

*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

### **Granola**

homemade granola, Greek yoghurt, fruit, honey, nuts 16

### **Beans & Egg**

brioche, tomato beans, fried egg, feta, chilli, herbs 18

### **Omelette**

bacon, tomatoes, green oil, chives 18

### **Pain Perdu**

brioche, fruit, whipped cream, maple 16

### **Croque Madame**

brioche, bechamel, ham, gruyère 15

### **Avocado Croast**

croissant, avocado, egg, herbs, parmesan cheese 17

### **Smoked Salmon Toast**

Brioche, fried egg, hollandaise, chives 18

## **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

## **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, 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

## **Cold Drinks**

Homemade Lemonade 5

Homemade Iced Tea 5

Kombucha 6

Crodino 5

Tonic 4

Ginger Beer 4

Ginger Ale 4

Glass water 3

Bottle 1/2l water 5

## **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 6
- Bird of Pray, IPA 6
- La Trappe, White abbey beer 5
- La Trappe, Blond abbey beer 5

## **Aperitifs**

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

## Cocktails

### Negroni

campari, vermouth, gin 15

### Margarita

chilli, infused mezcal, tequila, triple sec 15

### Cosmopolitan

cranberry, lemon, vodka, triple sec 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

cinnamon, cloves, coffee liqueur, vodka 15

## Mocktails

### Vibrante Spritz

NA Orange bitter liqueur, sugar, lime, tonic 12

### GT free

ginger, yuzu, NA gin, tonic 14

## Wines by the glass

### sparkling

Prosecco  
Canel Millesime, Glea, Treviso, Italy 9

Champagne  
Blanc de Blanc, Bernard Pertois, France 16

### rose

Méditerranée  
Château Martet, Provence, France 8

### white

Grüner Veltliner  
Weingut Peter Dolle, Kemptal, Austria 8

Furmint  
Disznókő, Tokaji, Hungary 9

Verdicchio  
Piersanti, Marche, Italy 8

Chardonnay de Bourgogne  
Joseph Drouhin, Bourgogne, France 10

Sauvignon Blanc  
Jean-François Mérieau, Touraine, France 9

Fiano  
*natural*, Vignetti Tardis, Campagna, Italy 9

### red

Côte du Rhône  
Reserve JM Crazes, Rhone France 8

Garnacha  
El Berrakin, Vino Tinto de Gredos, Spain 9

Primitivo  
Casato di Melzi, Puglia, Italy 8

Aglianicone  
*natural*, Vignetti Tardis, Campagna, Italy 9

## Sparkling wines

### Prosecco

Canel Millesime, Glea, Treviso, Italy 42

### Pet Nat

natural, Orange Rurale, Christoph Hoch, Kremstal, Austria 45

### Champagne

Blanc de Blanc, Bernard Pertois, France 82

## Rose wines

### Méditerranée

Château Martet, Provence, France 38

## Red wines

### Côte du Rhône

Reserve JM Crazes, Rhone, France 38

### Pinot Noir

Les Hautes Marches, Pays D'Oc, France 37

### Aglianicone

natural, Vignetti Tardis, Campagna, Italy 42

### Garnacha

El Berrakin, Vino Tinto de Gredos, Spain 42

### Primitivo

Casato di Melzi, Puglia, Italy 38

### Gamay

Laurent Martray, Brouilly, Rhône, France 45

### Rosso di Montalcino

Cinelli, Tuscany, Italy 62

### Pomerol

Chateau Sacré Coeur, Bordeaux, France 78



## White wines

### Sauvignon Blanc

Jean-François Mérieau, Touraine, France 42

### Encruzado

Taboadella Villae, Dão, Portugal 44

### Verdicchio

Piersanti, Marche, Italy 38

### Grüner Veltliner

Weingut Peter Dolle, Kemptal, Austria 38

### Chardonnay de Bourgogne

Joseph Drouhin, Bourgogne, France 51

### Fiano

natural, Vignetti Tardis Mercoledì, Campagna, Italy 44

### Furmint

Disznókő, Tokaji, Hungary 45

### Pouilly Fumé

Dom. Pabiot, Les Chantebines, France 47

### Esotico

natural orange, Sassara, Veneto, Italy 39

### Riesling

Clemens Busch, Mosel, Germany 48

### Saint-Véran

Chardonnay, Joseph Drouhin, Bourgogne, France 64

## **Lunch Menu 39**

Duo cheese and shrimp croquette

Cod fish *or* Open Lasagne *or* Beef Tartar

coffee or tea

## **Sharing Chaos Menu 59**

This menu is meant for sharing and plates will arrive when ready

Oyster

Feta Brûlée

Marisco Brioche

Chicken Parmi

Eggplant

Tiger Prawn

Beef Tartar

Green Beans

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

## Bar food *from noon*

### Bar Platter

cerignola olives, salted almonds, cheese crackers 12

### Oysters

2 pcs, cucumber, trout egg, chilli oil 14

### Meatloaf

dukka crust, rhubarb chutney, turmeric mayo 14

### Feta brûlée

sweet pepper, sambal, burned 15

### Shrimp croquettes

2 pcs, aioli, cress, lemon 20

### Caesar Salad

parmesan, chicken, croutons 21

## Sides

Butter Lettuce , vinaigrette, chives 5

Shoestring Fries , mayo 7

Green Beans, roasted seeds 6

## **Small dishes** *lunch & dinner*

### **Marisco Brioche**

pulpo, prawn, Nduja, piment d'espellete 18

### **Tiger Prawns**

Burned, bisque sauce, shrimp oil, dill 22

### **Whipped Ricotta**

figs, caramelized onion, macademia, dates 17

### **Burrata di Bufala**

Point peppers, salsa verde, buckwheat 19

### **Pork Belly**

slow roasted, burned corn, chipotle crema, parmesan 18

### **Chicken Parmi**

crumbed, porchetta, romesco sauce, straciatella, basil 19

## **Mains** *lunch & dinner*

### **Pulpo**

romesco, spring onion, tarragon, green oil 28

### **Cod**

pumpkin-saffron sauce, celeriac, edamame 27

### **Eggplant** 🌱

slow roasted, mushroom XO sauce, furikake 24

### **Open lasagne** 🌱

porcini, parsnip espuma, mushrooms, sage 23

### **Tournedos**

shallots, potato mash, red wine gravy, herb butter 31

### **Tartar**

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

## **Sides**

Butter Lettuce 🌱, vinaigrette, chives 5

Shoestring Fries 🌱, mayo 7

Green Beans, roasted seeds 6

## Desserts *from noon*

Coconut Rice Pudding 🍃 10

Rhubarb Crumble 🍃 11

Chocolate Mousse 🍃 12

## 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



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