

MENU



HOTEL PILAR

Leopold de Waelplaats 34, 2000 Antwerp, Belgium

Kitchen hours

Breakfast : 9 – 11.30 am

Lunch : 12 – 3 pm

Dinner : 6 – 10 pm

prices in euro / including vat / allergy list available on request

Breakfast *till 11.30 am*

Croissant

jam 5

Granola

homemade granola, Greek yoghurt, fruit, honey, nuts 14

Scrambled Eggs

bacon, tomatoes, green oil, toast, chives 16

Pain Perdu

brioche, fruit, whipped cream, maple 15

Croque (Madame +2)

brioche, gruyère, porchetta 13

Melted Brie Toast

sourdough, pumpkin spread, figs, date syrup 15

Pastrami Burger

brioche bun, pastrami, salad, ranch dressing, parmesan 16

Smoked Salmon Bun

salad, salmon, fried egg, Hollandaise, chives 17

Hotel Breakfast

Croissant, jam

Main, any dish from the breakfast menu

Juice, orange, grapefruit, apple or tomato

Hot drink, any hot drink of your choice

25 per person

Juices

Orange Juice 5

Grapefruit Juice 5

Apple Juice 4

Spicy Tomato Juice 5

Hot Drinks

Lungo, Espresso, Espresso Macchiato 3

Cappuccino, Double Espresso 4

Latte, Chai Latte, Flat White 4

Earl Grey, Green Tea, Red Fruit, Herb Infusion 4

Hot Chocolate, Dirty Chai 5

Fresh Mint Tea, Fresh Ginger Tea 5

Cold Drinks

Homemade Lemonade 4

Homemade Iced Tea 4

Kombucha 6

Crodino 5

Tonic 4

Ginger Beer 4

Ginger Ale 4

Glass water 2

Bottle 1/2l water 4

Bottled Beers

Palm, Amber Ale 4

La Trappe, Brown 4

Duvel, Hoppy Blond Beer 5

Estaminet 0%, alcohol free Pilsner 3

Draft Beers

Estaminet, normal Pilsner 3

La Trappe, White abbey beer 4

La Trappe, Blond abbey beer 4

Kriek Boon, Cherry Beer 4

Cornet, Oak Beer 5

Bird of Pray, IPA 6

Apero

Ricard 8

Red Vermouth 8

Aperol Spritz 9

Picon Vin blanc 8

Gin Tonic 12

Campari Orange 12

Cocktails

Margarita 15

Negroni 15

Amaretto Sour 15

Bloody Mary 14

Espresso Martini 15

Old Fashioned 15

Cosmopolitan 15

Dark 'n stormy 14

Moscow Mule 14

Mocktails

Jungle Spritz 13

Ginger Yuzu Gin Tonic 15

Bar Food *from noon*

Charcuterie, salame, coppa, rilette de canard	16
Croque, brioche, gruyère, porchetta	13
Whipped feta 🌱, spread, chimichurri, pita breads	12
Artichoke 🌱, steamed, mustard dip, fleur de sel	17
Caesar Salad, parmesan, chicken, nuts	19
Cheese Croquettes 🌱, aioli, cress, lemon	14
Shrimp Croquettes, aioli, cress, lemon	16
Cheese plate, cheese selection, crackers, butter	15
Oysters, 3 piece, Geay N°2, lemon	15

Side *from noon*

Sourdough bread 🌱, butter	3
Mixed Salad 🌱, vinaigrette, nuts	5
Shoestring Fries 🌱, mayo	7

Mains *lunch & dinner*

Burrata di Bufala

zucchini, curry oil, walnuts 17

Open Ravioli

wild mushrooms, sour cream, olive dust, black vinegar 20

Baby Carrots

pumpkin, parsnip, hazelnuts 19

Seashell Mix

a mix of seashells, coconut, dashi, chilli oil 23

Pulpo

paprika, broccolini, sage, burnt lime 25

Cod Fish

butter milk, vadouvan oil, leek, Jerusalem artichoke crisps 24

Lamb Shank

whipped feta dip, black olive spread, sumak 27

Bavette

chimichurri, herbal oil, broccolini 25

Tartare

roasted yeast mayo, shallots, fried capers 23

Sharing Chaos Menu

bread & butter
whipped feta
shrimp croquette
charcuterie
burrata di bufala
add oyster + €5



Open Ravioli

or

Baby Carrots

or

Pulpo

or

Bavette



crème brûlée or dame blanche
or cheese plate + €5

65 pp

Water is included in the menu

Menu is served per table and always to share

Mixed salad and fries are included in the main course

Desserts *from 12noon*

Dame Blanche 🌱, vanilla ice cream, chocolate sauce, nuts 10

Crème Brûlée 🌱, vanilla custard, caramelized sugar 10

Cheese plate 🌱, cheese selection, crackers, butter 15

Irish or Italian coffee 13

Espresso Martini 15

Digestives

Limoncello di Capri 9

Suntory the Chita Whiskey 15

Tanduay Double Rum 12

Mezcal Marca Negra 14

Ramos Pinto Tawny Port 10

Lazzaroni Amaretto 9

Maker Mark's Bourbon 12

Averna Amaro 9

Cognac Courvoisier 11

Sparkling wines

Prosecco

Canel Millesime, Glea, Treviso, Italy 9 | 42

Pet Nat

natural, Orange Rurale, Christoph Hoch, Kremstal, Austria 45

Champagne

Blanc de Blanc, Bernard Pertois, France 15 | 75

Red wines

Primitivo

Casato di Melzi, Puglia, Italy 7 | 34

Pinot Noir

Les Hautes Marches, Pays D'Oc, France 8 | 38

Rosso di Montalcino

Cinelli, Tuscany, Italy 9 | 42

Gamay

Laurent Martray, Brouilly, Rhône, France 39

Sangiovese

natural, Case Sparse Amaré, Umbria, Italy 42

Châteauneuf-du-Pape

Cinsault – Syrah, Bourgogne, France 58

White wines

Grüner Veltliner

Weingut Peter Dolle, Kemptal, Austria 7 | 34

Chardonnay

Les Hautes Marches, Pays D'Oc, France 8 | 38

Furmint

Disznókő, Tokaji, Hungary 9 | 42

Fiano

natural, Vignetti Tardis Mercoledì, Campagna, Italy 8 | 38

Muller Thurgau

natural, Weingut Schmitt, Rheinhessen, Germany 42

Pouilly Fumé

Dom. Pabiot, Les Chantebines, France 45

Esotico

natural orange, Sassara, Veneto, Italy 39

Riesling

Familie Hugel, Alsace, France 41

Saint-Véran

Chardonnay, Bourgogne, France 54

Rose wines

Côtes de Provence

Le Secret Saint Pierre, France 7 | 34

Spatburgunder

natural, Donner Vetter, Mosel, Germany 38

