



Bar Magritte



René Magritte, *Le Géant (René Magritte à l'échiquier)*, 1937.
Le Géant (René Magritte à l'échiquier), © Succession/Estate René Magritte - Sabam, Belgium, 2023.
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René Magritte, René Magritte à la pomme.
René Magritte à la pomme, © Succession/Estate René Magritte - Sabam, Belgium, 2023.
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THE MAGICIAN

You are in the city where René Magritte began his journey to become the most famous artist of Belgian history and one of the most influential painters of the surrealist movement.

Upon seeing Giorgio de Chirico's *The Song of Love* in 1922, Magritte realised the potential of using art to explore human imagination. He described this as 'one of the most moving moments of my life: my eyes saw thought for the first time'.

Three years later, Magritte met Salvador Dalí in Paris and together with others led the artistic avant-garde, breaking free of the mechanical rationalism of the war period through dream-like, fantastic imagery.

Much of the inspiration for Magritte emerged from literary surrealism. He often placed his images alongside words, whether short captions and cryptic titles, or the *Poèmes* of E.L.T Mesens, which our menu echoes in style.

In creating this sensory experience of Magritte's world, Bar Magritte joins Brussels' René Magritte Museum and Royal Museum of Fine Arts to celebrate the works and the life of this talented artist and limitless dreamer.



René Magritte, *Le bain de cristal*, 1946.

Le bain de cristal, © Succession/Estate René Magritte - Sabam, Belgium, 2023.

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BAR MAGRITTE

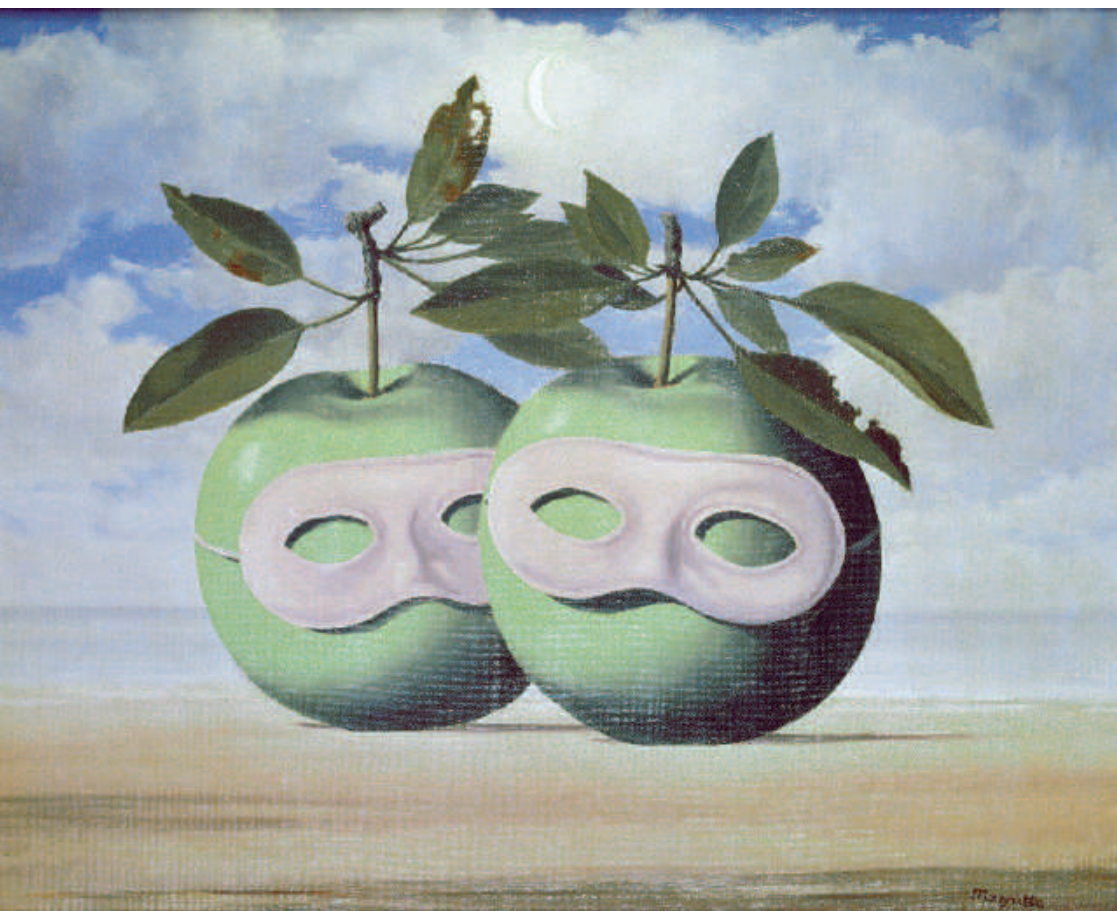
“It is not a question of surprising people with something, but of being surprised that one is surprised.”

Magritte’s daring artworks force us to question the very words and images we see every day. The ordinary becomes extraordinary, and we find ourselves transported on a journey to the surreal.

At Bar Magritte, as you come together to enjoy a vibrant theatre of mixology, art and jazz, perhaps over a game of chess, you too will find yourself on a journey to the world Magritte lived in and beyond - to the world he created.

The drinks menu has been curated by the Bar Magritte team and Salvatore Calabrese, one of the world’s leading bartenders known affectionately as ‘*The Maestro*’ and the creator of the world-renowned Breakfast Martini.

Choose from our bespoke selection of ten classic cocktails drawn from the life of Magritte and ten inspired by his artworks. You may find yourself tasting smoky undertones as you drink out of a pipe, experiencing the flavour of pear in three textures at once, or something else that we are sure will surprise you.



René Magritte, Le prêtre marié, 1961.

Le prêtre marié, © Succession/Estate René Magritte - Sabam, Belgium, 2023.

© Photothèque R. Magritte / Adagp Images, Paris, 2023.

HIS WORKS

DOUBLE MEANING - 23

Smooth and creamy with nutty undertones of avocado and sharp notes of green apple.

*Pisco infused with Apple,
Avocado and Absinthe
Simple Syrup
Lime Juice*

SHÉHÉRAZADE - 23

A work of art; the glass which holds
this elegant Martini is the star here.

*Frozen Vodka
Lemon Bitter
Rosé Champagne*



René Magritte, Shéhérazade, 1947.
Shéhérazade, © Succession/Estate René Magritte - Sabam, Belgium, 2023.
© Photothèque R. Magritte / Adagp Images, Paris, 2023. *magritte*

LYRICISM - 23

A sensual celebration of pear
in three textures.

Calvados
Pear Syrup
Pear Cider



René Magritte, *Le lyrisme*, 1947.
Le lyrisme, © Succession/Estate René Magritte - Sabam, Belgium, 2023.
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René Magritte, La bonne foi, 1965.

La bonne foi, © Succession/Estate René Magritte - Sabam, Belgium, 2023.

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GOOD FAITH - 23

The cozy smokiness of a roasted almond
with the gentle dryness of sherry.

Bourbon infused with Almond
Tio Pepe Sherry
Simple Syrup
Bitter
Mezcall

CENTRAL STORY - 23

Deep and aromatic with a subtle
coffee flavour and hints of mint.

Cadello
Acqua Bianca
Coffee
Simple Syrup

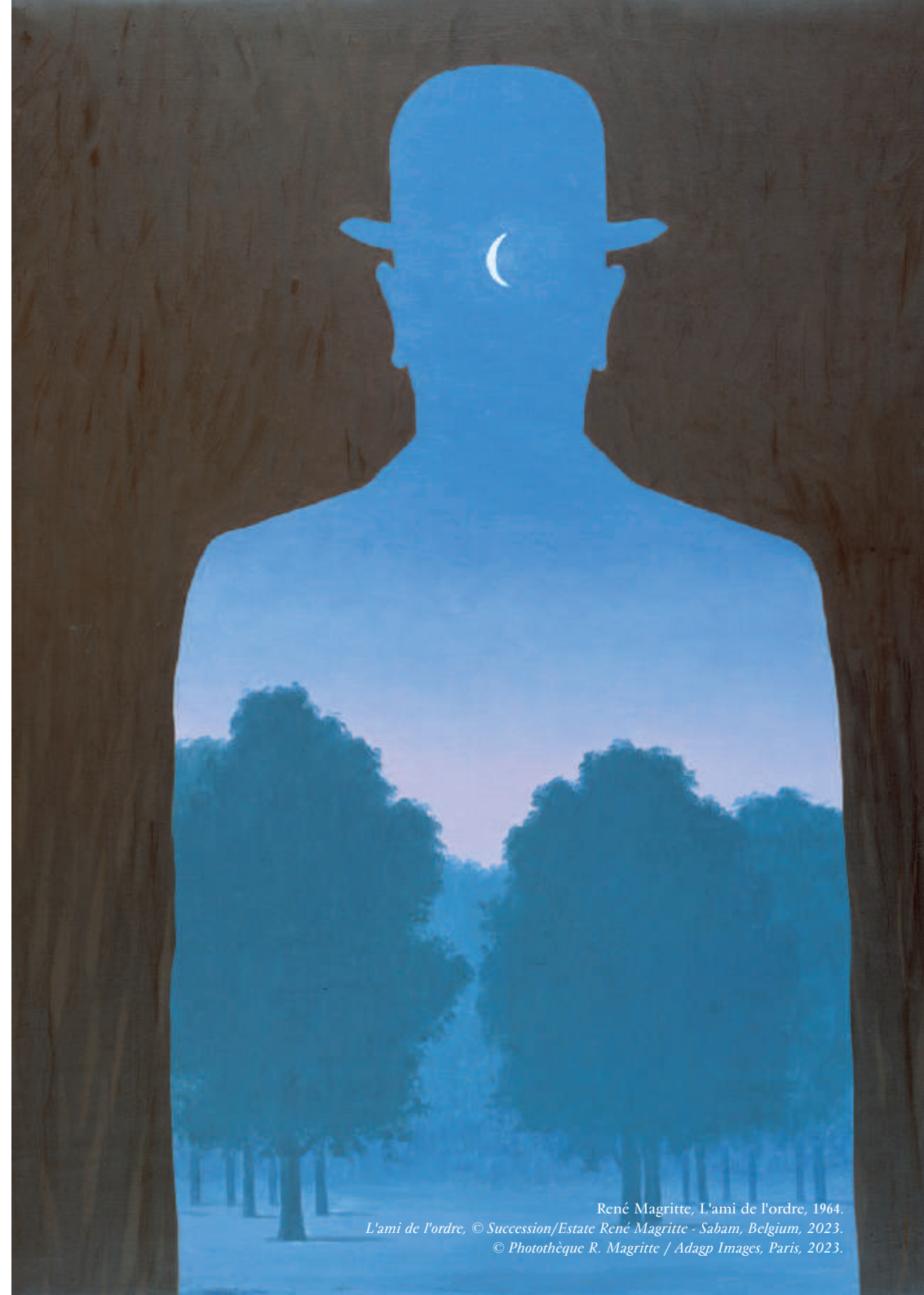


René Magritte, L'histoire centrale, 1928.
L'histoire centrale, © Succession/Estate René Magritte - Sabam, Belgium, 2023.
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MAGRITTE - 24

An intense and sophisticated homage
to Magritte's love of red wine.

Dark Rum
Bordeaux Red Wine
Apricot Brandy
Strawberry Liquor
Orange Juice
Honey Syrup





René Magritte, L'incendie, 1943.
L'incendie, © Succession/Estate René Magritte - Sabam, Belgium, 2023.
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THE BLAZE - 23

Sparkling and fresh with a
sweet melon aroma.

Gin
Melon Liquor
Lemon Juice
Melon Soda

THE RETURN - 23

Long and refreshing with hints
of chocolate and bergamot.

Tequila
Blue Curacao
Citric Solution
Italicus
Cacao White
Tonic



René Magritte, Le retour, 1940.
Le retour, © Succession/Estate René Magritte - Sabam, Belgium, 2023.
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René Magritte, La bataille de l'Argonne, 1959.
La bataille de l'Argonne, © Succession/Estate René Magritte - Sabam, Belgium, 2023.
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THE BATTLE OF
THE ARGONNE - 23

A sweet and sparkling punch;
a masterpiece of flavours.

Hoxton Pink Gin
Champagne Syrup
Strawberry Cordial
Double Cream



BLACK MAGIC - 23

Sweet and sour: a trick
on the senses.

Vanilla Vodka
Lemon Juice
Egg White
Pea Tea
Passionfruit Syrup

René Magritte, La magie noire, 1945.

La magie noire, © Succession/Estate René Magritte - Sabam, Belgium, 2023.

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HIS WORLD

SIDECAR - 21

Magritte worked in Paris and London where the Sidecar was thought to have originated. Both cities claim to have invented the cocktail for a customer who arrived at the location in the sidecar of a motorcycle.

Cognac, Cointreau, Lemon Juice, Grand Marnier

MANHATTAN - 21

The Julien Levy Gallery in Manhattan was the location of Magritte's first solo exhibition. Popular history suggests that the drink originated at the Manhattan Club in the mid-1870s.

Whiskey, Sweet Vermouth, Angostura Bitter

BRONX - 21

A New York classic, created directly after the opening of the Bronx Zoo in 1899, this cocktail was a top hit whilst Magritte was in New York in the thirties and sixties.

Gin, Sweet Vermouth, Dry Vermouth, Orange Juice

FRENCH 75 - 25

The French 75 is named after the fast-firing 75 millimeter field gun used by the French during World War One.

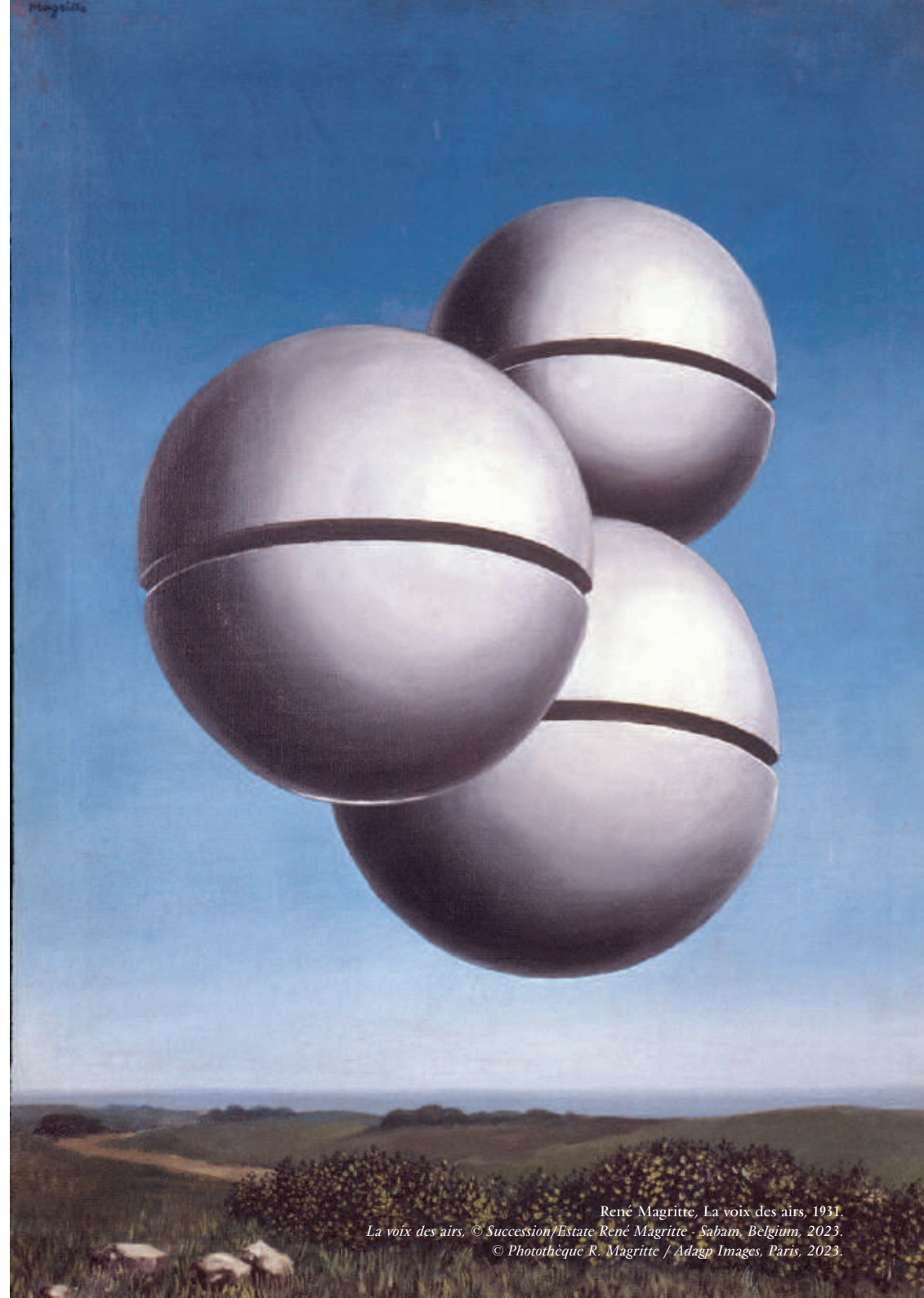
During this time, Magritte left home to practise in Brussels as a draughtsman.

Gin, Lemon Juice, Simple Syrup, Champagne

MARTINI - 21

The exact origin of the Martini is unclear yet it became one of the most iconic classics of Magritte's world.

Frozen Gin/Vodka, Vermouth Dry



René Magritte, La voix des airs, 1931.
La voix des airs, © Succession/Estate René Magritte - Sabam, Belgium, 2023.
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René Magritte, *La reproduction interdite*, 1937.

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HIS WORLD

NEW YORK SOUR - 21

This recipe comes from Allen Katz, the co-founder of New York Distilling Company and uses red wine, Magritte's favourite drink.

Woodford Whiskey, Lemon Juice, Simple Syrup, Egg White, Angostura, Red Wine Garnish

ABSINTHE SUISSESE - 21

Many of Magritte's contemporaries, including Pablo Picasso, used absinthe to stir their creative inspiration.

Absinthe, Orgeat, Egg White

CASANOVA - 21

Salvador Dalí, Magritte's friend and fellow surrealist artist, also created a cocktail book. The Casanova was his favourite creation.

Cognac, Benedictine, Campari, Orange Juice, Ginger Syrup, Cayenne Pepper

NEGRONI - 21

The Negroni is said to have been invented in Florence by the dauntless Count Camillo Negroni in the early 20th century, and represents one of the most popular tastes of Magritte's time.

Gin, Sweet Vermouth Red, Campari

FILM MAKER - 21

This cocktail is named after the director Alfred Hitchcock, who was inspired by surrealism and worked with Salvador Dalí. Outside of his artistic career, Magritte too was a filmmaker, but just an enthusiastic amateur.

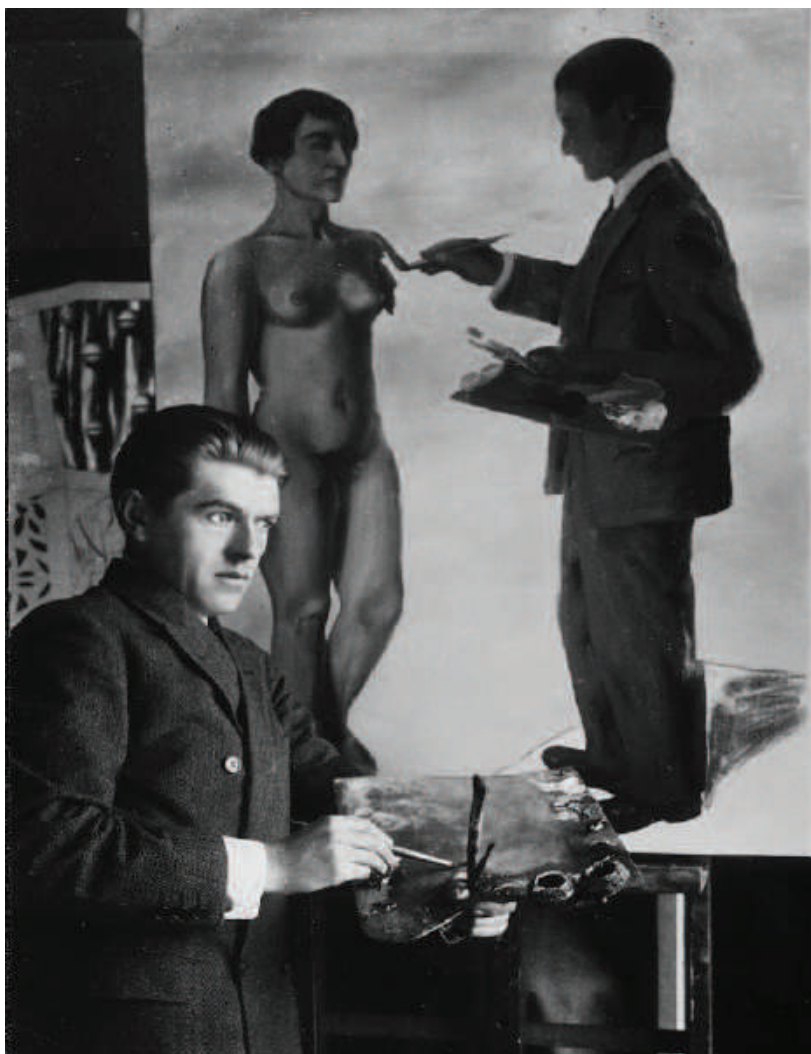
Irish Whiskey, Grand Marnier, Pineapple Juice, Lemon Juice, Honey Orange Marmalade Syrup, Chocolate Bitter



René Magritte, *La grande guerre*, 1964.
La grande guerre, © Succession/Estate René Magritte - Sabam, Belgium, 2023.
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CHAMPAGNE & SPARKLING WINES

| | 150ml | 375ml | Bottle |
|--------------------------------------|-------|-------|--------|
| BRUT | | | |
| Laurent-Perrier | 25 | - | 120 |
| Ruinart | - | - | 145 |
| Domaine de Chant d'Eole | 20 | - | 95 |
| Ruinart Blanc de Blancs | - | - | 195 |
| Billecart-Salmon | - | - | 120 |
| Bollinger | - | - | 145 |
| Laurent-Perrier Millesime 2012 | - | - | 160 |
| Laurent-Perrier Ultra Brut | - | - | 145 |
| Prosecco Belstar | 16 | - | 72 |
| ROSÉ | | | |
| Laurent-Perrier Cuvée | - | - | 160 |
| Ferrari Trento Doc Brut Maximum Rosé | 24 | - | 125 |
| Billecart-Salmon | - | 75 | 135 |
| Laurent-Perrier Grand Siècle | - | - | 280 |
| CUVÉE PRESTIGE | | | |
| Dom Pérignon | - | - | 400 |
| Louis Roederer Cristal | - | - | 450 |



René Magritte, Magritte posant devant la "Tentative de l'impossible".
 Magritte posant devant la "Tentative de l'impossible", © Succession/Estate René Magritte -
 Sabam, Belgium, 2023. © Photothèque R. Magritte / Adagp Images, Paris, 2023.

WHITE WINE

| | 150ml | Bottle |
|--|-------|--------|
| Chablis - Grand Regnard <i>AOC 100% Chardonnay</i> | 17 | 85 |
| Pouilly Fumé - Ladoucette <i>AOC 100% Sauvignon Blanc</i> | 16 | 78 |
| M de Martet - Château Martet <i>AOC Sémillon, Sauvignon Blanc et Muscadelle</i> | 16 | 78 |
| Soirée à l'opéra - Gudule <i>Petit Manseng, Riesling et Gewurztraminer</i> | 16 | 78 |
| Lamigo Blanc - Gudule <i>Maturano, Gewurztraminer</i> | 14 | 69 |

ROSÉ WINE

| | | |
|---|----|----|
| Après-midi au parc - Gudule <i>Zweigelt, Cabernet Franc, Malbec</i> | 17 | 85 |
| Whispering Angel - Château d'Esclans <i>AOC 80% Garnacha Tinta, 12% Rolle, 8% Cinsault</i> | 16 | 78 |

RED WINE

| | 150ml | Bottle |
|---|-------|--------|
| Saint-Emilion Grand Cru - Château Fleur Lartigue <i>AOC 80% Merlot, 15% Cabernet Franc, 5% Cabernet Sauvignon</i> | 19 | 90 |
| Régnard Réserve Bourgogne Pinot Fin - Régnard <i>AOC 100% Pinot Noir</i> | 17 | 85 |
| M de Martet - Château Martet <i>AOC Cabernet Sauvignon, Cabernet Franc, Merlot</i> | 16 | 78 |
| La réserve de Famille - Château Martet <i>AOC 100% Merlot</i> | - | 90 |
| Lamigo - Gudule <i>Sangiovese, Syrah, Grenache</i> | 16 | 78 |



René Magritte, Georgette et René, 1922.
Georgette et René, 1922, © Succession/Estate René Magritte - Sabam, Belgium, 2023.
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WHISKY

SINGLE MALT SCOTCH WHISKY

The Speyside

| | |
|---------------------------|-----|
| Balvenie 12yr | 23 |
| Balvenie 25yr | 150 |
| Balvenie 21yr | 36 |
| Ben Nevis 1998 | 41 |
| Glenfiddich 15yr | 24 |
| Glenrothes 1995 | 37 |
| Knocando | 26 |
| Macallan 12yr Double Cask | 29 |
| Macallan Rare Cask | 69 |
| Macallan Reflexion | 196 |
| Mortlach, Rare Old | 40 |

The Islands

| | |
|-----------------------------|----|
| Ardbeg 10yr | 19 |
| Bruichladdich Islay Barley | 19 |
| Highland Park 12yr | 19 |
| Laphroaig 10yr | 20 |
| Lagavulin 16yr | 20 |
| Octomore | 65 |
| Port Charlotte Islay Barley | 20 |
| Talisker 10yr | 26 |

Highlands

| | |
|-----------------------|----|
| Dalwhinnie 15yr | 22 |
| Glenmorangie Original | 18 |
| Glenmorangie 18yr | 29 |
| Oban 14yr | 26 |

WHISKY

BELGIAN SINGLE MALT

| | |
|--|----|
| Belgian Owl Single Malt Green Identity | 20 |
| Belgian Owl Single Malt Blue Evolution | 25 |
| Belgian Owl Single Cask Purple Passion | 26 |
| Belgian Owl Coffee Finish 5yr | 34 |

BLENDED SCOTCH

| | |
|---------------------------|----|
| Chivas Regal 12yr | 20 |
| Monkey Shoulders | 18 |
| J. Walker Black Label | 22 |
| Johnnie Walker Blue Label | 48 |

AMERICAN WHISKEY

| | |
|------------------|----|
| Bulleit Rye | 21 |
| Hudson Rye | 28 |
| Maker's Mark | 23 |
| Woodford Reserve | 22 |
| Knob Creek | 22 |
| Michter's US #1 | 25 |
| Blanton's Gold | 30 |

IRISH BLENDED WHISKEY

| | |
|----------------|----|
| Jameson | 17 |
| Bushmills 10yr | 20 |

JAPANESE WHISKY

| | |
|----------------|----|
| Hakushu 12 | 25 |
| Hibiki Santory | 30 |



SPIRITS

GIN

| | |
|--|----|
| Panda (Belgium) | 19 |
| Copperhead (Belgium) | 19 |
| Arduenna (Belgium) | 19 |
| Maredsous Aqueatis (Belgium) | 19 |
| Tanqueray (England) | 19 |
| Tanqueray No.10 (England) | 19 |
| Hendrick's (Scotland) | 19 |
| Monkey 47 (Germany) | 19 |
| Bombay Sapphire (England) | 19 |
| London No.3 (England) | 19 |
| Hoxton Pink (England) | 19 |
| The Botanist (Scotland) | 19 |
| Roku (Japan) | 19 |
| Nikka (Japan) | 19 |
| Botaniets Ginger-yuzu Gin 0.0% (Belgium) | 19 |

VODKA

| | |
|---------------------|----|
| Belvedere | 19 |
| Grey Goose | 19 |
| Ketel One | 19 |
| Tito's | 19 |
| Cosmik Pure Diamond | 19 |
| Beluga | 23 |

AMARO

| | |
|------------------|----|
| Averna | 14 |
| Fernet Branca | 14 |
| Amaro Montenegro | 14 |
| Amaro Nardini | 14 |

SPIRITS

RUM

| | |
|-------------------------------|----|
| Marlin Spike Blended Age | 18 |
| Matusalem 23 | 23 |
| Mount Gay XO | 22 |
| Mount Gay 1703 | 50 |
| Diplomatico Reserva Exclusiva | 22 |
| Plantation XO | 23 |
| Zacapa XO | 35 |

Premium Selection

| | |
|--|-----|
| Colours Of Rum, Caroni Distillery 1998, Trinidad | 160 |
| Rom De Luxe, Enmore Distillery 1990, Guyana | 134 |
| Saint James 1979, Martinique | 230 |

TEQUILAS AND MEZCAL

| | |
|-----------------------------|----|
| Patron Silver | 18 |
| Don Julio Reposado | 20 |
| Don Julio 1942 | 50 |
| Del Maguey Vida Mezcal | 20 |
| Casamigos Tequila Reposado | 22 |
| Casamigos Mezcal | 30 |
| Clase Azul Tequila Reposado | 60 |

SHERRY

| | |
|---------------|----|
| Fino | 14 |
| Oloroso | 14 |
| Pedro Ximenes | 14 |

CACHACA

| | |
|----------------|----|
| Abelha Organic | 18 |
|----------------|----|

SPIRITS

CALVADOS

| | |
|----------------------|----|
| Calvados Domfrontais | 18 |
| Calvados Dupont 15yr | 23 |
| Calvados Dupont 1988 | 55 |

COGNAC

| | 1cl | 2cl | 4cl |
|-----------------------------|-----|-----|-----|
| Remy Martin Louis XIII | 60 | 100 | 190 |
| Remy Martin VSOP | | | 24 |
| Courvoisier Hine Antique XO | | | 35 |
| Hennessy XO | | | 44 |
| Jean Fillioux La Pouyade | | | 28 |

ARMAGNAC

| | |
|--------------------|----|
| Castarede Napoléon | 26 |
| Castarede 1964 | 50 |

EAU DE VIE

| | |
|------------------------|----|
| Eau de Villée | 14 |
| Poire Williamine | 18 |
| Marc de Gewurztraminer | 18 |
| Mirabelle | 18 |

PORTO

| | |
|---------------------|----|
| Taylor's Blanc | 14 |
| Taylor's 10yr | 18 |
| Taylor's 20yr Tawny | 26 |

BOTTLED BEER

| | |
|---|----|
| Beer A, Pale Ale <i>Brewed in a microbrewery in the heart of Brussels, the nefarious recipe of this beer was brought again to life exclusively for Hotel Amigo.</i> | 9 |
| Orval, Trappist Ale <i>Bitter-sweet hoppy beer from the abbey of Orval in southern Belgium.</i> | 10 |
| Saint Feuillien Grand Cru, Pale Ale <i>Non-spicy blond-tasting beer from the Brasserie St-Feuillien, east of Mons.</i> | 10 |
| Jambe De Bois, Happy Triple <i>Blonde beer brewed by the Brasserie De La Senne in homage to the Belgian revolution.</i> | 9 |
| Zenne Pils, Unfiltered Craft Lager <i>Unfiltered and unpasteurized bottom-fermented beer with a malty character from the Brasserie De La Senne.</i> | 9 |
| Geuze Cantillon, Lambic <i>Nicknamed 'Champagne of Brussels' this beer brewed in Anderlecht is an authentic Lambic Gueuze.</i> | 14 |
| Kriek Boon, Lambic Cherry <i>Mildly sweet, slightly tart, flavour of fresh cherries, a spontaneously fermented beer made from old and young Lambic matured in oak barrels.</i> | 9 |
| Rochefort 10, Trappist Ale <i>Brown beer with leather, spices, apricot and a touch of bittersweet chocolate.</i> | 10 |
| Jupiler 0% <i>The alcohol-free version of the famous beer of Liege.</i> | 8 |



René Magritte, *Le libérateur*, 1947.
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René Magritte, *Le monde poétique*, 1926.

Le monde poétique, © Succession/Estate René Magritte - Sabam, Belgium, 2023.

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HOT DRINKS

| | |
|-----------------|----|
| Espresso | 6 |
| Double Espresso | 8 |
| Macchiato | 6 |
| Cappuccino | 8 |
| Latte Macchiato | 8 |
| Hot Chocolate | 10 |
| Irish Coffee | 16 |

LOOSE LEAF TEA 8

| |
|------------------------------|
| Darjeeling Imperial |
| English Breakfast - Assam |
| Earl Grey Imperial Green Tea |
| Jasmin Silver Needle |

HERBAL INFUSIONS & TISANES 8

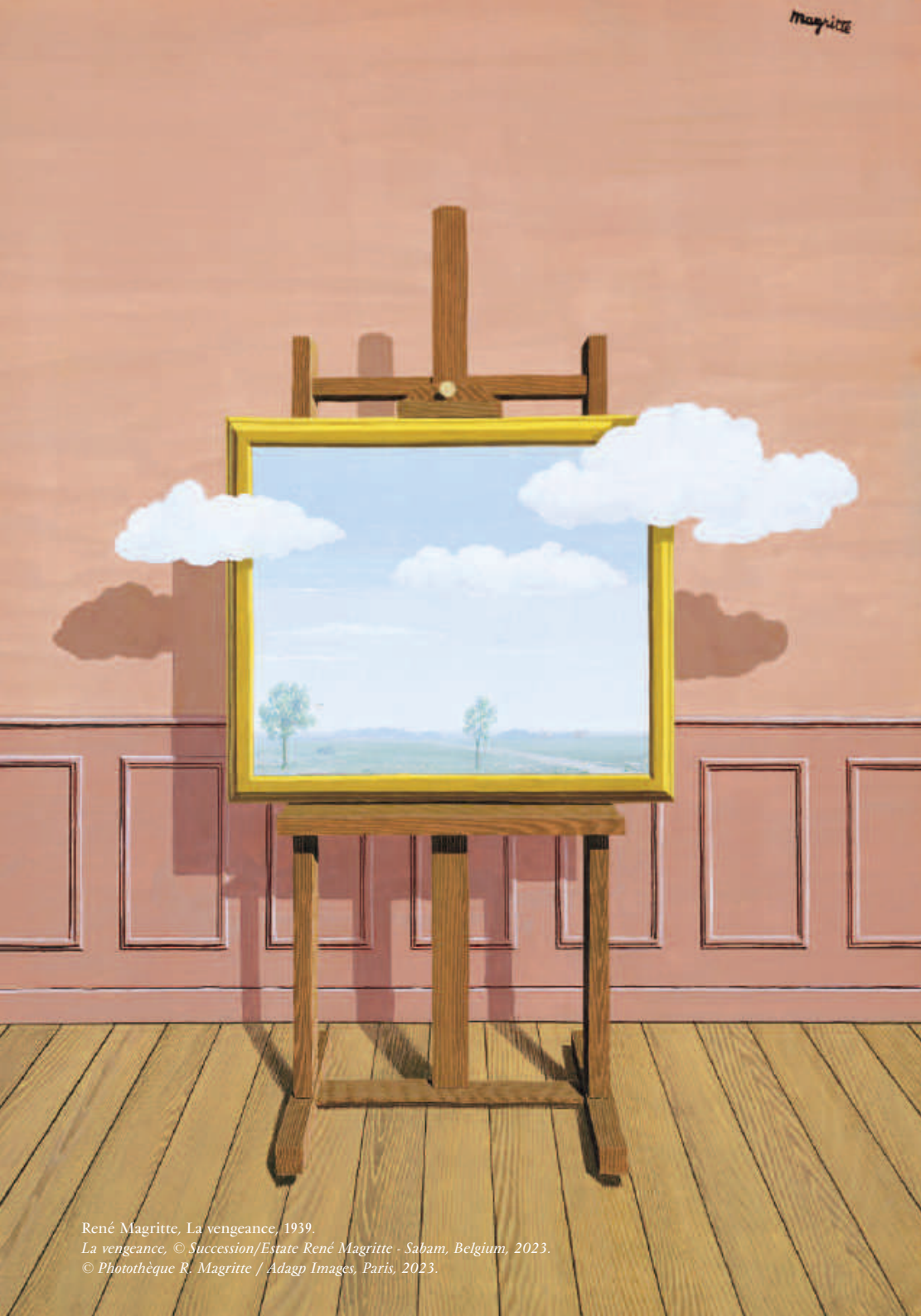
| |
|---------------------------|
| Lemon Verbena |
| Blackcurrant and Hibiscus |
| Chamomile Peppermint Leaf |
| Lemongrass and Ginger |

WATER & SOFT DRINKS

| | |
|---|----|
| Bru Still or Sparkling 50cl | 6 |
| Bru Still or Sparkling 100cl | 8 |
| Tonic, Ginger Beer | 6 |
| Canada Dry | 6 |
| Coca-Cola, Zero | 6 |
| Fanta | 6 |
| Sprite | 6 |
| Freshly Squeezed Orange | 10 |
| Alain Milliat Fruit Juices and Nectars (Apple, Pear, Grape Strawberry or Tomato) | 12 |



René Magritte, Le paysage de Baucis, 1966.
Le paysage de Baucis, © Succession/Estate René Magritte - Sabam, Belgium, 2023.
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René Magritte, La vengeance, 1939.

La vengeance, © Succession/Estate René Magritte - Sabam, Belgium, 2023.

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FOOD

| | |
|--|----|
| Crudités from the Marché Matinal, rocket pesto, hummus, and turmeric and almond mayonnaise | 18 |
| Shrimp croquettes with fried parsley and preserved lemon sauce | 22 |
| "Sachot" fish & chips "De Corte" | 22 |
| Pistolet: steak tartare from Dierendonck | 18 |
| L'Avenir: ham and butter or eggplant parmigiana baguette | 18 |
| <i>Our sandwiches are served with a small salad and "De Corte" fries</i> | |
| Monsieur Magritte's Liégeoise salad | 26 |
| Amigo salad with a choice of mozzarella, chicken or tuna | 26 |
| Penne all'Arrabbiatissima | 26 |
| Les Amants: "moules-frites" ravioli | 34 |
| Calamari carbonara | 34 |
| Small veal Milanese with green beans, tomato, and basil | 34 |
| Gorgonzola monograph, with mustard fruit confit | 18 |
| Ceci est un fromage: cheesecake | 18 |
| Dame Blanche-style waffle | 18 |
| Affogato with Liégeoise coffee | 16 |
| Sorbet and ice cream | 16 |

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We prioritize local and seasonal products. Our fish is sustainably caught and not endangered and our meat comes from farms that respect animal welfare.
Our prices are in euros, including taxes and service.

Please inform us of any allergies or food intolerances, and feel free to ask our staff for advice on our vegan, gluten-free, lactose-free and children's menu options.

