

THE IRIS

# SIGNATURE COCKTAILS

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<b>Ayacucho</b>	17
Pisco, apple, lime, sugar cane, bitters	
<b>Negroni</b>	16
Red vermouth, Campari, gin	
<b>Loch and Sloe</b>	18
Dark rum, sloe gin, lime, honey	
<b>Floréal Fumé</b>	17
Gin, pear, chilli pepper, bitters, citric acid, soda	
<b>Sakura</b>	18
Gin, cherry, yuzu, rhubarb, passion fruit	

# CHAMPAGNE COCKTAILS

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<b>Porn Star Martini</b>	21
Vodka, passion fruit, vanilla, shot of champagne	
<b>Aperol Spritz</b>	21
Aperol, champagne, soda, citrus, seasonal fruit	
<b>Hugo Spritz</b>	21
St-Germain, champagne, soda, mint, citrus	
<b>Limoncello Spritz</b>	21
Limoncello, champagne, soda, citrus	

# MOCKTAILS

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<b>Summer Jasmine</b>	13
Jasmine cold infusion, apple, cucumber, lime, soda, scented finish	
<b>Yuzu Flower</b>	14
Apple, yuzu, ginger, mint, soy sauce	
<b>Suite Noire</b>	15
Cordial black lemon, blood orange, orange blossom	
<b>Ixora</b>	14
0% rum, passion fruit, ginger, lime	
<b>Dada Spritz</b>	15
Dada Chapel 0% Spritz, ginger kombucha	

# REFRESHMENTS

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<b>Rish Kombucha</b>	7
Original, hibiscus, ginger	
<b>Fresh Juices</b>	7
<b>Still &amp; sparkling water</b>	5 / 7
Spa 24cl or 50cl	
<b>Soft drinks</b>	5
Coca, Coca Zero, Sprite, Fanta, Lipton Ice Tea	
<b>Tonics</b>	6
Indian, Mediterranean, Pink Pepper, Ginger Beer, Ginger Ale	
<b>Red Bull, Red Bull zero sugar</b>	7

# BAR FOOD

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<b>Marinated Olives (v)</b>	5
<b>Nachos (v)</b>	14
Guacamole, sour cream, pico de gallo	
<i>Milk</i>	
<b>Tempura Prawns</b>	18
Kimchi mayonnaise, lime	
<i>Gluten, crustaceans, eggs</i>	
<b>Ibérico Croquettes</b>	19
Serrano ham, chipotle	
<i>Gluten, eggs, milk</i>	
<b>Salmon Tataki</b>	25
Wasabi, crumble, ponzu, shiso	
<i>Gluten, eggs, fish, soy, milk</i>	
<b>Royal Belgian Oscietra Caviar (10 g)</b>	54
Blinis, sour cream	
<i>Gluten, eggs, fish, milk</i>	
<b>Selection of Aged Cheeses</b>	17
Lambic apricot jam, crackers	
<i>Gluten, milk, sulphites</i>	
<b>Sourdough Bread &amp; Rosemary Butter</b>	6
<i>Gluten, milk</i>	

# GIN & TONIC

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## *Signature*

<b>Hendrick's</b>	17
Pink pepper tonic, cucumber	
<b>Mare</b>	18
Mediterranean tonic, freeze-dried blackberry, rosemary	
<b>Roku</b>	18
Indian tonic, candied ginger	
<b>Poseidon</b>	17
Mediterranean tonic, pink grapefruit	

## *Garden*

<b>Monkey 47</b>	20
Pink pepper tonic, orange	
<b>Bulldog</b>	17
Pink pepper tonic, juniper	

## *Citrus*

<b>Bombay Sapphire</b>	17
Indian tonic, lime	
<b>Copper Head</b>	18
Pink pepper tonic, orange	
<b>Dada Chapel Peach Yuzu</b>	17
Mediterranean tonic, lemon, rosemary	
<b>Copper Head 0%</b>	15
Pink pepper tonic, orange	

# BY THE GLASS

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## *Champagne*

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

## *White*

<b>Perla Del Mar Blanco</b>	10
Spain   Moscatel de Alejandría, Sauvignon Blanc	
<b>Poggiotondo, Vermentino delle Conchiglie</b>	14
Italy   Vermentino	

**Nigl Freiheit** 13  
Austria | Grüner Veltliner

**Weingut Claes, Trocken** 12  
Germany | Sauvignon Blanc

**L'Esparrou 'Grande Reserve'** 12  
France | Chardonnay

*Red*

**Señorio de Odon, Crianza** 11  
Spain | Temperanillo

**Cantina Sampietrana 'Centoare'** 12  
Italy | Primitivo

**Point by Martin Nigl** 13  
Austria | Blauer Zweigelt

**Oliver Zeter 'Claw' Cuvée Rot** 14  
Germany | Merlot, Cabernet Dorio

**Château La Vaisinerie** 15  
France | Cabernet Franc, Cabernet Sauvignon, Merlot, Malbec

*Rosé*

**Palm "Par L'Escarelle"** 12  
France | Grenache, Syrah, Cinsault

*Sweet*

**Tschida Auslese** 15  
Austria | Muskat Ottonel

## CHAMPAGNE

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**Moët & Chandon Impérial Brut** 106

**Moët & Chandon Rosé Impérial** 112

**Thiénot Brut** 110

**Thiénot Brut Rosé** 140

**Thiénot Blanc de Blancs** 150

**Thiénot Vintage** 160

**Thiénot 'Speedy Graphito' Ltd.  
Edition Brut Magnum** 290

**« R » de Ruinart** 175

**Ruinart Blanc de Blancs** 220

**Magnum Ruinart Blanc de  
Blancs** 450

**Ruinart Rosé** 195

**Dom Pérignon Vintage** 350

## WHITE WINES

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### WINES OF FRANCE

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

**G de Château Guiraud** 59  
Bordeaux | Sémillon, Sauvignon Blanc

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

**Domaine Gilles Bouton – Saint-Aubin 1<sup>o</sup> Cru ‘Les Champlots’** 125  
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

**Moulin de Gassac – “Faune” 2023** 50  
Languedoc Roussillon | Chardonnay

### WINES OF THE WORLD

**Roodekrantz – Old Vineyard – RK 1983 – 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

<b>Domaine Michel Gros 2020</b>	<b>255</b>
Vosne-Romanée   Pinot Noir	
<b>Domaine Jean Féry &amp; Fils 2019</b>	<b>182</b>
Gevrey-Chambertin   Pinot Noir	
<b>Les Chaliots Domaine Michel Gros 2021</b>	<b>189</b>
Nuits-Saint-Georges   Pinot Noir	
<b>Cuvée Louis Belle – Domaine Belle 2021</b>	<b>115</b>
Crozes-Hermitage   Syrah	
<b>Château Fargueirol 2022</b>	<b>95</b>
Châteauneuf-du-Pape   Grenache, Syrah, Mourvèdre	
<b>Domaine Marcoux 2021</b>	<b>135</b>
Châteauneuf-du-Pape   Cinsault, Grenache, Syrah, Mourvèdre	
<b>Château Gloria 2018</b>	<b>130</b>
Saint-Julien   Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot	
<b>Saintayme 2020</b>	<b>85</b>
Saint-Emilion Grand Cru   Merlot	
<b>Château du Courlat 2018</b> <small>37.5cl</small>	<b>45</b>
Lussac-Saint-Emilion   Merlot, Cabernet Franc	

## WINES OF THE WORLD

<b>Roodekrantz – ‘1976’ Old Bush Vine 2021</b>	<b>70</b>
Stellenbosh South Africa   Pinotage	
<b>Tomero Single Vineyard 2020</b>	<b>79</b>
Mendoza Arentina   Malbec	
<b>Frankland Estate – Single Vineyard Range 2019</b>	<b>95</b>
Frankland River Australia   Syrah	
<b>Martinez Lacuesta – Cuvée Reserva 2019</b>	<b>65</b>
Rioja Spain   Tempranillo, Mazuela, Graciano	
<b>Joel Gott 2022</b>	<b>79</b>
California United States   Zinfandel	
<b>Tenuta di Carleone 2021</b>	<b>85</b>
Chianti Italy   Sangiovese	

<b>Guidobono – Le Coste di Monforte 2020</b>	<b>105</b>
Barolo Italy   Nebbiolo	
<b>Vale Da Mata Tinto – Herdade Do Rocim – 2021</b>	<b>60</b>
Lisbon Portugal   Syrah, Touriga Nacional, Aragonez	
<b>Felton Road – Calvert 2018</b>	<b>165</b>
Central Otago New Zealand   Pinot Noir	
<b>Neudorf ‘Tom’s Block’ 2019</b>	<b>89</b>
Nelson New Zealand   Pinot Noir	

## ROSÉ WINES

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

## SWEET WINES

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

## BEERS

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### DRAUGHT

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

### BOTTLED

<b>Stella 0%</b>	<b>6</b>
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La Chouffe 0%	6
Hoegarden Rosé 0%	6
Hoegarden Radler 0%	6
Hoegaarden Blanche	6
Hoegaarden Rosé	6
Chimay Bleu	8
Orval	9
Duvel	8
Cider	6

## APERITIFS

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

LIQUOR 5cl

### VODKA

Absolut	12
Grey Goose	15
Belvedere	15

### TEQUILA, MEZCAL & PISCO

Altos Plata Blanc	12
Patron Silver	15
Altos Plata Reposado	12
Mezcal	13
Pisco Intipalka	12

### RUM

Havana 7 Years	14
Rum Captaine Morgan 0%	12
Abuelo 12 Years	14

<b>Diplomatico Réserve</b>	15
<b>Zacapa 23 Solero</b>	19
<b>WHISKY</b>	
<b>Johnnie Walker Black Label</b> 12 Years, Scotland	14
<b>Chivas Regal</b> 12 Years, Scotland	14
<b>Glenmorangie</b> 10 Years, Scotland	15
<b>Lagavulin</b> 16 Years, Scotland	26
<b>The Macallan</b> 12 Years, Scotland	21
<b>Glenfiddich</b> 15 Years, Scotland	19
<b>Glenfiddich</b> 18 Years, Scotland	30
<b>Oban</b> 14 Years, Scotland	20
<b>Octomore 16.1</b> Scotland	40
<b>Hibiki</b> 12 Years, Japan	35
<b>Nikka Barel</b> Japan	16
<b>Taketsuru</b> Japan	18
<b>Jack Daniels, USA</b>	12
<b>Maker's Mark, USA</b>	14
<b>Woodford, USA</b>	14
<b>Filliers</b> 10 Years, Belgium	16
<b>Bushmills</b> Ireland	14
<b>Bushmills</b> 10 Years, Ireland	16
<b>COGNAC, ARMAGNAC, CALVADOS</b>	
<b>Hennessy VS</b>	13
<b>Hennessy VSOP</b>	16
<b>Hennessy XO</b>	50

<b>Vaghi VSOP</b>	<b>15</b>
<b>Château du Breuil VSOP</b>	<b>15</b>
<b>DIGESTIVE</b>	<b>5cl</b>
<b>Limoncello Villa Massa</b>	<b>12</b>
<b>Amaretto Di Saronno</b>	<b>12</b>
<b>Amaro Montenegro</b>	<b>12</b>
<b>Fernet Branca</b>	<b>12</b>
<b>Chartreuse Verte</b>	<b>12</b>
<b>Baileys</b>	<b>12</b>
<b>Cointreau</b>	<b>12</b>
<b>Grand Marnier</b>	<b>12</b>
<b>Poire William</b>	<b>12</b>
<b>Grappa</b>	<b>12</b>
<b>Sambuca</b>	<b>12</b>

## COFFEE CORNER

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<b>Espresso</b>	<b>5</b>
<b>Double Espresso</b>	<b>6</b>
<b>Coffee</b>	<b>6</b>
<b>Latte</b>	<b>7</b>
<b>Cappuccino</b>	<b>7</b>
<b>Hot Chocolate</b>	<b>7</b>
<b>Matcha Latte</b>	<b>7</b>
<b>Chai Latte</b>	<b>7</b>

## TEA GARDEN

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

<b>Earl Grey</b> Black tea   bergamot	<b>7</b>
<b>Ginger Black</b> Black tea   ginger	<b>7</b>
<b>Gunpowder</b> Green tea   grass	<b>7</b>

<b>Jasmine Delight</b>	7
Green tea   jasmine flowers	
<b>Peppermint</b>	7
Infusion   dried mint leaves	
<b>Chamomile</b>	7
Infusion   dried chamomile flowers	
<b>Rosehip Symphony</b>	7
Infusion   dried rosehip, hibiscus, strawberry	
<b>Turkish Orchard</b>	7
Infusion   dried apple, pineapple	

## CHEESES AND DESSERTS

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<b>Vanilla Mousse</b>	15
Strawberry-mint compote, four-spice blend	
<i>Gluten, eggs, peanuts, milk</i>	
<b>Frozen Nougat</b>	14
Pistachio sponge cake, raspberry coulis	
<i>Gluten, eggs, soy, milk, tree nuts</i>	
<b>Dame Blanche</b>	15
Homemade vanilla ice cream, chocolate brownie, krupuk, whipped cream	
<i>Gluten, eggs, milk</i>	
<b>Selection of Aged Cheeses</b>	17
Lambic apricot jam, crackers	
<i>Gluten, milk, sulphites</i>	

*For more information about allergens, please ask our staff.  
Prices are in euros and include service and VAT.*