

Pilar
antwerp

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



NEVER CAN YOU NOT ASK SOMEONE WHO DOESN'T ALREADY KNOW SOMETHING.

Breakfast 9 – 11.30 am

Croissant, jam 5

Granola, Greek yoghurt, red fruits, honey 13

Fried egg Toast, tomatoes, labneh, herbs 16

Pain Perdu, cream, red fruits, maple 14

Veggie Toast, sourdough, pea spread , herbs 15

Breakfast plate, egg salad, ham & cheese, butter & toast 15

Pancakes, bacon, banana, maple, nuts 13

Hotel Breakfast

Croissant

Main, any dish from the breakfast menu

Juice, orange, grapefruit, apple or tomato

Hot drink, any hot drink to your choice

25 per person

Juices

Orange Juice	5
Grapefruit Juice	5
Apple Juice	4
Spicy Tomato Juice	4

Hot Drinks

Lungo, Espresso, Espresso Macchiato	3
Cappuccino, Cortado, Double Espresso	4
Latte, Chai Latte, Flat White	4
Earl Grey, Green Tea, Red Fruits, Herb Infusion	4
Hot Chocolate, Dirty Chai	5
Fresh Mint Tea, Fresh Ginger Tea	5

Cold Drinks

Homemade Lemonade or Iced Tea	4
Kombucha, Crodino	5
Tonic, Ginger Beer, Ginger Ale	4
Glass water	2
Bottle 1/2l water	4

Apero & Cocktails

Ricard – Red Vermouth – Aperol Spritz – Picon Vin blanc	8
Gin Tonic – Campari Orange – Dry Martini	12
Dark ´n stormy – Moscow Mule – Negroni – Bloody Mary	14
Espresso Martini – Cosmopolitan – Margarita	15
N.A. Jungle Spritz – Florial Buck	13

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

Bottled Beers

Palm, Amber Ale	4
La Trappe, Brown	4
Duvel, Hoppy Blond Beer	5
Estaminet 0%, alcohol free Pilsner	3

Bar Bites & Starters from 12 noon

- Charcuterie, salame, mortadella, paleta Ibérica 16
- Croque, brioche, gruyère, porchetta 12
- 🌱 Labneh, pita breads, chilli oil, za'atar 10
- 🌱 Artichoke, steamed, mustard dip, fleur de sel 16
- Pork Belly, slow roasted, greens, sweet and sour dip 19
- 🌱 Stracciatella di Bufala, buckwheat, lemon, olive oil 17
- Assiette du Pêcheur, three oysters, grey shrimps, bulots 25
- 🌱 Cheese Croquettes, aioli, cress, lemon 14
- Shrimp Croquettes, aioli, cress, lemon 16
- 🌱 Mixed Salad, vinaigrette, nuts 5
- 🌱 Shoestring Fries, mayo 7

Mains lunch & dinner

- Caesar Salad, parmesan, chicken, nuts 19
- 🌱 Tomato Salad, cucumber, mustard seeds, sweetie drops 17
 - 🌱 Cabbage, vadouvan, tahini, zhug 18
- Bouchot Mussels, white wine, lemon thyme, shallots 21
- Pulpo, glazed, harissa yoghurt, sesame 25
- Ceviche, seabass, citrus, cilantro powder 22
- Smashed Potato, sour cream, grey shrimps, chives 23
 - Bavette, glazed, green oil, chives 24
- Tartare, roasted yeast mayo, shallots, fried capers 23
 - 🌱 Mixed Salad, vinaigrette, nuts 5
 - 🌱 Shoestring Fries, mayo 7

Desserts all day

☑ Dame Blanche, vanilla ice, chocolate sauce, nuts 11

☑ Pavlova, mango, passion fruit, nuts 12

Irish or Italian coffee 13

Espresso Martini 15

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

Sparkling wines

Prosecco, Mionetto Black, Glea, Treviso, Italy 8 | 38

Rosé Parel, Gnoels-Elderen, Limburg, Belgium 56

Champagne, Blanc de Blanc, Bernard Pertois, France 78

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

Zweigelt, Hannes Reeh, Burgenland, Austria 36

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
- Riesling, Familie Hugel, Alsace, France 9 | 42
- Muller Thurgau, natural, Weingut Schmitt, Rheinhessen, Germany 9 | 42
- Fiano, natural, Vignetti Tardis Mercoledì, Campagna, Italy 38
- Pouilly Fumé, Dom. Pabiot, Les Chantebines, France 45
- Akemi, Viura, Bodegas Ontañón, Rioja, Spain 37
- Esotico, natural orange, Sassara, Veneto, Italy 39
- Furmint, Disznókő, Tokaji, Hungary 39
- 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



HOTEL PILAR

Leopold de Waelplaats 34, 2000 Antwerp, Belgium