea salt.

**Brasserie Surréaliste (BE)** 25

*H. of D. Blueberry & Tonka Sour - 7,5%*

A decadent and intensely fruity sour ale featuring blackberry and blackcurrant.

**Brasserie Surréaliste (BE)** 25

*H. of D. Imperial Margarita Sour - 7,5%*

Aged 9 months in tequila barrels. A tequila-kissed sour ale with lime and salty notes.

**La Jungle (BE)** 25

*Old English Brown - 6,0%*

Oud Bruin-style.

**Sieman (IT)** 29

*Rive Bianche - 6,2%*

Barrel-aged spontaneous ale with white grapes.

**Sieman (IT)** 29

*Rive Rosso - 6,2%*

Barrel-aged spontaneous ale with red grapes.

## DARK BEERS

**Siren (UK) - 37,5cl** 15

9%

BA Caribbean Chocolate Stout.

**Fantôme (BE)** 18

*Polymath - 8%*

Belgian strong dark ale.

**De Ranke (BE)** 22

*Back to Black - 9,2%*

Donkerbruin.

**Tuju (FIN) - 50 cl** 22

*Vulture - Barrelaged double coffee stout - 12%*

## CIDERS & MEAD

**Atelier Constant Berger (BE)** 25

*Belgian Cider - 6%*

Light and refreshing cider from Liege.

**Des Bouteilles à l'Amère (FR)** 25

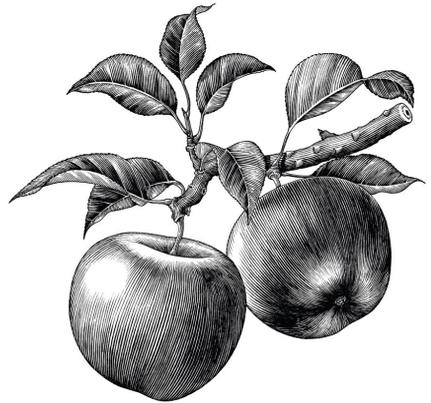
*Vague à l'Amère 2022 - 7,2%*

This salty, powerful cider expresses its land-sea identity.

**Serps (FR)** 28

*Lord - 7,2%*

Spontaneously fermented with high Altitude apples.



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## NON ALCOOLIC

25cl/75cl

**Spuh-Man-Tay** 13 / 36

*Shwung - 0%*

Fresh and floral, with fine, elegant bubbles.

**Bulles de Jardin** 32

*Bergamote & Romarin - 0%*

Un pétillant gastronomique à l'aromatique puissante.

# WINES

*B (biodynamie) N (Nature)*

## WHITE

**Secret Cépage (B), 2024** 7 / 37  
*Les Vignerons du Sommiérois, Pays d'Oc.*

Chardonnay. Medium-bodied, flavorful and a lovely salinity.

**Weissburgunder, 2024 (N)** 8,5 / 41  
*Judith beck, Austria*

The fruits meets a delicate saltiness that refreshes the palate and makes it lively.

**Prendas Vermentino, 2024** 38  
*Domaine Dolianova, Sardaigne, Italie*

Vermentino, the queen grape of Sardegna. Intensely floral, fresh and fruity. Perfect for sea food & aperitivo.

**Lluerna, 2023 (N)** 39  
*Els Vinyeron, Penedès, Catalunya, Spain*

Natural wine made with Xarel-lo grapes. A true Mediterranean character.

**Stock Werk, 2024 (N)** 42  
*Geyerhof, Austria*

Ce Grüner Veltliner de haute qualité provient de raisins cultivés biologiquement dans la pittoresque région viticole de Kremstal.

**Chablis, 2023** 46  
*Domaine Colbois, Bourgogne*

Pureté, fraîcheur, finesse, minéralité : tous les ingrédients d'un grand Chablis.

**Pouilly Fumé, 2023** 48  
*Michel Redde & Fils, Loire*

100% Sauvignon. Minéral de par son sol calcaire. Très belle longueur.

**Pouilly Fuissé, 2023** 55  
*Domaine Sangouard, Bourgogne*

100% Chardonnay. Rich & complex. A reference that never disappoints.

**Crozes-Hermitage, 2022 (B)** 61  
*Domaine Haut-Châssis, Rhône*

Cépages Marsanne & Roussanne. Franck Rogier réalise ici un vin sublime à la robe jaune soutenue et une expression aromatique complexe.

**Sancerre, 2024 (B)** 68  
*Domaine Crochet, Loire*

Sauvignon blanc. Elegant and suave texture with a bit of exotic fruits.



## PET NAT & CHAMPAGNE

**Prosecco Col Dorato (B)** 8 / 42  
*Avignonesi, Toscana*

Lovely bouquet of acacia flowers & grapefruit. Delicate & persistent perlage.

**Albert de Conti, 2023 (N)** 9 / 44  
*Domaine Albert de Conti, France*

Deliciously ripe, fruity and fresh pet-nat. A bottle to crack open on those those sunny (or rainy) afternoons.

**Eric Isselée** 79  
*L'Authentique, Champagne*

Un Blanc de Blanc issu d'une petite maison familiale, mais au grand savoir faire.

**Ruinard Brut** 110  
*Maison Ruinart, Champagne*

Première Maison de Champagne, fondée en 1729 par le moine Dom Thierry Ruinart. L'assemblage champenois par excellence.

## ROSÉ

**Bistrologie, 2024 (B)** 7 / 37  
*Jeff Carel, France*

An organic wine, tribute to bistro rosés. Fresh and accessible for everyday little pleasures.

**Château des Marres, 2024** 42  
*Côtes de Provence, France*

Sa situation exceptionnelle en bord de mer lui confère des notes salines.

## RED

- Capocanale, 2022 (B)** 7 / 37  
*Amastuola, Puglia, Italy*  
Intense ruby-purple colour.  
A well balanced, classic red.
- Les Molières, 2024 (B)** 9 / 46  
*Les Têtes, Côtes du Rhône*  
Grenache, Mourvèdre and Syrah.  
Full-bodied with notes of red fruits.
- Beaujolais-Villages, 2024 (N)** 9,5 / 48  
*K. Descombes, Beaujolais*  
Fils de G. Descombes, Kevin prouve que le talent coule dans leurs gènes. Un Gamay vignifié de façon magnifique avec intervention minimale.
- Varvaglione, 2023** 39  
*Primitivo, Puglia, Italy*  
Intense aromas of ripe plum, tobacco leaves, and cocoa. Well associated with red meats.
- Exopto, 2024 (B)** 41  
*Rioja, Spain*  
Assemblage de Garnacha et Tempranillo.  
Frais et équilibré, avec des tanins souples qui le rendent facile à apprécier.
- Zweigelt, 2024 (N)** 43  
*Judith Beck, Austria*  
100% Zweigelt grapes. An easy drinking but very well balanced red.  
Perfect for apero & friendly gatherings.
- Tandem, 2022 (B)** 43  
*Domaine Ouled Thaleb, Meknés, Maroc*  
Osez l'exotisme et dégustez une syrah marocaine.  
Par le roi de Crozes-Hermitage: Alain Graillot.
- Cheval en Tête, 2022 (B)** 44  
*Cosse Maisonneuve, Cahors*  
100% Malbec. Robe violacée, un vin fruité et gourmand. À ne pas rater !
- Vinha Paz, 2022 (B)** 45  
*Dão, Portugal*  
The blend of unique local grapes creates a complex, velvety, seductive wine with depth aftertaste.
- Circum Solem, 2024 (N)** 49  
*Labara Winery - Georgia*  
A very rare grape (Aladasturi) associated with traditional Kvevri method for a unique yet easy drinking red.
- Mc Manis, 2023** 49  
*Mc Manis Vineyards, California*  
A pure Zinfandel. Powerful, with notes of dark berries and spices. Perfect for meats.
- Fleurie, 2023 (N)** 52  
*Domaine Joubert, Beaujolais*  
Gamay. Light red wine without tannins and easy-drinking.
- El Enemigo, 2022 (75 - 15ocl)** 53 / 98  
*El Enemigo, Mendoza, Argentina*  
This Malbec showcases the essence of Argentina's most beloved grape.
- Grand Pey Lescours, 2022 (B)** 69  
*St Emilion Grand Cru, Bordeaux*  
Organic, intense and rich. A true classic.
- Château Mangot, 2021** 77  
*St Emilion Grand Cru, Bordeaux*  
92/100 au Parker : "Robe de pur velours, et nez envoûtant"
- Longeroies, Marsannay, 2023** 91  
*Domaine Charlopin Tissier, Bourgogne*  
Pinot-noir récolté en 100% Biologique.  
Un joyau dans le monde du vin.
- Télégramme, 2023** 93  
*Domaine du vieux Télégraphe, Châteauneuf-du-Pape, France*  
Garnacha from 30 years old vines, exceptional bouquet and voluptuous robe.
- Larrivet Haut-Brion, 2020** 115  
*Pessac-Léognan, Bordeaux*  
Un des plus grands vignobles de l'AOC Pessac-Leognan.

## ORANGE

- Weisser Mulatschak (N)** 8,5 / 42  
*Meinklang, Burgenland, Austria*  
Everything we expect from an orange wine: fresh and different.
- Chinebuli Qvevri, 2024 (N)** 46  
*Kapistoni Winery, Georgia*  
7 months skins contact in Qvevri (amphora) reveals the grapes unique characteristics.



Ask your waiter for precious advices.

# ALCOOLS

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## APÉRITIFS

Vermouth Casa Mariol Negro	8
Vermouth Tintorera	8
Pastis Ardent	8
Saké Kizan / Yoigokochi Yuzu	8
Saint Germain Spritz	12

## GIN & TONIC

*(Included Fever Tree Mediteranean)*

Apotek	13
Roku	13
Mare Capri	14
Monkey 47	15
Drunken Horse	15
Gin Botaniets 0%	12

## VODKA

Tovaritch	7
Belvedere	11

## RHUM

Plantation Original	7
Plantation 5 years	10
Vermeil, Arden Spirits (BE)	10
Dada Chapel Brhum (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 & BOURBON

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 Nuestra Soledad	10
Del Maguey Vida	13



## SHOTS

Amaro Montenegro	4	Surréaliste Shot (Pisco, St Germain, Secret bitter)	6
Limoncello Bongiorno	4	Tequila Reposado (Rooster Rojo)	7
Rhum Arrangé	5	Tequila Añejo (Don Julio)	12

# DRINKS

## SOFT

Still water	FREE
Filtered sparkling water 0,75L	4.5
Fritz Cola	4
House Ginger Lemonade	4.5
House Kombucha	4.5
Thé Glaçé (MADN Tea)	4.5
Big Tom - Tomato Juice	5
Kéfir Eau Vertueuse	5
Ginger Beer L'Annexe	5.5
Club Maté	6



## HOT

Espresso	3
Double Espresso	4
Americano	4
Capuccino	5
Infusion Madn	4.5
Verveine, Camomille, Rooibos, Tea or Surréaliste Secret.	

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**Discover our brewery!**

*Brewery visits are possible on Friday evening & Saturday afternoon.  
To book your tour, please send us an email to [brewerytour@brasseriesurrealiste.com](mailto:brewerytour@brasseriesurrealiste.com)*

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## COCKTAILS

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- Moscow Mule on tap** 9  
*Vodka Tovaritch, ginger beer, lime & bitter.*
- Spritz** 12  
*Select Aperitivo, Prosecco and a dash of sparkling water.*
- Tanqueray's Fever** 12  
*Gin Tanqueray w. Fever Tree Mediterranean.*
- Negroni Surréaliste** 13  
*Select Bitter, red vermouth & Surrealiste Pale Ale.*
- Sichuan Effect** 14  
*Select Aperitivo, Italicus, Supasawa, Sichuan infusion, Venus Effect.*
- Espresso Martini** 15  
*Dada Chapel Vodka, coffee liquor & espresso.*
- Mezcal Sour** 15  
*Mezcal Espadin, Amaro Montenegro, lime juice, egg white & bitter.*
- Spicy Margarita** 16  
*Rooster Rojo tequila infused with red chili pepper, Cointreau, Lime, Agave worm salt.*

## MOCKTAILS

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- Django 0%** 13  
*Gin Botaniets 0%, basil syrup, lime juice & ginger beer.*
- Smoky Paloma 0%** 12  
*Opius Amaro, smoked Lapsang Syrup, lime juice & Fever Tree Grapefruit tonic.*



## OUR VALUES

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

*We also consider that bottled water is a non-sense and we are glad to offer you filtered water free of charges. Only sparkling water is charged.*

*All our food is freshly prepared on site, nothing is industrial our pre-made. If you have allergies you can ask more informations to our staff members.*

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



