

Pilar
antwerp

**WELCOME
TO
OUR
ECLECTIC
HOUSE**



RINUS VAN DE VELDE
NEVER CAN YOU NOT ASK SOMEONE....., 2019

Breakfast *till 11.30 am*

Croissant

jam 5

Soft Boiled Eggs

Two eggs, brioche fingers, salted butter 12

Breakfast Plate

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

BLT

Bacon, lettuce, tomato, mustard dressing 17

Eggs Benedict

muffin, pea spread, bacon, egg, hollandaise, chives 18

Eggs Royale

muffin, pea spread, salmon, egg, hollandaise, chives 19

Granola

granola, Greek yoghurt, fruit, honey, nuts 15

Toast Avocado

lettuce, smashed cucumber, avocado, peas, herbs 18

Beans on toast

Beans in tomato sauce, fried egg, feta, chilli, herbs 17

Pain Perdu

brioche, 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

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 Pray, IPA	6.5
La Trappe, Blond abbey beer	6

Bottled Beers

Palm, Amber Ale	4
La Trappe, Brown	6
Duvel, Hoppy Blond Beer	6
Estaminet 0%, alcohol free Pilsner	4
Kriek Boon, Cherry Beer	5

Cocktails

Negroni

campari, vermouth, gin 15

Spicy Margarita

chilli, tequila, cointreau 15

Pornstar Martini

vodka, vanilla, 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

vodka, spicy tomato, celery 15

Espresso Martini

Espresso, coffee liqueur, vodka 15

Mocktails

Bôtan Ginzu Spritzer

Citrus, Ginger, Yuzu, Mandarin 13

Bôtan Shizo

Red Shizo, Herbs, Floral 13



CHLOE SAI BREIL-DUPONT

FLEUR, FEU, NUIT, PORTRAIT DE LIN, 2021

Wines by the glass

Sparkling

Prosecco

Canel Millesime, Glea, Treviso, Italy 9.5

Champagne

blanc de blancs, Bernard Pertois, France 16

White

Sauvignon Blanc

Château Martet, Bordeaux, France 9

Chardonnay

Salcuta Epizod , Salcuta, Moldova 11

Assyrtiko

Lyrarakis, Crete, Greece 10

Grüner Veltliner

Dolle, Kamptal, Austria 9.5

Entre-Deux-Monts

Quatres Cépages, Heuvelland, Belgium 10.5

Red

Primitivo

Casato di Melzi, Puglia, Italy 8.5

Côtes du Rhône

Reserve JM Crazes, Rhône, France 10

Haut-Saint-Georges 2018

St-Émilion, Bordeaux, France 13

Rose

M de Martet Méditerranée

Provence, France 8.5



MICHAËL DE CLERCQ
STILL LIFE WITH RED CABBAGE AND JUNGLE FRUIT, 2018

Classic Menu

Croquettes

duo shrimp and cheese

Cod

spinach, creamy carrot sauce

or

Open Lasagne

mushrooms, parsnip, sage

or

Coq au vin

red wine sauce, chicory, kale

Petite Dame Blanche

45

main course is served with shoestring fries and butter lettuce

menu is served per table and price is per person

bread & butter are included



BENOIT PONCIN
TO KNEEL, 2024

Bar Bites *from noon*

Oyster

1 pcs, gaey, Normandy nr2 , France, lemon 5

Olives

Cerignola, Italy 9

Cheese plate

selection of cheese, chutney, toast 17

Corn ribs

deep fried, lime, miso mayo 11

Ricotta

chutney, walnuts, herb oil 15

Jamon Iberico

100gr of the fines Spanish ham 28

Anchovy

Brioche, mayo, anchovy, chives 13



ANTONIA RODRIAN
MIDNIGHT SNACK (SUMMER) II, 2024

Starters *from noon*

Shrimp Croquettes

2 pcs, aioli, parsley, lemon 22

Cheese Croquettes

2 pcs, aioli, parsley, lemon 17

Toast Champignon

mushrooms, garlic butter, sour cream 19

Burrata di Bufala

Jalapeño sauce, roasted tomatoes, chilli oil, hazelnuts 23

Beef Carpaccio

from tenderloin, parmesan, mizuna 21

Coquillage

Mussels, nduja, pastry, chives 24

Onion Soup

Classic French onion soup, cheese toast 18

Sides

Shoestring Fries , mayo 7

Butter lettuce , vinaigrette, chives 7



WALTER VAN BEIRENDONCK
BANANA WINK BOOM, AW, 2025/2025

Mains *lunch & dinner*

Caesar Salad

parmesan, chicken, croutons 25

Open lasagna

mushrooms, parsnip, sage 27

Seasonal vegetables

spinach sauce, roasted vegetables, herb oil 26

Classics *lunch & dinner*

All classics are served with shoestring fries and butter lettuce

Cod

spinach, creamy carrot sauce 35

Bavette

medium, sauce verte 34

Tartar

beef, yeast mayo, shallots, fried capers 33

Coq au vin

red wine sauce, chicory, kale 31

Desserts *from noon*

Carrot Cake

carrot coulis, marcarpone, dill 10

Dame Blanche

vanilla, cookie crumble, cream, chocolate sauce 12

Crème Brûlée

creamy vanilla custard, caramelized sugar 11

Cheese plate

selection of cheese, chutney, toast 16

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 Tzunami	14
Ramos Pinto Tawny Port	10
Hierbas de Ibiza	14
Lazzaroni Amaretto	9
Maker Mark's Bourbon	13
Amaro Montenegro	9
Cognac Courvoisier	11

Sparkling wines

Prosecco

Canel Millesime, Glea, Treviso, Italy 42

Champagne

Blanc de blancs, Bernard Pertois, France 85

White wines

Sauvignon Blanc

Châteaux Martet, Bordeaux, France 38

Grüner Veltliner

Dolle, Kamptal, Austria 42

Bourgogne Chardonnay

Joseph Drouhin, Bourgogne, France 47

Chardonnay

Salcuta Epizod, Salcuta, Moldova 47

Örrokké Egri Csillag Superior

St Andrea, Eger, Hungary 66

Pouilly Fumé

Dom. Pabiot, Les Chantebines, France 47

Saint-Véran,

Chardonnay, Joseph Drouhin, Bourgogne, France 64

Assyrtiko

Lyrarakis, Crete, Greece 45

Entre-Deux-Monts

Quatres Cépages, Heuvelland, Belgium 45

Rose wines

M de Martet Méditerranée

Provence, France 38

Red wines

Primitivo

Casato di Melzi, Puglia, Italy 38

Côte de Brouilly

Gamay, Laurent Martray, Beaujolais, France 58

Crozes Hermitages

Domaine de Thalabert, Rhône, France 74

Côtes du Rhone

Reserve JM Crazes, Rhône, France 42

Rosso di Montalcino

Cinelli, Tuscany, Italy 64

Pomerol

Chateau Sacre Coeur, Bordeaux, France 78

Haut-Saint-Georges 2018

St-Émilion, Bordeaux, France 68

Moulin Du Château La Lagune

Haut-Médoc, Bordeaux, France 55

Lambrusco

Cantina Paltrinieri, Emilia Romagna, Italy 45

Juices

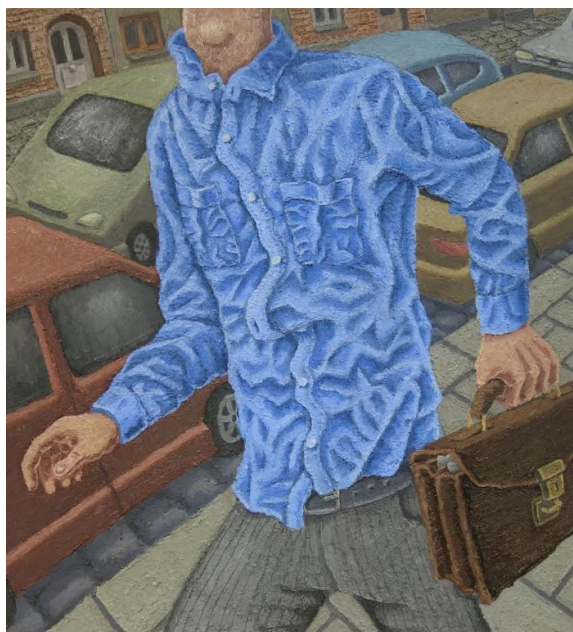
- Orange Juice 5
- Grapefruit Juice 5
- Apple Juice 5
- Spicy Tomato Juice 6

Cold Drinks

- Homemade Lemonade 5
- Homemade Iced Tea 5
- RISH natural Kombucha 8
- Fountain of Youth 0.5L Coconut Water 9.5
- Crodino 5
- Tonic 5.5
- Ginger Beer 5.5
- Ginger Ale 5.5
- Glass water 3
- Bottle 0.5L water 6

Hot Drinks

- Lungo, Espresso, Espresso Macchiato 3.5
- Cappuccino, Double Espresso 4.5
- Latte, Iced Latte, Chai Latte, Flat White 5
- Earl Grey, Green Tea, Red Fruit, Herb Infusion 4
- Hot Chocolate, Dirty Chai 5.5
- Fresh Mint Tea, Fresh Ginger Tea 5



FLORIS VAN LOOK
LATE FOR WORK, 2021



prices in euro
including vat
allergy list available on request

HOTEL PILAR
Leopold de Waelplaats 34
2000 Antwerp, Belgium