



Please order at the bar & “Le Comptoir”

LE COMPTOIR

Open from 18:30 to 22:30

Cheese Croquettes Six pieces. Lemon & fried parsley.	11	Beef Croquettes Six pieces. Harissa mayonnaise.	13
Sardines Pesasur Served with artisanal bread.	11	Coppa Stagionata Finely sliced.	11
La Planche Fromagère Tête de moine, St-Marcelin grillé au miel, Gouda aux orties & Pain tradition.	22	Nachos Feast A shared trip to Mexico ? Pico de gallo, cheddar, lime, sour cream.	17
Magic Mushroom Kebab Turkish bread, pleurottes, sauce yaourt, coleslaw, rucula & cashew nuts.	13	Pulled Pork Burger Bun brioché, Double Trouble marinade, coleslaw, rucula & crispy onions.	13
Houmous & Zaatar Served with pita bread.	9	Plaisir Sucré Brownie au Chocolat.	7

La Planche Cochonnaille 32

Boudin blanc, boudin noir, prosciutto tartuffo & terrine de porc relevée au poivre vert.
À partager entres ami(e)s !

La belle quille pour l'apéro : Beaujolais-Village, 2024 (N) 9.5/48

Fils de Georges Decombes, Kevin prouve par cette cuvée que le talent coule dans leurs gènes.
Un Gamay, tout en légèreté, vignifié de façon magnifique avec intervention minimale.

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.

HAPPY 2 HOURS everyday from 5PM to 7PM

(Get a 40cl for the price of the 25cl on our house beers)

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

OPEN: Wednesday to Friday from 5PM. Saturday from 3PM

HOUSE BEERS ON DRAFT

TIMELESS BREWS 25cl/40cl

Happy Hours everyday from 5-7 P.M.

Get a 40cl for the price of a 25cl

LAGER

Hypnotic Lager - 5,2% 3.5 / 5.5

A refreshing crisp lager. The hoppy twist brings
wonderful floral & herbal notes.

IPA

Dance Rave Dance - 4,2% 4.5 / 7

Session IPA. Awarded "Best Belgian Beer".
Gold Medal, Brussels beer challenge 2024.

Surréaliste Pale Ale - 5,6% 4.5 / 7

Reality is wrong. Dreams are for real.

Dream IPA - 6,0% 5.5 / 8.5

A super hazy IPA.
Notes of mango & passion fruit.

Opera Fantastico - 6,7% 5 / 7.5

The classic West Coast IPA.
A dry finish & bold bitterness.

Double Trouble - 8,0% 5.8 / 8.8

Imperial IPA. Magic combo of hops :
Citra, Mosaic & Galaxy. Dangerously drinkable !

SOUR

Venus Effect - 4,5% 5 / 7.5

Gose - Typical sour beer with a salty finish,
originally coming from a German village.

Beatific Ecstasy - 4,7% 5 / 7.5

A wheat sour with plenty of raspberries and
a touch of lime.

DARK ALE

Cosmic Rainbow - 7,2% 5 / 7.5

Indian Porter. A taste of coffee and chocolate
followed by piney hoppy notes.



HANDS OF DESIRE 25cl

H. of D. is our collection of barrel aged beers.
The « hand » refers to the artisanal brewing
process, the « desire » symbolises the rarity.
(No happy hour on the H. of D.)

Gose Sauvignon 6

5,0%

Aged 6 months in Sauvignon barrels with a hint
of sea salt.

Imperial Margarita Sour 7

7,5%

Aged 9 months in tequila barrel. A tequila-kissed
sour ale with lime & salty notes.

Discovery Flights - Only until 7pm

3 (12,5cl) House Beers - 10€

3 (12,5cl) Hands of Desire - 15€

Beer Pitcher (1,25l)

Surréaliste Pale Ale - 19€

BEERS IN BOTTLE 33cl

De Ranke (BE) 4,5% Simplex Hoppy Blond.	4.5	De Struise (BE) 10,0% Pannepot - Belgian strong dark ale.	7.5
Brasserie de la Senne (BE) 4,2% WITZ blanche (bio)	5	Blaugies (BE) - 37,5cl 6,0% Vermontoise – Dry-hopped Saison.	9.5
De Ranke (BE) 5,2% Franc Belge - Ambrée	5	Cantillon (BE) - 37,5cl 5,5% Gueuze.	11
St-Bernardus (BE) 6,7% Pater 6 – Dubbel.	6		
Piggy Brewing (FR) 5% Coal Drop – Dry Stout.	6		
Lervig (SW) 4,2% Lucky Jack- GLUTEN FREE Pale Ale.	6.5		
De Dochter v.d. Korenaar (BE) 5,5% Noblesse Blond.	6.5		
NON ALCOHOLIC			
Orval (BE) 6,2% Trapiste Ambrée.	6.5	Surréaliste (BE) 0,3% ABSTINENCE ABSOLUE An alcohol-free IPA full of hoppy flavors.	5
De Dolle (BE) 9,0% Oerbier – Sterke Bruin.	7	DOK (BE) 0,3% Dokkie Dok - Dry-hopped sour.	6
The Kernel (UK) 7.5% Export Stout.	7.5	La Trappe (BE) - 0,0% Epos - Belgian Trappist.	5
De Dochter v.d. Korenaar (BE) 8,5% Finesse - Belgian Tripel.	7.5	Mikkeller (DK) 0,3% Energiebajer IPA.	6

BEERS TO SHARE 75cl

GUEUZE & LAMBICS

Tilquin (BE) Pinot - 8,5% Oude Gueuze fermented with Pinot grapes.	27
Cantillon (BE) Rosé de Gambrinus - 5% Gueuze de la plus ancienne brasserie bruxelloise, macérée avec des framboises.	28
Drie Fonteinen (BE) Oude Kriek - 5,1% Oude Geuze with cherries.	28
Boerenerf (BE) Oude Geuze 1871. - 6,8% Geuze from the new Lambic scene in Pajotenland.	28
Drie Fonteinen (BE) Armand & Gaston - 5,1% A blend of 3 Lambics.	30

FARMHOUSE ALES

Blaugies (BE) Spelt Saison - 6,5% A true classic from Wallonia.	14
De Ranke (BE) XXX Bitter - 6,0% Extra bitter ale.	17
La Jungle (BE) Saison Pêche Blanche - 5,5% Local brewery from Anderlecht.	26
La Malpolon (FR) 7,5% Grappe-blanc - wild ale with grape pomace.	26

SOURS

La Jungle (BE) Old English Brown - 6,0% Oud Bruin-style.	25
SIEMAN (IT) Rive Rosso - 6.2% Barrel-aged spontaneous ale with red grapes.	29
Pellicle Vergistingen (BE) Mira d'Or: Pure - 7% Blend of Lambics macerated with plums.	39

DARK BEERS

De Ranke (BE) Back to Black - 9,2% Donkerbruin.	22
Fantôme (BE) Polymath - 8% Belgian strong dark ale.	18
Funky Fluid (POL) - 44 cl Royal Cookie - 12% Imperial Pastry Stout with hazelnuts & cocoa nibs.	16



WINES *B (Biodynamie) N (Nature)*

Secret Cepage (B) 7 / 37
WHITE – Chardonnay - Pays d'Oc

Weissburgunder (N) 8.5 / 41
WHITE – Burgenland - Austria

Petit Détour (B) 7 / 37
RED – Mas du Détour - Languedoc

Les Molières (B) 9 / 46
RED – Côtes du Rhône - France

Beaujollais-Villages (N) 9.5 / 48
RED – Beaujolais - France

Bistrologie (B) 7 / 37
ROSÉ – Malbec - France

Weisser Mulatschak (N) 8.5 / 42
ORANGE – Welschriesling - Austria

SPARKLING

Col Dorato 8 / 42
PROSECCO – Glera - Toscana

Albert de Conti (N) 11 / 49
PET-NAT – Sauvignon - Périgord



COCKTAILS

Moscow Mule on tap 9
Vodka Tovaritch, ginger beer & lime.

Spritz 12
Select Aperitivo, prosecco & sparkling water.

Tanqueray's Fever 12
Gin Tanqueray w. Fever Tree Mediterranean.

Negroni Surréaliste 13
Select Bitter, red vermouth & Surrealiste beer.

Sichuan Effect 14
Select Aperitivo, Italicus, Supasawa, Sichuan infusion, Venus Effect.

Espresso Martini 15
Dada Chapel vodka, coffee liquor & espresso.

Mezcal Sour 15
Mezcal Espadin, Amaro Montenegro liquor, lime & egg white.

Spicy Margarita 16
Rooster Rojo tequila infused with red chili pepper, Cointreau, Lime, Agave worm salt.

MOCKTAILS

Rubedo Spritz 0% 12
Opus Rubedo 0%, fever tree tonic.

Smokey Paloma 0% 12
Opus Amaro, smoked Lapsang syrup, lime juice & Fever Tree Grapefruit Tonic.

Django 0% 13
Gin Botaniets 0%, basil syrup, lime juice & ginger beer.

CIDERS & MEAD

Ramborn (LUX) 7 33cl 75cl
Apple cider - 5,8%
Classic cider made with freshly pressed apples from Luxembourg.

Kupela (FR) 6,5
Sagardoa - Traditional Basque cider - 6,0%
Natural Cider with funky notes

Vague À l'Amer (FR) 25
French cider - 7,4%
An extra brut cider, saline & fruity.



SOFTS

Bru (still or sparkling) 25 cl 3.5
50 cl 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
LemonAid Passion Fruit 5
Kefir Hibiscus & Cassis 5
L'Annexe (Myrtilles & Timut) 5.5
Club Maté 6

HOT DRINKS

Espresso 3
Double espresso 4
Americano 4
Capuccino 5
Infusion (MADN Tea) 4.5

APÉRITIFS

Vermouth Casa Mariol Negro
 Pastis Ardent
 Saké / Yoigokochi Yuzu
 Skinos Mastiha Spirit
 Saint German Spritz

GIN & TONIC

Apotek
 Roku
 Mare Capri
 Monkey 47
 Drunken Horse
 Botaniets 0%
(Included Fever Tree Mediteranean)

VODKA

Tovaritch
 Belvedere

RHUM

Plantation Original
 Plantation 5 years
 Vermeil, Ardent Spirits
 Dada Chapel Bhrrum (1y)
 Millonario (15y)
 Mount Gay XO (20y)

DIGESTIFS

8 Amaretto 6
 8 Génépi 6
 8 Cognac Hine Rare VSOP 11
 8 Cognac Bourgoin VSOP 11
 12 Calvados Christian Drouin VSOP 13

WHISKY

13 Buffalo Trace Bourbon 9
 14 Texas Legation N°2 11
 15 Talisker 10 Years 12
 15 Oban 14 Years 14
 12 Glenmorangie Nectar Or 15
 Hibiki Harmony 21

MEZCAL

7 Espadin Tsunami 11
 11 Mezcal Nuestra Soledad 11
 Del Maguey Vida 11



SHOTS

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



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