

verdō

- PLANT-BASED HOUSE -



April Menu



Drinks

Soft drinks

Still or sparkling water (flat rate per person)	2,00€
Homemade iced tea	4,00€
Pajottenlander juices (apple 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 & Syrah</i>	5,50€	9,00€	17,00€
White: Entrás Côtes de Gascogne 2023 - Sud-Ouest (Organic) <i>Colombard & Ugni Blanc</i>	5,50€	9,00€	17,00€

Red wines

	Glass	75cl
Falcata 2023 - Valencia (Organic) <i>Grenache, Syrah & 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 & 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 & 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 & Muscat</i>	6,50€	34,00€
Favori 2024 - Provence (Organic) <i>Rolle & 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 & 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€



April 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 of vegetables 11€

Balls of fresh plant-based cheese coated in za'atar, pita bread 12€

Starters

Seasonal creamy soup 12€ 

Croquettes of green asparagus, horseradish and citrus cream 15€

Waffle of kimchi and potatoes, wild garlic quenelle 15€

Crispy tofu marinated in ponzu, pea cream and smoked tahini sauce 15€

Asparagus à la Flamande 16€ 

Mains

Tartar verdō, home fries and salad 23€

Seasonal vegetables and freshness of quinoa 24€ 

Tacos with pulled oyster mushrooms, crispy polenta and homemade pickles 26€

Parmentier of roasted sweet potato 25€

Fish & Chips, tartar sauce 25€

Sides

Home fries 5€

Seasonal vegetables 5€

Salad 3€

Sauces

Veganaise 2€

Smoked ketchup 2€


Seasonal sauce 2€

Desserts

Mille-feuille with Gianduja 12€

Tatin of pears, thyme cream 12€

Coconut rice pudding, rhubarb compote 10€ 

"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.*