

Menu with botanical cocktail and drink pairing (September 2020)

Different options depending on the guest's alcohol or non-alcohol based selection

Apero

Champagne. Elise Deschannes, Essenciel, Côtes des Bars. Blancs de Noir

Botanical and refreshing cocktail with artisanal spirits

Alcohol free. Homemade kefir and aromatic herbs

Tomato

Alc. : White wine. Domaine Cellar 9+, Cartoixa Vermell 2017. Xarello grape. Catalunya region, Spain

N-Alc.: Tomato essence, red pepper cordial, bitter celery

Zucchini

Alc.: Tequila infused with celtuce, vermouth, marigold cordial

N-Alc.: kefir, cordial marigold and flowers

Aubergine

Alc.: White and dark rum (Plantation) infused with lemon thyme and lemon geranium

N-Alc.: Home-made kombucha, lemon thyme and lemon geranium, Angostura bitters

Durum Vin jaune

Alc.: White wine. Domaine Victor Richard, Carpe Diem 2016. Savagnin ouillé. Jura region, France

N-Alc.: Home-made kombucha, romarin, tarragon and bitter aged in whisky barrels

Dessert

Alc. London Dry Gin (Bishop), raspberries, basil thai

N-Alc. : Infusion of raspberries, basil thai

Bartender: Basile Boonen

Sommelière, botanical tinctures and drink pairing design: Caroline Baerten