



*Brewery & Restaurant*

No project is possible without passion.

Brasserie Surréaliste is the unique fusion of two passionated brothers.

One dreams about beers, the other dreams about antiques.

Nothing seemed to link these two passions, and this is precisely what makes

Brasserie Surréaliste - surreal.

The unexpected juxtaposition of passions creating a dream-like momentum.



“For me, there’s no difference between  
dream and reality.  
I never know if what I’m doing  
is done when I’m dreaming or when I’m awake. “

Man Ray

If your friends are late...

Brasserie Surrealiste opened its doors in 2022 but is the result of 6 containers of dismantled building supplies, hundreds of homebrews and thousands of kilometers to find all the objects you have around you.

The journey began with the dream to create a brewery in the world capital of beers. On a dark day in December 2017, we discovered this 1932 abandoned Art Deco masterpiece by architect De Boelpape. There was no hesitation, we had found our nest.

Just below your feet, a 10HL microbrewery is active from Monday 8am to produce the beers you will soon have on your table. Our basement is a laboratory to innovate and experience the infinite possibilities that the beer world has to offer.

At first, a banana warehouse, this building had as many lives as a cat. Garage, parking, decoration store, fashion studio, exhibition space and finally left abandoned for two decades. As often, each generation put a new layer of floor & paint without sometimes much respect for its initial beauty. In the 70's, a ramp was going to the last floor and the tenants could access a loft with their car...

We were very proud to give back an industrial vocation to the building and at the same time the opportunity to everyone to eat, share, laugh & dance between these high walls. Architecturally, our objective was to make you think everything was always there and we doubt you will be able to spot which wall is new and which one is old.

This anecdote about the floor shall illustrate the twists and turns of this project...

At the beginning, there was a thin wood floor we wanted to keep, but it was destroyed by a flood. We then removed three layers of flooring witnessing 3 generations of occupations. In the end, we discovered 20 meters of a magnificent glass bricks floor.

An exceptional work showcasing the attention to details back in those days and illustrating the perfect combination between functionality and aesthetics.

Sadly it was technically impossible to keep, but the vision had inspired us so much we then decided to recreate a similar glass brick pattern as made in the 1930s...

A pattern that you can find in the menu you have now in your hands.

Our cuisine DNA is on the image of this project; "Brutal with a romantic twist". Rough & quality ingredients as the concrete structure of the building, spiced up with unconventional associations such as the neo-gothic decorative elements, brutalist lamps and 18th century church benches.

On the ground floor, except for the kitchen materials and the custom red speakers nothing is new. Each door, each table, each lamp is a vintage piece that had a first life in a house and is now living a second life here with you. I believe objects have a soul, an emotional background that makes a place becoming a home. This dream house is a moment to escape from the real world around us.

Brasserie Surréaliste was a playground to express both our creativity in our respective passions. We hope you will enjoy it as much as we do. We take this opportunity to thank all the people who dreamed with us since the beginning. Family, friends, coworkers, suppliers, thank you for supporting us even when the beer was foaming too much.

At Brasserie Surrealiste we do what we love. The beer we love, the music we love, the food we love. Like a Dali painting, we wanted a place which is out of time and conventions. We wish you a great trip !

# ENTRÉES

*To share*

**Carpaccio of Wagyu** 19

Belgian Wagyu from Hof van Ossel farm.  
Burned lemon oil.

**Portobello Mushroom** ② 14

Cloudy ricotta, parsnip, butternut  
carpaccio & nut crumble.

**Mega Tiger Shrimps (4 pieces)** 21

Thai style, ginger & crispy wonton.

♥ *Pairing: H. of D. Gose Sour Ale (cf p.5)*

**Aubergine Miso** ② 13

Miso glazed organic eggplant garnished  
with spring onions & cashew.

**Spare Ribs Iberico** 16

Soy, honey and smoked barbecue sauce.



## AU CENTRE DE LA TABLE

**Burrata di Puglia (250gr)** ② 19

Blood orange, pistachio,  
pomegranate & sumac.

**Tarte Rustique d'Automne** ② 17

Pâte au thym faite maison, butternut,  
panais, rutabaga & feta.

**Chou Fleur Roti Entier** ② 23

Rose harissa & green tahini sauce.  
Recommended for 4 guests and more.

## PLATS

*One side of your choice is included*

### Argentinian Rib Eye (Prime) 39

300gr of the highest quality beef with chimichuri (only cooked rare).

♥ *Pairing: Mc Manis 2019 (cf p.8)*

### Picanha Black Angus 31

270gr of flavourful & juicy beef cut. Irish origin served with chimichuri.

### Mediterranean Chicken 26

Smokey grilled chicken, dates, kalamata olive sauce, tarragon & oranges.

### Boudin Blanc Surréaliste 22

Caramelized apple and a sauce made of the iconic Surréaliste Pale ale.

### Lieu Jaune 28

Purée de carottes jaunes et pamplemousse.

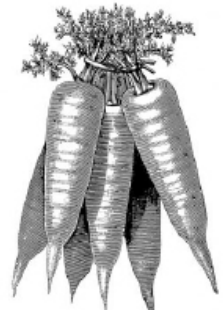
♥ *Pairing: Gérard Thomas 2022 (cf p.7)*

### Tomahawk d'Agneau 33

Grilled eggplant & shallot sauce.

### King Oyster Mushroom 21

Sweet potato mousseline & shiitake juice.



## SIDES

### Brussels Sprouts

Did you know our infamous vegetable became a star in New York? Grilled with pancetta.

### Chicon braisé ②

Endives pour les français ;)

### Célieri confit ②

Roasted with honey.

### Sweet Potato Hasselback ②

Sour cream.

## DESSERTS



### 14 € Flamed Pineapple

ft. Dada Chapel aged Brhum and Dandoy biscuits.

### 11 € Cheese Cake

Topped with mandarin marmelade.

### 12 € Imperial Stout Fondant

A chocolate fondant made with our H. of D. Imperial Stout & raspberries coulis.

# ON DRAFT

25cl/40cl

## HOUSE BEERS

### **Abstinence Absolue** 4 / 6

0,3%

True to our DNA, an alcohol-free IPA full of hoppy flavors.

### **Hypnotic Lager** 3.5 / 5.5

5,2%

A refreshing crisp lager. The hoppy twist brings wonderful floral & herbal notes.

### **Dance Rave Dance** 4 / 6

4,2%

Session IPA. Best Belgian Beer. So they say ;) Brussels Beer Challenge Winner !

### **Surréaliste Pale Ale** 4.5 / 7

5,6%

Reality is wrong. Dreams are for real.

### **Opéra Fantastico** 5 / 7.5

6,7%

West Coast IPA double dry hopped. Dry and pleasant bitterness!

### **Beatific Ecstasy** 5 / 7.5

4,7%

Wheat sour with tons of raspberries and lime.

### **Cosmic Rainbow** 5 / 7.5

7,2%

Indian Porter. A taste of coffee and chocolate followed by piney hoppy notes.

### **Double Trouble** 5.5 / 8.5

8,5%

Imperial IPA with Citra, Mosaic, Galaxy and Nelson. Dangerously drinkable.

### **Surréaliste Pitcher (1.25l)** 19

5,6%

Sharing is caring.

### *Did you know?*

Our micro-brewery sits just under your feet, pushing the boundaries of taste and quality.

At Brasserie Surréaliste we love hoppy beers, did you know that hop aromatics tend to fade away with time ?

By producing on site and serving you these beers freshly on tap, we deliver beers of high character with amazing flavors.



### *Our Beer Shop*

You might have noticed a secret beer cellar...

All our house beers and limited editions are also available in cans on take away. Ask your waiter to access.

# BOTTLES

(for yourself - 33cl)

## BEERS

<b>De Ranke (BE)</b> 4,5% Simplex Blond	4.5
<b>Brouwerij Het IJ</b> 6,5% IJwit	5
<b>St-Bernardus (BE)</b> 6,7% Pater 6 – Dubbel.	5
<b>De Dochter v.d. Korenaar (BE)</b> 5,5% Noblesse Blond	5
<b>De Dochter v.d. Korenaar (BE)</b> 8,5% Finesse - Belgian Tripel	5.5
<b>Stigbergets (SE)</b> 5% Always Porter	5.5
<b>The Kernel (UK)</b> 7,5% Export Stout	6
<b>De Dolle (BE)</b> 9,0% Oerbier – Sterke Bruin	6.5
<b>De Struise (BE)</b> 10,0% Pannepot - Belgian strong dark ale	6.5
<b>De Struise (BE)</b> 12% Sint Amatus Reserva - Quadrupel.	7.5
<b>De Struise (BE)</b> 8,0% Rye Reserva Bourbon - Barrel aged dark triple	8
<b>Blaugies (BE) - 37,5cl</b> 6,0% Vermontoise – Dry-hopped saison.	8
<b>Cantillon (BE) - 37,5cl</b> 5,5% Gueuze	9
<b>Siren (UK) - 37,5cl</b> 10,2% All Night Long - Barrel Aged Imperial Stout	15

<b>Siren (UK) - Gluten Free</b> 4,2% Lumina - Gluten-free Session IPA	5.5
<b>Mikkeller (DK) - Alcohol Free</b> 0,3% Energiebajer IPA	5



## CIDERS & MEAD

<b>Ramborn (LUX)</b> 5,8% The first Luxembourgish cider producer.	5.5
<b>Kupela (FR)</b> 6,0% Sargadoa - Traditional Basque cider.	5

# THE CELLAR

(bottles to share - 75cl)

## GUEUZE & LAMBICS

- De Cam (BE)** 26  
*Oude Gueuze - 6,5%*  
Blend of lambics fermented in 100 years old barrels.
- Tilquin (BE)** 27  
*Pinot - 8,5%*  
Oude Gueuze fermented with Pinot grapes.
- Cantillon (BE)** 28  
*Rosé de Gambrinus - 5%*  
Oude gueuze fermented w. Raspberries.
- Drie Fonteinen (BE)** 28  
*Oude Kriek - 5,1%*  
Oude Gueuze w. cherries.
- Drie Fonteinen (BE)** 30  
*Armand & Gaston - 5,1%*  
A blend of 3 Lambics.
- Boerenerf (BE)** 34  
*Kwee - 7,0%*  
Lambic blended with quince wine.

### What is Barrel Aging ?

The beers from our collection Hands Of Desire are aged from 6 to 18 months here in our cellar.

The olfactory profile of the barrels, that we reused from other wine or spirit producers, will bring a memorable tasting experience.

These rare beers are all produced in limited quantities.

### Hands Of Desire

*H. of D.* is our collection of barrel aged beers. The «hand» refers to the artisanal brewing process, the « desire » symbolises the rarity.

Devoted craftsmen to fulfill your desire for outstanding & highly creative beers.

## FARMHOUSE ALES

- Blaugies (BE)** 14  
*Spelt Saison - 6,5%*  
A true to its style classic from Wallonia.
- De Ranke (BE)** 17  
*XXX Bitter - 6,0%*  
Extra bitter ale.
- Kemker Kultuur (DE)** 19  
*Stadbier - 3,5%*  
Low AVB Saison.
- Malpolon (FR)** 26  
*Mirobolante - 6%*  
Blend of wild ales aged in barrels with wild plums and a soft touch of apricots
- Alvinne (BE)** 28  
*Moen Harvest - 5,5%*  
Sour w. sloeberries, dandelions and rosehip.
- Mills Brewery (UK)** 34  
*Twig - 5,4%*  
Hopped Ale made from a blend of three year old brews then barrel aged in old white Burgundy barrels.





## SOURS

**Brasserie Surréaliste (BE)** 18  
*H. of D. Gose Sour Ale - 5,0%*

A Sour Ale aged 6 months in Viognier barrels with a hint of sea salt.

**Brasserie Surréaliste (BE)** 18  
*H. of D. Mezcal Imperial Sour - 7,0%*

The 10 months aging in Mezcal barrels brings an exceptional smoky aromatic.

**Cyclic (ES)** 22  
*Jazzmina - 5,5%*

Sour with tangerines and jazmin tea.

**La Jungle (BE)** 25  
*Old English Brown - 6,0%*

Oud Bruin-style.

**Antidoot (BE)** 42  
*L'Ambigu 2023 - 8,0%*

Riesling, apple, kweeper  
Spontaneous Ale

**Antidoot (BE)** 42  
*L'Ambigu Orange 2023 - 8,0%*

Spontaneous ale blended with macerated wine and blood orange.

## DARK BEERS

**De Ranke (BE)** 22  
*Back to Black - 9,2%*

Donkerbruin.

**A Tue-Tête (CH)** 28  
*Noire 2021 - 7,9%*

Barrel aged Dark Sour.

**Alvinne (BE)** 31  
*Sourire Montagne - 11,0%*

White Port barrel aged Sour Quad w. low carb.

**Pomona Island (UK)** 32  
*Narcissus & Goldmund - 13,5%*

Barrel aged Barley Wine.

## CIDERS & MEAD

**Atelier Constant Berger (BE)** 25  
*Belgian Cider - 6%*

Light and refreshing cider from Liege.

**Des Bouteilles à l'Amère (FR)** 25  
*Vague à l'Amère 2022 - 7,2%*

This salty, powerful cider expresses its land-sea identity.

**Serps (FR)** 28  
*Lord - 7,2%*

Spontaneously fermented with high Altitude apples.



## NON ALCOOLIC

**Osan Botanical** 23  
*Verveine - Curcuma*

*Shiso Pourpre - Basilic*

*Betterave - Mûre*

# WINES

*B (biodynamie) N (Nature)*

## WHITE

**Secret Cépape (B)** 6.5 / 35

*Les Vignerons du Sommiérois, Pays d'Oc.*

Chardonnay. Medium-bodied, flavorful and a lovely salinity.

**Lluerna 2022 (N)** 7.5 / 37

*Els Vinyeron, Penedès, Cataluna, Spain*

Natural wine made with Xarel-lo grapes. A true Mediterranean character.

**Prendas Vermentino 2023** 38

*Domaine Dolianova, Sardaigne, Italie*

Vermentino, the queen grape of Sardegna. Intensely floral, fresh and fruity. Perfect for sea food & aperitivo.

**Amphibolite Nature 2022 (N)** 42

*Domaine Landron, Muscadet, Loire*

Melon de Bourgogne 100%. Dry and mineral.

**Stock Werk 2023 (N)** 42

*Geyerhof, Austria*

Ce Grüner Veltliner de haute qualité provient de raisins cultivés biologiquement dans la pittoresque région viticole de Kremstal.

**Chablis 2022** 46

*Domaine Colbois, Bourgogne*

Pureté, fraîcheur, finesse, minéralité : tous les ingrédients d'un grand Chablis.

**Pouilly Fumé 2022** 46

*Michel Redde & Fils, Loire*

100% Sauvignon. Minéral de par son sol calcaire. Très belle longueur.

**Pouilly Fuissé 2021** 48

*Domaine Sangouard, Bourgogne*

100% Chardonnay. Rich & complex. A reference that never disapoints.

**Gérard Thomas 2022** 53

*Domaine Gérard Thomas, Bourgogne*

Chardonnay, mineral, elegant and complex with notes of grapefruit and almond.

**Sancerre 2020 (B)** 55

*Domaine Crochet, Loire*

Sauvignon blanc. Elegant and suave texture with a bit of exotic fruits.



## PET NAT & CHAMPAGNE

**Prosecco Col Dorato (B)** 8 / 39

*Avignonesi, Toscana*

Lovely bouquet of acacia flowers & grapefruit. Delicate & persistent perlage.

**Albert de Conti 2023 (N)** 44

*Domaine Albert de Conti, France*

Deliciously ripe, fruity and fresh pet-nat. A bottle to crack open on those those sunny (or rainy) afternoons.

**Grain de Celles Extra Brut (B)** 75

*Pierre Gerbais, Champagne*

50% Pinot Noir, 25% Chardonnay, 25% Pinot Blanc. Fresh, mineral, elegant.

**Ruinard Brut** 110

*Maison Ruinart, Champagne*

Première Maison de Champagne, fondée en 1729 par le moine Dom Thierry Ruinart. L'assemblage champenois par excellence.

## ROSÉ

**Gazouillis 2023 (N)** 6.5 / 35

*Jeff Carel, France*

100% Malbec. This elegant rosé has a light rose color and plenty fruit notes.

**Château des Marres** 39

*Côtes de Provence, France*

Couleur rose pâle. Sa situation exceptionnelle en bord de mer lui confère des notes salines.

## RED

**I No es Pikuto 2022 (N)** 6.5 / 35  
*Echeverria, Maule, Chile*

Vinified naturally, a lovely fresh palate with fine tannins and subtle earthy tones.

**Capocanale 2020 (B)** 7 / 37  
*Amastuola, Puglia, Italy*

Intense ruby-purple red colour and a good balance of tannins.

**Engrascada 2021 (N)** 8 / 41  
*Raiim Ones, Catalonia, Spain*

Unfiltered natural red, made with indigenous grape varieties like Marina.

**Cheval en Tête 2021 (B)** 39  
*Cosse Maisonneuve, Cahors*

Une incroyable cuvée de fruits, petit bijou de gourmandise. A ne pas rater !

**Tandem (B)** 41  
*Domaine Ouled Thaleb, Meknés, Maroc*

Osez l'exotisme et dégustez une syrah marocaine, signé par le roi de Crozes-Hermitage: Alain Graillot.

**Circum Solem 2020 (N)** 41  
*Labara Winery - Georgia*

Light bodied. A very rare grape (Aladasturi) associated with traditional Kvevri method for an unique yet easy drinking red.

**Mc Manis 2019** 42  
*Mc Manis Vineyards, California*

A pure Zinfandel. Powerful, with notes of dark berries and spices. Perfect pairing with grilled meats.

**Les Molières (B)** 43  
*Les Têtes, Côtes du Rhône*

Grenache, Mourvèdre and Syrah. Light tannins and medium body, notes of red fruits.

**Petracavallo 2021 (N)** 43  
*Primitivo, Puglia*

A Primitivo that goes away from the conventional juicy Primitivo. Earthy and based on tannins and rather powerful.

**Las Tasugeras 2021 (B)** 45  
*Bodegas Moraza, Alta Rioja, Spain*

A beautiful Tempranillo from Spain with a dense texture over red fruits and spice notes.

**Fleurie 2021 (N)** 48  
*Domaine Joubert, Beaujolais*

Gamay. Light red wine without tannins and easy-drinking.

**El Enemigo 2019 (75cl - 150cl)** 49 / 98  
*El Enemigo, Mendoza, Argentina*

This Malbec showcases the essence of Argentina's most beloved grape.

**Grand Pey Lescours 2018 (B)** 55  
*St Emilion Grand Cru, Bordeaux*

Organic, intense and rich. A true classic.

**Les Longeroies, Marsannay 2022** 69  
*Domaine Charlopin Tissier, Bourgogne*

Pinot-noir récolté en 100% Biologique. Un joyau dans le monde du vin.

**Télégramme 2020** 74  
*Domaine du vieux Télégraphe, Châteauneuf-du-Pape, France*

Garnacha from 30 years old vines, exceptional bouquet and voluptuous robe.

**Château Larmande 2019** 89  
*St Emilion Grand Cru, Bordeaux*

Rated 92 by James Suckling. Wonderfully elegant wine.

## ORANGE

**Weisser Mulatschak 2021 (N)** 7 / 37  
*Meinklang, Burgenland, Austria*

Everything we expect from an orange wine: fresh and different.

**Rkatsiteli Qvevri 2018 (N)** 39  
*Kapistoni Winery, Georgia*

7 months skins contact in Qvevri (amphora) reveals the grapes unique characteristics.

**Quinta da Lapa 2022 (N)** 42  
*Fernão Pirão, Portugal*

Robe paille dorée aux reflets brunâtres. Notes complexes d'oxydation issues de la vinification. Beaucoup de corps.



*Ask your waiter for precious advices.*

# ALCOOLS

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## APÉRITIFS

Vermouth Casa Mariol Negro	8
Pastis Ardent	8
Saké Kizan / Yoigokochi Yuzu	8
Saint Germain Spritz	10
Dada Chapel Spritz 0%	10

## GIN & TONIC

Apotek	13
Roku	13
Mare Capri	14
Monkey 47	15
Drunken Horse	15
Gin Botaniets 0%	12
<i>(Included Fever Tree Mediteranean)</i>	

## VODKA

Tovaritch	7
Belvedere	11

## RHUM

Plantation Original	7
Vermeil, Arden Spirits (BE)	10
Nation Guatemala	10
Dada Chapel Brhum (1y)	13
Millonario (15y)	13
Mount Gay XO (20y)	14

## DIGESTIFS

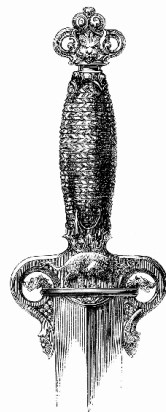
Amaretto	6
Génépi	6
Pommeau de Bretagne	8
Cognac Hine Rare VOSP	11
Cognac Bourgoin VOSP	11

## WHISKY & BOURBON

Buffalo Trace Bourbon	9
Texas Legation N°2	11
Talisker 10 Years	12
Oban 14 Years	14
Glenmorangie Nectar Or	15
Hibiki Harmony	21

## MEZCAL

Mezcal Nuestra Soledad	11
Del Maguey Vida	11



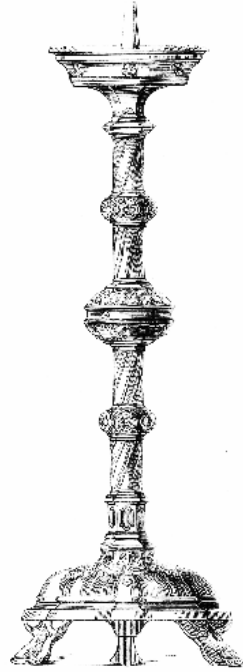
## SHOTS

Amaro Montenegro	4	Rhum Arrangé	5
Limoncello Bongiorno	4	Surréaliste Shot (Pisco, St Germain, Secret bitter)	5
Tequila Reposado	5		

# DRINKS

## SOFT

Filtered water on tap (soft/sparkling) 1L	4.5
Fritz Cola	3.5
House Ginger Lemonade	4.5
House Kombucha	4.5
Thé Glacé (MADN Tea)	4.5
Ginger Beer L'Annexe	5
Club Maté	5
Big Tom - Tomato Juice	5



## HOT

Espresso	3
Double Espresso	4
Americano	4
Capuccino	5
Infusion Madn Verveine, Camomille, Blue Tea or Surréaliste Secret.	4.5

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**Discover our brewery!**

*Brewery visits are possible on Friday evening & Saturday afternoon.  
To book your tour, please send us an email to [brewerytour@brasseriesurrealiste.com](mailto:brewerytour@brasseriesurrealiste.com)*

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# COCKTAILS

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<b>Moscow Mule on tap</b>	9
<i>Vodka Tovaritch, ginger beer, lime &amp; bitter.</i>	
<b>Spritz</b>	10
<i>Select Aperitivo, Prosecco and a dash of sparkling water.</i>	
<b>Negroni Surréaliste</b>	12
<i>Select Bitter, red vermouth &amp; Surrealiste Pale Ale.</i>	
<b>Tanqueray's Fever</b>	12
<i>Gin Tanqueray w. Fever Tree Mediterranean.</i>	
<b>Bloody Mary</b>	12
<i>Verbena infused Vodka, lime &amp; spicy tomato juice.</i>	
<b>Beatific Elderflower</b>	13
<i>Pisco, Saint Germain, lime, céleri bitter &amp; Beatific Ecstasy.</i>	
<b>Mezcal Sour</b>	14
<i>Mezcal Nuestra Soledad, Amaro Montenegro, lime juice, egg white &amp; bitter.</i>	
<b>Espresso Martini</b>	14
<i>Vodka, Patrón coffee liquor &amp; espresso.</i>	
<b>Corn fashioned</b>	14
<i>Dark rum plantation, Corn liquor, sugar &amp; aromatic bitter.</i>	

# MOCKTAILS

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<b>Django 0%</b>	12
<i>Gin Botanist 0%, Maracuja syrup, lime juice &amp; ginger beer.</i>	
<b>Smokey Paloma 0%</b>	12
<i>Opius Amaro, smoked Lapsang Syrup, lime juice &amp; Fever Tree Grapefruit tonic.</i>	



## OUR VALUES

*At Brasserie Surréaliste we care for mother nature. Most of our beers are brewed just under your feet, reducing transport & environmental impact.*

*We also feel that bottled water are a non-sense, therefore our water is served in carafe and the price covers filtering & service charges.*

*All our food is fresh and transformed on site, nothing is industrial our pre-made. If you have allergies you can ask more informations to our staff members.*

*Please note we are a cashless place and accept payments by card only.*



