

*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

### **Fried chilli eggs**

ricotta, chilli oil, herbs 17

### **Omelette**

bacon, tomatoes, green oil, chives 18

### **Pain Perdu**

brioche, fruit, whipped cream, maple 16

### **Croque**

brioche, bechamel, ham, gruyère 15

### **Avocado Croast**

croissant, avocado, egg, herbs, parmesan cheese 17

### **Smoked Salmon Bun**

salad, fried egg, hollandaise, chives 18

## **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, 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 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

## **Aperitifs**

Ricard 9  
Red Vermouth 8  
Aperol Spritz 11  
Picon Vin blanc 9  
Gin Tonic 14  
Campari Orange 13

## Cocktails

### Negroni

campari, vermouth, gin 16

### Margarita

chilli, infused mezcal, tequila, triple sec 15

### Gin Fizz

loomi, earl grey, gin, soda, bitters 15

### Cosmopolitan

cranberry, lemon vodka, triple sec 15

### Moscow mule

ginger, lime, vodka 15

### Amaretto Sour

angostura bitter, lemon, Lazzaroni Amaretto 15

### Penecellin

honey, thyme, ginger, whiskey 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 7

### white

#### Grüner Veltliner

Weingut Peter Dolle, Kemptal, Austria 7

#### Encruzado

Taboadella Villae, Dão, Portugal 8

#### Chardonnay de Bourgogne

Joseph Drouhin, Bourgogne, France 9

#### Sauvignon Blanc

Jean-François Mérieau, Touraine, France 9

#### Fiano

*natural*, Vignetti Tardis Mercoledì, 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 7

## Bar bites *from noon*

- Olives 🌿, Bella Cerignola, Italian fines, 50g 9
- Oysters, 2 pcs, cucumber, trout egg, chilli oil 14
- Softshell Crabs, 3 pcs, sweet chilli dip and herbs 17
- Meatloaf, dukkha crust, rhubarb chutney, turmeric mayo 14
- Cheese plate 🌿, 3 seasonal French cheeses 16
- Shrimp croquettes, 2 pcs, aioli, cress, lemon 20
- Shoestring Fries 🌿, mayo 7

## Small dishes *lunch & dinner*

- Marisco brioche  
pulpo, prawn, Nduja, piment d'espellete 18
- Coquilles  
dashi beurre blanc, sea lavender, trout egg 21
- Whipped Ricotta 🌿  
figs, caramelized onion, macademia, dates 17
- Caesar Salad  
parmesan, chicken, croutons 20
- Burrata di Bufala 🌿  
beets, pomegranate-raspberry vinegar, buckwheat 19



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

### Celeriac

slow roasted, mushroom XO sauce, topinambour 24

### Cod

pumpkin-saffron sauce, celeriac, edamame 26

### Pulpo

romesco, spring onion, tarragon, green oil 28

### Bavette

turnip, pickled shimeji, red wine – duroc gravy, truffle mayo 26

### Tartar

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

### Tortellini

porcini, parsnip espuma, shiitake & oyster mushrooms, sage 23

## **Sides**

Butter Lettuce , vinaigrette, chives 5

Shoestring Fries , mayo 7

## **Desserts** *from noon*

Coconut Rice Pudding  9

Rhubarb Crumble  11

Cheese plate  16

## Lunch Menu 39

Duo cheese and shrimp croquette

Roasted Celeriac

*or*

Beef Tartar

*or*

Cod fish

*Main served with butter lettuce and fries*

coffee or tea

*menu is served per table  
dessert is optional in this menu  
bread & butter is included in this menu*

## Sharing Chaos Menu 59

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

Olives

Coquille

Softshell crab

Shrimp croquette

Pulpo tartar

Whipped ricotta

Beef tartar

Porcini tortellini

Butter lettuce

Fries & Salad

*menu is served per table*

*dessert is optional in this menu*

*bread & butter is included in this menu*

## 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 34

## Red wines

### Côte du Rhône

Reserve JM Crazes, Rhone, France 38

### Pinot Noir

Les Hautes Marches, Pays D'Oc, France 40

### Garnacha

El Berrakin, Vino Tinto de Gredos, Spain 42

### Primitivo

Casato di Melzi, Puglia, Italy 34

### Gamay

Laurent Martray, Brouilly, Rhône, France 45

### Rosso di Montalcino

Cinelli, Tuscany, Italy 62

### Pomerol

Chateau Sacré Coeur, Bordeaux, France 78

## White wines

### Chardonnay de Bourgogne

Joseph Drouhin, Bourgogne, France 46

### Sauvignon Blanc

Jean-François Mérieau, Touraine, France 42

### Encruzado

Taboadella Villae, Dão, Portugal 44

### Grüner Veltliner

Weingut Peter Dolle, Kemptal, Austria 34

### 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

## 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