



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.



Hands of Desire 25 cl

Our collection of barrel aged beers. Also available in bottles in our beer shop. Happy hour does not apply.

Baltic Porter 7

8,5%

Aged 18 months in Pinot Noir barrels and cold brewed with Mok Ethiopian coffee beans, adding subtle wood understones.

Chili Imperial Stout 7.5

10,0%

Aged 20 months Barrel in Bourbon barrels, this hot beer 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 IN BOTTLE 33cl

De Ranke (BE) 4,5% Simplex Hoppy Blond.	4.5	Blaugies (BE) - 37,5cl 6,0% Vermontoise – Dry-hopped Saison.	8
Brouwerij Het IJ (NL) 6,5% IJwit.	5	Cantillon (BE) - 37,5cl 5,5% Gueuze.	9
Siren (UK) 4,2% Lumina – Gluten Free Session IPA.	5.5	Malpolon (FR) - 37,5cl 7% Grappe Blancs 2023 - Barrel aged sour beers macerated with 3 fresh white grapes pomace.	9.5
Stigbergets (SE) 5% Always Porter.	5.5	Siren (UK) - 37,5cl 10,2% All Night Long - Barrel Aged Imperial Stout	15
De Dochter v.d. Korenaar (BE) 5,5% Noblesse Blond.	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) 12,0% Sint Amatus Reserva - Quadrupel.	7.5		
De Struise (BE) 10% Rye Reserva Bourbon - Barrel aged dark triple	8		



NON ALCOHOLIC

Surréaliste (BE) 0,3% Abstinence Absolue - True to our DNA, an alcohol-free IPA full of hoppy flavors.	7		5
Mikkeller (DK) 0,3% Energiebajer IPA.	7.5		5
Northern Monk (UK) 0,5% Super DIPa.	8		7

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)** 28
Oude Kriek - 5,1%
Oude Geuze 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.

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.
- Antidoot (BE)** 42
Lambigu 2023 - 8,0%
Riesling grapes, apple and quince.
- Antidoot (BE)** 42
Lambigu Orange 2023 - 8,0%
Spontaneous ale blended with Macerated wine and blood orange.

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 Cultuur (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)*

Secret Cepage (B) <i>WHITE – Chardonnay - Pays d’Oc</i>	6.5 / 35
Lluerna (N) <i>WHITE – Xarel·lo, Spain</i>	7.5 / 38
No es Pituko ! (N) <i>RED – Carignan - Chile</i>	6.5 / 35
Capocanale (B) <i>RED – Merlot - Italy</i>	7.5 / 39
Mc Mannis <i>RED – Zinfandel - California</i>	9 / 44
Gazouillis (B) <i>ROSÉ – Malbec - France</i>	6.5 / 35
Weisser Mulatschak (N) <i>ORANGE – Welschriesling - Austria</i>	7.5 / 37

SPARKLING

Col Dorato <i>PROSECCO – Glera - Toscana</i>	8 / 39
Albert de Conti (N) <i>PET-NAT – Sauvignon - Périgord</i>	9 / 44



COCKTAILS

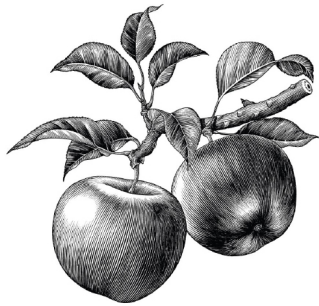
Moscow Mule on tap <i>Vodka Tovaritch, ginger beer & lime.</i>	9
Spritz <i>Select Aperitivo, prosecco & sparkling water.</i>	10
Tanqueray’s Fever <i>Gin Tanqueray w. Fever Tree Mediterranean.</i>	12
Negroni Surréaliste <i>Select Bitter, red vermouth & Surrealiste beer.</i>	12
Beatific Elderflower <i>Pisco, Saint Germain, lime, céleri bitter & Beatific Ecstasy.</i>	13
Mezcal Sour <i>Mezcal Nuestra Soledad, Amaro Montenegro liquor, lime, egg white & bitter.</i>	14
Espresso Martini <i>Dada Chapel vodka, coffee liquor & espresso.</i>	14
Corn Fashioned <i>Dark rum Plantation, corn liquor, sugar & aromatic bitter.</i>	14

MOCKTAILS

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

CIDERS & MEAD

	33cl		75cl
Kupela (FR)	6	Atelier Constant Berger (BE)	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.	
Ramborn (LUX)	6,5		
<i>Apple cider</i> - 5,8%			
The first Luxembourgish cider producer.			



SOFTS

Filtered water on tap - 0,5L	3.5
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
LemonAid Passion Fruit	5

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	10
Dada Chapel Spritz 0%	10

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

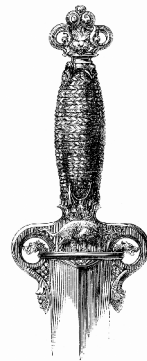
Amaretto	6
Génépi	6
Pommeau de Bretagne	8
Cognac Hine Rare VOSP	11
Cognac Bourgoin VOSP	11

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 & Bêatific Ecstasy)</i>	

LE COMPTOIR

Open from 18:00 to 22:00

Charcuterie Selection	15	Crispy Cod Nuggets	13
Coppa, Spianata Piquante, Parma 24 mths.		& Tartare sauce.	
Cheese Selection	15	Sardines José Gourmet	13
Tête de moine, oude gouda (3y) & dolce gorgonzola.		Nature OR Smoked OR Spiced. Served with artisanal bread.	
Houmous & Zaatar	11	Nachos Feast (share at 3)	17
Served with pita bread.		Pico de gallo, cheddar, lime sour cream.	
Pommes Dauphines	11	Pulled Pork Burger	13
Korean black garlic sauce.		Double Trouble marinade & onions pickles.	
Corn Ribs	9	Cauliflower Burger	13
Smoked paprika & lime.		Dukkah spices, avocado, mint & cilantro.	
		Tahini Brownie	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 12:30PM