

LE KITCH C'EST CHIC!

*An over-the-top & classic TV shows homage
signature cocktail menu by Ethylo*

MAGNUM P.U.N.C.H. 12€

An exotic and well dressed milk punch. (Contains dairy)
Cazadores Blanco Tequila, Adriatico Amaretto,
Nardini Mandorla, Homemade Curry & Mango Syrup,
Coconut Milk, Fresh Lime Juice.

DAWSON'S KRIEK 12€

A crying call for cherries and gin.
Bombay Bramble Gin, Homemade Cherries & Kriek Vinegar
Shrub, Valdespino Fino Sherry, Cherries Stems Bitter.

BUFFY SMASH 12€

The vampire's (and their slayer's) favourite.
Grey Goose Vodka, Homemade Strawberry - Raspberry -
Red Basil Syrup, Fresh Lemon Juice.

GRAVLAX BARRACUDA 12€

Gravlax style barracuda cocktail. Mr. T somehow approves.
White Mustard Seeds infused Bols Zeer Oude Genever,
Homemade Honey Cordial, Fresh Red Dill,
Celery Bitters.

THE LOVE BOAT 12€

Take a cruise to the seven seas and even more romantic nonsense.

Coconut Chips Infused Bacardi Carta Blanca, Butterfly Pea Flowers Infused Cointreau, Nardini Mandorla, Clarified Fresh Pineapple Juice, Clarified Fresh Lime Juice.

MORTICIA'S MARTINI 14€

The dirtiest and deadliest martini ever. Inspired by the Gibson bar, London.

Copperhead Gibson Gin, Del Professore Gibson Dry Vermouth, Pickles Brine, Red Dill Bitter.

DUNDER MIFFLIN 13€

"A little bit of everything" M. Scott.

Pierre Ferrand Cognac Ambré, Hennessy VS Cognac, Templeton 6y Rye Whiskey, Bulleit Rye Whiskey, Chartreuse Verte, Chartreuse Jaune, Carpano Antica Formula Vermouth, Lusteau Olorosso Sherry, Orange Bitters, Jerry Thomas Bitters.

INGALLS' MULE 12€

The little mule in the prairie.

Bacardi Cuatro Dark Rum, Pierre Ferrand Pineau Des Charentes, TBT Pimento Dram Allspice Liqueur, Verjus, Schweppes Ginger Beer.

SHIRLEY TEMPLE 6€

The absolute classic mocktail. (Non-alcoholic)

Homemade Pomegranate Syrup, Fresh Lime Juice, Schweppes Ginger Ale.



BEERS

5€

BRUSSELEIR (*La Senne*)

SPLASH – MANGO & PEACH MILKSHAKE IPA (*Brewksel*)

TARAS BOULBA (*La Senne*)

ZINNEBIR (*La Senne*)

WINES

6€ / 30€

CHATEAU DE GAURE (*Rouge*)

LA LONG BEC (*Sauvignon Blanc*)

LE CAPRICE DE CLÉMENTINE (*Rosé*)

MARÉCHAL (*Vouvray pétillant*)

FOOD

MIXED TAPAS PLATE FROM **MALOMA** 15€

*Herbal Hummus, Smoked Ricotta, Fresh Fish Rilletes,
Lacto-Fermented Vegetables Mix.*

If you want a spirit or classic cocktail
do not hesitate to ask us.

BOMBAY  SAPPHIRE