



Brewery & Restaurant
(Autumn 2026)

No project is possible without passion.
Brasserie Surréaliste is the unique fusion of two passionate 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 mircobrewery is active from Monday 8am to produce the beers you will soon have on your table. Our basement is a laboratorium 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 begining, 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 buidling, 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.

OUR VALUES

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 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.



COCKTAILS

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

MOCKTAILS

Django 0% <i>Gin Botaniets 0%, basil syrup, lime juice & ginger beer.</i>	13
Smokey Paloma 0% <i>Opius Amaro, smoked Lapsang Syrup, lime juice & Fever Tree Grapefruit tonic.</i>	12

WINES

B (biodynamie) N (Nature)

WHITE

Secret Cépage (B), 2025 7 / 37

Les Vignerons du Sommiérois, Pays d’Oc.

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

Weissburgunder, 2025 (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, 2024 (N) 39

Els Vinyeron, Penedès, Cataluna, Spain

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

Stock Werk, 2025 (N) 42

Geyerhof, Austria

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

Chablis, 2024 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, 2025 (N) 11 / 49

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

Petit Détour, 2025 (B) 7 / 37

Mas du Détour, Languedoc

Syrah, & Vieux Carignan. Un vin puissant qui garde néanmoins une belle fraîcheur.

Les Molières, 2024 (B) 9 / 46

Les Têtes, Côtes du Rhône

Grenache, Mourvèdre and Syrah. Full-bodied with notes of red fruits.

Beaujolais-Villages, 2023 (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.

Hockäcker, 2023 (N) 40

Franz Weininger, Burgenland, Austria

Cultivé sur des vieilles vignes. Un vin nature étonnamment puissant, profond et élégant.

Varvaglione, 2024 41

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.

Beck Ink, 2023 (N) 42

Judith Beck, Burgenland, Austria

Zweigelt au caractère fruité & croquant. Délicate acidité qui donne de la fraîcheur. Vin de soif par excellence.

Cheval en Tête, 2024 (B) 44

Cosse Maisonneuve, Cahors

100% Malbec. Robe violacée, un vin fruité et gourmand. À ne pas rater !

Tribu du Volcan, 2022 (B) 45

Domaine Alegria, Languedoc

Shyrah & Mouvèdre, ce cru trouve son caractère exceptionnel dans l’origine volcanique des sols.

Vinha Paz, 2020 (B) 45

Dão, Portugal

The blend of unique local grapes creates a complex, velvety, seductive wine with depth aftertaste.

Mc Manis, 2023 49

Mc Manis Vineyards, California

A pure Zinfandel. Powerful, with notes of dark berries and spices. Perfect for meats.

El Enemigo, 2023 (75 - 150cl) 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 Emillion 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.

ON DRAFT

25cl/40cl

HOUSE BEERS

Hypnotic Lager 5,2%	3.5 / 5.5
A refreshing crisp lager. The hoppy twist brings wonderful floral & herbal notes.	
Dance Rave Dance 4,2%	4.5 / 7
Session IPA. Best Belgian Beer. So they say ;) Brussels Beer Challenge Winner !	
Surréaliste Pale Ale 5,6%	4.5 / 7
Reality is wrong. Dreams are for real.	
Opéra Fantastico 6,7%	5 / 7.5
West Coast IPA double dry hopped. Dry and pleasant bitterness!	
Beatific Ecstasy 4,7%	5 / 7.5
Wheat sour with tons of raspberries and lime.	
Venus Effect 4,5%	5 / 7.5
Dry-hopped gose sour ale with sea salt. A refreshing kiss from a goddess lips.	
Cosmic Rainbow 7,2%	5 / 7.5
Indian Porter. A taste of coffee and chocolate followed by piney hoppy notes.	
Dream IPA 6,0%	5.5 / 8.5
A super hazy IPA with vibrant notes of mango & passion fruit.	
Double Trouble 8,0%	5.8 / 8.8
Imperial IPA with Citra, Mosaic, Galaxy and Nelson. Dangerously drinkable.	
Surréaliste Pitcher (1.25l) 5,6%	19
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

De Ranke (BE) 4,5%	4.5
Simplex Blond	
Brasserie de la Senne (BE) 4,2%	4.5
WITZ Blanche (bio)	
St-Bernardus (BE) 6,7%	6
Pater 6 – Dubbel.	
Espiga (SP) - Gluten Free 6%	6.5
Garage - Gluten-free IPA.	
De Dochter v.d. Korenaar (BE) 5,5%	6.5
Noblesse Blond	
Orval (BE) 6,2%	6.5
Trapiste Ambrée	
De Dolle (BE) 9,0%	7
Oerbier – Sterke Bruin	
The Kernel (UK) 7,5%	7.5
Export Stout	
De Dochter v.d. Korenaar (BE) 8,5%	7.5
Finesse - Belgian Tripel	
De Struise (BE) 10,0%	7.5
Pannepot - Belgian strong dark ale	
Malpolon (FR) 11,6%	8
5H du Malt - Imperial Stout Café	
De Struise (BE) 10,5%	8
Sint Amatus Reserva - Quadrupel.	
Blaugies (BE) - 37,5cl 6,0%	9.5
Vermontoise – Dry-hopped saison.	
Cantillon (BE) - 37,5cl 5,5%	11
Gueuze	

NON-ALCOHOLIC

Surréaliste (BE) 0,3%	5
ABSTINENCE ABSOLUE - True to our DNA, an alcohol-free IPA full of hoppy flavors.	
Mikkeller (DK) 0,3%	6
Energiebajer IPA	
DOK (BE) 0,3%	6
DOKKIE DOK - Dry-hopped Sour	
La Trappe (BE) 0,0%	5
EPOS - Belgian Trappist	



CIDERS & MEAD

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

THE CELLAR
(bottles to share - 75cl)

GUEUZE & LAMBICS

Table with 2 columns: Beer Name, Price. Rows include De Cam (BE), Drie Fonteinen (BE), Tilquin (BE), Boerenerf (BE), Cantillon (BE), Drie Fonteinen (BE), Drie Fonteinen (BE), and Drie Fonteinen (BE).

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

Table with 2 columns: Beer Name, Price. Rows include Blaugies (BE), De Ranke (BE), Malpolon (FR), and La Jungle (BE).



SOURS

Table with 2 columns: Beer Name, Price. Rows include Brasserie Surréaliste (BE), Brasserie Surréaliste (BE), Brasserie Surréaliste (BE), and La Jungle (BE).

DARK BEERS

Table with 2 columns: Beer Name, Price. Rows include Fantôme (BE), De Ranke (BE), Prizm (FR) - 44 cl, and Funky Fluid (PL) - 44 cl.

CIDERS & MEAD

Table with 2 columns: Beer Name, Price. Rows include Atelier Constant Berger (BE), Des Bouteilles à l'Amère (FR), and Serps (FR).



NON ALCOOLIC
25cl/75cl

Table with 2 columns: Beer Name, Price. Rows include Spuh-Man-Tay and Bulles de Jardin.

ENTRÉES

To share

Carpaccio of Wagyu	19
Belgian Wagyu from Hof van Ossel farm. Burned lemon oil & infused radish.	
Le Beetroot Tartare ②	14
Jus de cresson, crispy capers.	
Mega Tiger Shrimps (4 pieces)	23
Ginger, rice crisp & black lemon. ♥ Pairing: Crozes - Hermitage, 2022 (cf p.3)	
Poulycroc Surréaliste	16
Lemon garlic sauce.	
Mushroom Forest ②	16
Portobello, duxelles de girolles & pleurottes, espuma de morilles, noix de cajou.	



AU CENTRE DE LA TABLE

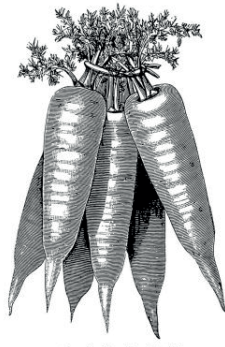
Recommended for 2 guests and more.

La Planche Cochonnaille	32
Boudin blanc, boudin noir, prosciutto tartuffo, terrine de porc.	
Tarte Fine d'Automne ②	18
Pâte feuilletée, butternut, panais, rutabaga & feta.	

PLATS

One side of your choice is included
We kindly recommend one main course per person

Coquelet Entier	31
Coquerel with taragon sauce.	
Pluma Iberico - Pata Negra	33
Chimichurri & creamy polenta. Our chef signature dish. ♥ Pairing: Tribu du Volcan 2020 (cf p.4)	
Contre-Filet Argentin	35
270 gr of prime beef (sirloin cut) & our surreal pepper sauce on side.	
Carbonnade de Joue de Porc	29
Faite avec notre bière Beatific Ecstasy (brassée ici-même).	
French Racks d'Agneau	46
Pesto de roquettes, poivrons grillés. ♥ Pairing: Marsannay 2023 (cf p.4)	
Fish of the Day	29
Depending on arrival.	
Potimarron Farci ②	27
Riz pilaf, carottes rôties & feta.	



SIDES

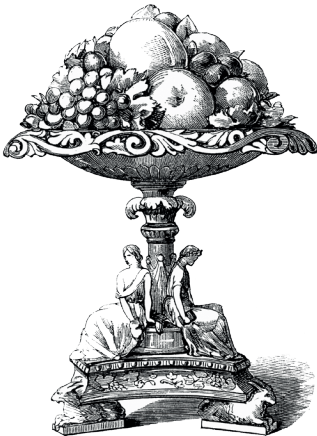
Salade de Chicons ②
& échalottes.

Poireaux Rôtis ②
Lemon cream.

Celeri Rave ②
Taillé Pont-Neuf, confit au miel.

Stoemp of the day ②
Légumes du jour.

DESSERTS



La Pavlova	13
Fruits exotiques (mangue & passion).	
La Crème Brulée	9
Vanille de Tahiti.	
L'Imperial Stout Fondant	11
Chocolate fondant made with our Imperial Stout & raspberry coulis.	

ALCOOLS

APÉRITIFS

Vermouth Casa Mariol Negro	8
Vermouth Tintorera	8
Pastis Ardent	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

Tsunami	11
Nuestra Soledad	12
Del Maguey Vida	13



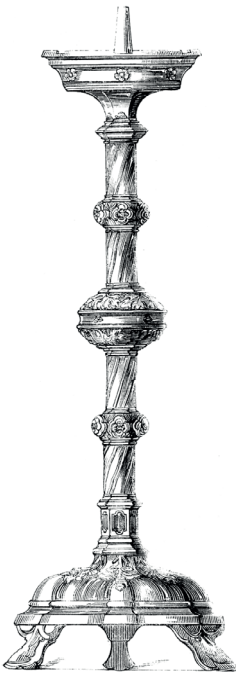
SHOTS

Amaro Montenegro	4	Tequila Reposado (Rooster Rojo)	7
Limoncello Bongiorno	4		
Rhum Arrangé	5	Tequila Añejo (Don Julio)	12

DRINKS

SOFT

Bru (still or sparkling)	25cl	3.5
	50cl	5.5
Fritz Cola		4
House Ginger Lemonade		4.5
House Kombucha		4.5
Thé Glacé (MADN Tea)		4.5
Big Tom - Tomato Juice		5
Kéfir Eau Vertueuse		5
L'Annexe (Myrtilles & Timut)		5.5
Club Maté		6



HOT

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

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

