

**NON-ALCOHOLIC BEER** ₺

TANHEISER, LATVIA	260
BUDELS MALT, HOLLAND	290
MAISELS WEISSE, GERMANY	310

**NON-ALCOHOLIC CIDER**

THE GOOD CIDER, SPAIN	310
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**HOT DRINKS**

ESPRESSO	140
AMERICANO	140
CAPPUCCINO	200
LATTE	230
TEA	290

**FRESH & MORS**

CHERRY MORS DRINK	250 ml	120
FRESHLY SQUEEZED JUICE	250 ml	250

**SOFT DRINKS**

BOXED JUICE	250 ml	140
PEPSI / 7UP / MIRINDA / TONIC WATER	250 ml	170
AQUA MINERALE <i>still / sparkling</i>	250 ml	170
ADRENALINE RUSH	250 ml	220
BADOIT	330 ml	320
EVIAN	330 ml	320
EVIAN	750 ml	470

**WINE****Wine (by glass)**

PINOT GRIGIO CIELO, ITALY <i>White wine</i>	125 ml	290
FONTEGAYA CHIANTI, ITALY <i>Red wine</i>	125 ml	350
CHATEAU LES ROSIERS BORDEAUX, FRANCE <i>White wine</i>	125 ml	370
CHATEAU LES ROSIERS BORDEAUX, FRANCE <i>Red wine</i>	125 ml	370

**Sparkling**

PROSECCO CASA DEFRA, ITALY	750 ml	1950
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**White wines (bottle)**

TAKUN SAUVIGNON BLANC RESERVA, CHILE	750 ml	1900
BRANCOTT ESTATE, SAUVIGNON BLANC, NEW ZEALAND	750 ml	2100
ALBIZZIA, ITALY	750 ml	2400
PETIT CHABLIS, FRANCE	750 ml	3400

**Red wines (bottle)**

MALBEC FINCA LA LINDA, ARGENTINA	750 ml	1900
DOMINI VENETI BARDOLINO CLASSICO, ITALY	750 ml	2200
COTES DU RHONE CHEVALIER D'ANTHELME, FRANCE	750 ml	2500

**Pink wines (bottle)**

ROSE D'ANJOU LA JAGLERUIE, FRANCE	750 ml	1900
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**VODKA** мл ₺

LADOGA	40	170
TSARSKAYA ORIGINAL	40	190
ALTAI ORIGINAL	40	190
TSARSKAYA GOLD	40	220
TSARSKAYA ORIGINAL FLAVORED <i>cranberry, grapefruit</i>	40	240
TSARSKOE SELO	40	330

**VODKA ABSOLUT**

ABSOLUT ORIGINAL	40	220
ABSOLUT FLAVORED <i>in assortment</i>	40	240

**PORTO**

KOPKE FINE RUBY PORTO	60	390
KOPKE FINE TAWNY PORTO	60	390

**SHERRY**

ALEXANDRO OROSO 19%*	60	280
ALEXANDRO MOSCATEL 19%*	60	320

**ARARAT ARMENIAN BRANDY**

ARARAT 5*	40	290
ARARAT ANI	40	320

**ARMAGNAC**

JANNEAU VSOP	40	560
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**COGNAC**

MARTEL VS	40	390
MARTEL VSOP	40	490
FAVRAUD VS	40	390
FAVRAUD VSOP	40	490
ROULLET GRANDE CHAMPAGNE VS	40	420
ROULLET GRANDE CHAMPAGNE VSOP	40	620

**WHISKEY****USA**

JIM BEAM WHITE LABEL	40	280
JIM BEAM RED STAG	40	280
JIM BEAM WHITE APPLE	40	280
JIM BEAM HONEY	40	280
JIM BEAM DOUBLE OAK	40	340
MAKER'S MARK	40	440

**Scotland**

HIGH COMMISSIONER	40	290
BALLANTINE'S FINEST	40	290
LOCH LOMOND, RESERVE BLEND	40	310
SMOKIN' THE GENTLEMAN'S DRAM	40	390
BALLANTINE'S FINEST 12 Y.O.	40	450
CHIVAS REGAL 12 Y.O.	40	450

## мл ₺

**Single malt**

LAPHROAIG 10 y.o.	40	640
MACALLAN 12 y.o. DOUBLE CASK	40	590
THE MACALLAN 12 y.o. FINE OAK	40	620
MACALLAN 15 y.o. FINE OAK	40	650
MACALLAN 18 y.o. FINE OAK	40	950
AUCHENTOSHAN AMERICAN OAK	40	390
AUCHENTOSHAN 12 y.o.	40	440
HIGHLAND PARK 12 y.o.	40	620
TALISKER 10 y.o.	40	650
GLENFIDDICH 15 y.o.	40	690
THE GLENLIVET 12 y.o.	40	490

**Ireland**

JAMESON	40	320
JAMESON CASKMATES	40	350
JAMESON BLACK BARREL	40	380

**CALVADOS**

PERE MAGLOIRE VS	40	550
PERE MAGLOIRE VSOP	40	650

**OLMECA TEQUILA**

OLMECA BLANCO	40	300
OLMECA GOLD	40	330
OLMECA CHOCOLATE	40	350

**GIN**

BEEFEATER	40	290
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**HAVANA CLUB RUM**

HAVANA CLUB ANEJO 3 y.o.	40	290
HAVANA CLUB ANEJO ESPECIAL	40	310

**GRAPPA**

BARBERO LA BIANCA	40	350
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**ABSINTH**

FRUKO SCHULZ ABSINTH	40	350
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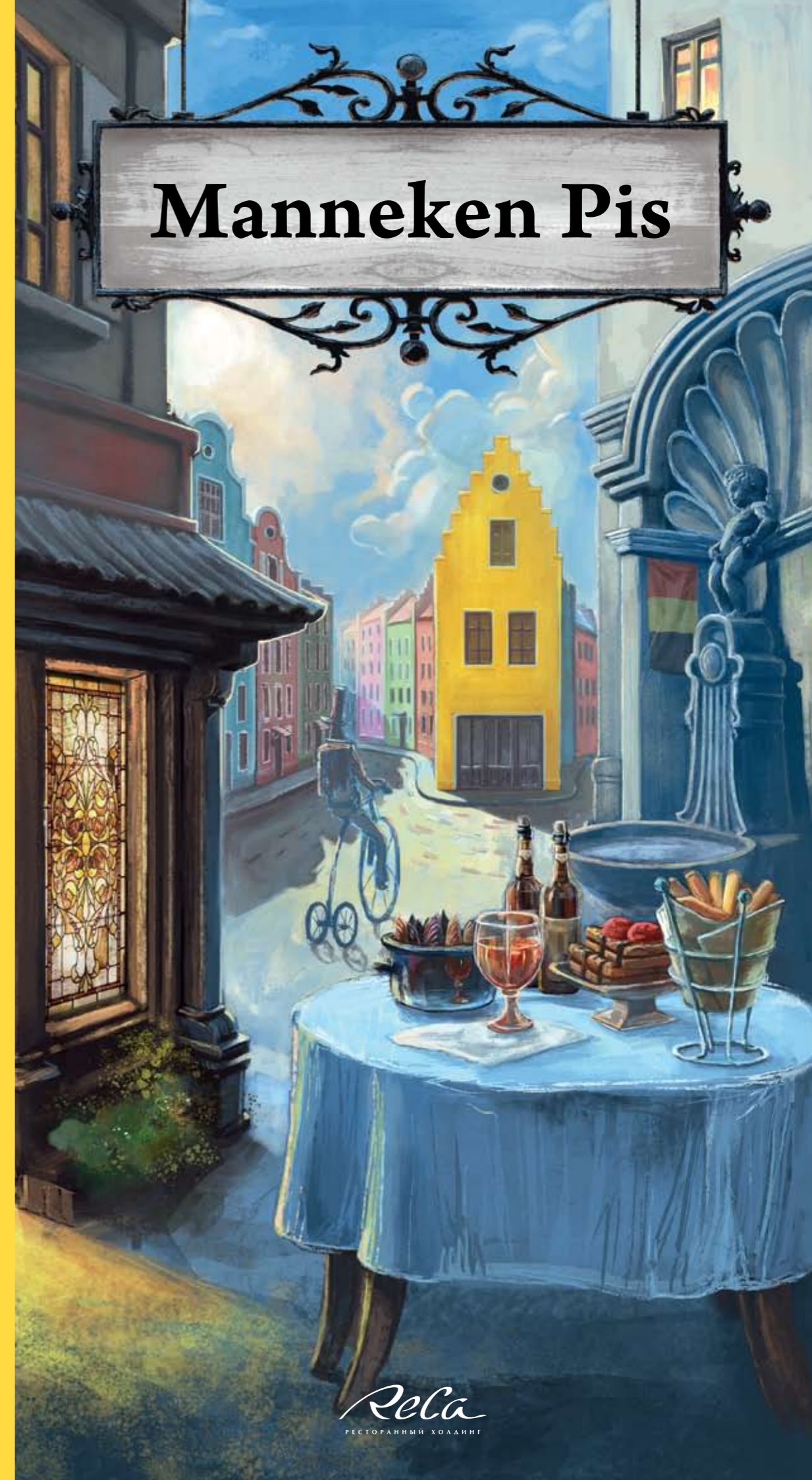
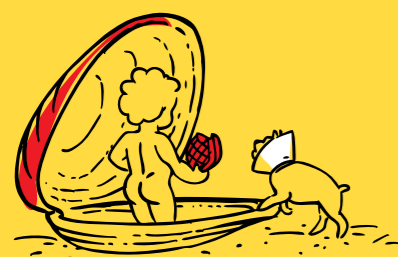
**BITTER**

FRUKO SCHULZ BITTER	40	290
BECHEROVKA	40	280
BECHEROVKA LEMOND	40	280
JAGERMEISTER	40	290

**LIQUEUR**

AMARO SIBONA	40	390
LIMONCELLO PETRONE	40	350
CAMPARI	40	260
KAHLUA	40	330
BAILEY'S	40	270
COINTREAU	40	290
FRUKO SCHULZ <i>Coco-Jambo, Amaretto, Creme de Cassis</i>	40	280

# Manneken Pis



## BELGIAN CLASSICS

FRESH VEGETABLE DUTCH APPETIZER	180
BELGIAN FRENCH FRIES	290
HOLLAND HERRING with toasts	290
SPICY FRENCH FRIES with cheese and jalapenos	350
POTATO WAFFLES with homemade pates	350
MEAT WAFFLE with marbled beef, pepper sauce and grilled vegetables	410
WALLOON WAFFLE with Parma ham, homemade pate and truffle oil	450

## APPETIZERS

FRIED RYE BREAD	290
FRIED CALAMARI RINGS	290
COLD ROAST BEEF	340
CHORIZO/SUJUK/PASTIRAMI	340/340/360
ASSORTED JERKED MEAT	380
CHEESE SET	460
FRIED CHEESE with berry sauce	390
GAMBAS SHRIMPS with cherry tomatoes	420
BEEF TARTARE	440
BEEF CARPACCIO with cherry tomatoes	450

## SNACKS FOR A COMPANY

BAKED MUSSELS 4/6/8 ps	380/520/650
PORK RIBS 300/600 g	620/950
BAKED CHICKEN WINGS WITH BBQ SAUCE 200/400/600 g	390/720/950
ASSORTED BELGIAN APPETIZERS	540



# Manneken Pis

## SALADS

FRESH VEGETABLE SALAD	290
CAESAR SALAD with chicken / shrimps	420/550
SALAD WITH VEAL, arugula and light dressing	440
SALAD WITH ROAST BEEF	490
HOT SALAD WITH SEAFOOD	530
WARM SALAD with smoked salmon	570

## BURGERS & SANDWICHES

SANDWICH WITH CHICKEN	440
SANDWICH WITH SMOKED SALMON	520
BLACK BURGER WITH CHICKEN FILLET, bacon and Mozzarella cheese	480
CLASSIC BURGER	620
CALIFORNIA BURGER	640

## SOUPS

CHICKEN BOUILLON	270
FRENCH ONION SOUP	320
HOMEMADE SOUP with forest mushrooms and pearl barley	320
SOUP GOULASH	390
FISH SOUP MARSEILLES	390

## TOPPINGS

Mushrooms / tomato / cream cheese	80
Bacon	90

## MAIN COURSE

FRENCH OMELET with toppings of your choice <i>Served until 4 pm</i>	250
FLEMISH GRILLED BEEF DISH	480
CHICKEN BREAST with vegetable ratatouille	480
HALF A CHICKEN with smoked paprika sauce	490
TENDERIZED PORK STEAK with potatoes and porcini	570
PTITIM PASTA with shrimps and spinach	590
WEISSWURST with baby Dutch potatoes and vegetable salad	590
GRILLED SQUID FILLET	590
ROCHEFORT SAUSAGE with mashed potatoes and stewed cabbage	640
ROCKFISH FILLET with baby potatoes	650
VEAL MEDALLIONS with forest mushrooms and potatoes	780
SALMON BACK STEAK with spinach and sauce of smoked yellow paprika	840
CLASSIC STEAK	820
RIBEYE STEAK	1950

### STEAK MENU

Ask the waiters for more information

## GARNISHES

MASHED POTATOES	150
BAKED POTATO	150
BASMATI RICE	150
GRILLED VEGETABLES	290
BREAD BASKET	100

## SAUCES

Aioli / BBQ/ New York / tartar	60
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## FRESH MUSSELS

*A unique product from the White  
and Black Sea ecofarms (Russia)*

390 g	1300 g	2200 g
520 ₺	1 620 ₺	2 390 ₺

*Six ways to cook:*

**CLASSIC**  
celery, thyme, spices, onions,  
beer Blanche de Fleur

**MARINER**  
creamy sauce, thyme, garlic,  
beer Blanche de Fleur

**ITALIANO**  
basil, juicy tomatoes, fragrant garlic, onions,  
beer Blanche de Fleur

**MUSHROOM CREAM**  
porcinis, champignons, thyme, cream,  
beer Blanche de Fleur

**BLACK & RED**  
fragrant spices, black pepper, onions, chili  
pepper, thyme, beer Grimbergen Dubbel

**SMOKED BACON**  
celery, thyme, spices, onions, garlic,  
fried bacon, beer Grimbergen Dubbel

## BELGIAN WAFFLES

*We make fresh Belgian waffles using  
traditional recipes.*

BRUSSELS WAFFLE	150
LIEGE WAFFLE	150
IN ADDITION	
Syrups/jam/whipped cream	60
Apple/pear/banana	80
Strawberry	120

## SWEETS

ICE CREAM vanilla, strawberry, chocolate, caramel with cookies, ripe cherry, pineapple	120
RUINE DE FLANDERS	250
APPLE TATIN with a ball of Belgian ice-cream	270

## DRAFT BEER



### Lagers and ales

<b>MANNEKEN PILS, BELGIUM</b> <i>Belgian lager with floral scent. The taste is dominated by notes of malt and cereals.</i>	5,0%	190	290
<b>LEFFE BLONDE, BELGIUM</b> <i>"Monastic" beer with a soft malt &amp; pear aroma and a taste with pronounced notes of fruit and spices.</i>	6,6%	250	350
<b>BUDELS PILSNER, NETHERLANDS</b> <i>A classic pilsner with a fresh, mild flavor and a pleasant aroma.</i>	5,0%	230	320
<b>AFFLIGEM BLONDE, BELGIUM</b> <i>Abbot ale with a dense taste, bread tones and some grassy bitterness in the aftertaste.</i>	6,8%	260	360

### Unfiltered

<b>BLANCHE DE FLEUR, RUSSIA</b> <i>Craft white beer with citrus notes.</i>	4,0%	170	230
<b>BLANCHE DE BRUXELLES, BELGIUM</b> <i>The most famous wheat beer in the world. Brewed with coriander and orange peel.</i>	4,5%	250	350
<b>MORT SUBITE WITTE LAMBIC, BELGIUM</b> <i>Wheat lambic with apricot notes.</i>	5,0%	260	370

### Semi-dark

<b>PALM AMBER BEER, BELGIUM</b> <i>Balanced semi-dark ale with a hint of caramelized malt in taste and flavor.</i>	5,2%	250	350
<b>KWAK, BELGIUM</b> <i>Strong amber ale with the aroma of nougat and caramelized banana, fruity aftertaste and a light hop bitterness.</i>	8,4%	330	
<b>MARTINS IPA, BELGIUM</b> <i>Rich amber color. Floral aroma with the hints of hop and Belgian yeast. The taste is dry, balanced, with some soft texture and a long, refreshing, intoxicating aftertaste.</i>	6,9%	290	

### Dark

<b>GRIMBERGEN DUBBEL, BELGIUM</b> <i>Dark double-fermented abbot ale with hints of raisins, dried fruit and spices.</i>	6,5%	250	350
<b>SCHNEIDER WEISSE TAP 6, GERMANY</b> <i>Thick wheat ale with notes of liqueur, ripe banana and plum, flowing into the enveloping aftertaste.</i>	8,2%	250	350
<b>BOURGOGNE DES FLANDRES, BELGIUM</b> <i>Brown Flemish ale aged in oak barrels.</i>	5,0%	260	370

### Fruit and special beer

<b>MORT SUBITE KRIEK, BELGIUM</b> <i>Unleavened beer made with natural cherries.</i>	4,3%	250	350
<b>ROUGE DE BRUXELLES, BELGIUM</b> <i>Strong ruby ale with a pronounced taste of cherry pit.</i>	8,0%	260	360

### GUEST BEERS

#### BEER SET

Ask at the bar for  
more information

