



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 !

The Grison Brothers.

ENTRÉES

To share

Carpaccio of Wagyu 19

Belgian Wagyu from Hof van Ossel farm.
Burned lemon oil and infused radish.

Poireaux Vinaigrette 14

Pesto d'oseille & amandes, crumble
d'olives, crème d'Isigny.

Mega Tiger Shrimps (4 pieces) 21

Ginger, rice crisp & black lemon.

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

Aubergine Miso 13

Miso glazed organic eggplant garnished
with spring onions & cashew.

Seabass Ceviche 21

Melon, coriander cream, crispy tortilla.



AU CENTRE DE LA TABLE

Burrata di Puglia (250gr) 19

Purple mizuna & ancient tomatoes.

Tarte Provençale 17

Pâte au thym faite maison, confit de
tomate, légumes du maraîcher.

Chou Fleur Roti Entier 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 (cooked rare).

♥ *Pairing: Mc Manis 2020 (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.

Couronne d'Agneau 33

Grilled eggplant & shallot sauce.

♥ *Pairing: Vinha Paz, 2021 (cf p.8)*

Tomahawk de Porc (p.p.) 25

Smoked raspberry barbecue sauce. 750g to share at two, price per person.

Fish of the Day 28

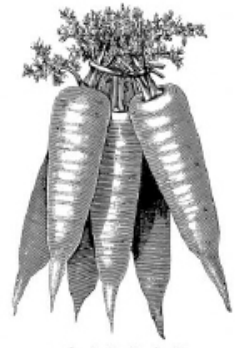
Roti au four, piperade basque.

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

Asperges Blanches 26

Émulsion d'ail des ours, crumble de drèche, pickles de fleurs.

Origine belge (Stephane Longlune)



SIDES

Céleri Pont-Neuf ②

Roti au miel.

Sweet Potato Hasselback ②

Sour cream.

Fresh Fenel ②

Vanilla and citrus fruits, sumac.

Side of the Day ②

Depending on the market.

DESSERTS



14 € **Pavlova Piment Fraise**
Meringue, Chantilly au citron vert.

11 € **Blueberry Cheese Cake**
Topped with blueberry marmelade.

12 € **Imperial Stout Fondant**
A chocolate fondant made with our 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%

Dream is our single-hop IPA series. With plenty of oat for smoothness.

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
St-Bernardus (BE) 5,5% Wit	5
St-Bernardus (BE) 6,7% Pater 6 – Dubbel.	6
Siren (UK) - Gluten Free 4,2% Lumina - Gluten-free Session IPA.	6.5
De Dochter v.d. Korenaar (BE) 5,5% Noblesse Blond	6.5
Orval (BE) 6,2% Trapiste Ambrée	6.5
Stigbergets (SE) 5% Always Porter	6.5
De Dolle (BE) 9,0% Oerbier – Sterke Bruin	7
De Dochter v.d. Korenaar (BE) 8,5% Finesse - Belgian Tripel	7.5
De Struise (BE) 10,0% Pannepot - Belgian strong dark ale	7.5
De Struise (BE) 12% Sint Amatus Reserva - Quadrupel.	8
Blaugies (BE) - 37,5cl 6,0% Vermontoise – Dry-hopped saison.	9.5
Cantillon (BE) - 37,5cl 5,5% Gueuze	11
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% Energiebajer IPA	6



CIDERS & MEAD

Ramborn (LUX) 5,8%	7
The first Luxembourgish cider producer.	
Kupela (FR) 6,0% Sargadoa - Traditional Basque cider.	6.5

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)** 27
Oude Gueuze - 6%
Oude Gueuze.
- 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
- Drie Fonteinen (BE)** 38
Perzik - 6%
Lambic with white peaches from Belgium.

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.

Cyclic (ES) 22
Xina Xano - 4%

Dry-hopped berliner weisse.

Brasserie Surréaliste (BE) 25
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.

Sieman (IT) 29
Rive Bianche - 6,2%

Barrel-aged spontaneous ale with white grapes.

Sieman (IT) 29
Rive Rosso - 6,2%

Barrel-aged spontaneous ale with red grapes.

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.

Evil Twin (USA) - 65cl 29
Imperial Mexican Biscotti Cake - 10,5%

Imperial stout.

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) 7 / 37

Les Vignerons du Sommiérois, Pays d'Oc.

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

Prendas Vermentino, 2023 38

Domaine Dolianova, Sardaigne, Italie

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

Lluerna, 2023 (N) 39

Els Vinyeron, Penedès, Catalunya, Spain

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

Weissburgunder, 2024 (N) 8,5 / 41

Judith beck, Austria

The fruits meets a delicate saltiness that refreshes the palate and makes it lively.

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 48

Michel Redde & Fils, Loire

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

Gérard Thomas, 2022 53

Domaine Gérard Thomas, Bourgogne

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

Pouilly Fuissé, 2022 55

Domaine Sanguard, Bourgogne

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

Sancerre, 2022 (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, 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) 88

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) 7 / 37

Jeff Carel, France

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

Château des Marres, 2023 42

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)** 7,5 / 37
Echeverria, Maule, Chile
Vinified naturally, a lovely fresh palate with fine tannins and subtle earthy tones.
- Capocanale, 2022 (B)** 8 / 39
Amastuola, Puglia, Italy
Intense ruby-purple red colour and a good balance of tannins.
- Exopto, 2023 (B)** 41
Rioja, Spain
Assemblage de Garnacha et Tempranillo. Frais et équilibré, avec des tanins souples qui le rendent facile à apprécier.
- Cheval en Tête, 2022 (B)** 9 / 44
Cosse Maisonneuve, Cahors
100% Malbec. Une incroyable cuvée de fruits, petit bijou de gourmandise. A ne pas rater !
- Circum Solem, 2020 (N)** 45
Labara Winery - Georgia
A very rare grape (Aladasturi) associated with traditional Kvevri method for a unique yet easy drinking red.
- Vinha Paz, 2021 (B)** 45
Dão, Portugal
The blend of unique local grapes creates a complex, velvety, seductive wine with depth aftertaste.
- Tandem (B)** 47
Domaine Ouled Thaleb, Meknés, Maroc
Osez l'exotisme et dégustez une syrah marocaine, signé par le roi de Crozes-Hermitage: Alain Graillot.
- Hockäcker, 2021 (N)** 47
Franz Weininger, Burgenland, Austria
This 100% «Blaufränkisch» is fresh and precise on the palate, complex but without opulence.
- Les Molières, 2018 (B)** 48
Les Têtes, Côtes du Rhône
Grenache, Mourvèdre and Syrah. Medium tannins and body, notes of red fruits.
- Engrascada, 2021 (N)** 48
Raim Ones, Catalonia, Spain
Light bodied. Unfiltered natural red. Made with indigenous grape varieties like Marina.
- Mc Manis, 2020** 49
Mc Manis Vineyards, California
A pure Zinfandel. Powerful, with notes of dark berries and spices. Perfect for meats.

- Fleurie, 2022 (N)** 52
Domaine Joubert, Beaujolais
Gamay. Light red wine without tannins and easy-drinking.
- El Enemigo, 2020 (75 - 150cl)** 53 / 98
El Enemigo, Mendoza, Argentina
This Malbec showcases the essence of Argentina's most beloved grape.
- Grand Pey Lescours, 2021 (B)** 66
St Emilion Grand Cru, Bordeaux
Organic, intense and rich. A true classic.
- Château Mangot, 2020** 85
St Emilion Grand Cru, Bordeaux
92/100 au Parker: "Robe de pur velours, et nez envoûtant"
- Longeroies, Marsannay, 2022** 91
Domaine Charlopin Tissier, Bourgogne
Pinot-noir récolté en 100% Biologique. Un joyau dans le monde du vin.

- Télégramme, 2022** 93
Domaine du vieux Télégraphe, Châteauneuf-du-Pape, France
Garnacha from 30 years old vines, exceptional bouquet and voluptuous robe.
- Château Larrivet Haut-Brion** 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.
- Rkatsiteli Qvevri, 2018 (N)** 46
Kapistoni Winery, Georgia
7 months skins contact in Qvevri (amphora) reveals the grapes unique characteristics.



Ask your waiter for precious advices.

ALCOOLS

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

(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

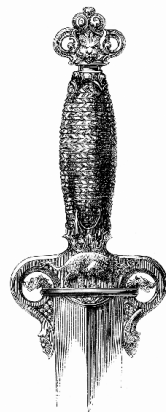
Amaretto	6
Génépi	6
Pommeau de Bretagne	8
Cognac Hine Rare VOSP	11
Cognac Bourgoin VOSP	11

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



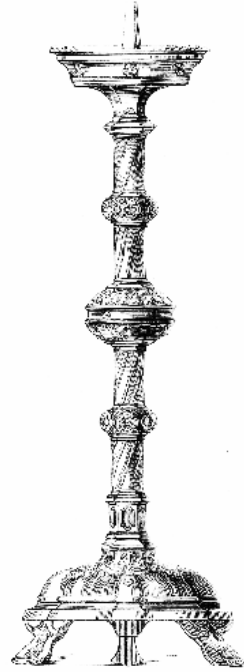
SHOTS

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

DRINKS

SOFT

Filtered water (soft/sparkling)	
0,5L	3.5
1L	5.5
Fritz Cola	4
House Ginger Lemonade	4.5
House Kombucha	4.5
Thé Glacé (MADN Tea)	4.5
Ginger Beer L'Annexe	5.5
Club Maté	6
Big Tom - Tomato Juice	5



HOT

Espresso	3
Double Espresso	4
Americano	4
Capuccino	5
Infusion Madn	4.5
Verveine, Camomille, Rooibos, 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*

COCKTAILS

- Moscow Mule on tap** 9
Vodka Tovaritch, ginger beer, lime & bitter.
- Spritz** 12
Select Aperitivo, Prosecco and a dash of sparkling water.
- Tanqueray's Fever** 12
Gin Tanqueray w. Fever Tree Mediterranean.
- Negroni Surréaliste** 13
Select Bitter, red vermouth & Surrealiste Pale Ale.
- Beatific Elderflower** 14
Pisco, Saint Germain, lime, céleri bitter & Beatific Ecstasy.
- Espresso Martini** 15
Dada Chapel Vodka, coffee liquor & espresso.
- Mezcal Sour** 15
Mezcal Nuestra Soledad, Amaro Montenegro, lime juice, egg white & bitter.
- Spicy Margarita** 16
Rooster Rojo tequila infused with red chili pepper, Cointreau, Lime, Agave worm salt.

MOCKTAILS

- Django 0%** 13
Gin Botaniets 0%, basil 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 think that bottled water is a non-sense, therefore our water is served in carafe and the price covers filtering & service charges.

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.



