



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.

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 plenty of raspberries and lime.

Hors-Série Wild Ale 5 / 8

6,6%

Golden ale re-fermented on wild yeast and
Gin-infused oak chips.

Mango Guava Pastry Sour 6 / 9

6,6%

Your daily dose of tropical fruits

Dream IPA 5.5 / 8.5

6,5%

Dream is our single-hop hazy IPA series honoring
our beloved hops. With plenty of oats for
smoothness.

Double Trouble 5.8 / 8.8

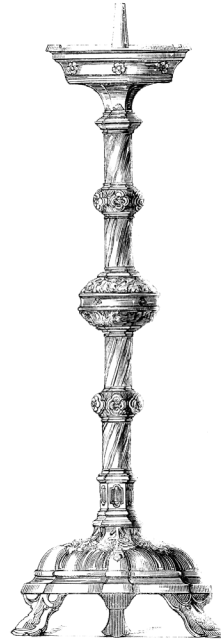
8,5%

Imperial IPA with Citra, Mosaic, Galaxy and
Nelson. Dangerously drinkable.

Surreal Tropics 6.5 / 9.5

9,6%

Hazy Triple IPA Hopped with Riwaka-Citra and
brewed in collab with Spécial Belge Antwerp.



DOIS CORVOS (PT) 25cl/40cl

Murmurio 5 / 8

5,6%

American Ale.

Creature 5.5 / 8.5

6,3%

American IPA.

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	De Struise (BE) 12,0% Sint Amatus Reserva - Quadrupel.	8
St-Bernardus (BE) 5,5% Wit	5	De Struise (BE) 10% Rye Reserva Bourbon - Barrel aged dark triple	8
St-Bernardus (BE) 6,7% Pater 6 – Dubbel.	6	Blaugies (BE) - 37,5cl 6,0% Vermontoise – Dry-hopped Saison.	9.5
Piggy Brewing (FR) 5% Coal Drop – Dry Stout.	6	Cantillon (BE) - 37,5cl 5,5% Gueuze.	11
Siren (UK) 4,2% Lumina – Gluten Free Session IPA.	6.5	Siren (UK) - 37,5cl 9% Caribbean Chocolate Cake - BA Imperial Stout.	15
Stigbergets (SE) 5% Always Porter.	6.5	Trappist Westvleteren (BE) 10,3% Westvleteren 12.	18
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	NON ALCOHOLIC	
De Dochter v.d. Korenaar (BE) 8,5% Finesse - Belgian Tripel.	7.5	Surréaliste (BE) 0,3% Abstinence Absolve - True to our DNA, an alcohol-free IPA full of hoppy flavors.	5
De Struise (BE) 10,0% Pannepot - Belgian strong dark ale.	7.5	Mikkeller (DK) 0,3% Energiebajer IPA.	6

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) 27
Armand & Gaston - 5,1%
 A blend of 3 Lambics.

Drie Fonteinen (BE) 28
Oude Kriek - 5,1%
 Oude Geuze w. cherries.

Boerenf (BE) 34
Mirabelle - 7,1%
 Lambic with mirabelle plums.

SOURS

Cyclic (ES) 22
Xina Xano - 4,0%
 Dry-hopped berliner weisse.

Alvinne (BE) 28
Moen Harvest - 5,5%
 Sour w. sloeberries, dandelions and rosehip.

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

Pellicle Vergistingen (BE) 39
Mira d'Or: Vanilla - 7%
 Blend of Lambics with fresh Vanilla beans.

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.

La Malpolon (FR) 26
Mirobolotante - 6,0%
 Blend of wild ales aged in barrels with wild plums and a soft touch of apricot.

Cyclic (ES) 22
 4,5%
 Elder - Saison with elderflower

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.

WINES *B (Biodynamie) N (Nature)*

Secret Cépage (B) 7 / 37

WHITE – Chardonnay - Pays d'Oc

Weissburgunder (N) 8.5 / 41

WHITE – Burgenland, Austria

No es Pituko ! (N) 7.5 / 37

RED – Carignan - Chile

Capocanale (B) 8 / 39

RED – Merlot - Italy

Cheval en Tête (B) 9 / 44

RED – Malbec - France

Gazouillis (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) 9 / 44

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 Nuestra Soledad, Amaro Montenegro liquor, lime, egg white & bitter.

Spicy Margarita 16

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

MOCKTAILS

Smokey Paloma 0% 12

Opius Amaro, smoked Lapsang syrup, lime juice & Fever Tree Grapefruit Tonic.

Django 0% 13

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

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
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
Ginger Beer L'Annexe	5,5
Club Maté	6
Kefir Eau Vertueuse Sureau	5

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	
Saint Germain Spritz	
Dada Chapel Spritz 0%	

GIN & TONIC

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

VODKA

Tovaritch	
Belvedere	

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

DIGESTIFS

8	Amaretto	6
8	Génépi	6
8	Pommeau de Bretagne	8
12	Cognac Hine Rare VSOP	11
12	Cognac Bourgoin VSOP	11
	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	Mezcal Nuestra Soledad	11
11	Del Maguey Vida	11



SHOTS

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

LE COMPTOIR

Open from 18:00 to 22:00

Cheese Croquettes Seven pieces.	11	Beef Croquettes Seven pieces.	13
Fromages Affinés Tête de moine, oude gouda (3y) & dolce gorgonzola.	18	Grande Planche de Charcuterie Coppa, Spianata Piquante, Parma 24 mths À partager entre amis.	22
Sardines José Gourmet Nature OR Smoked OR Spiced. Served with artisanal bread.	16	Nachos Feast A trip to mexico! Pico de gallo, cheddar, lime sour cream.	17
Cauliflower Burger Dukkah spices, avocado, mint & cilantro.	15	Pulled Pork Burger Double Trouble marinade & onions pickles.	15
Houmous & Zaatar Served with pita bread.	11	Tahini Brownie Tonka cream, toasted sesam.	9

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 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.

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 4PM