

Pilar
antwerp



We've set out to create a place,
with many faces and influences.
A place where you can sleep as
well as eat, work, create, shop,
meet, ... We want to keep it
evolving as opportunities arise
and interests grow. We consider
Pilar a platform for the future,
focused on uniting people.

Welcome to our eclectic house

Breakfast *till 11.30 am*

Croissant

jam 5

Soft Boiled Eggs

Two eggs, brioche fingers, salted butter 12

Breakfast Plate

bread, butter, jam, soft boiled egg, cheese & ham, yoghurt 17

Eggs Benedict

English muffin, avocado, bacon, egg, hollandaise, chives 18

Eggs Royale

English muffin, avocado, salmon, egg, hollandaise, chives 19

Granola

homemade granola, Greek yoghurt, fruit, honey, nuts 15

Toast Avocado

lettuce, smashed cucumber, avocado, peas, herbs 17

Beans on toast

brioche, tomato beans, fried egg, feta, chilli, herbs 16

Pain Perdu

brioche, whipped cream, dulce de leche, fruits, maple 16

Hotel Breakfast 29

Croissant, jam

Main | any dish from the breakfast menu

Juice | orange, grapefruit, apple or tomato

Hot drink | any hot drink of your choice

Cocktails

Negroni

campari, vermouth, gin 15

Margarita

chilli, mezcal, tequila, cointreau 15

Pornstar Martini

vodka, lime, passion fruit 15

Moscow mule

ginger, lime, vodka 15

Amaretto Sour

angostura bitter, lemon, Lazzaroni Amaretto 15

Paloma

tequila, grapefruit, lime, soda 15

Bloody Mary

celeriac, spicy tomato, vodka 15

Espresso Martini

Espresso, coffee liqueur, vodka 15

Mocktails

Bôtan Ginzu Spritzer

Citrus, Ginger, Yuzu, Mandarin 13

Bôtan Pomelo Asada

Grapefruit, jalapeno, spice 13

Wines by the glass

Sparkling

Prosecco

Canel Millesime, Glea, Treviso, Italy 9

Champagne

blanc de blancs, Bernard Pertois, France 15

Petillant Naturel

Orange Rurale, Christophe Hoch, Kremstal, Austria 10

White

Grüner Veltliner

Dolle, Kamptal, Austria 8

Grauer Burgunder

Kühling-Gillot, Rheinhessen, Germany 9

Bourgogne Chardonnay

Joseph Drouhin, Bourgogne, France 10

Furmint

Schmitt, Rheinhessen, Germany 9

Trebbiano di Lugana

Zenato, Veneto, Italy 10

Riesling

Vom roten schiefer, Clemens Bush, Mosel, Germany 11

Örökké Egri Csillag Superior

St Andrea, Eger, Hungary 12

Red

Primitivo

Casato di Melzi, Puglia, Italy 8

Spätburgunder

Weingut Landerer, Baden, Germany 9

Côte de Brouilly

Gamay, Laurent Martray, Beaujolais, France 11

Rioja Crianza 2015

La Antigua Clásico, Alberto Orte, Rioja Alta, Spain 10

Rose

M de Martet Méditerranée

Provence, France 8

Classic Menu

Duo cheese and shrimp croquette

Cod *or* Celeriac *or* Beef Tartar

Served with shoestring fries

coffee or tea

39

Sharing Menu

Oyster

Bisque

Tuna tartar

Beetroot Carpaccio

Celeriac

Bavette

Shoestring Fries

Key Lime Pie

This menu is meant for sharing
plates will arrive when ready (min 2p)

59

*menu is served per table and price is per person
bread & butter are included in both menus*

Bar bites *from noon*

Oyster

1 pcs, gaey Normandy, France, lemon 5

Olives 🌿

mix of green, kalamata and black Greek olives 9

Ricotta 🌿

whipped, caramelized onions, dates, crackers, nuts 11

Paté en croute

duck, pistachio, chutney, brioche 14

Cheese Plate 🌿

selection of 3 fine cheeses, salted butter, jam, brioche 16

Jamon Iberico

100gr of the finest Spanish ham 28

Starters *from noon*

Tuna Tartar

Brioche, tuna, horseradish, herring caviar 24

Burrata di Bufala 🌱

Roasted cherry tomatoes, basil, pane carasau 18

Bisque

Lobster and shrimp, cheese toast, coffee cream 21

Shrimp Croquettes

2 pcs, aioli, parsley, lemon 20

Beetroot Carpaccio 🌱

Blue cheese, chutney, sesame, roasted nuts, 19

Caesar Salad

parmesan, chicken, croutons 21

Side

Grilled baby gems 🌱, vinaigrette, chives 8

Shoestring Fries 🌱, mayo 7

Green beans 🌱, sesame, roasted almonds 7

Mains *lunch (12-15) & dinner (18-22)*

Cod

onion and fennel, cider, sour cream, cockles, herbs 29

Pulpo

glazed, espuma, pumpkin, roasted nuts 31

Celeriac 🌱

cauliflower, parsnip, miso, chives 26

Chicken

blueberry, red wine sauce, peas, green beans 24

Bavette

vegetable puree, ginger, garlic, soy, chives 28

Tartar

carima beef, roasted yeast mayo, shallots, fried capers 25

Desserts *from noon*

Key Lime Pie 🍋

cream cheese, lime, gingerbread 13

Crème Brûlée 🍦

creamy vanilla custard, caramelized sugar 11

Cheese Plate

selection of 3 fine cheeses, salted butter, jam, brioche 16

Alfajores 🍪

coconut, cookie, dulce de leche 10

Espresso Martini

Espresso, coffee liqueur, vodka 15

Specialty Coffee

Italian or Irish coffee 15

Digestives

Limoncello di Capri	9
Suntory the Chita Whiskey	17
Tanduay Double Rum	12
Mezcal Nuestra Soledad	15
Ramos Pinto Tawny Port	10
Lazzaroni Amaretto	9
Maker Mark's Bourbon	13
Averna Amaro	9
Cognac Courvoisier	11

Sparkling wines

Prosecco

Canel Millesime, Glea, Treviso, Italy 42

Champagne, blanc de blancs, Bernard Pertois, France 82

Petillant Naturel

Orange Rurale, Christophe Hoch, Kremstal, Austria 45

Red wines

Primitivo

Casato di Melzi, Puglia, Italy 38

Spätburgunder

Weingut Landerer, Baden, Germany 42

Côte de Brouilly

Gamay, Laurent Martray, Beaujolais, France 49

Rioja Crianza 2015

La Antigua Clásico, Alberto Orte, Rioja Alta, Spain

Garnacha

El Berrakin, Sierra de Gredos, Spain 35

Côtes du Rhone

Reserve JM Crazes, Rhône, France 36

Rosso di Montalcino

Cinelli, Tuscany, Italy 64

Pomerol

Chateau Sacre Coeur, Bordeaux, France 78

Aglianicone

Vignetti Tardis Martedi, Campagnia, Italy 42

Rose wines

M de Martet Méditerranée

Provence, France 38

Esotico

Sassara, Veneto, Italy 39

White wines

Grüner Veltliner

Dolle, Kamptal, Austria 38

Grauer Burgunder

Kühling-Gillot, Rheinhessen, Germany

Bourgogne Chardonnay

Joseph Drouhin, Bourgogne, France 45

Furmint

Schmitt, Rheinhessen, Germany 45

Trebbiano di Lugana

Zenato, Veneto, Italy 51

Riesling,

Vom roten schiefer, Clemens Bush, Mosel, Germany 57

Örrokké Egri Csillag Superior

St Andrea, Eger, Hungary 62

Furmint

Hétszölő, Tokaji, Hungary 39

Pouilly Fumé

Dom. Pabiot, Les Chantebines, France 47

Saint-Véran,

Chardonnay, Joseph Drouhin, Bourgogne, France 64

Fiano

Vignetti Tardis Mercoledì, Campagna, Italy 39

Riesling

Hügel, Alsace, France 36

Botanicals

Rish Pétillant Naturel

Fig leaves, 0% alc. Brussels, Belgium 39

Bôtan Henry Quatre

Botanical wyne, 0%alc. Antwerp, Belgium 49

Aperitifs

Ricard 10
Red Vermouth 9
White Vermouth 9
Aperol Spritz 12
Picon Vin Blanc 10
Gin Tonic 14
Campari Orange 12

Draft Beers

Estaminet, normal Pilsner 4
Cornet, Oak Beer 6
Bird of Prey, IPA 6
La Trappe, Blond abbey beer 5

Bottled Beers

Palm, Amber Ale 4
La Trappe, Brown 5
Duvel, Hoppy Blond Beer 5
Estaminet 0%, alcohol free Pilsner 4
Kriek Boon, Cherry Beer 4

Juices

Orange Juice 5

Grapefruit Juice 5

Apple Juice 5

Spicy Tomato Juice 5

Cold Drinks

Homemade Lemonade 5

Homemade Iced Tea 5

RISH natural Kombucha 6

Crodino 5

Tonic 4

Ginger Beer 4

Ginger Ale 4

Glass water 3

Bottle 1/2l water 6

Hot Drinks

Lungo, Espresso, Espresso Macchiato 3

Cappuccino, Double Espresso 4

Latte, Iced 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

Matcha latte, Iced Matcha latte 5



RINUS VAN DE VELDE
Never can you not ask someone..., 2019

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



HOTEL PILAR

Leopold de Waelplaats 34
2000 Antwerp, Belgium