

DRINKS

SOFT DRINKS

Coca-Cola | Coca-Cola Zero | Sprite | Fanta 4
Lipton Ice Tea | Black or Green 5

WATERS

Acqua Panna | San Pellegrino 4 / 6 / 9
25 cl | 50 cl | 75 cl

JUICES

Orange 5.5
Grapefruit 5.5
Pineapple 5
Cranberry 5
Apple 5
Mary V | Tomato 9

LONDON ESSENCE

Indian Tonic 7
Grapefruit & Rosemary Tonic 7
Ginger Ale 7
Ginger Beer 7
Soda Water 7
White Peach & Jasmine Soda 7
Smoked Pineapple Soda 7
Pink Grapefruit Soda 7

HOT BEVERAGES

Ristretto | Espresso | Lungo 4
Double Espresso 5
Cappuccino 5
Latte Macchiato 5.5
Hot Chocolate with whipped cream 6
Hot Milk 3

TEA

Selection of flavours (*Ask for our tea menu*) 5
Fresh Tea | Ginger or mint 6

BEERS

DRAUGHT BEERS

- Maes Pilsner (33 cl) 4
- Maes Pilsner (50 cl) 6
- Brugse Zot (33 cl) 7
- Brugse Zot (50 cl) 9
- Grimbergen Double (33 cl) 7

BOTTLED BEERS

- Duvel | 8.5% | Blond Ale 7
- Duvel 666 | 6.66% | Hoppy Blond 8
- Oude Geuze Boon | 7% | Lambic 6
- Orval | 6.2% | Amber Trappist 7.5
- Orval Ambassador Aged Limited 11
- Chimay Bleue | 9% | Dark Trappist 7.5
- Cherry Chouffe | 8% | Slightly Sweet 7.5
- Westmalle Triple | 9.5% | Blond Trappist 7

LOCAL BEERS OF GHENT AND SURROUNDINGS

- Gruut | 8% | Brown Gluten-free 7.5
- Brugs Witbier | 5% | White Wheat 6
- Delirium Tremens | 8.5% | Blond 7

ALCOHOL-FREE BEERS

- Sportzot | 0.4% | Specialty Hoppiness 8
- Liefmans | 0% | Sweet Cherry 7

SPECIAL COFFEES

- Irish Coffee | Whisky 13
- French Coffee | Grand Marnier 13
- Italian Coffee | Amaretto 13
- Ghent Coffee | Jenever 13

BUBBLES

SPARKLING WINES

Crémant d'Alsace | France 12 / 60

0.0% French Bloom Le Blanc | Chardonnay | France 15 / 75

0.0% French Bloom Le Rosé 80
Chardonnay-Pinot Noir | France

CHAMPAGNE

Autréau Brut Premier Cru | France 15 / 75

Perrier-Jouët Grand Brut | Épernay | France 105

Ruinart Blanc de Blancs | Chardonnay | France 175

Dom Pérignon | France 399

Belle Epoque | Perrier-Jouët | Épernay | France 355

PINK CHAMPAGNE

R de Ruinart Rosé | France 175

Perrier-Jouët Blason Rosé | Épernay | France 135

WINES

WHITE WINES

2023 Blend | RAM-Chenin Blanc Blend
South-Africa | Stellenbosch 7.5 / 37

2022 Sauvignon Blanc | Clamens-Un Dimanche
Ensoleille | France | Sud-Ouest Fronton 9 / 45

2021 Chardonnay | Twinrocks Estate
South Australia | Adelaide Hills 13 / 63

2022 Grillo | Di Giovanna Vurria | Italy
Sicilia | Sambucca di Sicilia 12 / 60

2021 Torrontés | Mendel Wines-Lunta
Argentina | Mendoza 12 / 60

ROSÉ WINES

2022 Syrah-Cinsault | RAM
France | Pay's D'oc 7.5 / 37

2022 Blend | Château d'Esclans-The Pale
France | Provence | Côtes de Provence 12.5 / 62

RED WINES

2022 Blend | RAM-Syrah blend
South Africa | Stellenbosch 7.5 / 37

2020 Cabernet Sauvignon-Merlot
Château Dauzac-D de Dauzac
France | Bordeaux 9.5 / 47

2020 Shiraz | Backsberg-Pumphouse
South Africa | Paarl 14 / 67

2022 Barbera | Elio Perrone-Tasmorcan
Italy | Piemonte | Barbera d'Asti 12.5 / 62

2021 Pinot Noir | Domaine Thomas et Fils
Terres Blanches | France | Loire | Sancerre 15 / 75

LIQUORS & APERITIFS

Martini Riserva Speciale Ambrato 10
Martini Riserva Speciale Rubino 10
Martini Fiero | Indian Tonic Water 10
St-Germain Spritz 12
St-Germain Royale 14
Pineau des Charentes 8
Aperol Spritz 12
Campari & Mix 11
Ricard 9
Picon vin Blanc 11
Disaronno Amaretto 8
Licor 43 / Cuarenta y tres 7
Bailey's 7
Cointreau | Grand Marnier 7
Dom Bénédicte | Kahlúa 7
Limoncello 8
Sambuca Molinari 8
Sherry 6

NON-ALCOHOLIC APERITIFS

Martini Vibrante 0.0% 12
Served with Indian Tonic Water

Martini Floreale 0.0% 12
Served with Ginger Beer

Nona Spritz 14

COCKTAILS

Pornstar Martini | 42 Below vodka 14
Berry Mojito | Bacardí rum 14
Gin Garden | Bombay gin 14
Whisky Sour | Dewar's whisky 14
Espresso Martini | 42 Below vodka 14
Cosmopolitan | 42 Below vodka 14

MOCKTAILS

Basil & Elderflower 8.5
Apple & Thyme 8.5
Beetroot & Ginger 8.5
Green tea & Orange Blossom 8.5
Grapefruit & Vanilla 8.5
Lemongrass & Chili 8.5
Rhubarb & Fennel 8.5

GIN

Served with London Essence

Bombay Sapphire | United Kingdom 15
Bombay Bramble | United Kingdom 16
Monkey 47 | Schwarzwald Dry | Germany 20
Gin Mare | Capri | Spain 18
Hendrick's | United Kingdom 17

Copperhead | Belgium 20
Green | Black | Copper

The Ghentist | Belgium Ghent 15

Pillows Gin | The Netherlands 18
Served with Dr. Polidori Tonic

ALCOHOL-FREE GIN

Served with London Essence

Botaniets Ginger & Yuzu 15
Copperhead - Belgium 14

Pillows Gin 0% | The Netherlands 16
Served with Dr. Polidori Tonic

GRAPPA & UVE

Uve Bianche Chard & Malvasi 10
with 38% Andrea da Ponte

Grappa Alexander 11
Morand Williamine 12

AGAVE

Patrón Silver 11
Patrón Reposado 12
Patrón Añejo 13
Nuestra Soledad Ejutla 10

SINGLE MALT WHISKY

Filliers 10 years 14
Glenmorangie 10 years 10
Royal Brackla 12 years 14
Craigellachie 13 years 14
Glenfiddich 18 years 20

BLENDED WHISKY

Dewar's White Label 10
Dewar's 12 years 12
Dewar's 18 years 16
Johnnie Walker Black 10
Johnnie Walker Blue 35
Hibiki Japanese Harmony 18

BOURBON & RYE

High West Double Rye 16
Jack Daniel's 12
Jim Beam Kentucky Straight Bourbon 10

RUM

Bacardí Carta Blanca 10
Bacardí Añejo Cuatro 11
Bacardí Carta Negra 10
Bacardí Ocho 12
Bacardí Diez 14
Facundo Neo 16
Facundo Paraíso 49
Diplomatico Reserva Exclusiva 15

VODKA

Filliers Premium Grain 40% | Belgium 11
42 Below | New Zealand 10
Grey Goose | France 14
Belvedere | Poland 13

PORTO'S

Graham's The Tawny 6
Graham's White Porto 6
Graham's 10 years 10
Graham's 20 years 13
Graham's 30 years 18

DIGESTIFS & COGNACS

Christian Drouin Calvados Reserve 10
Christian Drouin Calvados VSOP 12
Christian Drouin Calvados XO 18
Armagnac Bas Fine VS 8
Hennessy VS 12
Hennessy XO 35
Hennessy Paradis 145

LOF CAFE

BITES

LOF Café pastries 7

Tartlet of the day

Oysters 29 | 39

Red wine vinaigrette

6 pieces | 9 pieces

Beef skewers 18

Sesame | ginger

Gougères V 15

Comté | mustard seeds

Bruschetta V / VG 17

Tomato | basil mayonnaise

Truffle fries V 9

Truffle mayonnaise | shallots

BITES

Arancini V 15

Sage | Pecorino Romano

Van Tricht cheese platter V 19

Chef 's selection

Rypenaer cheese V 11

Tierenteyn mustard

Charcuterie 19

Chef 's selection

Mini Croque V 14

Brioche | mozzarella | truffle

Sandwich with ricotta and fig V 9

Walnuts | oregano

Sandwich with grilled beef brisket 10

Pickles | chili cheese

Dishes marked with a (V) are vegetarian and (VG) are vegan. We are happy to advise you on any allergens or dietary wishes. The composition of dishes may change. Prices in euro. Taxes included.