

ALCOHOL-FREE

WATER

GLASS - still or sparkling - 33cl	1,5
PITCHER - still or sparkling - 75cl	3,5

ALCOHOLFEE BEER

Alcoholfree alternative for wine?

--- see wines ---

ENERGIBAJER	6
'pintje' - thirst quenching, fresh, bitter, hoppy	Mikkeller, 0%, 33cl
HOPPY	6,5
NA Pale Ale - thirst quenching, hoppy	Poppels, 0,3%, 33cl
UNPLUGGED	5,5
NA Hazy IPA - creamy, soft	't Verzet, 0,4%, 33cl
SAND DIVER	6,5
isotonic ale - fresh, slightly acidic, hoppy	De Kromme Haring, 0,3%, 33cl
LOW MOTION PINK	6,8
fruit sour with pitaya, lychee and hibiscus - acidic, floral	To Ø1, 0,3%, 33cl
DOKKIE	5,5
Ghentsour IPA - slightly acidic, citrusy, bitters	Dok Brewing Co., 0,3%, 33cl

MOCKTAILS

MINTY MAC'LIME	8
apple, lime, mint, bitters, soda water	
PURPLE HAZE	8
blackberry, raspberry, thyme, lime, bitters, soda water	
L'APÉRO SPIRIT - virgin aperol spritz	8
kumquat, sea buckthorn, herbal bitters, tonic	

KEFIR, KOMBUCHA, LEMONADE & JUICE

Kult Kefir - passionfruit-hop	6
Yūgen Kombucha - ginger-lemon	6,5
Levuur Kombucha - cherry stalks-lemon verbena	6,8
Homemade lemonade - ginger-lemon	5
Homemade lemonade - rhubarb-lime	5
Homemade lemonade - blueberry-blood orange	5,5
Cuarenta Craft Soda - maracuya-habanero-lime	5
Ritchie lemonade - orange	4
Ritchie cola - regular or zero	4
Fever Tree tonic	4
Big Tom spicy tomato juice	5
Pajottenlander apple juice	3,5
Pajottenlander grapefruit juice	4

COFFEE & TEA

COFFEE

Cafés MUDA

COFFEE - phin filter	3
LITER COFFEE - thermos french press	10
=5 cups to share or not to share	



APERERO & COCKTAILS



PASTIS	8
Henri Bardouin	
VERMOUT	7
Kruit, Heynsquared - herbal vermouth from Ghent	
LIMONCELLO SPRITZ	11
homemade limoncello + tonic	
NEGRONI	11
punchy house-blend	
HORSE WITH NO NAME	12
ginger-infused vodka + homemade gingersyrup + lime + soda water	
STORMY RHUBARB	12
brown rum + homemade rhubarbsyrup + lime + mint	
BOURBON PLANE	12
bourbon + kumquat + sea buckthorn + herbal bitters	
VERBOOCHA	11
Kruit vermouth + kombucha	
GIN-TONIC	11
Broker's gin + fever tree tonic + juniperberry + lemon	
ESPRESSO MARTINI	12
vodka + arabica espresso + sugar + salted butter	
BLACK RIVER	7
barrel aged mede with black currants	De Mederie, Celles, BE, 14% 7cl
MACVIN	7
barrel aged macvin from poulsard-grapes	A. Guillot, Jura, FR, 17% 7cl

TEA

SENCHA - green tea = not oxidized	3,7
DARGEELING - black tea = fully oxidised	3,7
OOLONG - partially oxidized	3,7

INFUSIONS

MOLLIE BLOOM - berry infusion	3,7
apple, rosehip shell, elderberry, blueberry, red currant, black currant, black currant leaf, mallow, flower petals, blackberry	
MARIUS - less stress infusion	3,7
apple, fennel, caraway, melisse, lemongrass, cacao, chamomile, aronia, cornflower, tulsj, acerola	
BENNY LAVA - spicy massala chai-mix + fresh ginger	4,5
LOLA - homemade gingersyrup + fresh orange	4,8
FRESH MINT - with or without green tea?	4



MENU

All wines are self-imported.



WEBSHOP

They are for sale in our shop at the bar or via the online-shop!

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ENGLISH



MENU

WINE



BUBBLES

POMPERRY ON TAP 5
Druug, Gent, BE, 2023 75% pear + 25% apple
cider - fresh, dry, ripe body, sharp acidity - 6% alc.

BRAIN DE FOLIE 8,5 / 42
du Mortier, Loire, FR, 2023 chenin blanc + grolleau gris
white pet' nat' - creamy, ripe, crisp acidity. stonefruits, tangerine, lilly, brioche

TINC SET ROSÉ 8 / 40,5
Ramon Jané, Penedès, SP, '23 macabeu + xarel-lo + parellada + mando
rosé pet' nat' - creamy, floral. peach, raspberry, grapefruit, rose petals

WHITE MORE BY THE GLASS ?! Every week we have about 5 suggestions. Check the boards or ask our staff !

MALÉSTAR 7 / 36,5
Mirco Mariotti, Emilia Romagna, IT, 2023 montuni
round, creamy, mineral. stonefruits, confit lemon, salty seabreeze

EL PAGÈS CONTENT BLANC 8 / 40
La Salada, Penedès, SP, 2023 montònec + macabeu + xarel-lo
fresh, pungent, misty. stonefruits, rhubarb, cucumber, fresh ginger, lemongrass

MUTTER ANNA 8,5 / 46
Hofgut Falkenstein, Mosel, DE, 2023 riesling
taut, clear, mineral. green apple, lime, beeswax, silex

SANS RANCUNE 7,5 / 40
Ozil, Ardèche, FR, 2023 viognier
full, plump, pungent finish. green melon, doyenne pear, lime

CAL ROS 7,5 / 41
Amor per la Terra, Penedès, SP, 2023 xarel-lo
supple, smooth, saline. nectarine, boskoop apple, lemon, oystershell

KLEVENER DE HEILIGENSTEIN 9 / 48
Goepp, Elzas, FR, 2022 savagnin rose = klevener de Heiligenstein
lively, taut, mineral. white peach, lemon, chamomile, butter, slate

ROSÉ

BARRY ROSÉ 7 / 36,5
Ozil, Ardèche, FR, 2023 grenache noir
fruity, spicy, floral. strawberry, cranberry, elderberry, rose, white pepper

alcoholfree alternative for wine ? **KULT KEFIR - PASSION FRUIT-HOPS (33cl)** 6
waterkefir - fresh, taut, aromatic "pet' nat'"
SOBR SPUMANTE (25cl = 2 glasses) 13
chardonnay + pinot blanc + herbs - supple, spiced "spumante"
SOBR WOODPEPPER 6,5 / 35
fermented herbal brew - fresh, pungent, spiced "orange"
SOBR HOLY HIBISCUS 6,5 / 35
fermented herbal brew - fresh-fruity, spiced, floral "chilled red"

Like to taste before you decide ? Please come to the bar !

ORANGE / MACÉRATIONS

VOILÀ 8 / 41,5
Jeux de Vins!, Elzas, FR, 2020-21 gewurz + muscat + sylvaner + auxerrois
15 days maceration - aged in large oak barrels
fresh, supple. confit apricot, fresh almond, orange, spring flowers

MINE DE RIEN 9 / 49
des Mathouans, Côtes-Catalanes, FR, 2022 muscat à petits grains
20 days maceration - aged in oak barriques
intense, spicy, floral. dried apricot, clementine, lychee, curry, elderflower

CHILLED RED

MINI POUCE 7,5 / 38,5
La Vrille et le Papillon, Ardèche, FR, 2023 syrah
fine, fruity, glouglou. cherry, red current, pomegranate, hint of hay

LA VINYA DEL BOTER 8 / 43,5
Amor per la Terra, Empordà, SP, 2022 xarel-lo + monastrell
fine, spiced, mineral. cranberry, raspberry, wild fennel, rose pepper

ROOD

CHAPEAU MELON 7 / 37,5
La Vrille et le Papillon, Ardèche, FR, 2023 merlot
round, ripe, earty. cassis, elderberry, stewed strawberry, cocoa

GIROTONDO ROSSO 7,5 / 40
I Forestieri, Toscane, IT, 2022 95% sangiovese + malvasia
elegant, spiced. cherry, plum, fig, vanilla, garrigue

DANS LA LUNE 8 / 43,5
Débit d'Ivresse, Côtes-Catalanes, FR, 2023 lledoner pelut
fine, herbal, earty-mineral. cherry, cranberry, tobacco, forest woods, silex

125 7,5 / 39,5
Celler Sanromà, Tarragona, SP, 2021 ull de llebre = tempranillo
intense, spiced. dark fruits, milk chocolate, vanilla, clove, wilde thyme

NIZZA 9,5 / 54
Sette, Piemonte, IT, 2021 barbera
intense, fine, spicy, complex. forest fruits, espresso, cocoa, burned peppers

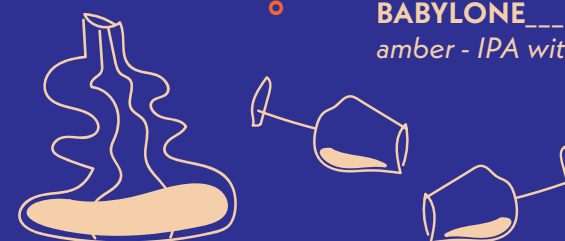
SWEET WHITE

LEMON TREE 7,5 / 39,5
Ferme du Mont Benault, Loire, FR, 2023 chenin blanc - 18g residual sugar
plump, floral. confit lemon peel, pear, honey, blossoms

PECAT NOBLE (fles = 0,5L) 11 / 46
Mas Candí, Penedès, SP, 2022 xarel-lo with botrytis = edelrot = noble rot
full, aromatic, elegant. pear, sultana, confit lemon, summer flowers

BY THE BOTTLE you can drink anything from the shop.
Bottles with a dot are already on temperature. Prefer an other ? We'd be happy to chill it for you !

price = shop price + 22 euro



BLOND

VERZET ON TAP 3,8
'pintje' - thirst quenching, exotic, hoppy 't Verzet, 5,8%, 25cl

HOPSNOB - VIOGNIER ON TAP 6,6
viognier grape IPA 2024 edelrot x Dok Brewing Co. x Ozil, 6%, 33cl

HOPSNOB - RIESLING 6,6
riesling grape IPA 2023 edelrot x Dok Brewing Co. x Goepp, 6%, 33cl

IV SAISON 5,4
saison - fresh, herbal Brasserie de Jandrain-Jandrenouille, 6,5%, 33cl

PETIT BOULBA 4
hoppy light ale - light, fresh tablebeer Brasserie de la Senne, 2,8%, 33cl

DO YOU CAN FROM THE LAND DOWN UNDER 6,6
Aussie PA - juicy, hoppy Dok Brewing co. x Lucky Bay, 4,6%, 33cl

MONDELLO 6,8
blood orange IPA - tropical, citrusy Stroom, 7,2%, 33cl

GOLDEN TRICKY 5,6
IPA - full, creamy, exotic 't Verzet, 7,5%, 33cl

STEENUILKE 5,2
blond beer - creamy, spiced, elegant bitters Brouwerij De Ryck, 6,5%, 33cl

GULDENBERG 5,6
abdijbier - full, round, creamy De Ranke, 8%, 33cl

What's more on TAP ?
--- > check the boards or ask our staff !

SOUR

OUDE GEUZE BOON 4,2
soft old geuze Brasserie Boon, 7%, 25cl

HOPSNOB SOUR - RIESLING IPA 2022 ON TAP 6,6
sour grape IPA edelrot x Dok Brewing Co. x Goepp, 6%, 33cl

JEUN'HOMME 6,5
barrel aged creamy sour blond De Leite, 6%, 33cl

DEVIANCE 10
barrel aged blond with marc from auxerrois + pinot noir SPO, 5,6%, 33cl

KRIEK 16,5
old kriek Cantillon, 5,5%, 37,5cl

3 FONTEINEN OUDE GEUZE 16
complex old geuze 3 Fonteinen, 7%, 37,5cl

BOERENERF OUDE GUEUZE 16
punchy old geuze Boerenerf, 7%, 37,5cl

KESTEMONT ABRIKOOS 16,5
lambik with apricot Brouwerij Kestemont, 5,5%, 37,5cl

MUSCAR-ELLE 17
lambik with muscaris-grapes Lambiek Fabriek, 8,8%, 37,5cl

BROWN, STOUT & AMBER 37,5cl ? feel free to ask for an extra glass to share

MOOSE BLUES 5,5
brown beer - creamy, spiced, caramel, chocolate 't Verzet, 7,5%, 33cl

STOUTERIK 5
stout - black, intense, malty Brasserie de la Senne, 5%, 33cl

BRUXELLENIS 5,5
amber - brett pale ale Brasserie de la Senne, 6,5%, 33cl

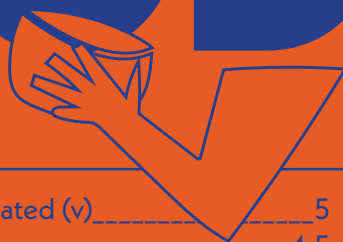
BABYLONE 6,5
amber - IPA with unsold bread Brussels Beer Project, 5,5%, 33cl

one table is one bill - thanks for understanding !

BEER

FOOD

-- till 22:00 --



(v) = vegan

GREEN OLIVES - house-marinated (v)_____	5
SMOKED ALMONDS (v)_____	4,5
A DRIED SAUSAGE (Vierklaver) - mustard_____	3,5
CRISPS SEASALT-BALSAMIC (Waltson) (v)_____	3,5
EDAMAME - herbsalt (v)_____	6,5
BOQUERONES (house-marinated anchovies)_____	6,5
SAUCISSON D'ARDÈCHE (3 flavours, thinly sliced)___	9,5

PICKLED RADISHES - wasabi-dill mayo (v)_____	7
KIMCHI CAULIFLOWER - homemade kimchi (v)_____	8
BEETROOT - tofucream - mustardseeds - honey (v)_____	8,5
HUMMUS - za'atar - bread (v)_____	8
SMOKEY JALAPEÑO-WHITE BEANSPREAD geuze-capers - bread (v)_____	8
HOMEMADE PORKRILETTE WITH GEUZE - bread_____	9

CHEESE PLATTER - rhubarbchutney - nuts - bread_____	18
CHARCUTERIE PLATTER - bread_____	17

OYSTERMUSHROOM TEMPURA - kimchi mayo (v)___	10
BITTERBALLEN (6pc) - mustard-taragon mayo_____	8,5
CHEESE CROQUETTE pas de rouge (1pc) - remoulade___	8
SHRIMP CROQUETTE (1pc) - remoulade_____	11
NACHOS IN THE OVEN cheddar - tomato-kidneybeandip - sour cream_____	13

BURRATA pumpkin cream - hazelnuts - geuze-capers - bread_____	16
ROASTED BRUSSELS SPROUTS - chickpea - tahini (v)___	11
ROASTED CARROTS - labneh - pistachio-dukkah_____	13
LOADED PATATAS - feta cream - chili sauce_____	12
CAMEMBERT IN THE OVEN baked pear - sunflowerseeds - bread_____	15
KOREAN MEATBALLS - gochujang - kimchi-coleslaw___	13
THAI FRIED CHICKEN - pinda sauce - cucumber pickle___	13

SOUP (v) without or with bread and butter_____	5 / 7
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PENNE PEPERONATA (v) without or with parmezan___	16
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BREAD WITH BEURRE NOISETTE _____	5
PORTION OF BREAD _____	3

For info concerning allergenes, ask our staff.
The composition of products and dishes may change.

DESSERT

DARK CHOCOLATE BROWNIE - hazelnut crumble_____	7
COFFEE-COCONUT PANNA COTTA chocolate crumble - salted caramel (v)_____	7
DARK CHOCOLATE BAR almond-seasalt_____	3,5
MILK CHOCOLATE BAR caramel-seasalt_____	3,5



**SOUR ALES, FERMENTS,
HYBRIDS & BLENDS**

-- and check out our extra menu
with Jura wines by the bottle !

SPECIALS

DRUIF MUSCAT BLEU	49
3 Fonteinen - geuze with muscat bleu-grapes	
ZENNE Y FRONTERA	59
3 Fonteinen - single barrel Oloroso lambik	
WOOP WOOP	45
Antidoot - farmhouse sour in old Brabantian tradition	
L'AMBIGU - CABERNET CHINATO	49
Antidoot - cabernet jura-wine + farmhouse sour + chinato	
CYDONIA	45
Antidoot - barrel aged cider of apple and quince	
KERS	42
Boerenerf - geuze with cherries and a hint of cinnamon	
RABARBER	45
Boerenerf - geuze with rhubarb	
HURDY HURRY	49
Donder - lambik with quince and sage	
CHILDREN OF THE GRAPES	49
Donder - lambik with pinot noir, müller-thurgau and bayleaf	
BOTH SUPPLY AND DEMAND	49
Drap - cider with dornfelder-wine	
WHO CAN KEEP ME SANE ?	55
Drap - orange wine from pinot gris + red wine from dornfelder	
RIESLING RESEMBLANCE	55
Drap x Pellicle - lambik + riesling with botrytis (=noble rot)	
BRAAMBES	33
Kestemont - lambik with blackberries	
OUDE KRIEK - SCHAARBEEKSE KRIEK	38
Kestemont - old krieklambik with tart cherries	
GROS-ELLE	26
Lambiek Fabriek - geuze with red current and muscaris-grapes	
CARAM-ELLE	26
Lambiek Fabriek - geuze with dark, burned malts	
AMRITA	42
Lovulum - rhubarb wine with plums	
TROIS MIEUX QUE DEUX	42
Lovulum x De Mederie x Sip - cider + riesling + blackthorn	
REDSHIFT	46
Pellicle - cider + Gorsemer cherries + cabernet dorsa-wine	
I NEVER PROMISED YOU A ROSE GARDEN	48
Pellicle - geuze with Gorsemer cherries and rose petals	