



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.

Springtime Farmhouse 4 / 7

5,6%

A beer that fits every situation...
A saison with gentle bitterness and peppery notes.

Dance Rave Dance 4,5 / 7

4,2%

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

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 tons of 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 style triple, brewed here just under your feet.

Dream IPA 5,5 / 8,5

6,5%

Dream is our 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.	4.5	De Struise (BE) 10,5% 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		
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		



NON ALCOHOLIC

Surréaliste (BE) 0,3% Abstinence Absolue - True to our DNA, an alcohol-free IPA full of hoppy flavors.	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.

Boerenerf (BE) 34

Mirabelle - 7,1%

Lambic with mirabelle plums.

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)

4,5%

Elder - Saison with elderflower

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.

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

SPARKLING

Col Dorato <i>PROSECCO – Glera - Toscana</i>	8 / 42
La grande Tiphaine <i>PET-NAT – Chenin - Loire</i>	11 / 55



COCKTAILS

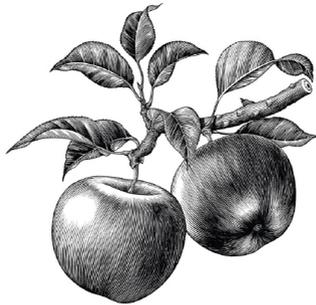
Moscow Mule on tap <i>Vodka Tovaritch, ginger beer & lime.</i>	9
Spritz <i>Select Aperitivo, prosecco & sparkling water.</i>	12
Tanqueray's Fever <i>Gin Tanqueray w. Fever Tree Mediterranean.</i>	12
Negroni Surréaliste <i>Select Bitter, red vermouth & Surrealiste beer.</i>	13
Sichuan Effect <i>Select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

MOCKTAILS

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

CIDERS & MEAD

	33cl		75cl
Kupela (FR)	6,5	Atelier Constant Berger (BE)	25
<i>Sagardo</i> - Traditional Basque cider - 6,0%		<i>Belgian Cider</i> - 6%	
Slightly round but not too sweet.		Light and refreshing cider from Liege.	
Ramborn (LUX)	7		
<i>Apple cider</i> - 5,8%			
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	8
Pastis Ardent	8
Saké / Yoigokochi Yuzu	8
Saint Germain Spritz	12
Dada Chapel Spritz 0%	12

GIN & TONIC

Apotek	13
Roku	13
Mare Capri	14
Monkey 47	15
Drunken Horse	15
Botaniets 0%	12
<i>(Included Fever Tree Mediteranean)</i>	

VODKA

Tovaritch	7
Belvedere	11

RHUM

Plantation Original	7
Plantation 5 years	10
Vermeil, Ardent Spirits	10
Dada Chapel Bhrum (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

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 Signature	6
Tequila Reposado Roio	7	<i>(Pisco, St Germain, celery bitter & Bêatific Ecstasy)</i>	

LE COMPTOIR

Open from 18:30 to 22:30

Cheese Croquettes Six pieces.	11	Beef Croquettes Six pieces.	13
Fromages Affinés Tête de moine, gouda with nettles & herve douce.	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
Magic Mushroom Kebab Turkish bread, coleslaw, coriander & our secret raspberry barbecue sauce.	15	Pulled Pork Burger Classic bun 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 - Gose Sauvignon - 75cl (25€)

Discover our collection of barrel aged series. The mineral 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