



Please order at the bar & “Le Comptoir”

LE COMPTOIR

Open from 18:30 to 22:30

Cheese Croquettes	9	Beef Croquettes	11
Six pieces. Lemon & fried parsley.		Six pieces. Harissa mayonnaise.	
Coppa Stagionata	11	La Planche Fromagère	19
Finely sliced.		Tête de moine, Gouda orties & St-Marcelin.	
Sardines Pesasur	11	Nachos Feast	17
Origen de Andalucia.		A shared trip to Mexico ?	
Served with artisanal bread.		Pico de gallo, cheddar, lime, sour cream.	
Magic Mushroom Kebab	13	Pulled Pork Burger	13
Turkish bread, pleurottes, persil, coleslaw, sauce yaourt.		Bun brioché, Double Trouble marinade, coleslaw, rucula & crispy onions.	
Houmous & Zaatar	9	Plaisir Sucré	7
Served with pita bread.		Banana Bread ou Brownie Chocolat.	

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.

Blueberry & Tonka Sour 7

7,5%

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

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		
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		
		Surréaliste (BE) Abstinance Absolue 0,3% True to our DNA, an alcohol-free IPA full of hoppy flavors.	5
		Mikkeller (DK) 0,3% Energiebajer IPA.	6
		Mikkeller Limbo (DK) <0,5% Fruit Sour.	6



NON ALCOHOLIC

BEERS TO SHARE 75cl

GUEUZE & LAMBICS

Tilquin (BE) 27

Pinot - 8,5%

Oude Gueuze fermented with Pinot grapes.

Cantillon (BE) 28

Rosé de Gambrinus - 5%

Gueuze de la plus ancienne brasserie bruxelloise, macérée avec des framboises.

Drie Fonteinen (BE) 28

Oude Kriek - 5,1%

Oude Geuze with cherries.

Boerenf (BE) 28

Oude Geuze 1871. - 6,8%

Geuze from the new Lambic scene in Pajotenland.

Drie Fonteinen (BE) 30

Armand & Gaston - 5,1%

A blend of 3 Lambics.

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 Jungle (BE) 26

Saison Pêche Blanche - 5,5%

Local brewery from Anderlecht.

La Malpolon (FR) 26

7,5%

Grappe-blanc - wild ale with grape pomace.

SOURS

La Jungle (BE) 25

Old English Brown - 6,0%

Oud Bruin-style.

SIEMAN (IT) 29

Rive Rosso - 6.2%

Barrel-aged spontaneous ale with red grapes.

Pellicle Vergistingen (BE) 39

Mira d'Or: Pure - 7%

Blend of Lambics macerated with plums.

DARK BEERS

De Ranke (BE) 22

Back to Black - 9,2%

Donkerbruin.

Fantôme (BE) 18

Polymath - 8%

Belgian strong dark ale.

Funky Fluid (POL) - 44 cl 16

Royal Cookie - 12%

Imperial Pastry Stout with hazelnuts & cocoa nibs.



WINES *B (Biodynamie) N (Nature)*

Secret Cépage (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

Opius Rubedo 0%, fever tree tonic.

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
Ramborn (LUX)	7	Vague À l'Amer (FR)	25
<i>Apple cider - 5,8%</i>		<i>French cider - 7,4%</i>	
Classic cider made with freshly pressed apples from Luxembourg.		An extra brut cider, saline & fruity.	
Kupela (FR)	6,5		
<i>Sagardoa - Traditional Basque cider - 6,0%</i>			
Natural Cider with funky notes			



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%
<i>(Included Fever Tree Mediteranean)</i>

VODKA

Tovaritch
Belvedere

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

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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