



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

## HOUSE BEERS ON DRAFT

### TIMELESS BREWS 25cl/40cl

#### 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 !  
Gold Medal Winner of the Brussels Beer challenge

#### Surréaliste Pale Ale 4.5 / 7

5,6%

Reality is wrong. Dreams are for real.

#### Venus Effect 5 / 7.5

4,5%

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

#### Beatific Ecstasy 5 / 7.5

4,7%

Wheat sour with tons of raspberries and lime.

#### Cosmic Rainbow 5 / 7.5

7,2%

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

#### Opéra Fantastico 5 / 7,5

6,7%

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

#### Calavera 5,5 / 8,5

7,0%

The supernova IPA adding colors to your life.  
Dank with citrus notes.

#### Double Trouble 5.8 / 8.8

8,5%

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



### 4 YEARS ANNIVERSARY 25cl

4 years in the marking. 40 years in your memory.

#### Blueberry Pastry Sour 6

6,0%

*Happy hour does not apply.*

A juicy, velvety explosion of blueberry, cherry, blackcurrant, and vanilla.

### HANDS OF DESIRE 25cl

*Our collection of barrel aged beers. Also available in bottles in our beer shop.*

#### Chili Imperial Stout 7,5

10,0%

*Happy hour does not apply.*

Aged 20 months in Bourbon barrels, this stout has an intense black robe with notes of dark chocolate.

**Flights (12,5cl)**

3 house beers tasters - 10€

Only until 7pm

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

Surréaliste Pale Ale - 19€



## BEERS TO SHARE 75cl

### GUEUZE & LAMBICS

- Cantillon (BE)** 25  
*Cuvée St-Gilloise - 5,5%*  
Gueuze
- Tilquin (BE)** 27  
*Pinot - 8,5%*  
Oude Gueuze fermented with Pinot grapes.
- Drie Fonteinen (BE)** 27  
*Armand & Gaston - 5,1%*  
A blend of 3 Lambics.
- Drie Fonteinen (BE)** 28  
*Oude Kriek - 5,1%*  
Oude Geuze w. cherries.
- Boerenerf (BE)** 34  
*Mirabelle - 7,1%*  
Lambic with mirabelle plums.

### SOURS

- Surréaliste (BE)** 18  
*H. of D. Gose Sour Ale - 5,0%*  
A sour ale aged 6 months in Viognier barrels with a hint of sea salt.
- Surréaliste (BE)** 25  
*H. of D. Clementine & Jasmine - 8,2%*  
Farmhouse Ale aged one year in Pinot Noir barrels and blended with 200kg of Sicilian Clementine and Jasmine Tea.
- Cyclic (ES)** 22  
*Xina Xano - 4,0%*  
Dry-hopped berliner weisse.

### FARMHOUSE ALES

- Blaugies (BE)** 14  
*Spelt Saison - 6,5%*  
A true classic from Wallonia.
- De Ranke (BE)** 17  
*XXX Bitter - 6,0%*  
Extra bitter ale.
- Kemker Kultuur (DE)** 19  
*Stadbier - 3,5%*  
Low ABV Saison.
- La Malpolon (FR)** 26  
*Mirobolotante - 6,0%*  
Blend of wild ales aged in barrels with wild plums and a soft touch of apricot.
- Alvinne (BE)** 28  
*Moen Harvest - 5,5%*  
Sour w. sloeberries, dandelions and rosehip.

### DARK BEERS

- De Ranke (BE)** 22  
*Back to Black - 9,2%*  
Donkerbruin.
- La Jungle (BE)** 25  
*Old English Brown - 6,0%*  
Oud Bruin-style.
- A Tue-Tête (CH)** 28  
*Noire 2021*  
Barrel aged Dark Sour.
- Pomona Island** 32  
*Narcissus & Goldmund - 13,5%*  
Barrel aged Barley Wine

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

<b>Secret Cepage (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>Cheval en Tête (B)</b> <i>RED – Malbec - California</i>	9 / 44
<b>Gazouillis (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

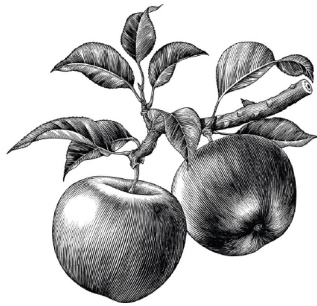
<b>Moscow Mule on tap</b> <i>Vodka Tovaritch, ginger beer &amp; lime.</i>	9
<b>Spritz</b> <i>Select Aperitivo, prosecco &amp; sparkling water.</i>	12
<b>Tanqueray’s Fever</b> <i>Gin Tanqueray w. Fever Tree Mediterranean.</i>	12
<b>Negroni Surréaliste</b> <i>Select Bitter, red vermouth &amp; Surrealiste beer.</i>	13
<b>Beatific Elderflower</b> <i>Pisco, Saint Germain, lime, céleri bitter &amp; Beatific Ecstasy.</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, egg white &amp; bitter.</i>	15
<b>Spicy Margarita</b> <i>Rooster Rojo tequila infused with red chili pepper, Cointreau, Lime, Agave worm salt.</i>	16

## MOCKTAILS

<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>Kupela (FR)</b>	6,5	<b>Atelier Constant Berger (BE)</b>	25
<i>Sagardo</i> - Traditional Basque cider - 6,0%		<i>Belgian Cider</i> - 6%	
Slightly round but not too sweet.		Light and refreshing cider from Liege.	
<b>Ramborn (LUX)</b>	7		
<i>Apple cider</i> - 5,8%			
The first Luxembourgish cider producer.			



## SOFTS

Filtered water on tap - 0,5L	3.5
Fritz Cola	4
House Ginger Lemonade	4.5
House Kombucha	4.5
Thé Glaçé (MADN Tea)	4.5
Big Tom - Tomato Juice	5
LemonAid Passion Fruit	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 Kizan / Yoigokochi Yuzu	8
Saint Germain Spritz	12
Dada Chapel Spritz 0%	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

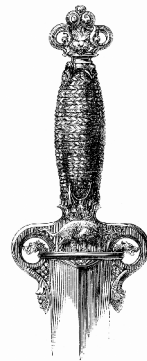
Amaretto	6
Génépi	6
Pommeau de Bretagne	8
Cognac Hine Rare VOSP	11
Cognac Bourgoin VOSP	11

## 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

Mezcal Nuestra Soledad	11
Del Maguey Vida	11



## SHOTS

Amaro Montenegro	4	Rhum Arrangé	5
Limoncello Bongiorno	4	Surréaliste Signature	5
Tequila Reposado	5	<i>(Pisco, St Germain, celery bitter &amp; Bêatific Ecstasy)</i>	

## LE COMPTOIR

*Open from 18:00 to 22:00*

<b>Charcuterie Selection</b>	15	<b>Crispy Cod Nuggets</b>	13
Coppa, Spianata Piquante, Parma 24 mths.		& Tartare sauce.	
<b>Cheese Selection</b>	15	<b>Sardines José Gourmet</b>	13
Tête de moine, oude gouda (3y) & dolce gorgonzola.		Nature OR Smoked OR Spiced. Served with artisanal bread.	
<b>Houmous &amp; Zaatar</b>	11	<b>Nachos Feast (share at 3)</b>	17
Served with pita bread.		Pico de gallo, cheddar, lime sour cream.	
<b>Pommes Dauphines</b>	11	<b>Pulled Pork Burger</b>	13
Korean black garlic sauce.		Double Trouble marinade & onions pickles.	
<b>Corn Ribs</b>	9	<b>Cauliflower Burger</b>	13
Smoked paprika & lime.		Dukkah spices, avocado, mint & cilantro.	
		<b>Tahini Brownie</b>	9
		Tonka cream, toasted sesame.	

### *Beer Pairing Suggestion: Hands of Desire - Clementine & Jasmin Sour - 75cl (25€)*

Discover our collection of barrel aged series. The zesty clementine flavors will fit amazingly with the Crispy Cod Nuggets or the Cheese Plate

**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.

All our food is fresh and transformed on site, nothing is industrial our pre-made.  
Please note we are a cashless place and accept payments by card only.

**HAPPY 2 HOURS** everyday from 5PM to 7PM  
(40cl instead of 25cl on all our house beers)

**OPEN: Wednesday to Friday from 5PM. Saturday from 3PM**