

Pilar

antwerp



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

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

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

Greek fried eggs

labneh, feta, chilli oil, herbs 17

Omelette

bacon, tomatoes, green oil, chives 18

Pain Perdu

brioche, fruit, whipped cream, maple 16

Croque

sourdough, bechamel, ham, gruyère 15

Avocado Toast

sourdough, labneh, herbs, roasted seeds 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

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

Mocktails

- Vibrante Spritz 12
- Ginger Yuzu Gin Tonic 14

Cocktails

Margarita 15

Negroni 15

Bloody Mary 15

Espresso Martini 15

Old Fashioned 15

Paloma 15

Dark 'n stormy 15

Moscow Mule 15

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

Spätburgunder | *natural*, Donner Vetter, Mosel, Germany 8

white

Chardonnay | Les Hautes Marches, Pays D'Oc, France 8

Sauvignon Blanc | Jean-François Mérieau, Touraine, France 9

Grüner Veltliner | Weingut Peter Dolle, Kemptal, Austria 7

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

Esotico | *natural orange*, Sassara, Veneto, Italy 9

red

Pinot Noir | Les Hautes Marches, Pays D'Oc, France 8

Garnacha | El Berrakin, Vino Tinto de Gredos, Spain 9

Primitivo | Casato di Melzi, Puglia, Italy 7

Bar food & Starters *from noon*

Oysters

3 piece, Geay N°2, lemon 15

Coppa

Aged, cured and finely sliced 14

Marisco

pulpo, shrimp, cilantro, onion, lime, tostada 17

Caesar Salad

parmesan, chicken, croutons 20

Vitello Tonnato

veal, tuna sauce, capers 17

Croque

sourdough, bechamel, ham, gruyère 15

Softshell Crab

bun, dressing, salad 19

Karaage Mushrooms

lentil dip, chilli crunch oil 16

Artichoke

vinaigrette, green herbs 17

Burrata di Bufala

sugar snaps, pan gratato, orange and coffee oil, kalamansi 18

Shrimp Croquettes

aioli, cress, lemon 20

Cheese Croquettes

aioli, cress, lemon 14

Mains *lunch & dinner*

Roasted Cauliflower

hummus, zucchini, cumin, onion, oils 22

Bouchot Mussels

fennel, lavas, verjus 24

Mackerel Tartare

served raw, cucumber, kohlrabi, butter milk, dill 23

Gambas

marinated, grilled, burnt lemon 25

Pulpo

romesco, spring onion, tarragon, green oil 26

Bavette Robespierre

rocket, parmesan cheese, olive, rosemary oil 25

Beef Tartare

carima beef, roasted yeast mayo, shallots, fried capers 24

Lamb Belly

baharat glaze, zucchini, sour cream 27

Open Lasagne

ricotta, chard, dried tomatoes, garlic oil 22

Sides *from noon*

Butter Lettuce , vinaigrette, chives 5

Shoestring Fries , mayo 7

Tomato Salad , watermelon, lemon verbena 9

Lunch Menu 39

Duo cheese and shrimp croquette

Open Lasagne *or* Beef Tartar *or* Bouchot Mussels

served with butter lettuce and fries

coffee or tea

Sharing Chaos Menu 65

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

Starters

Marisco

Vitello Tonato

Burrata di bufala

Karaage mushrooms

Mains

Cauliflower *or* Bouchot Mussels *or* Bavette *or* Gambas

Served with butter lettuce and fries

Dessert

Key Lime Pie

Menu is served per table

Water and bread is included in both menus

Desserts *from noon*

Key Lime Pie 🍋 10

Tarte Tatin 🍎 10

Coupe Bresilienne 🍌 10

Irish or Italian coffee 15

Espresso Martini 15

Digestives

Limoncello di Capri 9

Suntory the Chita Whiskey 17

Tanduay Double Rum 12

Mezcal Nuestra Soledad 15

Ramos Pinto Tawny Port 10

Baileys 9

Lazzaroni Amaretto 9

Maker Mark's Bourbon 13

Averna Amaro 9

Cognac Courvoisier 11

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

Spätburgunder

natural, Donner Vetter, Mosel, Germany 38

Red wines

Pinot Noir

Les Hautes Marches, Pays D'Oc, France 38

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

Les Hautes Marches, Pays D'Oc, France 38

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 42

Furmint

Disznókő, Tokaji, Hungary 45

Muller Thurgau

natural, Weingut Schmitt, Rheinhessen, Germany 42

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

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



HOTEL PILAR

Leopold de Waelplaats 34
2000 Antwerp, Belgium