



Brewery & Restaurant

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 !

ENTRÉES

To share

Carpaccio of Wagyu 19

Belgian Wagyu from Hof van Ossel farm.
Burned lemon oil.

Portobello Mushroom ② 14

Cloudy ricotta, parsnip, butternut
carpaccio & nut crumble.

Mega Tiger Shrimps (4 pieces) 21

Ginger, rice crisp & black lemon.

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

Aubergine Miso ② 13

Miso glazed organic eggplant garnished
with spring onions & cashew.

Spare Ribs Iberico 16

Soy, honey and smoked barbecue sauce.



AU CENTRE DE LA TABLE

Burrata di Puglia (250gr) ② 19

Blood orange, pistachio,
pomegranate & sumac.

Tarte Rustique d'Automne ② 17

Pâte au thym faite maison, butternut,
panais, rutabaga & feta.

Chou Fleur Roti Entier ② 23

Rose harissa & green tahini sauce.
Recommended for 4 guests and more.

PLATS

One side of your choice is included

Argentinian Rib Eye (Prime) 39

300gr of the highest quality beef with chimichuri (only cooked rare).

♥ *Pairing: Mc Manis 2019 (cf p.8)*

Picanha Black Angus 33

270gr of flavourful & juicy beef cut. Irish origin served with chimichuri.

Mediterranean Chicken 26

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

Boudin Blanc Surréaliste 23

Caramelized apple, smoked purée & Surréaliste Pale Ale sauce.

Balottine de Lieu Jaune 28

Purée de carottes jaunes et pamplemousse. Dashi vert.

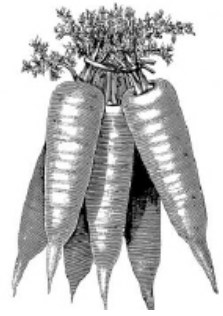
♥ *Pairing: Gérard Thomas 2022 (cf p.7)*

Tomahawk d'Agneau 33

Grilled eggplant & shallot sauce.

King Oyster Mushroom 22

Sweet potato mousseline & brewer's grain crumble.



SIDES

Brussels Sprouts

Did you know our infamous vegetable became a star in New York? Grilled with pancetta.

Céleri Pont-Neuf ②

Roti au miel.

Sweet Potato Hasselback ②

Sour cream.

Fresh Fenel ②

Vanilla and citrus fruits. Served cold.

DESSERTS



14 € Flamed Pineapple

ft. Dada Chapel aged Brhum and Dandoy biscuits.

11 € Cheese Cake

Topped with mandarin marmelade.

12 € Imperial Stout Fondant

A chocolate fondant made with our H. of D. 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 5.5 / 8.5

6,5%

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

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

De Ranke (BE) 4,5% Simplex Blond	4.5
Brouwerij Het IJ 6,5% IJwit	5
Siren (UK) - Gluten Free 4,2% Lumina - Gluten-free Session IPA.	5.5
De Dochter v.d. Korenaar (BE) 5,5% Noblesse Blond	5.5
Stigbergets (SE) 5% Always Porter	5.5
St-Bernardus (BE) 6,7% Pater 6 – Dubbel.	6
The Kernel (UK) 7,5% Export Stout	6
De Dochter v.d. Korenaar (BE) 8,5% Finesse - Belgian Tripel	6.5
De Dolle (BE) 9,0% Oerbier – Sterke Bruin	7
De Struise (BE) 10,0% Pannepot - Belgian strong dark ale	7
De Struise (BE) 12% Sint Amatus Reserva - Quadrupel.	7.5
Blaugies (BE) - 37,5cl 6,0% Vermontoise – Dry-hopped saison.	8
Cantillon (BE) - 37,5cl 5,5% Gueuze	9
Siren (UK) - 37,5cl 10,2% All Night Long - Barrel Aged Imperial Stout	15

NON-ALCOHOLIC

Surréaliste (BE) - Alcohol Free 0,3%	5
Abstinence Absolue - True to our DNA, an alcohol-free IPA full of hoppy flavors.	
Mikkeller (DK) - Alcohol Free 0,3%	5
Energiebajer IPA	



CIDERS & MEAD

Ramborn (LUX) 5,8%	6.5
The first Luxembourgish cider producer.	
Kupela (FR) 6,0%	6
Sargadoa - Traditional Basque cider.	

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)** 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

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.
- Kemker Kultuur (DE)** 19
Stadbier - 3,5%
Low AVB Saison.
- Malpolon (FR)** 26
Mirobolante - 6%
Blend of wild ales aged in barrels with wild plums and a soft touch of apricots
- Alvinne (BE)** 28
Moen Harvest - 5,5%
Sour w. sloeberries, dandelions and rosehip.
- 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) 18

H. of D. Gose Sour Ale - 5,0%

A Sour Ale aged 6 months in Viognier barrels with a hint of sea salt.

Brasserie Surréaliste (BE) 22

H. of D. Mezcal Imperial Sour - 7,0%

The 10 months aging in Mezcal barrels brings an exceptional smoky aromatic.

Brasserie Surréaliste (BE) 22

H. of D. Clémentine & Jasmine - 8,2

Farmhouse Ale aged one year in Pinot Noir barrels. We then added 200kg of Sicilian Clementine and Jasmine Tea.

La Jungle (BE) 25

Old English Brown - 6,0%

Oud Bruin-style.

Antidoot (BE) 42

L'Amigu 2023 - 8,0%

Riesling, apple, kweeper
Spontaneous Ale

Antidoot (BE) 42

L'Amigu Orange 2023 - 8,0%

Spontaneous ale blended with macerated wine and blood orange.

DARK BEERS

De Ranke (BE) 22

Back to Black - 9,2%

Donkerbruin.

A Tue-Tête (CH) 28

Noire 2021 - 7,9%

Barrel aged Dark Sour.

Pomona Island (UK) 32

Narcissus & Goldmund - 13,5%

Barrel aged Barley Wine.

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.



NON ALCOOLIC

Osan Botanical 23

Verveine - Curcuma

Betterave - Mûre

WINES

B (biodynamie) N (Nature)

WHITE

Secret Cépéage (B) 6.5 / 35

Les Vignerons du Sommiérois, Pays d'Oc.

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

Lluerna 2023 (N) 7.5 / 37

Els Vinyeron, Penedès, Cataluna, Spain

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

Prendas Vermentino 2023 38

Domaine Dolianova, Sardaigne, Italie

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

Amphibolite Nature 2022 (N) 42

Domaine Landron, Muscadet, Loire

Melon de Bourgogne 100%. Dry and mineral.

Stock Werk 2023 (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 46

Michel Redde & Fils, Loire

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

Pouilly Fuissé 2022 48

Domaine Sangouard, Bourgogne

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

Gérard Thomas 2022 53

Domaine Gérard Thomas, Bourgogne

Chardonnay, mineral, elegant and complex with notes of grapefruit and almond.

Sancerre 2022 (B) 55

Domaine Crochet, Loire

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



PET NAT & CHAMPAGNE

Prosecco Col Dorato (B) 8 / 39

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.

Grain de Celles Extra Brut (B) 75

Pierre Gerbais, Champagne

50% Pinot Noir, 25% Chardonnay, 25% Pinot Blanc. Fresh, mineral, elegant.

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

Gazouillis 2023 (N) 6.5 / 35

Jeff Carel, France

100% Malbec. This elegant rosé has a light rose color and plenty fruit notes.

Château des Marres 2023 39

Côtes de Provence, France

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

RED

No es Pituko 2022 (N) 6.5 / 35
Echeverria, Maule, Chile
Vinified naturally, a lovely fresh palate with fine tannins and subtle earthy tones.

Capocanale 2022 (B) 7.5 / 39
Amastuola, Puglia, Italy
Intense ruby-purple red colour and a good balance of tannins.

Mc Manis 2020 9 / 44
Mc Manis Vineyards, California
A pure Zinfandel. Powerful, with notes of dark berries and spices.
Perfect pairing with grilled meats.

Tandem (B) 41
Domaine Ouled Thaleb, Meknés, Maroc
Osez l'exotisme et dégustez une syrah marocaine, signé par le roi de Crozes-Hermitage: Alain Graillot.

Circum Solem 2020 (N) 41
Labara Winery - Georgia
Light bodied. A very rare grape (Aladasturi) associated with traditional Kvevri method for an unique yet easy drinking red.

Cheval en Tête 2021 (B) 42
Cosse Maisonneuve, Cahors
Une incroyable cuvée de fruits, petit bijou de gourmandise. A ne pas rater !

Les Molières 2018 (B) 43
Les Têtes, Côtes du Rhône
Grenache, Mourvèdre and Syrah. Light tannins and medium body, notes of red fruits.

Petracavallo 2021 (N) 43
Primitivo, Puglia
A Primitivo that goes away from the conventional juicy Primitivo. Earthy and based on tannins and rather powerful.

Engrascada 2021 (N) 44
Raïm Ones, Catalonia, Spain
Unfiltered natural red, made with indigenous grape varieties like Marina.

Fleurie 2022 (N) 48
Domaine Joubert, Beaujolais
Gamay. Light red wine without tannins and easy-drinking.

El Enemigo 2020 (75cl - 150cl) 49 / 98
El Enemigo, Mendoza, Argentina
This Malbec showcases the essence of Argentina's most beloved grape.

Grand Pey Lescours 2021 (B) 62
St Emilion Grand Cru, Bordeaux
Organic, intense and rich. A true classic.

Télégramme 2022 82
Domaine du vieux Télégraphe, Châteauneuf-du-Pape, France
Garnacha from 30 years old vines, exceptional bouquet and voluptuous robe.

Château Mangot 2020 85
St Emillion Grand Cru, Bordeaux
92/100 au Parker : "Robe de pur velours, déjà magnifique, mais ce n'est rien à côté du nez envoûtant"

Longeroies, Marsannay 2022 91
Domaine Charlopin Tissier, Bourgogne
Pinot-noir récolté en 100% Biologique.
Un joyau dans le monde du vin.

Château Larrivet Haut-Brion 135
Pessac-Léognan, Bordeaux
Un des plus grands vignobles de l'AOC Pessac-Leognan. Vin tannique et gastronomique pur sang.

ORANGE

Weisser Mulatschak 2023 (N) 7 / 37
Meinklang, Burgenland, Austria
Everything we expect from an orange wine: fresh and different.

Rkatsiteli Qvevri 2018 (N) 39
Kapistoni Winery, Georgia
7 months skins contact in Qvevri (amphora) reveals the grapes unique characteristics.

Quinta da Lapa 2021 (N) 42
Fernão Pirão, Portugal
Robe paille dorée aux reflets brunâtres. Notes complexes d'oxydation issues de la vinification. Beaucoup de corps.



Ask your waiter for precious advices.

ALCOOLS

APÉRITIFS

Vermouth Casa Mariol Negro	8
Pastis Ardent	8
Saké Kizan / Yoigokochi Yuzu	8
Saint Germain Spritz	10
Dada Chapel Spritz 0%	10

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

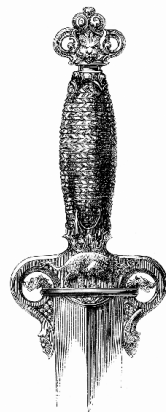
Amaretto	6
Génépi	6
Pommeau de Bretagne	8
Cognac Hine Rare VOSP	11
Cognac Bourgoin VOSP	11

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

Mezcal Nuestra Soledad	11
Del Maguey Vida	11



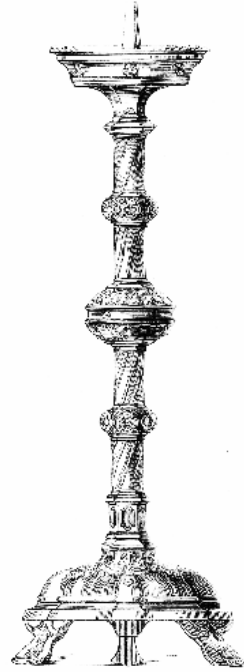
SHOTS

Amaro Montenegro	4	Rhum Arrangé	5
Limoncello Bongiorno	4	Surréaliste Shot (Pisco, St Germain, Secret bitter)	5
Tequila Reposado	5		

DRINKS

SOFT

Filtered water on tap (soft/sparkling) 1L	4.5
Fritz Cola	3.5
House Ginger Lemonade	4.5
House Kombucha	4.5
Thé Glacé (MADN Tea)	4.5
Ginger Beer L'Annexe	5
Club Maté	5
Big Tom - Tomato Juice	5



HOT

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

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*

COCKTAILS

- Moscow Mule on tap** 9
Vodka Tovaritch, ginger beer, lime & bitter.
- Spritz** 10
Select Aperitivo, Prosecco and a dash of sparkling water.
- Negroni Surréaliste** 12
Select Bitter, red vermouth & Surrealiste Pale Ale.
- Tanqueray's Fever** 12
Gin Tanqueray w. Fever Tree Mediterranean.
- Beatific Elderflower** 13
Pisco, Saint Germain, lime, céleri bitter & Beatific Ecstasy.
- Mezcal Sour** 14
Mezcal Nuestra Soledad, Amaro Montenegro, lime juice, egg white & bitter.
- Espresso Martini** 14
Dada Chapel Vodka, coffee liquor & espresso.
- Corn fashioned** 14
Dark rum plantation, Corn liquor, sugar & aromatic bitter.

MOCKTAILS

- Django 0%** 12
Gin Botaniets 0%, Maracuja syrup, lime juice & ginger beer.
- Smokey 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 feel that 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 staff members.

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



