

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 18

Beans on toast

brioche, tomato beans, fried egg, feta, chilli, herbs 17

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

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

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 8.5
	Grüner Veltliner Dolle, Kamptal, Austria 9.5
	Entre-Deux-Monts Quatres Cépages, Heuvelland, Belgium 10
	Bourgogne Chardonnay Joseph Drouhin, Bourgogne, France 11
	Trebbiano di Lugana Zenato, Veneto, Italy 12.5
	Örrokké Egri Csillag Superior St Andrea, Eger, Hungary 14
Red	Primitivo Casato di Melzi, Puglia, Italy 8.5
	Côtes du Rhône Reserve JM Crazes, Rhône, France 9
	Haut-Saint-Georges 2018 St-Émilion, Bordeaux, France 13.5
Rose	M de Martet Méditerranée Provence, France 8.5

Classic Menu

Duo cheese and shrimp croquette

Seabass *or* Vegetables *or* Beef Tartar

Served with shoestring fries

42

Sharing Menu

Corn Ribs

Ricotta

Swordfish Crudo

Shrimp Croquette

Vegetables

Bavette

Served with shoestring fries

This menu is meant for sharing

59

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

Bar food *from noon*

Oyster

1 pcs, gaey Normandy, France, lemon 5

Shrimp Croquettes

2 pcs, aioli, parsley, lemon 22

Corn Ribs

deep fried, lime, miso mayo 12

Ricotta

whipped, caramelized onions, dates, crackers, nuts 13

Cheese Plate

selection of 3 French cheeses, salted butter, crackers 17

Jamon Iberico

100gr of the finest Spanish ham 29

Caesar Salad

parmesan, chicken, croutons 23

Schnitzel

yoghurt sauce, fresh herbs, fennel salad 19

Side

Shoestring Fries , mayo 7

Fennel Salad , fresh herbs 8

Grilled Baby gems , vinaigrette, chives 8

Starters *lunch & dinner*

Swordfish Crudo

tomato vinaigrette, capers, lemon 24

Burrata di Bufala

chicory, radicchio, orange, onion, hazelnuts 21

Pomme Ostendaise

sour cream, Nord see shrimps, chives, herring caviar 23

Pulpo

glazed, carrot ginger cream, lime, green oil 25

Beef Carpaccio

from tenderloin, parmesan, mizuna 24

Mains *lunch & dinner*

Seabass

grilled vegetables, beurre blanc, fennel 32

Seasonal Vegetables

labneh, vegetable mix, chilli oil 27

Bavette

cauliflower, demi-glace, watercress 31

Tartar

carima beef, roasted yeast mayo, shallots, fried capers 26

Lamb Chops

mint sauce, yoghurt, asparagus 34

Side

Shoestring Fries , mayo 7

Fennel Salad , fresh herbs 8

Grilled Baby gems , vinaigrette, chives 8

Desserts *from noon*

Beignets 🍷

crème anglaise, icing sugar 12

Dame Blanche 🍷

vanille, cookie crumble, whipped cream, chocolate sauce 13

Rice pudding 🍷

amarena cherries, roasted nuts 11

Cheese Plate

selection of 3 French cheeses, salted butter, crackers 17

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 85

White wines

Sauvignon Blanc

Châteaux Martet, Bordeaux, France 38

Grüner Veltliner

Dolle, Kamptal, Austria 42

Bourgogne Chardonnay

Joseph Drouhin, Bourgogne, France 47

Trebbiano di Lugana

Zenato, Veneto, Italy 59

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

Fiano

Vignetti Tardis Mercoledì, Campagna, Italy 39

Rose wines

M de Martet Méditerranée

Provence, France 38

Red wines

Primitivo

Casato di Melzi, Puglia, Italy 38

Garnacha

El Berrakin, Sierra de Gredos, Spain 39

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

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 6.5
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

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 7

Crodino 5

Tonic 5.5

Ginger Beer 5.5

Ginger Ale 5.5

Glass water 3

Bottle 1/2l 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

Matcha latte, Iced Matcha latte 5.5



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

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



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