



# MENU

[WWW.LIBCOCKTAILBAR.COM](http://WWW.LIBCOCKTAILBAR.COM)

[WWW.LIBBOUTIQUE.COM](http://WWW.LIBBOUTIQUE.COM)

[WWW.LIBATELIER.COM](http://WWW.LIBATELIER.COM)

*Happy to have you*

Make yourself comfortable and take your time to look at our menu

We are here to accompany you in your experience so let us know if you have any questions or if you cannot find what you want.

We will be happy to help you to find the drinks that fit your taste.

The quality and freshness of our products is of high importance to us. We work with a maximum of homemade products and try to highlight small producers

Some of them need more time of preparation.

So be patient and enjoy your company !

Please,

- Do not play with the candles, no pop corn or anything on them
- Take care of the menu, we put time, energy and money on them

Thank you

LIB Team

# Finger food

## **HUMMUS WITH ZAAATAR** 7

*Served with Bread*

## **AVOCADO CREAM** 7

*Served with tortilla chips*

## **DUKKAH** 7

Mixe of spices (cumin seeds, coriander seeds, sesame, coconut and pistachio) served with bread and olive oil

## **VEGAN CHEEZBALL** 14

Served with bread

## **BURRATA** 12

Burrata - homemade parsley-basil pesto - pine nuts - served with bread

**MORE TO COME**

# Cocktail Signatures

## **GANESH** 13

### **INDIAN NEGRONI TWIST**

Opihr Spiced Gin - Campari - Sweet Vermouth - Tamarind

## **BRUSSELS - OAXACA** 15

### **COMPLEX, SMOKY WITH A FRESH FINISH**

Mezcal San Cosme - Smith & Cross Rum - Elderflower Liqueur -  
Fernet Branca - Black Walnut Bitters

## **KIKALEIN** 13

### **A LIGHT AND NUTTY DESERT TREAT - 1 of the 3 first cocktails we created 8 years ago**

Gin - Pistachio Syrup - Brown Cacao Liqueur - Lemon Juice -  
Chocolate Bitters - Aquafaba

## **SOPHIE** 13

### **MILK PUNCH WITH HERBAL HINTS, ZESTY LIME, TOUCH OF CELERY AND SPICINESS, CREAMY AND FLAVOR-RICH EXPERIENCE**

Blend of Rums - White Pepper - Yellow Chartreuse - Lime - Celery Bitters  
Clarified with Almond milk

## **MARY CHAN** 13

### **JAPANESE BLOODY MARY STYLE**

Vodka infused with Nori - Wasabi Syrup - Lemon - Tomato Juice -  
Pepper - Salt - Spicy sauce

## **UNDER THE GARDEN #4** 14

### **GOURMAND, FRESH, ROUND WITH A BIT OF TANNINS**

Buffalo Trace - Shiitake Mushroom - Buckwheat Cider Réduction -  
Vegetable Broth - Verjus - BBQ Bitters - Red Wine - all smoked with oak

## **NOUVEAU CARRE** 13

### **A FRUITY AND AUTOMNAL TWIST ON VIEUX CARRE**

Calvados Drouin Très pomme - Rye Whiskey - Sweet Vermouth -  
Benedictine - Peychaud's & Angostura Bitters

## **SAKE COLADA** 14

### **AN ASIAN-INSPIRED COLADA**

Sake Junmai - Bielle Coco Liqueur - Rice Liqueur - Mango Syrup -  
Coconut Cream - Pandan - Lemon Juice

## **TEA TIME** 11

### **LIGHT AND REFRESHING WITH FRUITY AND LEMON CHAI NOTES**

White Wine Autres Terres Blanc 2022 - Lemon Chai Cordial -  
Apple Liqueur - Verjus

## **MORE TO COME**

# Alcohol free

## **APPLE MOI** 10

### **FRUITY, FLORAL & HERBAL NOTES**

Fryns spice - Apple & Sage Syrup - Lemon - Chamomile infusion

## **SCARLET** 10

### **FRESH, BITTER AND SPARKLING WITH HEARTHY NOTES**

Botaniets NA Gin - Beetroot syrup - Lemon - Martini Vibrante -  
Monin Bitter Syrup - Sparkling Water

## **JOUR DE FÊTE** 9

### **CITRUSY**

Mandarin & Ginger Syrup - Non-alcoholic White Vermouth (0,5%abv)-  
Bergamot Black Tea Cordial - Verjus - Espuma

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## Classic Cocktails Choose your spirit

## **OLD FASHIONED** 13

Spirit of your choice - Syrup - Bitters

## **SOUR** 12

Spirit of your choice - Lime or Lemon Juice - Simple syrup

## **MULE** 13

Spirit of your choice - Lime or Lemon Juice - Ginger Beer

## **LAST WORD** 14

Spirit of your choice - Green Chartreuse - Luxardo Maraschino -  
Lemon or Lime Juice

## **NEGRONI** 13

Spirit of your choice - Sweet Vermouth - Campari

## **DRY MARTINI** 13

Spirit of your choice - Dry Vermouth

-> Choose your garnish: lemon twist or olive.

-> You can make it wet dirty with olive brine.

## **OPTIONS**

Whisky(e)

Peated Whisky (+1€)

Rum

Vodka

Gin

Pisco

Genever

Tequila

Mezcal (+1€)

Calvados

Grappa

Eau-de-vie

Cachaca

Cognac

# Classic Cocktails

## Gin

- CORPSE REVIVER #2** 13  
Gin - Dry curacao - Cocchi Americano - Lemon Juice
- BASIL SMASH** 12  
Gin - Basil Syrup - Lemon Juice
- AVIATION** 12  
Gin - Violet Liqueur - Luxardo Maraschino - Lemon Juice
- BIJOU** 13  
Gin - Sweet Vermouth - Green Chartreuse - Orange Bitters

## Rhum

- DAIQUIRI** 12  
Our blend of rhums - Lime Juice - Simple Syrup
- MAI-TAI** 14  
Rhums - orgeat Syrup - Dry Curacao - Lime Juice
- OLD CUBAN** 13  
Aged Rhum - Mint Syrup - Lime - Prosecco - Angostura Bitters
- CAIPIRINHA** 12  
Cachaca - Lime - Syrup

## Whisky

- PAPER PLANE** 14  
Bourbon - Amaro - Pampelle Aperitif - Lemon Juice
- PENICILLIN** 13  
Blended Scotch - Peated Single Malt - Honey & Ginger Syrup - Lemon
- DE LA LOUISIANE** 14  
Rye Whisky - Sweet Vermouth - Benedictine - Absinth - Peychaud's Bitters

## Agave Spirit

### **NAKED AND FAMOUS** 14

Mezcal - Yellow Chartreuse - Pampelle Aperitif - Lime Juice

### **MARGARITA** 13

Tequila or Mezcal (+1€) - Triple sec - Lime Juice

### **PALOMA** 13

Tequila or Mezcal (+1€) - Lime juice - Grapefruit Soda

## Vodka

### **LEMON DROP** 12

Vodka - Dry curacao - Lemon Juice - a dash of syrup

### **ESPRESSO MARTINI** 12

Vodka - Coffee Liqueur - Cold Brew - Aquafaba

### **PORNSTAR MARTINI** 15

Vodka infused vanilla - Passion fruit Syrup - Lime Juice - Prosecco

## Others

### **PAMPELLE SPRITZ** 13

Pampelle Aperitif - Prosecco - Sparkling Water

### **SIDECAR** 13

Cognac - Triple Sec - Lemon Juice

### **VIEUX CARRE** 14

Rye whisky - Cognac - Sweet Vermouth - Benedictine - Bitters

# Beer & Wine

## Beer

**BERLINER** **Brasserie Vandekelder**, 3,2% - 33cl 5

The refreshing, slightly sour Berliner is a pale thirst-quenching beer fresh, slightly acidic beer with just a hint of bitterness.

**TARAS BOULBA** **Brasserie de la Senne**, 4,5% - 33cl 5

Thirst-quencher, light and refreshing, but with a well-affirmed character. Blond and slightly hazy, it has a powerful bitterness and a dry finale.

**OUDE GUEUZE DEVILLÉ** **Brasserie Den Herberg**, 6,7% - 37,5cl 12

Pleasant aroma, fresh and sour taste with notes of green apple and early ripening grapes, with a long finish. Well balanced.

## Wine

**GLASS 7€**

**AUTRES TERRES BLANC 2022** *Chardonnay & Mauzac, Languedoc 12,5%*

Rondeur et fruit - Combining the righteousness of Chardonnay with the deliciousness of Mauzac, the flower and the fruit, it refreshes, quenches thirst, loosens tongues. Round

**LA LOUVETERIE** *Muscadet, Vallée de la Loire, 12%*

Crisp, mineral, fruity, with delightful bitters that lead to an elegant finish.

**AUTRES TERRES ROUGE 2022** *Malbec, Merlot & Cabernet Sauvignon, 13,5%*

Fresh, subtly spicy, and smoothly full-bodied with a vibrant, long-lasting, and fruit-packed flavor profile.

**FI TYOU** *Grenache, Syrah & Carignan, , 13,5%*

A fresh palate with lovely tannins

## Sparkling Wine

**GLASS 11€**

**L'AIR DU PARADIS** *11,5%*

Crafted using the ancestral method is remarkably fresh, pure, and aromatic, with a lively green apple bouquet and a delicate, invigorating effervescence.