



BEYOND RULES, RABBITS & REALITY

BEERS ON DRAFT

HOUSE BEERS 25cl/40cl

Blanche 4/6
4,8%
Belgian wheat beer with a touch of Motueka.

La Grande Bellezza 4/6
5,0%
Wheat saison.

Surréaliste Pale Ale 5/7.5
5,6%
Reality is wrong. Dreams are for real.

Dance Rave Dance 5/7.5
4,5%
Session IPA. Light and refreshing to keep you dancing all night long.

Dream in Citra 5/7.5
6,5%
IPA w. oats hopped only with Mosaic. The smoothest of all.

Mirror Mirror 5.5/8
6,7%
Kveik IPA. Brewed w. rye and dry hopped with Idaho 7, Wakatu and Cashmere.

Wheat Farmhouse Ale 6/9
6,3%
Dedicate with a delicate tartness, farm house style. Wheat beer..

Venus Effect (M&W) 5/7.5
4,5%
Dry-hopped Gose sour ale with sea-salt. A refreshing kiss from a goddess lips.

La Grande Bellezza - Saison Mirabelle & Bergamote 5.5/8
5,0%
Wheat saison with Mirabelle & Bergamot.

Hands of Desire Plum Farmhouse Ale 6.5/10
6,0%
A blend of a wheat sour and a saison aged for 12 months in Pinot Noir barrels.

Cosmic Rainbow 5.5/8
7,2%
India Porter hopped with Simcoe and Vic Secret. Coffee, chocolate followed by piney hoppy notes. Watch out it's 70 IBU!

GUEST BEERS 12,5cl/25cl/40cl

STIGBERGETS (SW)
Midnight Special 4.5/7.5/-
Pistachio Vanilla Imperial Pastry Stout 13,5%

Collab Track Rivers 4.5/7/11
New England DIPA 8,5%

OMNIPOLLO (SW)
Argus 5/9/-
Chocolate Hazelnut Toast Spread Stout 11%

BEERBLIOTEK (SW)
Stop Repeating Yourself 3.5/5/7.5
Cognac Barrel Aged Schwarzbier 6,6%

STOCKHOLM BREWING CO. (SW)
Dark Mild 3.5/5/7.5
English Dark Mild 4%

ARPUS (LET)
5Y Anniversary 4.5/6.5/10
Imperial Stout 12%

COUNCIL (USA)
Broken Wand Boysenberry 4.5/7.5/11
Dark sour ale aged in foeders with boysenberries 6,7%

TILQUIN (BE)
Rullquin 2020 -/6.5/10
Blend of 75% Rulles Brune with 1-year barrel aged Lambic 7,0%

BEER OF THE ARTIST 🍷
Double Trouble (bottle 33cl) 5
8,5%
All proceeds donated to our performers

BEERS IN BOTTLE

TO SHARE 75cl FOR YOURSELF 33cl

Surréaliste (BE) (M&W) 25
Speculum Caelestis 6,0%
(ba saison - mûre cassis)

Blaugies (BE) 14
La Vermontoise Spelt Saison 6,5%

Fantôme (BE) 19
Pissenlit Saison 8,0%

Trou du Diable (CA) 24
La Bretteuse 7,5%

Drie Fontein (BE) 28
Armand & Gaston 5,1%

Drie Fontein (BE) 28
Oude Kriek 5,1%

Burning Sky (UK) 28
Elderberry Monolith 8,0%
(ba dark sour aged with elderberries)

De Struise (BE) 28
Dark Horse Reserva 6,0%
Dark Spontaneous Ale (4 years barrel aged)

Hill Farmstead (USA) 38
Anna honey ale 6%

Antidoot (BE) 42
L'Obscur Tarocco 6,5%
Red brown sour beer with blood oranges and gentian root.

Antidoot (BE) 42
L'ambigu (orange) 8,0%
Barrel aged beer blended with macerated wine.

Mikkeller (DA) 5.5
Energiebajer IPA 0%

Ramborn Apple Cider (LUX) 5.5
5,8%

Oliver's Guilty Pleasure Cider (UK) 9
6,3%

Surréaliste (BE) (M&W) 5.5
Double Trouble 8,5%

Cantillon (BE) 8.5
Gueuze (37,5cl) 5,5%

Boerenef (BE) 15
Oude Kriek (37,5cl) 5,5%

The Kernel (UK) 6
London Export Stout 7,5%

The Kernel (UK) 6.5
Imperial Brown Stout 9,0%

De Struise (BE) 6.5
Pannepot 10,0%

De Dolle (BE) 6
Oerbier 9,0%
Sterke bruin

Land & Labour (IR) 37.5cl 11
Hard Graf 5,6%
Spontaan w. Armagh Apples

RESTAURANTS

(Food to share)

PRELIMINAIRES

(We recommend one starter per person)

Coeur de Saumon Balik	18	Tartare trompe l'oeil	13
The most noble & tender part of the salmon.		Beetroot tartare, capers & quail egg	
Korean Spare Ribs	15	Burrata di Puglia (250gr)	17
Slow cooked, fermented chili barbecue sauce, chicon kimchi.		Grilled grapes, basil.	
Mega Tiger Shrimps	15	Aubergine Miso	9
Thai style, ginger & crunchy vermicelli.		Cashew, spring onions.	

LES CHOSSES SERIEUSES

(We recommend one main and one side per person)

Boudin blanc	14	Argentinian Rib Eye (250gr)	21
Twisted with caramelized apple and a sauce made of the iconic Surréaliste Pale Ale.		Chimichurri sauce.	
Mediterranean Chicken	16	Crispy Ta'amiyya	15
Smokey grilled chicken, dates & kalamata olive sauce, tarragon & clementines.		Revisited falafels, a fresh yoghurt & mint sauce, pickles of cucumber.	
Roasted Carrots	9	Pommes Dauphines	9
Roasted and spiced, pickle mustard and crispy sourdough breadcrumbs.		Korean black garlic sauce.	

DILEMMA

Tahini Brownie	9	Banana cake	9
Tonka cream, toasted sesame.		dulce de leche, walnut and fig.	

Hey guys! At Brasserie Surréaliste we care for mother nature. Most of our beers are brewed just under your feet, reducing transport & environmental impact. We also feel bottled water are a non-sense, therefore our water is served in carafe and the price covers filtering & service charges. All our food is fresh and transformed on site, nothing is industrial our pre-made. If you have allergies you can ask more informations to our lovely staff members.

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

FOOD COUNTER

(Dirty Pleasures)

Charcuterie Selection	15
Coppa di Parma, Spianata Piquante, Parma 24 months.	
Cheese Selection	15
Tête de moine, oude gouda (3y) & dolce gorgonzola.	
Homemade Houmous	7
Pita bread, zaatar.	
Pommes Dauphines	9
Korean black garlic sauce.	
Poulycroc Surréaliste (2 pieces)	11
Spices of the chef and homemade harissa sauce.	
Pulled Pork Burger	13
Marinated with double trouble, coleslaw & onions pickles.	
Veggie Burger	13
Roasted spiced cauliflower, sweetcorn.	

***Order at the food counter (next to the kitchen). Please memorise your table number ;)**

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WINE

	Glass/Bottle	(B) Biodynamic (N) Natural	
Diornu 2021 (B) Baglio Diar, Sicily Chardonnay, Inzolia. Light-bodied, crisp acidity and a lovely salinity.	6.5/35	Nouveau Nez 2020 (N) La Grande Tiphaine, Loire Pétillant naturel with chenin blanc.	55
Meinklang 2021 (N) Burgenland, Austria Gruener Veltliner. Vivid but balanced with fruity aromas.	7.5/37	Grain de Celles Extra Brut (N) Cuvée Pierre Gerbais, Champagne Pinot Blanc. Delicate, this champagne will seduce even the one's who usually don't like it.	75
Amphibolite Nature 2021 (N) Domaine Landron, Muscadet, Loire Melon de Bourgogne 100%. Dry and mineral.	39	RED	
Pouilly Fuissé 2019 Domaine Sangouard, Bourgogne Rich & complex with a touch of mineral and balanced acidity.	44	Senda 2017 Las Moradas de San Martin, Spain Garnacha. Lively and aromatic with a cherry red colour.	6.5/35
Sancerre 2020 (N) Domaine Crochet, Loire Sauvignon blanc. Elegant and suave texture with a bit of exotic fruits.	55	Ponzichter 2019 (N) Wiengut Weininger, Austria Pinot Noir & Zweigel. Highly sessionable but complex with notes of dark red fruits	7.5/37
Stein (N) Domaine Rohrer, Alsace Riesling. Dry & mineral with strong grape and floral aromas.	55	Les Molières 2017 (N) Les Têtes , Côte du Rhône Granache and Syrah. Light tannins and medium body with notes of red fruits.	37
SKIN CONTACTS		Fleurie 2020 (N) Domaine Joubert, Beaujolais Gamay. Light red wine without tannins and easy-drinking.	44
Na, Da Cantina (N) Campania, Italy 100% Greco. Juicy with exotic aromas.	8.5/45	Siffle Moi, Vin des Potes (N) Languedoc Syrah and Mourvèdre. Juicy wine with dark fruits and vivid aromas. Sublime!	46
Les Champs Magnétiques 2021 (N) 45 Valentin Létouart, Val de Combrès Natural white/orange without sulfites. Ca décoiffe!	45	Château Pey Lescours 2016 (B) St Emilion Grand Cru Organic, intense and rich. A true classic.	55
Skin Aligoté 2021 (B) Domaine AMI, Bourgogne Orange. Aligoté grapes. Delicate and floral. Sophisticated while easy-drinking.	59	Marsannay 2020 Bourgogne, France Sturdy and robust due to the rich iron-based soil it is the perfect partner for red meats.	60
SPARKLING		Bois des Merveilles 2019 (N) Domaine Sénat - Minervois - Languedoc Grenache & Carignan. Powerful red with spice note.	59
Prosecco Del Dorato Veneto Glera. Lovely bouquet of acacia flowers, apple, lemon skin and grapefruit.	8/39	Cornas 2020 (N) Domaine de Lorient - Rhône nord 100% Syrah. Very powerful & complex.	84

COCKTAILS

Spritz Select Aperitivo, Prosecco and a dash of sparkling water.	10
Negroni Surrealiste Select Bitter, red vermouth & Surrealiste.	12
Moscow Mule Vodka Tovaritch, ginger beer & lime.	12
Old Fashioned Bourbon, Bitter and orange peel.	12
Carajillo Straight from Mexico D.F. Liquor 43 on ice with espresso shot.	12
Botaniets Tonic 0% Botaniets Gin Original, Fever Tree mediteranean, Lime.	12
Tanqueray's Fever Gin Tanqueray w. Fever Tree.	12

SOFTS

Filtered / Sparkling water 0,5L, 1L	3.5/5
Fritz Cola / Fever Tree	4
LemonAid Passion Fruit	5
Big Tom Tomato Juice with spice - 25cl	5
L'Annexe Ginger Beer	5
Yugen Kombucha (Cherry Thyme or Grapefruit Hops)	6
Kefir Eau Vertueuse (Fleur de Surreau)	6

ALCOOLS

Vermouth Casa Mariol Negro	8
Vodka Tovaritch	7
Vodka Belvedere	11
Gin Mare Capri	12
Gin Apothek	10
Rhum Plantation White/Brown	7
Rhum Nation Guatemala Gran Reserva	10
Buffalo Trace Bourbon	9
Mezcal Nuestra Soledad	11
Mezcal Se Busca Reposado	12
Whisky Talisker 12 Years	12
SHOTS	3cl
Rhum arrangé maison	5
Amaro Montenegro	4
Tequila Corralejo Reposado	6
Limoncello	5
HOT DRINKS	
Espresso	3
Double Espresso	4,5
Americano	4
Capuccino	5
Infusion	5