

Cocktails / Mocktails

Juliet's Negroni <i>cocoa/citrus</i>	€ 12,50
The Spy's Cooler <i>Belroy's Vesper Martini/tonic</i>	€ 12,50
The President's Cup <i>Belroy's El Presidente/tonic</i>	€ 12,50
Spiked Lemonade <i>homemade lemonade/Belroy's Wodka</i>	€ 12,50
Dark & Stormy <i>Belroy's Rum/gingerbeer/lime</i>	€ 12,50
Mocktave (alcohol free) <i>passionfruit/coriander/ginger</i>	€ 12,50

Beers on tap

Stella Artois	€ 3
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Bottled beers

Vedett	€ 4
Bolleke	€ 3,50
Duvel	€ 4,50
Triple d'Anvers	€ 4,50
Westmalle Dubbel / Trippel	€ 4,50
Lola chocolate beer	€ 4,50
Liefmans Kriek Brut (33 cl)	€ 4,50
Mikkeller Energibajer (alcohol free)	€ 5
Liefmans Goudenband (75 cl)	€ 18
Liefmans Kriek Brut (75 cl)	€ 18
Brochus Porter (75 cl)	€ 20
Brochus Halycon Pale Ale (75 cl)	€ 20

Soft drinks

Chaufontaine still/sparkling 20 cl	€ 3
Chaufontaine still/sparkling 50 cl	€ 5,50
Coca Cola / Coca Cola Zero / Fanta / Sprite / Fuze Tea	€ 3
Fevertree Naturally Light / Ginger ale / Ginger beer	€ 3
Homemade Lemonade	€ 5

Hot drinks

Espresso	€ 4
Lungo	€ 4
Cappucino	€ 4,20
Latte	€ 4,20
Tea green/black/chamomile/mint	€ 4
Strong coffee French/Italian/Irish	€ 9
Hot chocolate milk/dark/caramel	€ 4



octave

BELGIAN CUISINE, CHOCOLATE & DESSERTS

Spirits Before Dinner

Gin (Tonic + €3)

Hendrick's	€ 9
Belroy's	€ 10
Strange Donkey	€ 10

Vodka

Belroy's	€ 7
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Vermouth

Forest Dry/ Forest White/ Forest Red	€ 6
Kiss My Nuts/Kiss My Rhubarb/Kiss My Blackberries	€ 10

Spirits After Dinner

Cointreau	€ 7
Cointreau Noir	€ 9
Licor 43	€ 7
Amaretto	€ 7
Limoncello (homemade)	€ 7,50

Whiskey

Monkey Shoulder	€ 7
Bruichladdich <i>Scottisch Barley</i>	€ 11
Bruichladdich <i>Port Charlotte</i>	€ 12
Glenfiddich <i>12y</i>	€ 12
Glenfiddich <i>18y</i>	€ 18

Cognac

Remy Martin 1738	€ 12
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Rum

Sailor Jerry	€ 6
Belroy's	€ 7
Mount Gay Eclipse	€ 7
Mount Gay Black Barrel	€ 10



Sparkling wines

Loxarel cava vintage <i>Penedes, Spain</i>	€ 35/7
Crémant d'Alsace Amplitude (<i>Natural wine</i>) <i>Elzas, France</i>	€ 50
Hattingley Valley classic reserve brut <i>Hampshire, United Kingdom</i>	€ 70
M. Hostomme Origine brut <i>Champagne, France</i>	€ 75

White wines

Clos Primat, Grenache Blanc <i>Oliveda, Catalunya</i>	€ 30/6
Entre-Deux-Monts, Pinot Noir, Pinot Blanc, Pinot Auxerois <i>Heuvelland, Belgium</i>	€ 40/7,5
Apricus Hill "single vineyard", Semillon <i>Denmark, Australia</i>	€ 45
Weingut Hannes Sabathi, Sauvignon Blanc <i>Steiermark, Austria</i>	€ 45
Domaine de Bellène, Clos de la Chapelle, Chardonnay <i>Bourgogne, France</i>	€ 45
Velic 'TO', Chardonnay/Welschriesling/Sauvignon Blanc <i>Apetlon, Austria</i>	€ 50
Jean Daneel 'Signature' Chenin Blanc, <i>Swartland, South-Africa</i>	€ 60
Domaine Amelie & Charles Sparr "Revelation", Riesling <i>Elzas, France</i>	€ 85
Chassagne Montrachet I er cru "Les Pasquelles", Chardonnay, Pinot Blanc <i>Bourgogne, France</i>	€ 100

Red wines

La bestia negra, Garnatxa, Cabernet Sauvignon <i>Girona, Spain</i>	€ 35/7
Aldeneck, Pinot Noir <i>Maasvallei, Belgium</i>	€ 50/10
Domaine de Terres Blanches, Pinot Noir Loire <i>Sancerre, France</i>	€ 48
Domaine Joseph Roty "cuvée de Pressonier", Chevrey Chambertin <i>Bourgogne, France</i>	€ 50
Margaux, signee Henri Lurton, Cabernet-sauvignong, Merlot, Cabernet franc <i>Bordeaux, France</i>	€ 55
Norman Hardie, Cabernet Franc unfiltered <i>Ontario, Canada</i>	€ 60
Viviani, Amarone, Cofvina, Molinara, Rondinella <i>Valpolicella, Italy</i>	€ 70
Cristom vineyards 'Eileen', Pinot Noir unfiltered <i>Oregon, USA</i>	€ 100

Rosé wines

Contemplations Rosé 'by Katarzyna' Malbec & Carmenère <i>Bulgaria</i>	€ 35/7
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Alcoholfree wines

Weingut Allendorf 'save water drink Riesling' <i>Rheingau, Germany</i>	€ 30/6
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