

verdō

- PLANT-BASED HOUSE -



June Menu



## Drinks

### Soft drinks

Still or sparkling water (flat rate per person)	2,00€
Homemade iced tea	4,00€
Homemade lemonade	4,50€
Pajottenlander juices (grapefruit or elderflower)	4,50€
Turmeric-ginger elixir with sparkling water	4,50€
Kombucha (maple-cardamom or hibiscus-lemon)	6,00€
Lemonade (quince-bergamot or raspberry-mint)	6,00€
Ritchie Cola	5,50€
Ritchie Cola zero	5,50€
Tonic	5,50€
Ginger beer	5,50€

### Beers

Top Lesse pils 4,2% - Brasserie de la Lesse	4,50€
Blanche de Lessive 5,5% - Brasserie de la Lesse	5,00€
Samurai pale ale 3,8% - Fugu	6,00€
Zinnebir pale ale 5,8% - Brasserie de la Senne	5,50€
Jambe de Bois triple blond 8,0% - Brasserie de la Senne	6,00€
Amer-Amer IPA 6,0% - Brasserie De Ranke	5,50€
Trottinette alcohol-free IPA 0,4% - Brasserie Drink Drink!	5,50€

### Appetizers & Cocktails

Pastis Ardent	9,00€
Spritz (kumquat bitter, cava, sparkling water)	11,00€
The Cameleon (white rum, lemon juice, seasonal fruit coulis)	13,00€
The Enflammé (mezcal, Elixir d'Anvers, ginger beer, grapefruit juice)	14,00€
The Givré (gin with notes of mirabelle and elderflower, tonic)	13,00€
The Maya (whiskey, lemon juice, cane sugar)	12,00€
The Mordoré (dark rum, ginger beer, lime juice)	13,00€
The Sable (vodka, elderflower juice, lemon juice, cane sugar)	12,00€
The Wasaguy (vodka, wasabi, lime juice, cane sugar)	13,00€

### Mocktails

The Auburn (alcohol-free dark rum, ginger beer, lime juice)	12,00€
The Corail (grapefruit juice, rosemary sirup, sparkling water)	9,00€
The Cristallin (floral and alcohol-free spirit, tonic)	11,00€



## Drinks

### Spirits

Vodka Utopie	8,00€
Gin Arduenna	9,00€
Mezcal San Cosme	8,00€
White rum Trois Rivières	7,00€
Dark rum Omerta	8,00€
Whisky Filliers Rye	8,00€

### Digestives

La Belle Poire	7,00€
Elixir d'Anvers	7,00€
Amaretto Adriatico Roasted	8,00€
Amaretto Adriatico Bianco	8,00€
Ex_traits, herbal liqueurs (lemon verbena, purple shiso, tagetes lemmonii, aniseed agastache, lovage or rose geranium)	8,00€

### Hot drinks

Ceylon black tea with bergamot and cornflowers	3,50€
Mild green tea with jasmine flowers	3,50€
Green tea with fresh flavours of peppermint, blackcurrants and redcurrants	3,50€
Herbal tea with blackcurrants and blackberries	3,50€
Herbal digestive tea with lemon balm, liquorice root and mulberry	3,50€
Coffee	4,00€
Decaf	4,00€
Espresso	3,50€
Doppio	4,50€
Cappuccino	4,50€
Latte coffee	5,00€
Chai latte	5,00€
Hot chocolate	4,50€

# Wine menu

## House wines

	Glass	25cl	50cl
Red: Entre Nous 2024 - Côtes du Rhône (Natural) <i>Grenache &amp; Syrah</i>	5,50€	9,00€	17,00€
White: French Paysan 2024 - Languedoc-Roussillon (Organic) <i>Chardonnay</i>	5,50€	9,00€	17,00€

## Red wines

	Glass	75cl
Falcata 2023 - Valencia (Organic) <i>Grenache, Syrah &amp; Mourvèdre</i>	6,50€	34,00€
Boxejador Tinto 2022 - Catalonia (Natural) <i>Tempranillo</i>	7,00€	36,00€
Les Rizannes 2023 - Côtes du Rhône (Organic) <i>Grenache, Syrah &amp; Carignan</i>	7,50€	38,00€
Château Famaey L'Incontournable 2022 - Sud-Ouest <i>Malbec</i>		41,00€
Maschitano Rosso 2019 - Basilicata (Natural) <i>Aglianico</i>		45,00€
Qu'est-ce qu'on attend 2023 - Gard (Natural) <i>Cinsault &amp; Grenache Noir</i>		54,00€

## White wines

	Glass	75cl
Vais t'en faire boire 2023 - Languedoc <i>Chardonnay</i>		32,00€
Falcata 2023 - Valencia (Organic) <i>Gewurztraminer &amp; Muscat</i>	6,50€	34,00€
Favori 2024 - Provence (Organic) <i>Rolle &amp; Sauvignon Blanc</i>	7,00€	36,00€
Perlé 2024 - Gaillac (Natural) <i>Loin de l'oeil</i>	8,00€	41,00€
Maschitano Bianco 2024 - Basilicata (Natural) <i>Muscat</i>		45,00€

## Aperitive wines

	Glass	75cl
Rosé : Favori 2024 - Provence (Organic) <i>Grenache, Cinsault, Syrah &amp; Rolle</i>	7,00€	36,00€
Orange : Mycelium 2023 - Pays de Herve (Natural) <i>Muscat</i>		45,00€

## Bubbles

	Glass	75cl
Kefir (alcohol free) : Vendredi Apéro entre amis <i>Apple, pear and lemon verbena</i>	6,50€	33,00€
Cava : Pregadéu 2023 - Catalonia (Natural) <i>Xarel-lo</i>	8,50€	45,00€
Champagne : Virginie T. Transmission 2018 - Aube (Organic) <i>Blanc de Noirs (Pinot Noir)</i>		89,00€



# June Menu


On the spot or to go - Tuesday to Saturday - from 7pm to 10pm.

## Wine Discovery Formula

Two- or three-course meal with organic or natural wine pairing 55€ / 65€

### Sharing

Cromesquis – small vegetable croquettes 11€

Nachos with pea-camole and carrot-jalapeño cream 12€ 


### Starters

Seasonal creamy soup 13€ 

Sundried tomatoes and plant-based cheese croquettes, fluffy basil sauce 15€

Courgette flower beignets stuffed with plant-based cheese, carrot-orange sauce 16€


Caesar salad with oyster mushrooms, tempeh parmesan and herbed croutons 15€

Grilled tomatoes and peaches salad with almond mozzarella 17€ 

### Mains

Seasonal vegetables and freshness of quinoa 25€ 

Tartar of tempeh and red beets, home fries and salad 24€

White plant-based fish, virgin sauce, mashed potatoes and broccoli tabbouleh 26€ 

Seitan chick filet, smoky cocoa sauce, corn ribs, rice and hibiscus-pickled onion salad 26€

Slow-cooked ratatouille with bulgur 24€

### Sides

Home fries 5€

Seasonal vegetables 5€

Salad 3€

### Sauces

Veganise 2€


Smoked ketchup 2€


Seasonal sauce 2€

### Desserts

Passion fruit cremeux, vanilla mousse and black sesame crisps 12€

Marbled cherry panna cotta, pistachio coulis and fresh raspberries 13€ 

Mango sticky rice pudding 11€ 

"Snickers" cake, tonka cream 11€ 

*We also offer a dish for our four-legged friends.*

*All our dishes are plant-based and contain no animal ingredients.*

*Do not hesitate to ask our team for the list of allergens.*

*One payment per table.*