

THE IRIS

## SIGNATURE COCKTAILS

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<b>Ayacucho</b>	<b>18</b>
Pisco, apple, lime, sugar cane, bitters	
<b>Negroni Bianco</b>	<b>16</b>
White lillet, suze, gin	
<b>Loch and Sloe</b>	<b>20</b>
Whisky, sloe gin, lime, honey	
<b>Floréal Fumé</b>	<b>17</b>
Gin, pear, chilli pepper, bitters, citric acid, soda	
<b>Flor De Luna</b>	<b>18</b>
Tequila, lime, almond, rose water	
<b>Sakura</b>	<b>18</b>
Gin, cherry, yuzu, rhubarb, passion fruit	
<b>Green Lotus</b>	<b>20</b>
Shochu, lime, melon, cucumber	

## CHAMPAGNE COCKTAILS

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<b>Pornstar Martini</b>	<b>21</b>
Vodka, passion fruit, vanilla, shot of Champagne	
<b>Aperol Spritz</b>	<b>21</b>
Aperol, Champagne, soda, citrus, basil	
<b>St. Germain Spritz</b>	<b>21</b>
St-Germain, Champagne, soda, mint, grapes	

## MOCKTAILS

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<b>Yuzu Flower</b>	<b>14</b>
Apple, yuzu, ginger, soy sauce	
<b>Ixora</b>	<b>14</b>
0% rum, passion fruit, ginger, lime	
<b>Suite Noire</b>	<b>15</b>
Black lemon, blood orange, honey, orange blossom, smoked salt	
<b>Fiery Spark</b>	<b>13</b>
Pineapple, lime, maple, smoked paprika	
<b>Dada Spritz</b>	<b>15</b>
Dada Chapel 0% Spritz, Rish ginger kombucha	
<b>Summer Jasmine</b>	<b>13</b>
Jasmine infusion, apple, cucumber, lime, soda	

## REFRESHMENTS

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<b>Rish Kombucha</b> <i>33cl</i>	<b>7</b>
Original   lavender   hibiscus   ginger   basil	
<b>Rish Sparkling Kombucha</b> <i>75cl</i>	<b>39</b>
Rosé   wild fig leaves   tagète	
<b>Fresh Juices</b>	<b>7</b>
<b>Still &amp; sparkling water</b>	<b>5   7</b>
Spa <i>25cl or 50cl</i>	
<b>Soft drinks</b>	<b>5</b>
<b>Tonics</b>	<b>6</b>

## BAR FOOD

### Sourdough Bread & Butter 6

*Contains gluten, milk*

### Marinated Olives (A) 5

### Spiced Edamame Beans (B) 9

### Labneh (C) 16

Basil, tomato, pickled vegetables, zaatar, grilled bread

*Contains gluten, milk, nuts, sesame, sulfites*

### Dry-Aged Holstein Beef (E) 25

Spanish glass bread

*Contains gluten*

### Marennes-Oléron 3pcs 12

### Oyster 6pcs 24

Lemon, shallot vinaigrette

*Contains sulfites, molluscs*

### Royal Belgian Oscietra (E) Caviar 10gr 54

Seaweed waffle, sour cream

*Contains gluten, egg, fish, milk*

### Refined Cheese Selection (D) 17

Lambic infused raspberry jam, crackers

*Contains gluten, milk, sulfites*

## GIN & TONIC

### Hendrick's 17

Pink pepper tonic, cucumber

### Bombay Sapphire 17

Indian Tonic, lime

### Mare 18

Mediterranean tonic, grape, rosemary

### Copperhead 18

Pink pepper tonic, orange

### Roku 18

Indian tonic, ginger, shiso

### Poseidon 17

Mediterranean tonic, pink grapefruit

### Monkey 47 20

Elderflower tonic, orange

### Dada Chapel Peach Yuzu 17

Mediterranean tonic, lemon, rosemary

### Bulldog 17

Pink pepper tonic, ginger

### Copperhead 0% 15

Pink pepper tonic, orange

# BY THE GLASS

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## Champagne

<b>Moët &amp; Chandon Impérial Brut</b>	<b>19</b>
<b>Moët &amp; Chandon Rosé Impérial</b>	<b>20</b>
<b>Ruinart Blanc de Blanc</b>	<b>32</b>

## White

<b>Perla Del Mar Blanco</b> Spain   Moscatel de Alejandría, Sauvignon Blanc	<b>10</b>
<b>Poggiotondo Vermentino delle Conchiglie</b> Italy   Vermentino	<b>14</b>
<b>Nigl Freiheit</b> Austria   Grüner Veltliner	<b>13</b>
<b>Weingut Claes Trocken</b> Germany   Sauvignon Blanc	<b>12</b>
<b>L'Esparrou 'Grande Reserve'</b> France   Chardonnay	<b>11</b>

## Red

<b>Señorio de Odon Crianza</b> Spain   Temperanillo	<b>11</b>
<b>Cantina Sampietrana 'Centoare'</b> Italy   Primitivo	<b>12</b>
<b>Point by Martin Nigl</b> Austria   Blauer Zweigelt	<b>13</b>
<b>Oliver Zeter 'Clauw' Cuvée Rot</b> Germany   Merlot, Cabernet Dorio	<b>14</b>
<b>Château La Vaisinerie</b> France   Cabernet Franc, Cabernet Sauvignon, Merlot, Malbec	<b>15</b>

## Rosé

<b>Palm "Par L'Escarelle"</b> France   Grenache, Syrah, Cinsault	<b>12</b>
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## Sweet

<b>Tschida Auslese</b> Austria   Muskat Ottonel	<b>15</b>
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# CHAMPAGNE

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<b>Moët &amp; Chandon Impérial Brut</b>	<b>106</b>
<b>Moët &amp; Chandon Rosé Impérial</b>	<b>112</b>
<b>Thiénot Brut</b>	<b>110</b>
<b>Thiénot Brut Rosé</b>	<b>140</b>
<b>Thiénot Blanc de Blancs</b>	<b>150</b>
<b>Thiénot Vintage</b>	<b>160</b>
<b>Thiénot 'Speedy Graphito' Ltd. Edition Brut Magnum</b>	<b>160</b>
<b>« R » de Ruinart</b>	<b>175</b>
<b>Ruinart Blanc de Blancs</b>	<b>220</b>
<b>Magnum Ruinart Blanc de Blancs</b>	<b>450</b>
<b>Ruinart Rosé</b>	<b>220</b>
<b>Dom Pérignon Vintage</b>	<b>350</b>
<b>French Bloom Le Blanc 0% <small>37.5cl</small></b>	<b>42</b>
<b>French Bloom Le Rosé 0% <small>37.5cl</small></b>	<b>46</b>

# WHITE WINES

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## WINES OF FRANCE

**Domaine Zind-Humbrecht 2019** 60  
Alsace | Pinot Blanc

**Domaine Jean Dauvissat  
Père et Fils 2022** 95  
Chablis | Chardonnay

**Domaine Gilles Bouton** 125  
**- Saint-Aubin 1<sup>o</sup> Cru 'Les Champlots'**  
St-Aubin | Chardonnay

**Domaine Jean Féry & Fils 2021** 225  
Chassagne Montrachet | Chardonnay

**Domaine de la Chapelle 2023** 95  
Pouilly Fuissé | Chardonnay

**Domaine Roger & Christophe  
Moreux - Sancerre 'Les Bouffants'  
2021** 70  
Sancerre | Sauvignon Blanc

**Millet Roger 2022** *37.5cl* 49  
Sancerre | Sauvignon Blanc

**Domaine Treuillet 2023** 69  
Pouilly Fumé | Sauvignon Blanc

## WINES OF THE WORLD

**Roodekrantz Old Vineyard  
RK 2021** 79  
Rhenosterbosrug South Africa | Chenin  
Blanc

**Quintaluna Ossian 2019** 69  
Castilla y Leon Spain | Vedejo

**Graymore 2021** 80  
Edna Valley United States | Chardonnay

**Antonella Corda 2022** 56  
Cagliari Italy | Nuragus

**Antonella Corda 2023** 60  
Cagliari Italy | Vermentino

# RED WINES

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## WINES OF FRANCE

**Domaine Michel Gros 2020** 255  
Vosne-Romanée | Pinot Noir

**Domaine Jean Féry & Fils 2019** 182  
Gevrey-Chambertin | Pinot Noir

**Les Chaliots Domaine  
Michel Gros 2021** 189  
Nuits-Saint-Georges | Pinot Noir

**Cuvée Louis Belle** 115  
**- Domaine Belle 2021**  
Crozes-Hermitage | Syrah

**Château Fargueirol 2022** 95  
Châteauneuf-du-Pape |  
Grenache, Syrah, Mourvèdre

**Domaine Marcoux 2021** 135  
Châteauneuf-du-Pape | Cinsault,  
Grenache, Syrah, Mourvèdre

**Château Gloria 2018** 130  
Saint-Julien | Cabernet Sauvignon, Merlot,  
Cabernet Franc, Petit Verdot

**Saintayme 2020** 85  
Saint-Emilion Grand Cru | Merlot

**Château du Courlat 2018** *37.5cl* 45  
Lussac-Saint-Emilion | Merlot,  
Cabernet Franc

## WINES OF THE WORLD

<b>Roodekrantz – '1976'</b> <b>Old Bush Vine 2021</b> Stellenbosh South Africa   Pinotage	<b>70</b>
<b>Tomero Single Vineyard 2020</b> Mendoza Argentina   Malbec	<b>79</b>
<b>Frankland Estate</b> <b>– Single Vineyard Range 2019</b> Frankland River Australia   Syrah	<b>95</b>
<b>Martinez Lacuesta</b> <b>– Cuvée Reserva 2019</b> Rioja Spain   Tempranillo, Mazuela, Graciano	<b>65</b>
<b>Joel Gott 2022</b> California United States   Zinfandel	<b>79</b>
<b>Tenuta di Carleone 2021</b> Chianti Italy   Sangiovese	<b>85</b>
<b>Guidobono – Le Coste di Monforte 2020</b> Barolo Italy   Nebbiolo	<b>105</b>
<b>Vale Da Mata Tinto</b> <b>– Herdade Do Rocim 2021</b> Lisbon Portugal   Syrah, Touriga Nacional, Aragonez	<b>60</b>
<b>Felton Road – Calvert 2018</b> Central Otago New Zealand   Pinot Noir	<b>165</b>
<b>Neudorf 'Tom's Block' 2019</b> Nelson New Zealand   Pinot Noir	<b>89</b>

## ROSÉ WINES

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<b>Palm "Par L'Escarelle"</b> Provence France   Grenache, Syrah, Cinsault	<b>50</b>
<b>Whispering Angel</b> <b>– Château d'Esclans</b> Provence France   Grenache, Cinsault & Rolle	<b>60</b>

## SWEET WINES

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<b>Tschida Auslese</b> Austria   Muskat Ottonel	<b>55</b>
<b>Juan Gil Dulce</b> <b>– Vinas Familia Gil</b> <i>37.5cl</i> Jumilia Spain   Monastrell	<b>60</b>
<b>Château Lafaurie-Peyraguey,</b> <b>1er Cru Classé</b> <i>37.5cl</i> Sauternes France   Sémillon, Sauvignon	<b>95</b>

## BEERS

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### DRAUGHT BEERS

<b>Seasonal Beer</b>	<b>8</b>
<b>Stella Artois</b> <i>33cl</i>	<b>7</b>
<b>Leffe Blonde</b> <i>33cl</i>	<b>7</b>

### BOTTLED BEERS

<b>Stella 0%</b>	<b>6</b>
<b>La Chouffe 0%</b>	<b>6</b>
<b>Hoegaarden Rosé 0%</b>	<b>6</b>
<b>Hoegaarden Blanche</b>	<b>6</b>

Hoegaarden Rosé	6
Flo Yellow Bio Blonde	8
Chimay Bleu	8
Orval	9
Hoegaarden Radler Lemon 0%	6
Cider Ruwet	6

## APERITIFS

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Campari	12
Martini Bianco or Rosso	10
Martini Vibrante 0%	10
Picon White Wine	15
Ricard	12
Sherry Osborn	12
Ramos Pinto Port White or Red	10

## LIQUOR 5cl

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### VODKA

Absolut	12
Dada Chapel Potato	13
Grey Goose	15
Belvedere	15

### TEQUILA, MEZCAL & PISCO

Altos Plata Blanc	12
Altos Plata Reposado	12
Mezcal	13
Pisco Intipalka	12

### RHUM

Havana 7 Years	14
Rum Havaniet 0%	12
Abuelo 12 Years	14
Diplomático Reserva	15
Zacapa 23 Solero	19

### WHISKY 5cl

Johnnie Walker Black Label 12 Years, Scotland	14
Chivas Regal 12 Years, Scotland	14
Glenmorangie 12 Years, Scotland	15
Lagavulin 16 Years, Scotland	16
The Maccallan 12 Years, Scotland	21
Glenfiddich 15 Years, Scotland	19
Glenfiddich 18 Years, Scotland	30
Oban 14 Years, Scotland	20
Octomore 16.1 Scotland	40
Hibiki 12 Years, Japan	35
Nikka Barel Japan	16
Taketsuru Japan	18

**Jack Daniels** 12  
USA  
**Maker's Mark** 14  
USA

**Filliers** 16  
10 Years, Belgium

**Bushmills** 14  
Ireland

**Bushmills** 16  
10 Years, Ireland

## COGNAC, ARMAGNAC, CALVADOS

**Hennessy VS** 13

**Remy Martin VSOP** 16

**Remy Martin XO** 50

**Vaghi VSOP** 15

**Château du Breuil VSOP** 15

## DIGESTIVE 5cl

**Limoncello Villa Massa** 12

**Amaretto Di Saronno** 12

**Amaro Montenegro** 12

**Fernet Branca** 12

**Chartreuse Verte** 12

**Génépi Père Chartreux** 12

**Baileys** 12

**Cointreau** 12

**Grand Marnier** 12

**Poire William** 12

**Grappa** 12

**Sambuca** 12

## COFFEE CORNER

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**Espresso** 5

**Double Espresso** 6

**Coffee** 6

**Latte** 7

**Cappuccino** 7

**Hot Chocolate** 7

**Matcha Latte** 7

**Chai Latte** 7

## TEA GARDEN

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*Discover our premium teas, selected by Belgian tea sommelier Steffi Vertriest.*

**Earl Grey** 7  
Black Tea | Bergamot

**Honey Black** 7  
Black Tea | Honey

**Sencha Fukujya** 7  
Green Tea | Grass & Nuts

**Jasmine Delight** 7  
Green Tea | Jasmine flowers

**Peppermint** 7  
Infusion | Dried Mint Leaves

**Chamomile** 7  
Infusion | Dried Chamomile Flowers

**Rosehip Symphony** 7  
Infusion | Dried Rosehip, Hibiscus, Strawberry

**Turkish Orchard** 7  
Infusion | Dried Apple, Pineapple

# DESSERTS

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## **Chocolat & Pear** **14**

Chocolate crémeux, pear compote, crisp  
*Contains gluten (wheat), eggs, milk*

## **Exotic** **12**

Roasted mango, passion fruit, pineapple  
*Contains gluten (wheat), eggs, milk,*

## **Bourbon Vanilla and Intense Chocolate** **15**

Homemade vanilla ice-cream, hot  
chocolate sauce, whipped cream

*Contains gluten (wheat), eggs, milk*