

THE IRIS

SIGNATURE COCKTAILS

The Iris 18
Dark rum, chili pepper, orange, rosemary, pink pepper tonic

Lilly 18
Gin, honey, passion fruit, basil, seasonal fruit

Sakura 18
Vodka, lychee liqueur, pomegranate, lime, sugar

Dalhia 18
Tequila, strawberry jam, fresh chili pepper, supasawa, sugar

Pear Blossom 18
Bourbon, pear liqueur, apple, honey

CHAMPAGNE COCKTAILS

Porn Star Martini 21
Vodka, passion fruit, vanilla, shot of champagne

Aperol Spritz 21
Aperol, champagne, soda, citrus, seasonal fruit

Hugo Spritz 21
St-Germain, champagne, soda, mint, citrus

MOCKTAILS

Winter Apple 14
Cold-brew apple tea, pineapple, honey, lime

Wild Rose 14
Cold-brew rosehip tea, orgeat, lime

Mandarin Virgin Mojito 15
Mandarin, mint, lime, sugar, lemonade

Aloha 14
Passion fruit, aloe vera, vanilla

Dada Spritz 15
Dada Chapel 0% Spritz, Mediterranean tonic

Apple Blossom 15
Gin 0%, apple, lime, ginger beer

Spicy Flower 15
Fresh chili pepper, passion fruit, ginger, lime, soda

REFRESHMENTS

Rish Kombucha 7
Original / hibiscus / ginger

Fresh Juices 7

Still & sparkling water 5 / 7
Spa 24cl or 50cl

Soft drinks 5

Tonics 6

Red Bull / zero sugar 7

BAR FOOD

Marinated Olives (V) (A) 5 €

Nachos (V) (C) 14 €
Guacamole / sour cream / cheddar
Gluten, soy, milk

Vegetable Samosas (V) (B) 16 €
Mild curry mayonnaise
Gluten, eggs

Shrimp Croquettes (B) 20 €
Parsley yogurt / charred lemon
Gluten, crustaceans, eggs, milk

Chicken Yakitori (D) 18 €
Soy / sake / shiso
Soy, sulphites

Royal Belgian Oscietra Caviar (10g) (E) 54 €
Blinis / sour cream
Gluten, fish, milk

Selection of Aged Cheeses (D) 17 €
Lambic apricot jam / crackers
Gluten, milk, tree nuts, sulphites

Sourdough Bread & Butter (C) 6 €
Gluten, milk

GIN & TONIC

Signature

Hendrick's 17
Pink pepper tonic, cucumber

Mare 18
Mediterranean tonic, rosemary

Roku 18
Indian tonic, candied ginger

Poseidon 17
Mediterranean tonic, pink grapefruit

Garden

Monkey 47 20
Pink pepper tonic, orange

Santa Ana Floreal 18
Indian tonic, Timur berry, ginger

Citrus

Bombay Sapphire 17
Indian tonic, lime

Tanqueray Flor de Sevilla 18
Pink pepper tonic, orange

Sir Chill Gin 17
Mediterranean tonic, freeze-dried mandarin, cinnamon

Copper Head 0% 15
Pink pepper tonic, orange

BY THE GLASS

Champagne

Moët & Chandon Impérial Brut	19
Moët & Chandon Rosé Impérial	20
Ruinart Blanc de Blancs	32

White

Perla Del Mar Blanco	10
Spain Moscatel de Alejandría, Sauvignon Blanc	
Poggiotondo, Vermentino delle Conchiglie	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 Tempranillo	
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

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	220
Dom Pérignon Vintage	350
French Bloom Le Blanc 0% 37.5cl	42
French Bloom Le Rosé 0% 37.5cl	46

WHITE WINES

WINES OF FRANCE

Domaine Zind-Humbrecht Alsace Pinot Blanc	60
Domaine Jean Dauvissat Père et Fils Chablis Chardonnay	95
Domaine Gilles Bouton – Saint-Aubin 1^o Cru ‘Les Champlots’ St-Aubin Chardonnay	125
Domaine Jean Féry & Fils Chassagne Montrachet Chardonnay	225
Domaine de la Chapelle 2023 Pouilly Fuissé Chardonnay	95
Domaine Roger & Christophe Moreux – Sancerre ‘Les Bouffants’ Sancerre Sauvignon Blanc	70
Millet Roger 37.5cl Sancerre Sauvignon Blanc	49
Domaine Treuillet Pouilly Fumé Sauvignon Blanc	69
Moulin de Gassac – “Faune” Languedoc Roussillon Chardonnay	50

WINES OF THE WORLD

Weingut Claes, Trocken Germany Sauvignon Blanc	65
Roodekrantz – Old Vineyard – RK 1983 Rhenosterbosrug South Africa Chenin Blanc	79
Quintaluna Ossian Castilla y Leon Spain Verdejo	69
Graymore Edna Valley United States Chardonnay	80
Antonella Corda Cagliari Italy Nuragus	56
Antonella Corda Cagliari Italy Vermentino	60

RED WINES

WINES OF FRANCE

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

WINES OF THE WORLD

Roodekrantz – ‘1976’ Old Bush Vine 70
Stellenbosch South Africa | Pinotage

Tomero Single Vineyard 79
Mendoza Argentina | Malbec

Frankland Estate – Single Vineyard Range 95
Frankland River Australia | Syrah

Martinez Lacuesta – Cuvée Reserva 65
Rioja Spain | Tempranillo, Mazuela, Graciano

Joel Gott 79
California United States | Zinfandel

Tenuta di Carleone 85
Chianti Italy | Sangiovese

Guidobono – Le Coste di Monforte 105
Barolo Italy | Nebbiolo

Vale Da Mata Tinto – Herdade Do Rocim 60
Lisbon Portugal | Syrah, Touriga Nacional, Aragonez

Felton Road – Calvert 165
Central Otago New Zealand | Pinot Noir

Neudorf ‘Tom’s Block’ 89
Nelson New Zealand | Pinot Noir

ROSÉ WINES

Palm “Par L’Escarelle” 50
Provence France | Grenache, Syrah, Cinsault

Whispering Angel – Château d’Esclans 60
Provence France | Grenache, Cinsault & Rolle

SWEET WINES

Tschida Auslese 55
Austria | Muskat Ottonel

Juan Gil Dulce – Vinas Familia Gil 37.5cl 60
Jumilla Spain | Monastrell

Château Lafaurie-Peyraguey, 1er Cru Classé 37.5cl 95
Sauternes France | Sémillon, Sauvignon

BEERS

DRAUGHT

Seasonal Beer 8

Stella Artois 33cl 7

Leffe Blonde 33cl 7

BOTTLED

Stella 0% 6

La Chouffe 0% 6

Hoegaarden Rosé 0% 6

Hoegaarden Radler 0% 6

Hoegaarden Blanche 6

Hoegaarden Rosé 6

Chimay Bleu 8

Orval 9

Duvel 8

APERITIFS

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

SPIRITS5 cI

VODKA

Absolut	12
Grey Goose	15
Belvedere	15

TEQUILA & MEZCAL

Altos Plata Blanc	12
Patrón Silver	15
Altos Plata Reposado	12
Mezcal	13

RUM

Havana 7 Years	14
Abuelo 12 Years	14
Diplomático Réserve	15
Zacapa 23 Solera	19

SCOTCH WHISKY

Johnnie Walker Black Label 12 Years	14
Chivas Regal 12 Years	14
Glenmorangie 10 Years	15
Lagavulin 16 Years	26
The Macallan 12 Years	21
Glenfiddich 15 Years	19
Glenfiddich 18 Years	30
Oban 14 Years	20
Octomore 16.1	40

WORLD WHISKIES

Hibiki 12 Years, Japan	35
Nikka From The Barrel Japan	16
Taketsuru Japan	18
Jack Daniel’s, USA	12
Maker’s Mark, USA	14
Woodford, USA	14
Maredsous 48 Months, Belgium	18
Bushmills Ireland	14
Bushmills 10 Years, Ireland	16

COGNAC, ARMAGNAC, CALVADOS
& PISCO

Hennessy VS	13
Hennessy VSOP	16
Hennessy XO	50
Vaghi VSOP	15
Château du Breuil VSOP	15
Pisco	12
LIQUEURS & DIGESTIFS	5cl
Limoncello Villa Massa	12
Disaronno Amaretto	12
Amaro Montenegro	12
Fernet Branca	12
Génépi Père Chartreux	12
Green or Yellow Chartreuse	13
Baileys	12
Cointreau	12
Grand Marnier	12
Poire Williams	12
Grappa	12
Sambuca	12

COFFEE CORNER

Espresso	5
Double Espresso	6
Coffee	6
Latte	7
Cappuccino	7
Hot Chocolate	7
Matcha Latte	7
Chai Latte	7

TEA GARDEN

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

Earl Grey Black tea bergamot	7
Ginger Black Black tea ginger	7
Gunpowder Green tea grass	7
Jasmine Delight Green tea jasmine flowers	7
Peppermint Infusion dried mint leaves	7
Chamomile Infusion dried chamomile flowers	7
Rosehip Symphony Infusion dried rosehip, hibiscus, strawberry	7
Turkish Orchard Infusion dried apple, pineapple	7

CHEESES AND DESSERTS

Chestnut Crème Brûlée (B) 15 €

Chestnut cream / toasted sesame
tuile

Eggs, milk, tree nuts, sesame

Apple & Pear Crumble (C) 14 €

Salted butter caramel ice cream
with caramel pieces / krupuk

Gluten, eggs, milk

Dame Blanche (C) 14 €

Homemade vanilla ice cream /
chocolate brownie / whipped cream

Gluten, eggs, milk

Selection of Aged Cheeses (D) 17 €

Lambic apricot jam / crackers

Gluten, milk, sulphites