



Spice-infused gins, ice-capped champagne cocktails, vintage negronis. Elegant jazz quartets, eclectic musical evenings. Lazy breakfasts, delicate lunches, lavish teas and long, lingering dinners.

Our signature twist on the timeless Brussels bar. Parquet-floored, leather-clad and candle-lit; walls dressed in contemporary local art and, perhaps, some familiar faces – mementos from our eminent guests.

When you take your seat at Bar A, you take it beside centuries of luminaries – great artists, actors, writers and statesmen – who have sought us out before. Which, we think, merits a toast.

The Bar A

FOOD MENU

Available from 3 pm to 10 pm

CAVIAR

Belgian Caviar (30g), blinis and potatoes ^{ELS} 100

BAR A CLASSICS

Mozzarella di bufala and tomatoes ^L 18

Caesar salad ^{EGLM} 18

Croque-monsieur ^{LG} 22

Club sandwich ^{ELG} 25

A Burger ^{ELG} 26

Steak tartare ^{ELM} 24

Penne Arrabbiata ^{GL} 19

BELGIAN SPECIALTIES

Shrimp's croquettes salad ^{ELGSN} 18

Belgian fries ^{GP} 12

Steak tartare ^{ELM} 24

Charcuterie platter (2 persons) 24

Belgian cheese by Frederic Van Tricht ^L 18



DESSERTS BY DUCOBU

Tarte au Citron ^{ELGPN} 15

Glamour ^{ELGSN} 15

Palé Or ^{ELGSN} 15

GLUTEN AND DAIRY FREE DISHES AVAILABLE UPON REQUEST

EGGS ^L LACTOSE/MILK ^{GL} GLUTEN ^{SEA} SEAFOOD SHELLFISH FISH MOLLUSK ^N NUTS ^P PEANUT ^M MUSTARD
^C CELLERY

BELGIAN AFTERNOON TREAT BY DUCOBU ELG

36

Available from 3:30pm to 5:30pm

Your choice of coffee, tea, or hot chocolate.
Selections of mini desserts, pralines, macarons ,
cuberdons ,marshmallow;

SERVED WITH A GLASS OF CHAMPAGNE

46

OUR JING TEA: Assam English Breakfast, Earl Grey,
Darjeeling, Jasmine, Lapsang Souchong, Green tea

BAR A GIN

Tanqueray (England)	15
Tanqueray No.10 (England)	15
Hendrick's (Scotland)	15
Martin Miller's (Iceland)	15
Monkey 47 (Germany)	15
Copperhead (Belgium)	15
Bombay Sapphire (England)	15
London No.3 (England)	15
Double You (Belgium)	15
The Botanist (Scotland)	15
Kyro (Finland)	15

GIN AND TONIC FLIGHT €25
A chance to taste 3 small samples of the above
selection,
to enhance your tasting experience

MIXOLOGIST'S CORNER

16

The Silk way

*Bombay Sapphire Gin, Jasmine tea, Lemon and vanilla
Cordial*

Sprinter

*Woodford Reserve Bourbon, Amaro Nardini,
Kriek Beer Foam*

Oaxaca Sour

*Meteoro Mezcal, Grapefruit Juice, Homemade Falernum,
Egg White*

Vinegrito

Patron Silver Tequila, Cointreau, Raspberry Vinegar, salt

Redolance

*Ketel One Vodka, Bergamot liquor, Hibiscus&currant water,
Peychaud bitter, citrus, sugar*

Overtuned

*Marlin Spike Rum, Bitter Martini, Homemade Coffee elixir,
Tonic water*

Bella Vita

Grappa, Rhubarb liquor, Honey, Laurent Perrier Champagne

ALCOHOL-FREE SELECTION

12

Revival

Pear juice, lime juice, fresh cucumber, ginger beer

Funky

Seedlip, lemon juice, Blueberry Jam, soda water

CHAMPAGNE AND SPARKLING WINES

Brut	150ml	375ml	Bottle
Laurent-Perrier	17		85
Ruinart			95
Domaine de Chant d'Eole 	15		75
Ruinart Blanc de Blancs	22		110
Billecart-Salmon			95
Bollinger			110
Laurent-Perrier Millesime 2006			130
Laurent-Perrier Ultra Brut			140
Prosecco Bosco del Merlo	12		50

ROSÉ

Laurent-Perrier Cuvée	21		110
Billecart-Salmon		75	120

CUVÉE PRESTIGE

Cristal Roederer			390
Dom Pérignon			330
Laurent-Perrier Grand Siècle			250
Krug "Grande Cuvée"			370

WHITE WINE

	150ml	Bottle
Chablis – Grand Régnard	15	78
Pouilly fumé – La Doucette	15	75

ROSÉ

Estandon - Heritage	10	38
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RED WINE

Hautes- Cote de nuits		
Bouchard Aîné & Fils	13	57
Saint-Emilion Grand Cru		
Château Fleur Lartigue	16	74

VODKA

Russian Standard	15
Belvedere	15
Grey Goose	15
Ketel One	15
Tito's	15
Beluga	20

RUM

Marlin Spike Blended Aged	15
Mount Gay XO	16
Mount Gay 1703	31
Diplomatico Reserva Exclusiva	17
Plantation XO	20
Zacapa XO	25
Clement XO	19

TEQUILAS AND MEZCAL

Espolon Silver	15
Espolon Reposado	19
Patron Silver	15
Fortaleza Reposado	25
Del Maguey Vida Mezcal	18

CACHACA

Abelha Organic	15
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SHERRY

Fino, Oloroso, Palo Cortado, Pedro Ximenez	12
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SINGLE MALT SCOTCH WHISKY

THE SPEYSIDE

Balvenie 12yr	18
Balvenie 14yr	22
Balvenie 21yr	31
Ben Nevis 1998, FI 57.6°	36
Glenfiddich 15yr	19
Glenrothes 1995	22
Knocando	23
Macallan 12yr double cask	25
Macallan Rare cask	60
Macallan Reflexion	170
Mortlach, Rare Old	35

THE ISLANDS

Ardbeg 10yr	17
Bruichladdich Islay Barley	17
Highland Park 12yr	16
Laphroaig 10yr	17
Lagavulin 16yr	19
Octomore	33
Port Charlotte Islay Barley	19
Talisker, 10yr	17

HIGHLANDS

Dalwhinnie 15yr	17
Glenmorangie Original	16
Glenmorangie 18yr	25
Oban 14yr	16

LOWLANDS

Auchentoshan Three Wood	22
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BELGIAN SINGLE MALT

Goldly's 12yr	14
Belgian Owl 3yr	18

BLENDED SCOTCH

Chivas Regal 12yr	21
Monkey Shoulders	15
J. Walker Black Label	19
Johnnie Walker Blue Label	42

AMERICAN WHISKE

Bulleit Rye	18
Hudson Baby	22
Hudson Rye	24
Jim Beam Double Oak	17
Jack Daniel's	15
Maker's Mark	17
Woodford Reserve	19

IRISH BLENDED WHISKEY

Jameson	12
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CALVADOS

Calvados Drouin Selection	15
Calvados Cœur de Lion « hors d'âge »	23
Calvados Drouin 1976	42

COGNAC

Remy Martin Louis XIII	1cl 60	2cl 100	4cl 190
Remy Martin VSOP			16
Remy Martin 1738 Alliance Royale			20
Hennessy XO			39
Jean Fillioux La Pouyade			26

ARMAGNAC

Castarede Napoléon	18
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Darroze 20yr	28
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Castarede 1964	42
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EAU DE VIE

Eau de Villée	12
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Poire Williamine Morand	16
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Marc Gewurtz stRaminen	16
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Mirabelle Morand	16
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PORTO

Taylor's Blanc	10
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Taylor's 10yr	10
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Taylor's 20yr Tawny	25
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BOTTLED BEER

The Beer A legend



In the 16th century, the Amigo building was the prison of the city of Brussels and a craft beer was brewed there. This beer was brewed by the prisoners themselves and the recipe had to remain secret. It was transmitted only orally at the risk of being executed.

Over time, the small brewery disappeared, carrying with it the recipe.

Recently, a prisoner's diary has been found in the cellars of Hotel Amigo. This revealed the secret recipe buried in the history of the building.

Upon this discovery, we gave a second breath to this treasure **Beer A**

Beer A Pale Ale	8
Beer B Pale Ale	8
Chimay Bleu Dark ale	8
Orval Trappist Ale	8
Saint Feuillien Grand Cru Strong Ale	8
Bruxellensis Local Brett Ale	8
Zinnebir Belgian Pale Ale	8
Jambe De Bois Hoppy Triple	8
Zenne Pils Unfiltered Craft lager	8
Taras Boulba Noble Hop session Beer	8
Geuze Cantillon Lambic	12
Kriek Cantillon Lambic cherry	12
Jupiler 0,0 (non-alcoholic)	7

HOT DRINKS

Espresso	4
Coffee, Decaffeinated, Latte Macchiato, Double Espresso	5
Cappuccino	5
Hot chocolate	7
Irish coffee	16

AMIGO BAR LOOSE TEA 7

Jing Darjeeling Imperial
Jing English Breakfast (Assam)
Jing Earl Grey Imperial
Jing Green tea
Jing Lapsang Souchong Bohemian
Jing Jasmin Silver Needle

HERBAL INFUSIONS AND TISANES 7

Jing lemon Verbena
Jing Blackcurrant and Hibiscus
Jing Camomille
Jing Peppermint leaf

WATER AND SOFT DRINKS

Perrier	4
Bru still or sparkling 25cl	5
Bru still or sparkling 50cl	6
Fever Tree Tonic, ginger beer	5
Canada dry	5
Coca-Cola, zero	5
Fanta	5
Sprite	5
Freshly squeezed orange	10
Alain Milliat nectar fruit juices <i>Pear, strawberry, peach or tomato</i>	12

BAR A

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