

*Pilar*  
antwerp

## **Apero**

Ricard	7
Red Vermouth	8
Aperol Spritz	8
Picon Vin blanc	7
Gin Tonic	12
Vodka Tonic	11
Cynar Tonic	9
Campari Orange	10

## **Cocktails**

Frozen Margarita	13
Bloody Mary	13
Dark 'n stormy	13
Moscow Mule	13
Amaretto sour	13
Espresso Martini	13
Negroni	13

## **Beers**

Estaminet, Pilsner	3
Steenbrugge, Blond	4
Steenbrugge, Brown	4
Palm, Amber Ale	4
Kriek, Cherry Beer	4
Cornet, Oak Beer	5
Duvel, Hoppy Blond Beer	5
Estaminet 0%, Alcohol Free	3

## **Disgestive**

Limoncello di Capri	9
Suntory the Chita Whiskey	15
Tanduay Double Rum	12
Mezcal Marca Negra	14
Offley Port10y	11
Amaretto	9
Maker Mark's Bourbon	12
Averna Amaro	9
Cognac Courvoisier	11

# Menu

## Bar Bites

- Labneh, Chilli Oil 9
- Boquerones, Green Oil 8
- Corn wheels, Kimchi Mayo 9
- Comté, 20 Months 13
- Secreto 07, Rubia Gallega 16
- 6 Oysters, Naturel 24

## Classics

- Croquettes, Shrimp, Aioli, Lemon 14
- Croque, Brioche, Gruyère, Pochetta 12
- Burrata, Olive Oil, Pepper, Salt 14
- Grilled Vegetables, Vegetable Puree, Herbs, Horseradish 18
- Tartare, Holstein, Roasted Yeast, Capers 20
- Caesar Salad, Parmesan, Chicken, Nuts 17

## Seasonal

- Cockles, Dashi, Coconut, Chili Oil 18
- Pulpo, Harissa, Yoghurt, Almonds 23
- Ceviche, Seabass, Green Oil, Leche de Tigre 21
- Green Asparagus, Smoked Beurre Blanc, Garden Herbs 17
- Short Ribs, Beef, Glazed, Mustard 25

## Side

- Mixed Salad 5
- Shoestring Fries, mayo 7

## Dessert

- Chocolate Mousse 8
- Pain Perdu 9

# Wines

## Sparkling

Prosecco, Mionetto Black, Glea, Treviso, Italy	7   34
Champagne, Blanc de Blanc, Bernard Pertois, France	64
Lambrusco, Donelli, Emilia Romagna, Italy	28

## White

Chardonnay, Les Hautes Marches, Pays D'Oc, France	7   34
Pouilly Fumé, Dom. Pabiot, Les Chantebines, France	8   39
Pur Jus, <i>natural</i> , Sylvaner, Alsace, France	8   39
Verdejo, Oro de Castilla, Rueda, Spain	35
Grüner Veltliner, Rabl, Kamptal, Austria	38
Glou-Glou, <i>natural</i> , Pinot Blanc, Alsace, France	39
Saint-Véran, Chardonnay, Bourgogne, France	54

## Orange

L'Etrange, <i>natural</i> , Gewürztraminer, Alsace, France	39
Calcarius, <i>natural</i> , Falanghina, Puglia, Italy	48

## Rose

Côtes de Provence, Le Secret Saint Pierre, France	7   34
Sèt e Mèz, <i>natural</i> , Fortana, Emilia Romagna, Italy	39

## Red

Pinot Noir, Les Hautes Marches, Pays D'Oc, France	7   34
Primitivo, Casato di Melzi, Puglia, Italy	8   39
Rosso di Montalcino, Cinelli, Tuscany, Italy	42
Sextant, <i>natural</i> , pinot noir – Gamay, Bourgogne, France	48
Châteauneuf-du-Pape, Cinsault – Syrah, Bourgogne, France	58

# Breakfast

Croissant, jam	5
Pain Perdu, Brioche, Cream, Maple	9
Croque, Brioche, Gruyère, Pochetta	12
Scrambled eggs, Asparagus, Peas, Herbs	17
Tuna Melt, Brioche, Tomato, Cheddar	15
Turkish Eggs, Labneh, Chilli Oil, Herbs	16
Granola, Greek Yoghurt, Blueberries, Honey	13

## Cold Drinks

Orange Juice	5
Apple Juice	4
Homemade Lemonade	4
Homemade Ice Tea	4
Vigo Kombucha	5
Spicy Tomato Juice	4
Thomas Henry Tonic, Ginger Ale, Ginger Beer	4
Crodino	4
Glass Water	2
Bottle 1/2L Water	4

## Hot Drinks

Lungo, Espresso, Espresso Macchiato	3
Cappuccino, Double Espresso, Flat White, Latte, Chai Latte	4
Earl Grey, Green Tea, Red Fruits, Herb Infusion	4
Dirty Chai, Iced Latte, Hot Chocolate	5
Fresh Mint or Ginger Tea	5
Irish or Italian Coffee	12

## **Kitchen hours**

*Saturday & Sunday*

**Breakfast : 9 - 12.00 am**

*Wednesday till Sunday*

**Lunch & Dinner : 12/13 - 3 pm / 6 - 10 pm**

**Bar bites & Desserts : all day**

**HOTEL PILAR**

Leopold de Waelplaats 34, 2000 Antwerp, Belgium

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