



Please order at the bar & food counter

HOUSE BEERS ON DRAFT

TIMELESS BREWS 25cl/40cl

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!
Gold Medal Winner of the Brussels Beer challenge

Surréaliste Pale Ale 4.5 / 7

5,6%

Reality is wrong. Dreams are for real.

Dream IPA 5 / 7.5

6,5%

Dream is our single-hop IPA series honoring our beloved hops. With plenty of oats for smoothness.

Venus Effect 5 / 7.5

4,5%

Dry-hopped gose sour ale with sea salt.
A refreshing kiss from a goddess lips.

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.



Hands of Desire 25cl

Our collection of barrel aged beers. Also available in bottles in our beer shop. Happy hour does not apply.

Clementine & Jasmine 6,5

8,2%

Farmhouse Ale aged one year in Pinot Noir barrels. We then added 200kg of Sicilian Clementine and Jasmine Tea.

Chili Imperial Stout 7.5

10,0%

Aged 20 months Barrel in Bourbon barrels, this hot beer has an intense black robe with notes of dark chocolate.

Flights (12,5cl)

3 house beers tasters - 10€

Only until 7pm

Beer Pitcher (1,25l)

Surréaliste Pale Ale - 19€

BEERS IN BOTTLE 33cl

| | | | |
|---|-----|--|-----|
| De Ranke (BE) 4,5% Simplex Hoppy Blond. | 4.5 | Blaugies (BE) - 37,5cl 6,0% Vermontoise – Dry-hopped Saison. | 8 |
| Brouwerij Het IJ (NL) 6,5% IJwit | 5 | Cantillon (BE) - 37,5cl 5,5% Gueuze. | 9 |
| De Dochter v.d. Korenaar (BE) 5,5% Noblesse Blond. | 5 | Malpolon (FR) - 37,5cl 7% Grappe Blancs 2023 - Barrel aged sour beers macerated with 3 fresh white grapes pomace. | 9.5 |
| St-Bernardus (BE) 6,7% Pater 6 – Dubbel. | 5 | Siren (UK) - 37,5cl 10,2% All Night Long - Barrel Aged Imperial Stout | 15 |
| De Dochter v.d. Korenaar (BE) 8,5% Finesse - Belgian Tripel. | 5.5 | Siren (UK) 4,2% Lumina – Gluten Free Session IPA. | 5.5 |
| Stigbergets (SE) 5% Always Porter | 5.5 | Mikkeller (DK) 0,0% Energiebajer IPA. | 5 |
| The Kernel (UK) 7,5% Export Stout | 6 | Nepomucen (PL) - 50cl 0,0% Fruited sour | 8 |
| De Dolle (BE) 9,0% Oerbier – Sterke Bruin. | 6.5 | | |
| De Struise (BE) 10,0% Pannepot - Belgian strong dark ale. | 6.5 | | |
| De Struise (BE) 12,0% Sint Amatus Reserva - Quadrupel. | 7.5 | | |
| Malpolon (FR) 11,6% 5h du Malt - Imperial Stout with coffee. | 7.5 | | |
| De Struise (BE) 8% Rye Reserva Bourbon - Barrel aged dark triple | 8 | | |



BEERS TO SHARE 75cl

GUEUZE & LAMBICS

- Cantillon (BE)** 25
Cuvée St-Gilloise - 5,5%
 Gueuze
- Drie Fonteinen (BE)** 28
Oude Kriek - 5,1%
 Oude Geuze w. cherries.
- Tilquin (BE)** 29
Airelle Sauvage - 6,5%
 Oude Gueuze with lingonberries.
- Drie Fonteinen (BE)** 30
Armand & Gaston - 5,1%
 A blend of 3 Lambics.
- Boerenerf (BE)** 34
Kwee - 7%
 Lambic blended with quince wine

DARK BEERS

- Lervig (NO)** 22
Off the Rackhouse Paragon 2021 - 13,1%
 37,5cl. Barley Wine aged for 18 months in Bourbon barrels.
- De Ranke (BE)** 22
Back to Black - 9,2%
 Donkerbruin.
- A Tue-Tête (CH)** 28
Noire 2021
 Barrel aged Dark Sour.
- Alvinne (BE)** 31
Sourire Montagne - 11,0%
 White Port barrel aged Sour Quad w. low carb.
- Pomona Island** 32
Narcissus & Goldmund - 13,5%
 Barrel aged Barley Wine

FARMHOUSE ALES

- Blaugies (BE)** 14
Spelt Saison - 6,5%
 A true classic from Wallonia.
- De Ranke (BE)** 17
XXX Bitter - 6,0%
 Extra bitter ale.
- Kemker Cultuur (DE)** 19
Stadbier - 3,5%
 Low ABV Saison.
- Mirobolante - 75cl** 26
 6%
 Blend of wild ales aged in barrels with wild plums and a soft touch of apricot.

SOURS

- 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.
- Antidoot (BE)** 42
Lambigu 2023
 Riesling grapes, apple and quince.
- Cyclic (ES)** 22
Jazzmina - 5,5%
 Sour with tangerines and Jazmin tea
- Antidoot (BE)** 42
Lambigu Orange 2023
 Spontaneous ale blended with Macerated wine and blood orange.

WINES *B (Biodynamie) N (Nature)*

| | |
|---|----------|
| Secret Cepage (B) <i>WHITE – Chardonnay - Pays d'Oc</i> | 6.5 / 35 |
| Lluerna (N) <i>WHITE – Xarel·lo, Spain</i> | 7.5 / 38 |
| I No es Pituko ! (B) <i>RED – Caignan - Chile</i> | 6.5 / 35 |
| Capocanale (B) <i>RED – Merlot - Italy</i> | 7 / 37 |
| Beck Ink 2023 (N) <i>RED – Judith Beck, Austria</i> | 8 / 41 |
| Renner Zweigelt (N) <i>RED – Renner, Austria</i> | 8 / 41 |
| Gazouillis (B) <i>ROSÉ – Malbec - France</i> | 6.5 / 35 |
| Weisser Mulatschak (N) <i>ORANGE – Welschriesling - Austria</i> | 7.5 / 37 |
| Prosecco Col Dorato <i>SPARKLING – Glera - Toscana</i> | 8 / 39 |



COCKTAILS

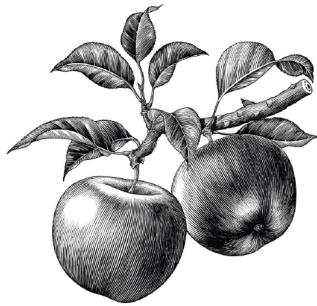
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|---|----|
| Moscow Mule on tap <i>Vodka Tovaritch, ginger beer & lime.</i> | 9 |
| Spritz <i>Select Aperitivo, Prosecco & sparkling water.</i> | 10 |
| Tanqueray's Fever <i>Gin Tanqueray w. Fever Tree Mediterranean.</i> | 12 |
| Negroni Surréaliste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

MOCKTAILS

| | |
|--|----|
| Smokey Paloma 0% <i>Opius Amaro, smoked Lapsang syrup, lime juice & Fever Tree Grapefruit Tonic.</i> | 12 |
| Django 0% <i>Gin Botanist 0%, Maracuja syrup, lime juice & ginger beer.</i> | 12 |

CIDERS & MEAD

| | 33cl | | 75cl |
|---|------|--|------|
| Kupela (FR) | 5 | Atelier Constant Berger (BE) | 25 |
| <i>Sagardoa - Traditional Basque cider - 6,0%</i> | | <i>Belgian Cider - 6%</i> | |
| Slightly round but not too sweet. | | Light and refreshing cider from Liege. | |
| Ramborn (LUX) | 5.5 | | |
| <i>Apple cider - 5,8%</i> | | | |
| The first Luxembourgish cider producer. | | | |



SOFTS

| | |
|------------------------------------|-----|
| Filtered water on tap - 0,5L | 3.5 |
| Fritz Cola | 3.5 |
| House Ginger Lemonade | 4.5 |
| House Kombucha | 4.5 |
| Thé Glaçé (MADN Tea) | 4.5 |
| Ginger Beer L'Annexe | 5 |
| Club Maté | 5 |
| Big Tom - Tomato Juice | 5 |
| LemonAid Passion Fruit | 5 |
| Atelier Cuarenta | 5 |
| <i>Basil-lemon / Maracuja-lime</i> | |

HOT DRINKS

| | |
|---------------------|-----|
| Espresso | 3 |
| Double espresso | 4 |
| Americano | 4 |
| Capuccino | 5 |
| Infusion (MADN Tea) | 4.5 |

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 |
| Botaniets 0% | 12 |
| <i>(Included Fever Tree Mediteranean)</i> | |

VODKA

| | |
|-----------|----|
| Tovaritch | 7 |
| Belvedere | 11 |

RHUM

| | |
|-------------------------|----|
| Plantation Original | 7 |
| Vermeil, Ardent Spirits | 10 |
| Nation Guatemala | 10 |
| Dada Chapel Bhrum (1y) | 13 |
| Millonario (15y) | 13 |
| Mount Gay XO (20y) | 14 |

DIGESTIFS

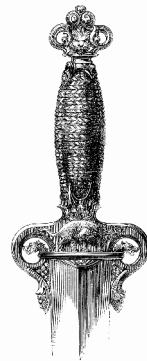
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|-----------------------|----|
| Amaretto | 6 |
| Génépi | 6 |
| Pommeau de Bretagne | 8 |
| Cognac Hine Rare VOSP | 11 |
| Cognac Bourgoin VOSP | 11 |

WHISKY

| | |
|------------------------|----|
| 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 Signature | 5 |
| Tequila Reposado | 5 | <i>(Pisco, St Germain, celery bitter & Bêatific Ecstasy)</i> | |

FOOD COUNTER

(Open from 6PM)

| | | | |
|--|----|---|----|
| Charcuterie Selection | 15 | Crispy Cod Nuggets | 13 |
| Coppa, Spianata Piquante, Parma 24 mths. | | & Tartare sauce. | |
| Cheese Selection | 15 | Sardines José Gourmet | 13 |
| Tête de moine, oude gouda (3y) & dolce gorgonzola. | | Nature OR Smoked OR Spiced. Served with artisanal bread. | |
| Houmous & Zaatar | 11 | Nachos Feast (share at 3) | 17 |
| Served with pita bread. | | Pico de gallo, cheddar, lime sour cream. | |
| Pommes Dauphines | 11 | Pulled Pork Burger | 13 |
| Korean black garlic sauce. | | Double Trouble marinade & onions pickles. | |
| Corn Ribs | 9 | Veggie burger | 13 |
| Smoked paprika & lime. | | Crispy, funky & healthy. | |

Tahini Brownie 9

Tonka cream, toasted sesame.

Beer Pairing Suggestion: Hands of Desire - Gose Sour Ale - 75cl (18€)

Discover our collection of barrel aged series. The salinity of the Gose Sour Ale will fit amazingly with the Crispy Cod Nuggets or the Cheese Plate

Please order drinks at the bar & tapas at the food counter.

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

All our food is fresh and transformed on site, nothing is industrial our pre-made.
Please note we are a cashless place and accept payments by card only.

HAPPY 2 HOURS everyday from 5PM to 7PM
(40cl instead of 25cl on all our house beers)

OPEN: Wednesday to Friday from 5PM. Saturday from 12:30PM

