

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 16

Turkish eggs

romesco, chilli oil, brioche, herbs 18

Omelette

bacon, tomatoes, green oil, toast, chives 18

Pain Perdu

brioche, fruit, whipped cream, maple 17

Focaccia

provolone, mortadella, grilled eggplant 17

Toast Cream Cheese

sourdough, radish, spring onion, pink pepper 16

Smoked Salmon Bun

salad, fried egg, Hollandaise, chives 19

Hotel Breakfast 28

Croissant, jam

Main, any dish from the breakfast menu

Juice, orange, grapefruit, apple or tomato

Hot drink, any hot drink of your choice

Juices

Orange Juice 5

Grapefruit Juice 5

Apple Juice 5

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 5

Duvel, Hoppy Blond Beer 5

Estaminet 0%, alcohol free Pilsner 4

Draft Beers

Estaminet, normal Pilsner 4

Kriek Boon, Cherry Beer 4

Cornet, Oak Beer 5

Bird of Pray, IPA 6

La Trappe, White abbey beer 5

La Trappe, Blond abbey beer 5

Apero

Ricard 9

Red Vermouth 8

Aperol Spritz 11

Picon Vin blanc 9

Gin Tonic 14

Campari Orange 13

Cocktails

Margarita 15

Negroni 15

Bloody Mary 15

Espresso Martini 15

Old Fashioned 15

Paloma 15

Dark 'n stormy 15

Moscow Mule 15

Mocktails

Vibrante Spritz 12

Ginger Yuzu Gin Tonic 14

Bar food & Starters *from noon*

Oysters

3 piece, Geay N°2, lemon 15

Pulpo tostada

butter bean, radish, lentil dip, bloody mary sauce 18

Vitello Tonato

veal, tuna sauce, capers 16

Focaccia

provolone, mortadella, grilled eggplant 16

Caesar Salad

parmesan, chicken, croutons 19

Karaage Mushrooms

lentil dip, chilli crunch oil 16

Artichoke

vinaigrette, green herbs 17

Burrata di Bufala

sugar snaps, pan gratato, orange and coffee oil, kalamansi 18

Shrimp Croquettes

aioli, cress, lemon 20

Cheese Croquettes

aioli, cress, lemon 14

Duo shrimp and cheese Croquettes

aioli, cress, lemon 17

Side *from noon*

Mixed Salad , vinaigrette, pan gratato 5

Shoestring Fries , mayo 7

Mains *lunch & dinner*

Fennel Confit

romesco, spelt, preserved lemons, dill 21

Green Asparagus

fennel salad, 65° egg, herb aioli, pan gratato 22

Cockles

coconut, dashi, chilli oil 20

Mackerel Tartar

cucumber, kohlrabi, butter milk, dill, pink pepper 23

Pollack

aka withing, shitake dashi, asparagus, potato, green oil 24

Bavette Robespierre

rocket, parmesan cheese, olive, rosemary oil 25

Tartare

carima beef, roasted yeast mayo, shallots, fried capers 24

Lamb belly

labneh, fresh peas, mint gremolata, lemon balm 27

Tsukune

Japanese chicken burger, lemon grass, egg yolk, furikake 22

Desserts *from noon*

Chocolate Mousse 🌱, pistachio	9
Tarte Tatin 🌱, roasted almonds	11
Coupe Bresilienne 🌱, whipped cream	10
Irish or Italian coffee	15
Espresso Martini	15

Digestives

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

Lunch Menu 39

Duo cheese and shrimp croquette
Fennel Confit *or* Beef Tartar *or* Mackerel Tartar
served with mixed salad and fries
coffee or tea

Sharing Chaos Menu 65

Starters

Pulpo Tostada, Vitello Tonato
Burrata di bufala, Karaage mushrooms

Mains

Green Asparagus *or* Cockles *or* Beef Tarter *or* Tsukune
Served with mixed salad and fries

Dessert

Chocolate mousse

Menu is served per table
Water and bread is included in both menus

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 16 | 79

Rose wines

Côtes de Provence

Le Secret Saint Pierre, France 7 | 34

Spatburgunder

natural, Donner Vetter, Mosel, Germany 38

Red wines

Pinot Noir

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

Garnacha

El Berrakin, Vino Tinto de Gredos, Spain 9 | 42

Primitivo

Casato di Melzi, Puglia, Italy 7 | 34

Gamay

Laurent Martray, Brouilly, Rhône, France 45

Rosso di Montalcino

Cinelli, Tuscany, Italy 62

White wines

Chardonnay

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

Sauvignon Blanc

Jean-François Mérieau, Touraine, France 9 | 42

Grüner Veltliner

Weingut Peter Dolle, Kemptal, Austria 7 | 34

Fiano

natural, Vignetti Tardis Mercoledì, Campagna, Italy 9 | 42

Furmint

Disznókő, Tokaji, Hungary 45

Muller Thurgau

natural, Weingut Schmitt, Rheinhessen, Germany 42

Pouilly Fumé

Dom. Pabiot, Les Chantebines, France 47

Esotico

natural orange, Sassara, Veneto, Italy 39

Riesling

Clemens Busch, Mosel, Germany 48

Saint-Véran

Chardonnay, Bourgogne, France 59

