



Brewery & Restaurant

No project is possible without passion.

Brasserie Surréaliste is the unique fusion of two passionate 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 & infused radish.

Portobello Mushroom 16

Cloudy ricotta, parsnip, butternut
carpaccio & pumpkin seeds.

Mega Tiger Shrimps (4 pieces) 23

Ginger, rice crisp & black lemon.
♥Pairing: Cyclic - Xina Xano (cf p.6)

Aubergine Miso 15

Miso glazed organic eggplant garnished
with spring onions & cashew.

Ravioles Terre & Mer 26

Mariage en chambre à part...
Porc effiloché & homard.



AU CENTRE DE LA TABLE

Burrata di Puglia (250gr) 19

Roasted plums & mizuna dressing.

Tarte Fine d'Automne 17

Pâte feuilletée, butternut, panais,
rutabaga & feta.

Chou Fleur Roti Entier 23

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

PLATS

One side of your choice is included

Contre-Filet Argentin 35

270gr of prime beef (sirloin cut). Served with our surreal pepper sauce on side.

♥ *Pairing: Mc Manis 2020 (cf p.8)*

Medieval Chicken 28

Hot terrine, dates, kalamata olive, tarragon. Our chef signature dish.

Couronne d’Agneau 33

Grilled eggplant & shallot sauce.

♥ *Pairing: Vinha Paz, 2021 (cf p.8)*

Boudin Blanc 25

Caramelized apple and a sauce made of the iconic Surrealiste Pale Ale.

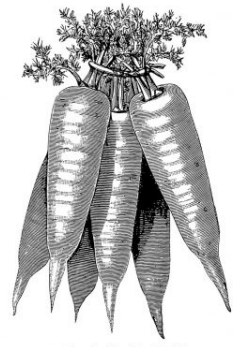
Fish of the Day 34

Entier et grillé, piperade basque.

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

Vol-Au-Vent de Champignons 29

7 types de champignons sauvages.
Dont morilles et trompettes de la mort.



SIDES

Céleri Pont-Neuf ②

Roti au miel.

Mille-Feuille ②

De pommes de terre.

Beetroot Salad ②

Sumac, raspberry vinegar.

Side of the Day

Depending on the market.

DESSERTS



14 € **Pavlova Mandarine**
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.

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 IPA 5.5 / 8.5

6,5%

Dream is our single-hop hazy 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
De Dolle (BE) 9,0% Oerbier – Sterke Bruin	7
The Kernel (UK) 7,5% Export Stout	7.5
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
Malpolon (FR) 11,6% 5H du Malt - Imperial Stout Café	8
De Struise (BE) 10,5% 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

NON-ALCOHOLIC

Surréaliste (BE) - Alcohol Free 0,3% Abstinence Absolue - True to our DNA, an alcohol-free IPA full of hoppy flavors.	5
Mikkeller (DK) - Alcohol Free 0,3% Energiebajer IPA	6
Mikkeller (DK) - Alcohol Free 0,3% Limbo Riesling.	6



CIDERS & MEAD

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

THE CELLAR

(bottles to share - 75cl)

GUEUZE & LAMBICS

De Cam (BE)	26
<i>Oude Gueuze - 6,5%</i>	
Blend of lambics fermented in 100 years old barrels.	
Tilquin (BE)	27
<i>Pinot - 8,5%</i>	
Oude Gueuze fermented with Pinot grapes.	
Cantillon (BE)	28
<i>Rosé de Gambrinus - 5%</i>	
Oude gueuze fermented w. Raspberries.	
Drie Fonteinen (BE)	27
<i>Oude Gueuze - 6%</i>	
Oude Gueuze.	
Drie Fonteinen (BE)	28
<i>Oude Kriek - 5,1%</i>	
Oude Gueuze w. cherries.	
Drie Fonteinen (BE)	30
<i>Armand & Gaston - 5,1%</i>	
A blend of 3 Lambics.	
Boerenerf (BE)	34
<i>Mirabelle - 7,1%</i>	
Lambic with mirabelle plums	
Drie Fonteinen (BE)	38
<i>Perzik - 6%</i>	
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
<i>Spelt Saison - 6,5%</i>	
A true to its style 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.	
Malpolon (FR)	26
<i>Mirobolante - 6%</i>	
Blend of wild ales aged in barrels with wild plums and a soft touch of apricots	
Alvinne (BE)	28
<i>Moen Harvest - 5,5%</i>	
Sour w. sloeberries, dandelions and rosehip.	
Mills Brewery (UK)	34
<i>Twig - 5,4%</i>	
Hopped ale made from a blend of three year old brews then barrel aged in old white Burgundy barrels.	



SOURS

Cyclic (ES) <i>Xina Xano</i> - 4% Dry-hopped berliner weisse.	22
La Jungle (BE) <i>Old English Brown</i> - 6,0% Oud Bruin-style.	25
Sieman (IT) <i>Rive Bianche</i> - 6,2% Barrel-aged spontaneous ale with white grapes.	29
Sieman (IT) <i>Rive Rosso</i> - 6,2% Barrel-aged spontaneous ale with red grapes.	29
Pellicle Vergistingen (BE) <i>Mira d'Or: Pure</i> - 7% Blend of Lambics with Mirabelle.	39
Pellicle Vergistingen (BE) <i>Mira d'Or: Vanilla</i> - 7% Blend of Lambics with fresh Vanilla beans.	39

DARK BEERS

Siren (UK) - 37,5cl 9% BA Caribbean Chocolate Stout.	15
De Ranke (BE) <i>Back to Black</i> - 9,2% Donkerbruin.	22
A Tue-Tête (CH) <i>Noire 202I</i> - 7,9% Barrel aged Dark Sour.	28
Evil Twin (USA) - 65cl <i>Imperial Mexican Biscotti Cake</i> - 10,5% Imperial stout.	29

CIDERS & MEAD

Atelier Constant Berger (BE) <i>Belgian Cider</i> - 6% Light and refreshing cider from Liege.	25
Des Bouteilles à l'Amère (FR) <i>Vague à l'Amère 2022</i> - 7,2% This salty, powerful cider expresses its land-sea identity.	25
Serps (FR) <i>Lord</i> - 7,2% Spontaneously fermented with high Altitude apples.	28



NON ALCOOLIC

Osan Botanical <i>Verveine - Curcuma - Betterave - Mûre</i>	23
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WINES

B (biodynamie) N (Nature)

WHITE

Secret Cépage (B), 2024	7 / 37
<i>Les Vignerons du Sommiérois, Pays d'Oc.</i>	
Chardonnay. Medium-bodied, flavorful and a lovely salinity.	
Prendas Vermentino, 2024	38
<i>Domaine Dolianova, Sardaigne, Italie</i>	
Vermentino, the queen grape of Sardegna. Intensely floral, fresh and fruity. Perfect for sea food & aperitivo.	
Lluerna, 2023 (N)	39
<i>Els Vinyeron, Penedès, Cataluna, Spain</i>	
Natural wine made with Xarel-lo grapes. A true Mediterranean character.	
Weissburgunder, 2024 (N)	8.5 / 41
<i>Judith beck, Austria</i>	
The fruits meets a delicate saltiness that refreshes the palate and makes it lively.	
Stock Werk, 2023 (N)	42
<i>Geyerhof, Austria</i>	
Ce Grüner Veltliner de haute qualité provient de raisins cultivés biologiquement dans la pittoresque région viticole de Kremstal.	
Chablis, 2023	46
<i>Domaine Colbois, Bourgogne</i>	
Pureté, fraîcheur, finesse, minéralité : tous les ingrédients d'un grand Chablis.	
Pouilly Fumé, 2023	48
<i>Michel Redde & Fils, Loire</i>	
100% Sauvignon. Minéral de par son sol calcaire. Très belle longueur.	
Gérard Thomas, 2022	53
<i>Domaine Gérard Thomas, Bourgogne</i>	
Chardonnay, mineral, elegant and complex with notes of grapefruit and almond.	
Pouilly Fuissé, 2022	55
<i>Domaine Sangouard, Bourgogne</i>	
100% Chardonnay. Rich & complex. A reference that never disappoints.	
Sancerre, 2022 (B)	68
<i>Domaine Crochet, Loire</i>	
Sauvignon blanc. Elegant and suave texture with a bit of exotic fruits.	



PET NAT & CHAMPAGNE

Prosecco Col Dorato (B)	8 / 42
<i>Avignonesi, Toscana</i>	
Lovely bouquet of acacia flowers & grapefruit. Delicate & persistent perlage.	
Albert de Conti, 2023 (N)	9 / 44
<i>Domaine Albert de Conti, France</i>	
Deliciously ripe, fruity and fresh pet-nat. A bottle to crack open on those sunny (or rainy) afternoons.	
Grain de Celles Extra Brut (B)	88
<i>Pierre Gerbais, Champagne</i>	
50% Pinot Noir, 25% Chardonnay, 25% Pinot Blanc. Fresh, mineral, elegant.	
Ruinard Brut	110
<i>Maison Ruinart, Champagne</i>	
Première Maison de Champagne, fondée en 1729 par le moine Dom Thierry Ruinart. L'assemblage champenois par excellence.	

ROSÉ

Gazouillis, 2023 (N)	7 / 37
<i>Jeff Carel, France</i>	
100% Malbec. This elegant rosé has a light rose color and plenty fruit notes.	
Château des Marres, 2023	42
<i>Côtes de Provence, France</i>	
Couleur rose pâle. Sa situation exceptionnelle en bord de mer lui confère des notes salines.	

RED

No es Pituko, 2023 (N)	7,5 / 37
<i>Echeverria, Maule, Chile</i>	
Vinified naturally, a lovely fresh palate with fine tannins and subtle earthy tones.	
Capocanale, 2022 (B)	8 / 39
<i>Amastuola, Puglia, Italy</i>	
Intense ruby-purple red colour and a good balance of tannins.	
Exopto, 2023 (B)	41
<i>Rioja, Spain</i>	
Assemblage de Garnacha et Tempranillo. Frais et équilibré, avec des tanins souples qui le rendent facile à apprécier.	
Hockäcker, 2021 (N)	43
<i>Franz Weininger, Burgenland, Austria</i>	
This 100% «Blaufränkisch» is fresh and precise on the palate, complex but without opulence.	
Cheval en Tête, 2022 (B)	9 / 44
<i>Cosse Maisonneuve, Cahors</i>	
100% Malbec. Robe violacée, un vin puissant et gourmand. À ne pas rater !	
Circum Solem, 2023 (N)	45
<i>Labara Winery - Georgia</i>	
A very rare grape (Aladasturi) associated with traditional Kvevri method for a unique yet easy drinking red.	
Vinha Paz, 2021 (B)	45
<i>Dão, Portugal</i>	
The blend of unique local grapes creates a complex, velvety, seductive wine with depth aftertaste.	
Tandem, 2021 (B)	47
<i>Domaine Ouled Thaleb, Meknés, Maroc</i>	
Osez l'exotisme et dégustez une syrah marocaine, signé par le roi de Crozes-Hermitage: Alain Graillet.	
Les Molières, 2024 (B)	48
<i>Les Têtes, Côtes du Rhône</i>	
Grenache, Mourvèdre and Syrah. Medium tannins and body, notes of red fruits.	
Engrascada, 2021 (N)	48
<i>Raim Ones, Catalonia, Spain</i>	
Light bodied. Unfiltered natural red. Made with indigenous grape varieties like Marina.	
Mc Manis, 2023	49
<i>Mc Manis Vineyards, California</i>	
A pure Zinfandel. Powerful, with notes of dark berries and spices. Perfect for meats.	

Fleurie, 2022 (N)	52
<i>Domaine Joubert, Beaujolais</i>	
Gamay. Light red wine without tannins and easy-drinking.	
El Enemigo, 2022 (75 - 150cl)	53 / 98
<i>El Enemigo, Mendoza, Argentina</i>	
This Malbec showcases the essence of Argentina's most beloved grape.	
Grand Pey Lescours, 2021 (B)	69
<i>St Emilion Grand Cru, Bordeaux</i>	
Organic, intense and rich. A true classic.	
Château Mangot, 2020	77
<i>St Emilion Grand Cru, Bordeaux</i>	
92/100 au Parker : "Robe de pur velours, et nez envoûtant"	
Longeroies, Marsannay, 2022	91
<i>Domaine Charlopin Tissier, Bourgogne</i>	
Pinot-noir récolté en 100% Biologique. Un joyau dans le monde du vin.	
Télégramme, 2022	93
<i>Domaine du vieux Télégraphe, Châteauneuf-du-Pape, France</i>	
Garnacha from 30 years old vines, exceptional bouquet and voluptuous robe.	
Larrivet Haut-Brion, 2019	115
<i>Pessac-Léognan, Bordeaux</i>	
Un des plus grands vignobles de l'AOC Pessac-Leognan.	

ORANGE

Weisser Mulatschak (N)	8,5 / 42
<i>Meinklang, Burgenland, Austria</i>	
Everything we expect from an orange wine: fresh and different.	
Chinebuli Qvevri, 2023 (N)	46
<i>Kapistoni Winery, Georgia</i>	
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 Mediterranean)

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 VSOP	11
Cognac Bourgoin VSOP	11
Calvados Christian Drouin VSOP	13

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



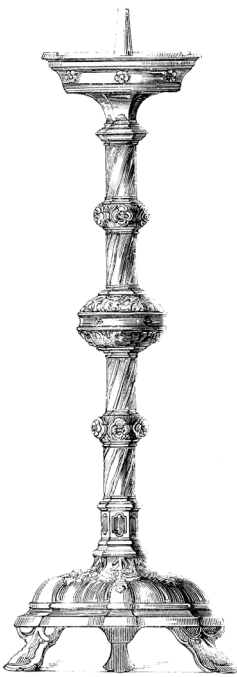
SHOTS

Amaro Montenegro	4	Surréaliste Shot (Pisco, St Germain, Secret bitter)	6
Limoncello Bongiorno	4	Tequila Reposado (Rooster Rojo)	7
Rhum Arrangé	5		

DRINKS

SOFT

Still water	FREE
Filtered sparkling water 0,75L	4.5
Fritz Cola	4
House Ginger Lemonade	4.5
House Kombucha	4.5
Thé Glacé (MADN Tea)	4.5
Big Tom - Tomato Juice	5
Kéfir Eau Vertueuse	5
Ginger Beer L'Annexe	5.5
Club Maté	6



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
<i>Vodka Tovaritch, ginger beer, lime & bitter.</i>	
Spritz	12
<i>Select Aperitivo, Prosecco and a dash of sparkling water.</i>	
Tanqueray's Fever	12
<i>Gin Tanqueray w. Fever Tree Mediterranean.</i>	
Negroni Surréaliste	13
<i>Select Bitter, red vermouth & Surrealiste Pale Ale.</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, lime juice, egg white & bitter.</i>	
Spicy Margarita	16
<i>Rooster Rojo tequila infused with red chili pepper, Cointreau, Lime, Agave worm salt.</i>	

MOCKTAILS

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



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.



