



BEYOND RULES, RABBITS & REALITY

FOOD
to share & love

MISE EN BOUCHE

Charcuterie Troupele Coppa, Spinnata Piquante, Parma 24 months.	15	Cheese Troupele Tête de moine, oude gouda (3y) & dolce gorgonzola.	15
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PRELIMINAIRES

Poulycroc Surréaliste Spices of the chef and homemade harissa sauce.	11	Burrata di Puglia (250gr) Pomodorini Ciliegini, basil.	17
Red Tuna Tataki Ponzu sauce, apple mint, grenade.	17	Aubergine Miso Cashew, spring onions.	11

LES GHOSES SERIEUSES

Caribbean Spicy Okra Rougail of ananas tomatoes.	13	Pommes Dauphines Korean black garlic sauce.	9
Mega Tiger Shrimps Thai style, ginger & crunchy vermicelli.	15	Argentinian Rib Eye (250gr) Chimichurri sauce.	21

TROMPERIE

Pulled Pork Burger Marinated with double trouble, coleslaw & onions pickles.	13	Suggestion of the week Each week our chef proposes a creative dish.	/
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DILEMMA

Tahini Brownie Tonka cream, toasted sesame.	9	Strawberry Balsamic Cherry cream, sunflower seed praline, biscuit.	9
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*Please go to the counter to order. For tables of 6 people and more, a waiter will come help you.

BEERS ON DRAFT

HOUSE BEERS

25cl/40cl

Helles Lager 3.5/5.5

5,0%
Munich-style lager with a gentle bitterness.
Jawel!

Amarillo Pale Ale 4/6

5,2%
Super sessionable pale ale hopped with Amarillo.
Lemon and grapefruits aromas.

Surrealiste Pale Ale 4/6

5,6%
« Reality is wrong. Dreams are for real. »

New Zealand IPA 4.5/6.5

7,2%
IPA hopped with Nelson, Rakau and Wa-iti hops
from New-zealand.

Dream in Simcoe 4.5/6.5

6,5%
IPA w. oats hopped only with Simcoe. The
smoothest of all.

Triple IPA 5/-

9,0%
Triple India Pale Ale with Mosaic, Sabro
and El Dorado.

Venus Effect 4/6

4,5%
Dry-hopped Gose sour ale with sea-salt
A refreshing kiss from a goddess lips.

Raspberries & blackcurrant 5/8

Sour 4,5%
(Brewdog Collab) - Wheat-sour ale blended with
raspberries and blackcurrant.

Cosmic Rainbow 4.5/7

7,2%
An Indian Porter for bitterness
lovers (70 IBU).

GUEST BEERS

Fauve (FR)

L'horizon Rouge 5.5/8.5

et le ciel assorti
Fruited Berliner Weisse - 5,4%

Etoile Polaire 5.5/8.5

NEIPA - 6,5%

Sur les Rouges Collines 5.5/8.5

Fruited Pastry Sour - 6,5%

Basqueland (ES)

Aupa 4.5/7

Pale Ale - 5,3%

Kernel (UK)

Bramling Cross Mosaic 6/-

Dry Stout - 4,7%

Damson 6.5/-

Bière de Saison - 5,0%

Nelson Sauvín 5/8

Pale Ale - 7,2%

Galaxy Nelson 5/8

Strata IPA - 7,2%

Imperial 6/-

Brown Stout - 9,7%

5 FLIGHT TASTERS 16

12,5CL

6,5%

BEERS IN BOTTLE

TO SHARE

75cl

Blaugies (BE) 12

La Vermontoise Spelt Saison
6,5%

Trou du Diable (CA) 24

La Bretteuse
7,5%

Drie Fonteinen (BE) 28

Armand & Gaston
5,1%

Drie Fonteinen (BE) 28

Oude Kriek
5,1%

Kemker Cultuur (DE) 25

Aoltbeer 2021
7,0%
Red wine barrel aged w. dornfelder
grapepomace.

Kemker Gentiana (DE) 25

Aoltbeer 2021
7,0%
Amaro Ale with yellow gentian root, hogweed,
gagel and lemon verbena.

Burning Sky / ThornBridge (UK) 26

Full Circle
7,3%
(blend of barrel aged salsons)

Burning Sky (UK) 28

Elderberry Monolith
8,0%
(ba dark sour aged with elderberries)

Cyclic Beer Farm (ES) 20

Melocoton
8,0%
(blend of barrel aged sour salson w.peaches)

Dark Horse Reserva (BE) 28

Dark Spontaneous Ale
6,0%
(4 years barrel aged)

Antidoot (BE) 35

Artemisia Absinthium Tarocco
6,5%
Barrel aged with wormwood and blood
oranges.

Antidoot (BE) 38

L'ambigu
8,0%
Riesling/Appel/Kwee. Spontaneous ale
blended with Riesling wine and Apple &
Quince cider.

FOR YOURSELF 33cl

Mikkeller (DA) 5

Energiebajer IPA
0%

De Struise (BE) 6.5

Pannepot
10,0%

Buxton (UK) 8

Rain Shadow Imperial Stout
10,0%

Cantillon (BE) 8.5

Gueuze (37,5cl)
5,5%

Cantillon (BE) 9.5

Kriek (37,5cl)
5,5%

Malmö (SW) 9.5

True love never dies honey
6,0%

COCKTAILS

Spritz	8
Select Aperitivo, Prosecco and a dash of sparkling water.	
Capri's Fever	11
Gin Mare Capri w. Fever Tree.	
Negroni Surrealiste	10
Select Bitter, red vermouth & Surrealiste.	
Moscow Mule	10
Vodka Tovaritch, ginger beer & lime.	
Old Fashioned	11
Bourbon, Bitter and orange peel.	
SOFTS	
Spa still / sparkling	3.5
0,5L	
Fritz Cola	3
25cl	
Fever Tree	3
25cl	
LemonAid Passion Fruit	3.5
25cl	
Bundaberg Ginger Beer	4
35cl	
Yugen Kombucha	5
(Apple Mint or Grapefruit Hops)	
Kefir Eau Vertueuse	5
(Fleur de Surreau)	

ALCOOLS

Vermouth Casa Mariol Negro	6
Vodka Tovaritch	6
Gin Beefeater	6
Gin Apotek	8
Rhum Plantation	6
White/Brown	
Rhum Plantation Barbados	8
(5 Years)	
Dada Chapel Brhum	9.5
Buffalo Trace Bourbon	7.5
Whiskey Nikka	12
(From the barrel)	
Mezcal Nuestra Soledad	9
Mezcal Se Busca Reposado	10
SHOTS	
Rhum Plantation	4
White/Brown	
Vodka Tovaritch	4
Tequila Corralejo Reposado	5
Limoncello	5

WINE

*Organic **Bio-dynamic/Natural wines

WHITE

Glass/Bottle

Diornu 2021	6.50/28
Baglio Diar, Sicily	
Chardonnay & Inzolia. Light-bodied, crisp acidity, lovely salinity and a hint of lime.	
Whitey 2020	6.50/33
Mathias Warnung, Austria	
Dry and fresh. The nose is floral with a balance of grapefruit & stone fruits. Subtle mineral finish.	
MT5 2020	36
Müller-Thurgau, Mosel Slate	
A zesty, lemon fresh, silky smooth wine with some light herbal notes.	
Viognier 2019	38
Domaine de Cabrerv, Vallée du Rhône	
A full-bodied originated in southern France. Surprisingly aromatic and perfumy despite being a traditionally dry wine.	
Reserva della Contessa	40
Alto Adige, Italy	
Blend of Pinot Blanc, Chardonnay and Sauvignon Blanc. A very expressive white with grapefruit and floral aromas and a gentle acidity.	
500 (ORANGE)	39
Macchion dei Lupi, Suvereto	
A rare orange petnat from a very small domain. Grapes are biodynamically grown.	
CIDER	
Serps Natural Cider (BE)	-/24
Lava	
Session IPA. Light and refreshing to keep you dancing all night long.	
Dancing in the dark (BE)	-/35
Antidoot	
A wildy fermented, barrel aged cider, made from untreated and handpicked local apples from high standard trees, macerated on the skins of Gamay d'Auvergne from 'Domaine Les Ussels'.	

SPARKLING

Prosecco Del Dorato	6/30
Veneto	
Glera. Lovely bouquet of acacia flowers, apple, lemon skin and grapefruit. The perlage is delicate and persistent.	

RED

L'Abrunet de Frisach	6/30
Catalogne, Spain	
Grenache & Carignan. Light and refreshing red wine reminiscent of red berries. Perfect to start your night.	
Ponzichter 2019	6/30
Wiengut Weininger, Austria	
Beautiful symbiosis of Pinot Noir and Zweigelt grape. A light body but with complex notes of red fruits.	
Los Cantos	32
Ribera del Duero, Spain	
Tempranillo. The nose is plentyfull of red berries with notes of wood and light tannins.	
Senda 2017	34
Las Moradas de San Martin, Spain	
Garnacha. Lively and aromatic, cherry red colour with floral aroma. A long finish and pleasantly persistent mouthfeel.	
Petrocavallo 2018	36
Primitivo, Puglia	
produced with traditional methods without any kind of clarification or filtration. Intense deep purple with aromatics of red fruits and very solid structure.	
Dark Side of the Mouvèdre 2021	42
Hors Ciel, Roussillon	
Big and full bodied - firm tannins with lots of black fruits, smoke and leather.	
Marsannay	51
Bourgogne, France	
Marsannay is the village which marks the beginning of the Route des Grands Crus. Sturdy and robust due to the rich iron-based soil it is the perfect partner for red meats.	