

POPPI BAR

MENU

Open 7/7

11:00 tot 23u30

SPARKLING SELECTION

GLASS BOTTLE

VANDERSTEENE "TRADITION" BRUT LOCAL BELGIUM SPARKLING WINE

15 75

CHAMPAGNE HEIDSICK & CO MONOPOLE SILVER
LOUIS ROEDERER BRUT COLLECTION

18 85
25 150

CHAMPAGNE LANSON *LE BLACK CREATION* BRUT
BILLECART SALMON BRUT RESERVE
RUIINART *BLANC DE BLANC*

120
160
240

WHITE WINE

LA JARA | PINOT GRIGGIO | ITALY

10 45

MEURSAULT *1ER CRU* | CHARDONNAY | FRANCE

25 110

ENTRE - DEUX - MONTS | CHARDONNAY | BELGIUM

12 55

HUBER *BERG* | RIESLING | AUSTRIA

30 125

BEAUSEJOUR | SAUVIGNON BLANC | FRANCE

9 40

ROSE WINE

LA CROIX BELLE || FRANCE
CHATEAUX D'ASTROS CUVÉE D'AMOUR
| GRENACHE, CINSAULT & TIBOUREN | FRANCE

9 40
14 60

RED WINE

PAOLO LEO | PRIMITIVO DI MANDURIA | ITALIA

10 45

SANTENAY PREMIER CRU | PINOT NOIR | BOURGOGNE

25 110

CHATEAU PEYREAU *ST EMILLION GRAND CRU* | BORDEAUX
BELGIUM WINE GROWER

15 70

CHATEAUX MUSAR | CABERNET SAUVIGNON CINSAULT
CARIGNAN | LEBANON

35 150

PRESTIGE DE LABORIE | MERLOT CABERNET | FRANCE

9 40

TRY OUR LOCAL FAVORITES HIGHLIGHTED IN BOLD!

DRINKS COME WITH A LITTLE TASTE OF SNACKS —LOVE IT? GET A FULL PORTION FOR JUST 5 EUROS

BEER

DRAUGHT

STELLA ARTOIS | LAGER

5.2% 25CL 5 50CL 8

GRUUT | BLOND

5.5% 25CL 6 33CL 7

LEFFE | DARK

6.5% 25CL 6 50CL 11

TRIPEL KARMELIET | BLOND

8.0% 25CL 7 33CL 9

BOTTLE

LIEFMANS FRUITESSE

3.8% 6

**ARTEVELDE GENTSE LEUTE |
BLOND**

6.2% 7

LA CHOUFFE | BLOND

8.0% 9

DUVEL | BLOND

8.5% 8

SINT-BERNARDUS ABT 12 | DARK

10 % 10

TRAPPIST

ORVAL | AMBER

6.2% 9

LA TRAPPE DUBBEL | DARK

7.0% 8

WESTMALLE TRIPEL | BLOND

9.5% 8

0% ALCOHOL

LIEFMANS

0.0% 6

STELLA

0.0% 5

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LIQUID ALCHEMY

GLOBAL SIPS

PAPER PLANE BOURBON APEROL	16
PENICILLINE WHISKY GINGER LIME	16
PALOMA TEQUILA ORANGE	14
CLOVER CLUB GIN RASPBERRY LIME	14
DIRTY MARTINI VODKA VERMOUTH OLIVE	16

LOOKING FOR A CLASSIC COCKTAIL ? LET US KNOW, AND WE'LL SHAKE ONE UP FOR YOU!"

SIGNATURES

SWAN'S EMBRACE DADA CHAPEL GIN ELDERFLOWER LIME	17
DADA'S SACRED NEGRONI AN ATYPICAL AND DISSENTING DISTILLERY, IN THE HEART OF GHENT.	16
BHRUM TAI WHY IMPORT SUGAR CANE AND FERMENT IT WHEN THERE ARE ACRES OF SUGAR BEET SHOOTING OUT OF THE GROUND RIGHT HERE? BYE BYE RUM, HELLO BEET BRH*M.	16

OUR SIGNATURE COCKTAILS ARE CRAFTED WITH INSPIRATION FROM OUR
HISTORIC BUILDING, THE VIBRANT SPIRIT OF THE CITY, AND LOCALLY SOURCED
INGREDIENTS

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MOCKTAILS

APPLE BLISS	9
SHIRLEY TEMPLE	6
MARTINI VIBRANTE SPRITZ	9
GHENTIST GIN & TONIC	12
DADA CHAPEL SPRITZ	12

****ALL JUICES ARE FRESH SQUEEZED****

SOFT DRINKS

VITTEL	0.25L 3.5		0.5L 6.5
SAN PELLEGRINO	0.25L 3.5		0.5L 6.5
PEPSI PEPSI ZERO			3.5
7 UP			3.5
ORANGINA			4.
ICE TEA			0
FRESH JUICES ORANGE / APPLE			4.
CANADA DRY			0
<u>TRY OUR LOCAL FAVORITES HIGHLIGHTED IN BOLD!</u>			4.
			5

DRINKS COME WITH A LITTLE TASTE OF SNACKS —LOVE IT? GET A FULL PORTION FOR JUST 5 EUROS

GIN

BOMBAY SAPPHIRE	9
GIN MARE	12
HENDRICK'S	12
THE GHENTIST	14
MONKEY47	16
DADA CHAPEL DRY GIN	15
ADD FEVER TREE TONIC	+3

RUM

KRAKEN BROWN RUM	12
DADA CHAPEL AGED BHRUM	15
SANTA TERESA 1796	18

VODKA

GREY GOOSE	14
DADA CHAPEL POTATO VODKA	14

WHISKY

JOHNNIE WALKER BLACK LABEL	11
DEWAR'S WHITE LABEL	14
GLENFIDDICH 12Y OLD SINGLE MALT WHISKY	14
LAPHROAIG 10Y SINGLE MALT	15
LAGAVULIN	18

TRY OUR LOCAL FAVORITES HIGHLIGHTED IN BOLD!

APERITIFS

PINEAU DES CHARENTES	6
PORTO WHITE RED	6
CAMPARI	7
APEROL SPRITZ	10
KIR ROYAL	13
MARTINI FIERO SPRITZ	10




LIQUORS

COINTREAU	9
AMARETTO	8
BAILEYS	6
SAMBUCA	9



DIGESTIF

COGNAC VSOP REMY MARTIN	15
COGNAC XO REMY MARTIN	48
TEQUILA PATRON SILVER	15
WOODFORD RESERVE BOURBON	14

BITES TO SHARE

CRISPY STEW BITES - LA TRAPPE FLAVOURED		10
BRIE FRITTERS - LOCAL TIERENTEIJN MUSTARD		10
RAINBOW CARROTS - HUMMUS DIP		6
SERRANO HAM - MARINATED OLIVES		12
SPICY CHICKEN WINGS - CHIPOTLE SAUCE - CRISPY ONION		12
NACHOS - TOMATO SALSA - CHEDDAR CHEESE ADD BRISKET ON TOP +4		11
LOADED POTATO WEDGES - BACON - PARMESAN CHEESE - TRUFFLE MAYONAISE		10

ENTREES

CAESAR SALAD - BABY GEM - GRANA PADANO - CROUTONS - VINAIGRETTE - ANCHOVIES - BREYDEL BACON		16
ADD CHARCOAL GRILLED CHICKEN 4.00 / SHRIMPS 7.00		
VEGETARIAN SOUP OF THE DAY		10
GOAT CHEESE - MUSHROOM - GREEN SALAD - BALSAMIC VINAIGRETTE		15

= VEGETARIAN DISH.
THE MEAL CONTAINS NO MEAT, BUT MAY CONTAIN DAIRY PRODUCTS.

PLEASE ASK OUR STAFF FOR MORE DETAILS.

MAIN DISHES

GRILLED DIAMOND STEAK - MIXED SALADE - BELGIAN FRIES MUSHROOM SAUCE	26
FISH & CHIPS - PEA MASH - BELGIAN FRIES - REMOULADE SAUCE	20
MAC & CHEESE - FOREST MUSHROOMS - PESTO GRANA PADANO - ROCKET SALAD	16
MARRIOTT BURGER (ANGUS BEEF OR VEGGIE) - BRIOCHE BUN LETTUCE - TOMATO - CHEDDAR - RED ONION - BELGIAN FRIES PICKLE	24
TOAST BREYDEL HAM & EMMENTHALER CHEESE - BELGIAN FRIES TOMATO KETCHUP	14



DESSERTS

ICE SORBET - PASSION FRUIT - LEMON - GREEN APPLE - MANGO COMPOTE	12
WHITE CHOCOLATE CRÈME BRULÉE - PINEAPPLE CHUTNEY - MINT	12

LAST ORDER KITCHEN: 10.45PM

ALL PRICES ARE IN EURO AND INCL. VAT.

WE ARE HAPPY TO TAKE YOUR DIETARY REQUIREMENTS AND/OR ALLERGENS INTO ACCOUNT. PLEASE NOTE THAT THE COMPOSITION OF THE PRODUCTS CAN CHANGE