



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

ENTRÉES

*A PARTAGER

Saumon Gravlax 17

Horseradish, dill, artichoke & chioggia.

♥ *Pairing: H.o.D. Gose Sour Ale (cf. p.5)*

Shimeji Tempura 15

Shimeji mushroom, shiso leaves, ponzu dipping sauce.

Mega Tiger Shrimps (4 pieces) 21

Thai style, ginger & crispy wonton.

♥ *Pairing: H. of D. Muscaris Grape Ale (cf p.5)*

Aubergine Miso 13

Miso glazed organic eggplant garnished with spring onions & cashew.

Carpaccio de Boeuf 17

Seared Argentinian beef, crispy capers & chives olive oil.



AU CENTRE DE LA TABLE

Burrata di Puglia (250gr) 19

Fresh grapefruit, basil oil, toasted pistachio.

Tarte Fine aux Poireaux 17

Goat cheese and thyme

♥ *Pairing: Tabula Rasa (cf p.5)*

Chou Fleur Roti Entier 21

Rose harissa, agave and pine nuts. Recommended for 4 people and more.

PLATS

(one side of your choice is included)

Argentinian Rib Eye (Prime) 32

300gr of the highest quality Argentinian beef with a chimichuri sauce. *Only cooked rare ;)

♥ *Pairing: El Enemigo 2019 (cf p.8)*

Mediterranean Chicken 26

Smokey grilled chicken, dates, kalamata olive sauce, tarragon & oranges.

Iberico Pluma 35

The rarest cut of the prestigious Iberian pork, red pepper reduction.

♥ *Pairing: Marsannay 2021 (cf p.8)*

Boudin Blanc 19

Twisted with caramelized apple and a sauce made of the iconic Surréaliste Pale Ale.

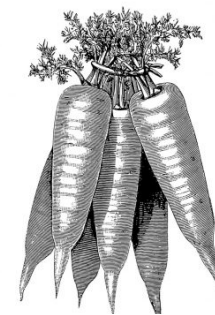
Cabillaud Noordzee 29

Kale, yuzu & sunflower seed pesto.

♥ *Pairing: Vigne des Champs (cf p.7)*

King Oyster Mushroom 21

Confit with parsnip puree, crispy cabbage & shiitake jus.



SIDES

Pommes Grenailles 11

Green tahini emulsion.

Fennel 11

Grilled with almonds and orange dressing.

Brussels Sprouts 11

The infamous veggie dish, not cooked like your grandma!

Roasted Celeriac 11

Honey butter & almonds.

Extra Side - 7 €

DESSERTS

11 € Imperial Stout Fondant

Un fondant au chocolat élaboré avec notre H. of D. Imperial Stout accompagné d'orange à la turque.

11 € Poached Pear

Cosmic Rainbow icecream & crumble.

♥ *Add Cosmic Rainbow 12,5cl (3,5€)*

9 € Cheese Cake

Topped with a kumquat marmelade.

