



À LA CARTE



SPICE-INFUSED GINS, ICE-CAPPED
CHAMPAGNE COCKTAILS AND
VINTAGE NEGRONIS. ELEGANT JAZZ
QUARTETS AND ECLECTIC MUSICAL
EVENINGS. LAZY BREAKFASTS,
REFINED LUNCHESES, LAVISH TEAS
AND LINGERING DINNERS.

WELCOME TO OUR SIGNATURE
TWIST ON THE TIMELESS BRUSSELS
BAR. PARQUET-FLOORED, LEATHER-
LINED AND CANDLE-LIT, OUR SPACE
IS DRESSED IN CONTEMPORARY
ART AND SOME FAMILIAR FACES
COURTESY OF OUR EMINENT
GUESTS DOWN THE YEARS.

WHEN YOU TAKE YOUR SEAT AT
THE BAR YOU ARE FOLLOWING IN
THE FOOTSTEPS OF CENTURIES
OF LUMINARIES – FROM GREAT
ARTISTS, ACTORS AND WRITERS
TO STATESMEN. WE THINK THAT
MERITS A TOAST... SANTÉ!

BAR A

FOOD MENU

Available from 3pm to 10pm

CAVIAR

Caviar (30g), blinis and potatoes ^(1, 2, 4) 100

BAR A CLASSICS

Mozzarella di bufala and fresh tomatoes ⁽²⁾ 18
Caesar salad ^(1, 2, 3, 7) 18
Croque-monsieur ^(2, 3) 22
Club sandwich ^(1, 2, 3) 25
Burger ^(1, 2, 3) 26
Penne arrabbiata ^(2, 3) 19

BELGIAN SPECIALTIES

Shrimp croquettes by Fernand Obb ^(1, 2, 3, 4, 5) 18
Belgian fries by Patrick De Corte ^(3, 6) 12
Steak tartare by Dierendonck ^(1, 2, 4, 7) 22/24
Charcuterie platter by Dierendonck 24
Belgian cheese selection by Frederic Van Tricht ⁽²⁾ 18

DESSERTS BY DUCOBU

Tarte au Citron ^(1, 2, 3, 5, 6) 15
Glamour ^(1, 2, 3, 4, 5) 15
Le Palét Or ^(1, 2, 3, 4, 5) 15

BELGIAN AFTERNOON TREATS

BY DUCOBU ^(1, 2, 3) 36
Available from 3:30pm to 5:30pm

Your choice of coffee, tea or hot chocolate
A selection of mini desserts, pralines, macarons,
cuberdons and marshmallows

SERVED WITH A GLASS OF
CHAMPAGNE 46

Our Jing teas: 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 from 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, blackcurrant and
hibiscus water, Peychaud bitter, citrus, sugar

Overturnd

Marlin Spike rum, Bitter Martini, homemade coffee
elixir, tonic water

Bella Vita

Grappa, rhubarb liquor, honey,
sparkling wine

ALCOHOL-FREE SELECTION 12

Revival

Pear juice, lime juice, fresh cucumber, ginger beer

Funky

Seedlip, lemon juice, cabernet grape juice, soda

Gluten and dairy-free dishes available upon request.

Prices are in euros and include service and taxes.
Please let us know of any food allergies or intolerances.

1 eggs 2 lactose/milk 3 gluten 4 seafood, shellfish, fish,
mollusc 5 nuts 6 peanut 7 mustard 8 celery

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	–	310
Billecart-Salmon	–	–	95
Bollinger	–	–	110
Laurent-Perrier Millesime 2006	–	–	130
Laurent-Perrier Ultra Brut	–	–	140
Prosecco Belstar	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
Brussels Urban Winery		
Soirée à l'opera	15	75

Rosé

Grotte del mare - Carminucci	10	38
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Red Wine

Hautes – Côte de Nuits	13	57
Bouchard Aîné & Fils		
Saint-Emilion Grand Cru	16	74
Château Fleur Lartigue		
Brussels Urban Winery		
Diner en ville	16	85

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	19
Mount Gay 1703	45
Diplomatico Reserva Exclusiva	19
Plantation XO	20
Zacapa XO	30
Clement XO	19

TEQUILAS AND MEZCAL

Espolon Silver	15
Espolon Reposado	19
Patron Silver	15
Fortaleza Reposado	30
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	20
Balvenie 14yr	22
Balvenie 21yr	31
Ben Nevis 1998, Fl 57.6°	36
Glenfiddich 15yr	21
Glenrothes 1995	32
Knocando	23
Macallan 12yr Double Cask	25
Macallan Rare Cask	60
Macallan Reflexion	170
Mortlach, Rare Old	35

The Islands

Ardbeg 10yr	21
Bruichladdich Islay Barley	27
Highland Park 12yr	19
Laphroaig 10yr	18
Lagavulin 16yr	22
Octomore	40
Port Charlotte Islay Barley	25
Talisker 10yr	19

Highlands

Dalwhinnie 15yr	19
Glenmorangie Original	16
Glenmorangie 18yr	25
Oban 14yr	23

Lowlands

Auchentoshan Three Wood	22
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BELGIAN SINGLE MALT

Goldly's 12yr	14
Belgian Owl 3yr	21

BLENDDED SCOTCH

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

AMERICAN WHISKY

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 BLENDDED WHISKY

Jameson	12
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CALVADOS

Calvados Drouin Selection	15
Calvados Cœur de Lion "hors d'âge"	27
Calvados Drouin 1976	65

COGNAC

	1cl	2cl	4cl
Remy Martin Louis XIII	60	100	190
Remy Martin VSOP			23
Remy Martin 1738 Alliance Royale			27
Hennessy XO			42
Jean Fillioux La Pouyade			26

ARMAGNAC

Castarede Napoléon	26
Darroze 20yr	33
Castarede 1964	50

EAU DE VIE

Eau de Villée	12
Poire Williamine Morand	16
Marc de Gewurztraminer	16
Mirabelle Morand	16

PORTO

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



BEER A REVIVES A BREWING TRADITION THAT BEGAN 500 YEARS AGO WHEN THE AMIGO BUILDING WAS THE CITY OF BRUSSELS' JAIL AND THE PRISONERS CREATED A CRAFT BEER THEY HAD TO KEEP SECRET OR RISK EXECUTION. PASSED DOWN ONLY BY WORD OF MOUTH, THE RECIPE WAS EVENTUALLY LOST AND THE BREWING STOPPED. UNTIL RECENTLY, THAT IS, WHEN A PRISONER'S DIARY DETAILING THE INGREDIENTS AND METHOD WAS FOUND IN THE HOTEL'S CELLARS. WE ARE PROUD TO BE RESURRECTING THIS BELGIAN TREASURE FOR YOU TO ENJOY. EVERY GLASS, HALF A MILLENNIA IN THE MAKING...

BEER A

BOTTLED BEER

Beer A <i>Pale Ale</i>	8
Beer B <i>Pale Ale</i>	8
Chimay <i>Dark Blue Ale</i>	8
Orval <i>Trappist Ale</i>	8
Saint Feuillien Grand Cru <i>Strong Ale</i>	8
Bruxellensis <i>Local Brett Ale</i>	8
Zinnebir <i>Belgian Pale Ale</i>	8
Jambe De Bois <i>Hoppy Triple</i>	8
Zenne Pils <i>Unfiltered Craft Lager</i>	8
Taras Boulba <i>Noble Hop Session Beer</i>	8
Geuze Cantillon <i>Lambic</i>	12
Kriek Cantillon <i>Lambic Cherry</i>	12
Jupiler 0,0 (<i>Non-alcoholic</i>)	7

HOT DRINKS

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

BAR A JING LOOSE LEAF TEA

Darjeeling Imperial	
English Breakfast (<i>Assam</i>)	
Earl Grey Imperial	
Green Tea	
Lapsang Souchong Bohemian	
Jasmin Silver Needle	

JING HERBAL INFUSIONS AND TISANES 7

Lemon verbena	
Blackcurrant and hibiscus	
Chamomile	
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 fruit juices (<i>pear, strawberry or tomato</i>)	12



BAR A

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