



MENU

Open 7/7
11u-23u30

Scan for our digital menu



SIGNATURE COCKTAILS

AVAILABLE FROM 4 PM

MOTHER'S SUNSHINE 14.5

CAMPARI, BLACKBERRY INFUSED BOMBAY
SAPPHIRE, ORANGE JUICE, LIME
BITTERSWEET

FROZEN WAR 15

BOURBON, COINTREAU, BACARDI CARTA BLANCA,
TEQUILA, BLUE CURAÇAO, HONEY AND LEMON
(MAXIMUM 1 FROZEN WAR PER PERSON)
INTENSE& STRONG

STRAWBERRY MOJITO 13.5

HOME INFUSED STRAWBERRY RUM, MINT, LIME
AND SODA
REFRESHING AND SWEET
SPRITZ VERSION WITH SPARKLING WINE
INSTEAD OF SODA +3

PICY PINEAPPLE 15

PINEAPPLE JUICE, PATRON TEQUILA, GIN,
SECRET SAUCE
SWEET AND SPICY

MESSAGE IN A BOTTLE 15

PATRON TEQUILA, STRAWBERRY, MANGO, GINGER
ALE
SWEET AND MEANINGFULL

THE CLASSICS

MOJITO 11.5

BACARDI CARTA BLANCA, MINT, LIME, CANE SUGAR,
ANGOSTURA BITTERS

COSMOPOLITAN 12.5

ERISTOFF, COINTREAU, LIME JUICE, CRANBERRY JUICE

MOSCOW MULE 12

ERISTOFF, LIME JUICE, GINGER BEER, ANGOSTURA
BITTERS

DARK AND STORMY 12

BACARDI CARTA ORO, GINGERBEER , LIMEJUICE,
ANGOSTURA BITTERS

ESPRESSO MARTINI 13

ERISTOFF, KAHLUA, ESPRESSO

NEGRONI 9000 15

CUBERDON Jenever, CAMPARI, RED MARTINI

BLOODY MARY 12

ERISTOFF, TOMATO JUICE AND HERBS

(MAPLE) OLD FASHIONED 12.5

FOUR ROSES BOURBON, SUGAR, ANGOSTURA BITTERS

AMARETTO SOUR 13

AMARETTO, LIME, LEMON (SPICY OPTIONAL)

MOCKTAILS

APPLE BLISS 9

APPLE, GINGER, SODA AND LIME

SHIRLEY TEMPLE 9

7 UP, GRENADINE, SODA, LIME JUICE

COPPERHEAD GIN 0% ALCOHOL 12

ALL JUICES ARE FRESH SQUEEZED

SOFT DRINKS

VITTEL 0.25L	3.5		0.5L	6.5
SAN PELLEGRINO 0.25L	3.5		0.5L	6.5
PEPSI		PEPSI MAX		3.6
7 UP				3.6
ORANGINA				3.9
ICE TEA				3.9
FRESH JUICES ORANGE / APPLE				4.5
FEVER TREE TONIC				4.2
FEVER TREE GINGER ALE				

HOT DRINKS

ESPRESSO	4
DOUBLE ESPRESSO	5
CAFÉ LUNGO	4
DÉCAFÉINE	4
AMERICANO	4
CAPPUCCINO	4.5
LATTE MACCHIATO	5
THEE TEA	5
IRISH COFFEE	11

BEER

STELLA ARTOIS (VAT DRAFT)	5.2%	33CL 4.5	50CL 6.5
GOOSE ISLAND IPAD (VAT DRAFT)	5.9%	25CL 5	50CL 7.5
GRUUT BLOND (VAT DRAFT)	5.5%	25CL 5	33CL 6.5
KARMELIET (VAT DRAFT)	8.0%		6
STELLA 0% ALCOHOL	0.0%		4.5
KRIEK BELLEVUE	5.2%		4.5
SINT-BERNARDUS ABT 12	10.0%		6.5
LA TRAPPE DUBBEL	7.0%		6
LA TRAPPE QUADRUPLE	10.0%		7
WESTMALLE TRIPEL	9.5%		6
ORVAL	6.2%		7
DUVEL	8.5%		5.5

APERITIF

APEROL SPRITZ	10
CAMPARI	7
CAMPARI SODA ORANGE	9.5
PORTO WHITE RED	6
SHERRY DRY	6
KIR	8
KIR ROYAL	13
MARTINI BIANCO ROSSO	6
PINEAU DES CHARENTES	6
PICON VIN BLANC	9
RICARD	6.5

WINES

BUBBLES	GLASS	BOTTLE
CAVA BELISCO	8	38
CHAMPAGNE PALMER BRUT	13.5	72.5
CHAMPAGNE BOLLINGER		115
WITTE WIJN WHITE WINE		
KLEINE ZALZE SAUVIGNON BLANC SOUTH-AFRICA	7	34
LA CROIX BELLE CHARDONNAY FRANCE	8	39
QUERCUS PINOT GRIGIO SLOVENIA	9	43
DOMAINE DES RABICHATTE POUILLY FUME FRANCE	13	65
BOURGOGNE JACOBINS CHARDONNAY FRANCE	13	65
QUERCUS MUSKAT- VERDUC SLOVENIA SWEET WINE	8	40
ROSÉ WIJN ROSE WINE		
LA CROIX BELLE ROSÉ FRANCE	8	39
RODE WIJN RED WINE		
VILLA MANSAY SYRAH CABERNET FRANCE	7	40
LA CROIX BELLE CARINGOLE FRANCE	8	39
MURIEL RIOJA GRAN RESERVA TEMPRANILLO SPANJE	8	39
PAOLO LEO PRIMITIVO ITALIA	10	55
LA CROIX BELLEVUE LALANDE DE POMEROL FRANCE	14	70

SPIRITS

GIN

HENDRICK’S	10
THE GHENTIST (LOCAL)	14
MONKEY47	14
GIN MARE	11
+FEVER TREE TONIC	+3

RUM

KRAKEN BROWN RUM	12
BACARDI CARTA BLANCA	7
DADA CHAPEL AGED BHRUM (LOCAL)	16.5
ZACAPA 23	15.5

VODKA

GREY GOOSE	13
DADA CHAPEL POTATO VODKA (LOCAL)	14

WHISKEY

JOHNNIE WALKER RED LABEL	7
JOHNNIE WALKER BLACK LABEL	9
JOHNNIE WALKER BLUE LABEL	45
JACK DANIELS TENNESSEE WHISKEY	9
WOODFORD RESERVE BOURBON	12
LAGAVULIN	17
LAPHROAIG 10Y SINGLE MALT WHISKY	18
GLENFIDDICH 12Y OLD SINGLE MALT WHISKY	11

LIQUORS

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COINTREAU 9

AMARETTO 9

BAILEYS 6

DOM BENEDICTINE 10

MANDARIN NAPOLEON 8.5

SAMBUCA 9

DIGESTIF

CALVADOS 11

GRAPPA 9

ARMAGNAC 9

Jenever JONG | YOUNG 6.5

Jenever OUD | OLD 7.5

COGNAC VSOP REMY MARTIN 14.5

COGNAC XO REMY MARTIN 48

TEQUILA DON JULIO 12

TEQUILA PATRON SILVER 15

BAR BITES



KAASPLANKJE – DRUIVEN – ROZIJNENBROOD – CHUTNEY

18

CHEESE PLATTER – GRAPES – RAISIN BREAD - CHUTNEY



MIX VAN BAR BITES (VOOR 2)

22

MIX OF BAR BITES (FOR 2)



QUESADILLA - TOMAAT - CHEDDAR - ZURE ROOM - SALSA - GUACAMOLE

10

MET KIP + € 2 | MET GAMBA'S + € 4

QUESADILLA - TOMATO - CHEDDAR - SOUR CREAM - SALSA - GUACAMOLE

WITH CHICKEN + € 2 | WITH SHRIMPS + € 4



‘OUD BRUGGE’ KAASBALLETJES MET GENTSE TIERENTEYN MOSTERD

12

CHEESE BALLS ‘OLD BRUGES’ WITH TIERENTEYN MUSTARD FROM GHENT

BROODPLANKJE MET OLIJF- ZONGEDROOGDE TOMATENTAPENADE EN KRUIDENBOTER

9

BREAD BOARD WITH OLIVE AND SUNDRIED TOMATO TAPENADE, HERB BUTTER



SPICY POTATO WEDGES - CAJUN MAYONAISE

5

FUET ‘EXTRA RESERVE’ MET CRACKERS

12

KIP | CHICKEN KARAAGE - CHIPOTLE SAUS

14



= VEGETARIAN DISH.
THE MEAL CONTAINS NO MEAT, BUT MAY CONTAIN DAIRY PRODUCTS.

PLEASE ASK OUR STAFF FOR MORE DETAILS.

COLD DISHES

CAESAR SALADE MET KIP EN BACON 22

CAESAR SALAD WITH CHICKEN AND BACON

GEROOKTE ZALM – RODE UI – ZURE ROOM – KAPPERS - TOAST 22

SMOKED SALMON - RED ONION – SOUR CREAM – CAPERS - TOAST

VITELLO TONNATO VAN KALF, GESERVEERD OP MAISBROOD 19

VEAL VITELLO TONNATO SERVED ON CORN BREAD

HOT DISHES

* = Served with side garnish and Belgian fries

	SOEP VAN DE DAG MET EEN BROODJE EN KRUIDENBOTER	10
	SOUP OF THE DAY WITH BREAD AND HERB BUTTER	
	MARRIOTT BURGER (RUND OF VEGGIE) *	24
	MARRIOTT BEEF BURGER (BEEF OR VEGGIE)	
	MARRIOTT CLUB SANDWICH MET GEROOKTE KIPFILET	22
	MARRIOTT CLUB SANDWICH WITH SMOKED CHICKEN FILET	
	UIENSOEP MET ORVAL BIER - BREYDEL SPEK – ORVAL KAAS CROUTONS – TIJM	12
	ONION SOUP WITH ORVAL BEER – BREYDEL BACON – ORVAL CHEESE CROUTONS – THYME	
	CROQUE HAM EN KAAS, MET SALADE EN CHIPS	15
	HAM AND CHEESE TOAST WITH SALAD AND CRISPS	
	GENTSE RUNDSSTOOPOT MET BELGISCHE FRIETEN	22
	BEEF STEW GHENT STYLE WITH BELGIAN FRIES	
	GEBAKKEN ZALMFILET OP KLASSIEKE WIJZE GESERVEERD MET WITTE WIJN-MOSTERD SAUS	26
	FRIED FILET OF SALMON CLASSIC STYLE WITH WHITE WINE – MUSTARD SAUCE	
	SPAGHETTI BOLOGNAISE – GRANA PADANO – RUCOLA (RUND OF VEGGIE)	20
	SPAGHETTI BOLOGNAISE – GRANA PADANO – ARUGULA (BEEF OR VEGGIE)	

DESSERTS

SORBET IJS MET ROOD FRUIT COMPOTE	12
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ICE SORBET WITH RED FRUIT COMPOTE	
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LIMONCELLO CRÈME BRULÉE – AMARETTI – MERINGUE – MUNT	10
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LIMONCELLO CRÈME BRULÉE – AMARETTI – MERINGUE – MINT	
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CAKE VAN DE DAG	10
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CAKE OF THE DAY	
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COUPE NAPOLEON: CITROEN SORBET MET GIN	12
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COUPE NAPOLEON: LEMON SORBET WITH GIN	
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LAATSTE BESTELLING KEUKEN: 22:45 | LAST ORDER KITCHEN: 10.45PM

ALLE VERMELDE PRIJZEN ZIJN IN EURO EN INCL. BTW. | ALL PRICES ARE IN EURO AND INCL. VAT.

WIJ HOUDEN GRAAG REKENING MET UW DIEETVEREISTEN EN/OF ALLERGENEN.
WE WIJZEN U ER OP DAT DE SAMENSTELLING VAN DE PRODUCTEN KAN
VERANDEREN. | WE ARE HAPPY TO TAKE YOUR DIETARY REQUIREMENTS
AND/OR ALLERGENS INTO ACCOUNT. PLEASE NOTE THAT THE COMPOSITION OF
THE PRODUCTS CAN CHANGE