



LE COMPTOIR

Open from 18:30 to 22:30

Cheese Croquettes Six pieces.	9	Beef Croquettes Six pieces.	11
Fromages Affinés Tête de moine, Gouda aux orties & Herve.	16	Pâté de Campagne Served with artisanal bread.	12
Sardines José Gourmet Nature OR Smoked OR Spiced. Served with artisanal bread.	13	Nachos Feast A trip to mexico! Pico de gallo, cheddar, lime, sour cream.	17
Magic Mushroom Kebab Turkish bread, coleslaw, coriander & our secret raspberry barbecue sauce.	13	Pulled Pork Burger Classic bun Double Trouble marinade & onions pickles.	13
Houmous & Zaatar Served with pita bread.	8	Tahini Brownie Tonka cream, toasted sesame.	9

Beer Pairing Suggestion: Hands of Desire - Gose Sauvignon - 75cl (25€)

Discover our collection of barrel aged series. The delicate sourness & minerality will fit amazingly with the Cheese Plate or the Pâté de Campagne.

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.

Please order at the bar & “Le Comptoir”

OPEN: Wednesday to Friday from 5PM. Saturday from 12:30AM

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

Hypnotic Lager 3.5 / 5.5

5,2%

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

Festbier 4 / 6

6,3%

Munich style lager. The perfect party beer...

Dance Rave Dance 4.5 / 7

4,2%

Session IPA. Best Belgian beer... so they say !
Gold Medal of the Brussels Beer challenge

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 !

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 raspberries and lime.

Cosmic Rainbow 5 / 7.5

7,2%

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

Triple Surréaliste 5 / 7.5

8,8%

We also know our classics.... A belgian triple, brewed here just under your feets.

Dream IPA 5.5 / 8.5

6,5%

Single-hop hazy IPA honoring our beloved hops.
With plenty of oats for smoothness.



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.

Blueberry & Tonka Sour 7

7,5%

A decadent and intensely fruity sour ale featuring blackberry and blackcurrant.

Imperial Margarita Sour 7

7,5%

Aged 9 months in tequila barrels. A tequila-kissed sour ale with lime and 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.

St-Bernardus (BE)

5,5%

Wit

St-Bernardus (BE)

6,7%

Pater 6 – Dubbel.

Piggy Brewing (FR)

5%

Coal Drop – Dry Stout.

Siren (UK)

4,2%

Lumina – Gluten Free Session IPA.

De Dochter v.d. Korenaar (BE)

5,5%

Noblesse Blond.

Orval (BE)

6,2%

Trapiste ambrée.

De Dolle (BE)

9,0%

Oerbier – Sterke Bruin.

The Kernel (UK)

7,5%

Export Stout.

De Dochter v.d. Korenaar (BE)

8,5%

Finesse - Belgian Tripel.

De Struise (BE)

10,0%

Pannepot - Belgian strong dark ale.

4.5 De Struise (BE) 8

10,5%

Sint Amatus Reserva - Quadrupel.

5 De Struise (BE) 8

10%

Rye Reserva Bourbon - Barrel aged dark triple

6 Blaugies (BE) - 37,5cl 9.5

6,0%

Vermontoise – Dry-hopped Saison.

6 Cantillon (BE) - 37,5cl 11

5,5%

Gueuze.

6.5 Siren (UK) - 37,5cl 15

9%

Caribbean Chocolate Cake - BA Imperial Stout.

6.5 Trappist Westvleteren (BE) 18

10,3%

Westvleteren 12.



NON ALCOHOLIC

7.5 Surréaliste (BE) 5

0,3%

Abstinence Absolue - True to our DNA, an alcohol-free IPA full of hoppy flavors.

7.5 Mikkeller (DK) 6

0,3%

Energiebajer IPA.

BEERS TO SHARE 75cl

GUEUZE & LAMBICS

Cantillon (BE)	25
<i>Cuvée St-Gilloise - 5,5%</i>	
Gueuze	
Tilquin (BE)	27
<i>Pinot - 8,5%</i>	
Oude Gueuze fermented with Pinot grapes.	
Drie Fonteinen (BE)	27
<i>Armand & Gaston - 5,1%</i>	
A blend of 3 Lambics.	
Drie Fonteinen (BE)	28
<i>Oude Kriek - 5,1%</i>	
Oude Geuze w. cherries.	
Boerenf (BE)	34
<i>Mirabelle - 7,1%</i>	
Lambic with mirabelle plums.	

FARMHOUSE ALES

Blaugies (BE)	14
<i>Spelt Saison - 6,5%</i>	
A true classic from Wallonia.	
De Ranke (BE)	17
<i>XXX Bitter - 6,0%</i>	
Extra bitter ale.	
Cyclic (ES)	17
<i>4,5%</i>	
Elder - Saison with elderflower	
La Malpolon (FR)	26
<i>Mirobolotante - 6,0%</i>	
Blend of wild ales aged in barrels with wild plums and a soft touch of apricot.	

SOURS

Cyclic (ES)	22
<i>Xina Xano - 4,0%</i>	
Dry-hopped berliner weisse.	
Alvinne (BE)	28
<i>Moen Harvest - 5,5%</i>	
Sour w. sloeberries, dandelions and rosehip.	
SIEMAN (IT)	29
<i>Rive Bianche - 6.2%</i>	
Barrel-aged spontaneous ale with white grapes	
SIEMAN (IT)	29
<i>Rive Rosso - 6.2%</i>	
Barrel-aged spontaneous ale with red grapes	
Pellicle Vergistingen (BE)	39
<i>Mira d'Or: Vanilla - 7%</i>	
Blend of Lambics with fresh Vanilla beans.	

DARK BEERS

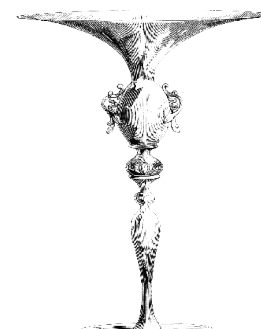
De Ranke (BE)	22
<i>Back to Black - 9,2%</i>	
Donkerbruin.	
La Jungle (BE)	25
<i>Old English Brown - 6,0%</i>	
Oud Bruin-style.	
A Tue-Tête (CH)	28
<i>Noire 2021</i>	
Barrel aged Dark Sour.	

WINES B (Biodynamie) N (Nature)

Secret Cépage (B)	7 / 37
<i>WHITE – Chardonnay - Pays d'Oc</i>	
Weissburgunder (N)	8.5 / 41
<i>WHITE – Burgenland, Austria</i>	
No es Pituko ! (N)	7.5 / 37
<i>RED – Carignan - Chile</i>	
Capocanale (B)	8 / 39
<i>RED – Merlot - Italy</i>	
Les Molières (B)	9.5 / 48
<i>RED – Côtes du Rhône - France</i>	
Gazouillis (B)	7 / 37
<i>ROSÉ – Malbec - France</i>	
Weisser Mulatschak (N)	8.5 / 42
<i>ORANGE – Welschriesling - Austria</i>	

SPARKLING

Col Dorato	8 / 42
<i>PROSECCO – Glera - Toscana</i>	
Albert de Conti (N)	9 / 44
<i>PET-NAT – Sauvignon - Périgord</i>	



COCKTAILS

Moscow Mule on tap	9
<i>Vodka Tovaritch, ginger beer & lime.</i>	
Spritz	12
<i>Select Aperitivo, prosecco & sparkling water.</i>	
Tanqueray's Fever	12
<i>Gin Tanqueray w. Fever Tree Mediterranean.</i>	
Negroni Surréaliste	13
<i>Select Bitter, red vermouth & Surrealiste beer.</i>	
Sichuan Effect	14
<i>Select Aperitivo, Italicus, Supasawa, Sichuan infusion, Venus Effect.</i>	
Espresso Martini	15
<i>Dada Chapel vodka, coffee liquor & espresso.</i>	
Mezcal Sour	15
<i>Mezcal Nuestra Soledad, Amaro Montenegro liquor, lime, egg white & bitter.</i>	
Spicy Margarita	16
<i>Rooster Rojo tequila infused with red chili pepper, Cointreau, Lime, Agave worm salt.</i>	

MOCKTAILS

Rubedo Spritz 0%	10
<i>Opius Rubedo, fever tree tonic.</i>	
Smokey Paloma 0%	12
<i>Opius Amaro, smoked Lapsang syrup, lime juice & Fever Tree Grapefruit Tonic.</i>	
Django 0%	13
<i>Gin Botaniets 0%, basil syrup, lime juice & ginger beer.</i>	

CIDERS & MEAD

	33cl		75cl
Kupela (FR)	6,5	Atelier Constant Berger (BE)	25
<i>Sagardoa - Traditional Basque cider - 6,0%</i>		<i>Belgian Cider - 6%</i>	
Slightly round but not too sweet.		Light and refreshing cider from Liege.	
Ramborn (LUX)	7		
<i>Apple cider - 5,8%</i>			
The first Luxembourgish cider producer.			



SOFTS

Filtered water on tap - 0,5L	3.5	Espresso	3
Fritz Cola	4	Double espresso	4
House Ginger Lemonade	4.5	Americano	4
House Kombucha	4.5	Capuccino	5
Thé Glacé (MADN Tea)	4.5	Infusion (MADN Tea)	4.5
Big Tom - Tomato Juice	5		
LemonAid Passion Fruit	5		
Kefir Eau Vertueuse Sureau	5		
Ginger Beer L'Annexe	5.5		
Club Maté	6		

HOT DRINKS

APÉRITIFS

Vermouth Casa Mariol Negro	8	Amaretto	6
Pastis Ardent	8	Génépi	6
Saké / Yoigokochi Yuzu	8	Pommeau de Bretagne	8
Saint Germain Spritz	12	Cognac Hine Rare VSOP	11
Dada Chapel Spritz 0%	12	Cognac Bourgoin VSOP	11
		Calvados Christian Drouin VSOP	13

GIN & TONIC

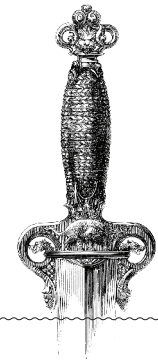
Apotek	13	WHISKY	
Roku	13	Buffalo Trace Bourbon	9
Mare Capri	14	Texas Legation N°2	11
Monkey 47	15	Talisker 10 Years	12
Drunken Horse	15	Oban 14 Years	14
Botaniets 0%	12	Glenmorangie Nectar Or	15
<i>(Included Fever Tree Mediteranean)</i>		Hibiki Harmony	21

VODKA

Tovaritch	7	Mezcal Nuestra Soledad	11
Belvedere	11	Del Maguey Vida	11

RHUM

Plantation Original	7
Plantation 5 years	10
Vermeil, Ardent Spirits	10
Dada Chapel Bhurm (1y)	13
Millonario (15y)	13
Mount Gay XO (20y)	14



SHOTS

Amaro Montenegro	4	Rhum Arrangé	5
Limoncello Bongiorno	4	Surréaliste Signature	6
Tequila Reposado Roio	7	(Pisco, St Germain, celery bitter & Bêatific Ecstasy)	