# Beers

# Draught 25cl 33cl 50cl

Sticky Chaï - Oskare

Its spicy and sweet character gives it lightness and freshness that will delight your palate.

4,60 6,20 7,80 3,15\* 4,23\* 6,03\*

Pils la Zone - Oskare Light, refreshing, thirst-quenching lager

3,42\* 4,5\*

**Pincette - Oskare** 

An India Pale Ale with a herbal and fruity taste and a frank bitterness.

4,14\* 5,58\* 7,02\* 4,60 6,20 7,80 7,2° **Triple** No Foot - Oskare

A Tripel with a round, spicy and long taste in the mouth.

4,60 6,20 7,80 3,15\* 4,23\* 6,03\*

**Zinnebir - B. de la Senne** 5.8° Belgian Pale Ale

Fruity, hoppy aromas reminiscent of dried apricot and orange marmalade.

3,42\* 4,32\* 6,03\* 3,80 4,80 6,70

### **Bottles Beers**

Kriek Boon - 25 cl

Spontaneously fermented beer made from young, old lambic, aged in oak barrels. Real fresh cherries are used to make this genuine kriek beer.

Bertinchamps - 0.0 - 33cl

Non-alcoholic beer, aromas of peach and pear which are supported by the mandarin flavors of Mandarina Bavaria hops.

Bertinchamps - 0.2 - White - 33 cl

Made from hops, barley malt and wheat. Refreshing beer with natural lemon extracts.

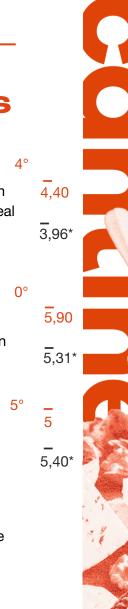
#### Beer of the moment

Let yourself be tempted by our beer of the moment and discover these new flavors.

### **Bottle Cider**

Galipette - Brut - 33 cl

Deliciously raw, it offers a perfect harmony between acidity and tannins, between dry and sweet, and bridges the gap between "old-fashioned" ciders and a more contemporary style.





à bloc!

le Compost



# To share

#### **Roasted Goat cheese**

Matured goat cheese, poached pear and Liège syrup.

\*Infinity price 10



Mushroom croquettes, truffle, homemade aioli

10

#### **Patatas bravas**

Potato pieces, aioli sauce and bravas sauce (slightly spicy)

6,30\*

#### **Autumn Mezze Board**

Assortment of dips and homemade preparations

14 12,60\*

# Burgers

Served with fries, salad and organic egg mayonnaise.

#### **Burger katsu**

Breaded pork "katsu", marinated cabbage, bulldog sauce.

16,20\* 18

#### **Burger Original**

Organic bun, minced beef, double cheddar, beer caramelised onions, bacon, pickles and cowboy sauce.

18,90\* 21

#### **Burger Biquette**

Breaded goat cheese with thyme, pine nuts, apples, beet sprouts, lamb's lettuce, whole grain mustard.

18 16,20\*

#### **Burger of the moment**

Depending on the chef's inspiration, information on the blackboard.

# Main courses

#### **Bowl Chouchou**

Assortment of cabbages, pear, quinoa, soft-boiled egg and a vinaigrette with candied lemons.

16 14.40\*

#### Mekong curry

Thai green curry, coconut milk, chicken, seasonal vegetables, jasmine rice.

18 16.20\*

#### **Mekong curry**

Thai green curry, coconut milk, organic tofu, seasonal vegetables, jasmine rice.

18 16.20\*

#### Pasta alle noci

Fusilli with walnut pesto, spinach and mimolette.

14,40\* 16

#### Suggestions

Depending on the chef's inspiration, information on the blackboard.



Cheeseburger or Chicken drumsticks (x2) & applesauce

12.60\* 14

# Desserts

Daily desserts inspired by our chef. 4,50\*



Prices are in euros net of VAT, service included. The list of allergens is available on request

On sight, to flash, or to work...

#### Rosé

#### La fleur Pierre Henri

Pays d'Oc, 2023 11.5°

Syrah

Freshness with notes of strawberries and raspberries with floral scents of violets, roundness.

4.50\* 23.40\*

#### Red

#### La fleur Pierre Henri Pays d'Oc, 2022

13° Merlot Roundness, tannins are supple with notes

of fresh red fruit. 4,50\* 23,40\*

#### White Our sparkling proposal

#### La fleur Pierre Henri **Domaine François Cartier** Touraine, 2023

12° Sauvignon blanc Chardonnay Bright color with green highlights, aroma Very nice freshness with floral and exotic fruit of lemon and melon, refreshing and lively

26 5,40\* 23,40\*

### notes, warm, rich.

4.50\* 23.40\*

Pays d'Oc, 2023

13°

#### La Escapada Brut

Chardonnay

**Spain, 2022** 11,5

Delicate bubbles, golden color, notes of butter, apples and peaches

30 6,30\* 27\*

## Soft drinks

#### After climb essentials

#### Juices - D'Upigny

Apple Apple cherry

3,40 3,06\*

#### **Ritchie**

Cola / Cola Zéro

Lemon Grapefruit

5.20 4.68\*

Ice latte

#### **Ginger Beer - Fever Tree**

5.80 5.22\*

#### Syrup - Guiot - 33cl Grenadine or mint

2,25\* 2,5

#### **Homemade Drink**

4,50\*

#### Water - Bru

Still 50cl Sparkling 50cl

2.70\*



## Hot drinks

#### The boost you need

### **Coffees - Looze**

2,70\* Espresso / Long black 3 Double espresso 3,60 Latte 4,50 4,05\* Cappuccino 4,50 4,05\* Ice black coffe 4,50 4,05\*

#### Tea - Palais des thés

4,50 4,05\* Green tea, black tea, herbal tea

#### **Others**

3,60\* Cécémel 4,50\* Drink of the moment 0,40 0,36\* Oat milk 0,50 0,45\* Syrup supplement

4,50\*