



## **Welcome to Le Bassin: Restaurant, Tapas bar & Hotel\*\*\*sup.**

The Vanhaecke family at Le Bassin extends a warm welcome to you.

Located in the heart of Ostend, our cozy yet contemporary hotel, restaurant and bar are designed to make you feel right at home. Whether you're joining us for a meal, a drink, or a restful stay, we do everything we can to make your time with us both relaxing and memorable.

In our brasserie, chefs Tom and Christine take pride in preparing honest, flavourful dishes made with fresh, local ingredients. In doing so, we aim to reduce our ecological footprint and support local suppliers and producers.

We're proud to be part of initiatives like 'Het Lekkere Westen' and 'Een Zee van Smaak', which celebrate the rich culinary heritage of West Flanders. And as a 'North Sea Chef' and pioneer of à l'Ostendaise, we shine a spotlight on fish from our own coastline.

Still, there's something for everyone on the menu - so sit back, relax, and enjoy the tastes of the sea and beyond.

Enjoy!

**We are open 7/7 from 11:30am to 9pm.  
The kitchen is open from 12pm to 3pm and 5:30pm to 9pm.**

To avoid long waiting times, we kindly ask you to limit your choice to 4 different dishes per table as well as to respect the "1 bill per table" rule. If you have food allergies or intolerances, please let us know. Not all ingredients are listed on the menu. The composition of the dishes can sometimes change. All amounts are given in €.

## Wines by the glass

### Sparkling

	Glass	Bottle
ES Cava 'Pupitre'	8	39
FR Champagne Gobillard Grande Reserve	15	72
FR Champagne Didier Michel 'blanc de blancs' – Chardonnay (37,5cl)		45

### White

FR La Belle Epine – Vignerons de Schistes – Pays D'Oc – Viognier, Chardonnay <i>(fresh, mildly dry and exotic fruit)</i>	7	33
ZA Tin Mine – Zevenwacht – Stellenbosch - Chardonnay - Chenin Blanc <i>(apricot, pear, nutmeg, dry, full-bodied, elegant)</i>	8,5	41
IT Moscato d'Asti – G.D. Vajra – Piemonte - Moscato <i>(sweet, slightly sparkling white wine)</i>	8	39

### Rosé

ES Goru Rosado – Ego Bodegas – Jumilla – Garnacha <i>(mild, refreshing)</i>	7	33
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### Red

FR Carignan 100ans d'age – Claude Vialade – Pays d'Oc – Carignan <i>(From more than 100y. old vines, medium body, soft flavor)</i>	7	33
ES Viña Salceda Crianza – Rioja - Tempranillo <i>(ripe red fruit, leather, coffee, herbal and dry)</i>	8,5	41

**More wine by the glass:  
see our recommendations.  
Find our extended wine list below.**

## **Aperitifs**

House aperitif – smooth, fresh style	14
Picon white wine	12
Negroni	14
Hierbas Ibicencas   Ginger Ale	11
Aperol Spritz / Campari Spritz	12
Kirr white wine	8,5
Kirr Royal	10,5
Campari	10
Martini Riserva Speciale <i>(white)</i>	10
Martini Riserva Speciale <i>(red)</i>	10
Ricard	10
Porto white – Noval	7
Porto red – Noval	8
Sherry dry – Hidalgo Fino	7
Pineau de Charentes	9
Supplement soft drink/soda	3
Supplement fresh orange juice	4,5

## **It's gin-o'-clock** (incl. Fever Tree tonic)

Bombay Sapphire <i>(herbal, citrus)</i>	14
Blind Tiger Piper Cubeba <i>(Belgian, herbal)</i>	16
Gin Mare <i>(Mediterranean)</i>	15
Hendrick's <i>(citrus)</i>	14
Bobby's <i>(tangerine)</i>	15

## **Non-alcoholic drinks**

Aperol Spritz 0.0.	12
Sweet Ruby Rush – House aperitif	12
Nogroni	14
Copperhead 0,0% gin   Tonic	12
Crodino Tonic	10
Ohne Kater "Riesling" (white wine)	8
Buloo rosé 33 cl	14

## **Spirits**

Vodka - Mary White <i>(Belgian)</i>	9
Whisky Jack Daniels Tennessee	8
Whisky Bulleit Bourbon	9
Rum Plantation 3-stars <i>(white)</i>	9
Rum Plantation Original Dark <i>(brown)</i>	9,5
Rum Kraken Spiced <i>(brown, spiced)</i>	10

## Draft beers

	25cl	33cl
Stella Artois 5.2° - pils	3,9	4,5
Petrus Blond 6.5° - blonde	4,5	5
Filou 8.5° - blonde	4,5	
Keyte 7.5° – Ostend tripel		5

*Local, aromas of nice hops and a light malty aroma, flavours of soft hop bitterness with a fruity finish*

## Bottled beers

<b>White Beer:</b>	Hoegaarden 4.9°	4,5	
<b>Blonde:</b>	Duvel 8.5°		5,8
	Omer 8.0°		5,8
	Zeevonk 7.2°		5,8
	<i>Local, full-bodied and malty specialty beer with floral notes. Tasting a Zeevonk = clean beaches</i>		
<b>Tripel:</b>	Tripel Karmeliet 8.4°		5,8
	Tripel Achiel 8.5°		5,8
	<i>Local collaboration between De Haeckse Brouwers and Primeurs Achiel from Ostend, full flavour with subtle hints of West Flemish nectar</i>		
<b>Trappists:</b>	Tripel Westmalle 9.5°		5,8
	Orval 6.2°		5,8
	Westmalle Double 7.0°		5,8
<b>Brown:</b>	Kasteelbier Bruin 8.0°		5,8
<b>Red Brown:</b>	Rodenbach Classic 5.2° (25cl)	4,5	
<b>Fruit Beer:</b>	Kriek Premium St. Louis 3.2° (25cl)	4,5	
	Kasteel Rouge 8.0°		5,8
<b>Alcoholfree:</b>	Carlsberg 0.0°	4,5	
	Sportzot 0.4°		5,5
	Kriek Liefmans Fruitesse 0.0°	4,5	
	Kasteel Rouge 0.0°		5,5

## Soft drinks

Eaumege still / sparkling (25cl)	3,9
Eaumege still / sparkling (50cl)	7
Coca-Cola	3,9
Coca-Cola Zero	3,9
Lipton Ice Tea / Peach	3,9
Fanta Orange	3,9
Tonissteiner Orange/ Lemon	4,2
Sprite	3,9
Appelaere apple juice	4,5
Appelaere orange juice	5,5
Freshly squeezed orange juice	7

### **Fever Tree**

4,2

Indian Tonic  
Mediterranean Tonic  
Clementine Tonic  
Ginger Beer  
Ginger Ale  
Bitter Lemon  
Raspberry and Rhubarb Tonic

## Tapas to share

Fried cod strips, served with tartar sauce		20
Boudin blanc with Tierenteyn mustard		14
Plank of sea ham, salted with seawater and seaweed		15
Iberico ham (12 months aged)		18
Langoustine tails   cocktail sauce   lemon mayonnaise		16
Oysters 'Irish Gold' N°2   vinaigrette of shallots (on the side)	per 2 pcs	8

## Starters *(Starters cannot be ordered separately as a main course)*

Homemade shrimp croquettes, according to our own recipe	1 piece (only as starter)	13
	2 pieces	24
Salad with handpeeled Grey Shrimps*		28
Ostend North Sea fish soup   rouille   cheese   bread crusts		22
Artisanal soft-smoked Norwegian salmon   onion   parsley   toast   horseradish sauce		24
Oysters 'Irish Gold' N°2   vinaigrette of shallots	6 pieces	24
Cuttlefish a la plancha   leek   chorizo   parsley		26

## Main courses

### **Meat:**

Filet mignon (Blonde d'Aquitaine) 300 gr. + <b>sauce:</b> see selection below		39
Côte à l'os (Limousin 3 weeks aged) (1kg, 2 people.)   salade		86
<i>&gt;&gt; Sauce of your choice: béarnaise   pepper cream   garlic butter   mushrooms</i>		
Beef tartare (raw meat)   salad   fries		34
Beef stew 'Grandmother's style' (Limousin)   appelsauce   fries		34

### **Fish:**

Tomato   handpeeled* Grey Shrimps   young lettuce   fresh mayonnaise   fries		42
Gratinated North Sea fish 'catch of the day' 3 varieties   leek   langoustine   fries or purée		38
Pan-fried skate wing   crushed potato with celery   hazelnut butter   capers		40
Pan-seared cod fillet   handpeeled Grey Shrimps*   white asparagus   celeriac   baby potatoes		45
Eel "Meunière" fresh tartar sauce <b>or</b> with greensauce <b>or</b> creamsauce    salad   fries		46
Fried Dover sole "Meunière" (2 pcs)   salad   fries   fresh tartar sauce		46
Bouillabaisse 'à l'Ostendaise'   North Sea fish   langoustine   toast   rouille		38
Homemade shrimp croquettes, according to our own recipe, mixed salad	2 pieces	26
	3 pieces	32

*Possibility to replace fries or mashed potatoes by a side of 'seasonal warm vegetables'*

Supplement French fries or mashed potatoes	3,5
Supplement vegetables	4,5

### **Salad:**

Caesar Salad   pulled chicken   parmesan   farm egg   croutons   bacon	32
Salad with crispy baked goat cheese   apple   green asparagus   honey   pomegranate   mustard vinaigrette   pecan nuts	34

### **Veggie:**

Veggie burger from hazelnuts   sautéed veggies   sweet potato fries	26
Veggie 'carbonara'   white asparagus   linguini   pecorino	28

**Lunch of the week:** from Monday to Friday, from 12pm tot 3pm (not on public holidays)

Starter and main course

35

## Suggesties

### Starters

White asparagus   artisanally smoked salmon   fried farm egg   Parmesan sauce	25
Langoustines à la plancha   garlic butter   tomato compote   Manchego   focaccia	24
North Sea Crab*   crackers   quail egg	26
Buttermilk mousse   handpeeled Grey Shrimps*   bouillabaisse sauce   fried farm egg	26
Beef carpaccio   truffle mayonnaise   parmesan	22

### Main courses

Pasta Vongole   clams   cockles	38
Wild sea bass fillet   green asparagus   samphire   young leeks   chive purée   Choron sauce	45
Veal loin   asparagus wok   Normandy potato   veal jus	39
White asparagus   handpeeled Grey Shrimps*   fried farm egg   mousseline sauce   chive puree	42
Langoustines à la plancha   garlic butter   fennel   linguine al limone	42

### Dessert

Chocolate moelleux   cherry ice cream (min. 10' waiting time)	14
Tiramisu   mascarpone   coffee	12

\*according to the supply of the local fishermen

## Menu du Bassin

Two homemade shrimp croquettes

or

Cuttlefish a la plancha | leek | chorizo | parsley

or

North Sea Crab\* | crackers | quail egg

or

Beef carpaccio | truffle mayonnaise | parmesan

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Beef Côte à l'os (Limousin – 2pers.) | salad | sauce of your choice

or

Pan-seared cod fillet | handpeeled Grey Shrimps\* | white asparagus | celeriac | baby potatoes

or

Gratinated North Sea Fish 'Catch of the day' 3 varieties | prawn | leek | mashed potatoes or fries

or

Beef stew 'Grandmother's style' (Limousin) | applesauce | fries

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Coupe "Bassin" or Crème Brûlée or Irish Coffee or

Tiramisu or Dame Blanche



## For the little ones (up to 10 year)

Chickennuggets   fries	13
Tosti ham & cheese   tomato salad   mayonnaise	16
Dover sole   tomato salad   fries	28
Homemade fish sticks   mashed potatoes   fresh tartare sauce	18
Meat balls   tomato sauce   mashed potatoes	16

## Snacks (from 3pm - 5pm)

Homemade shrimp croquettes, according to our own recipe, mixed salad	2 pieces	26
	3 pieces	32
Fried cod strips		20
Boudin blanc with Tierenteyn mustard		14
Iberico ham (12 months aged)		18
Plank of sea ham, salted with seawater and seaweed		15

### Discover 'Le Bar du Bassin'



Daughter Zoé Vanhaecke is a **sommelier**, cheese master and zythologist and shares her passion in our Bar.

The perfect combination of quality drinks, a wide range of **tapas dishes** such as albondigas, croque Ensor, tagliata of beef, ... carefully selected cheeses and fine meats and in cooperation with cheese refiners Van Tricht and charcuterie from De Laet & Vanhaver and Dierendonck, our establishment offers you a wide selection of delicious **sharing dishes**.

Our homemade **shrimp croquettes** are also available here in smaller versions. At this tapas, wine, cheese and beer bar, your palate will be more than spoiled.

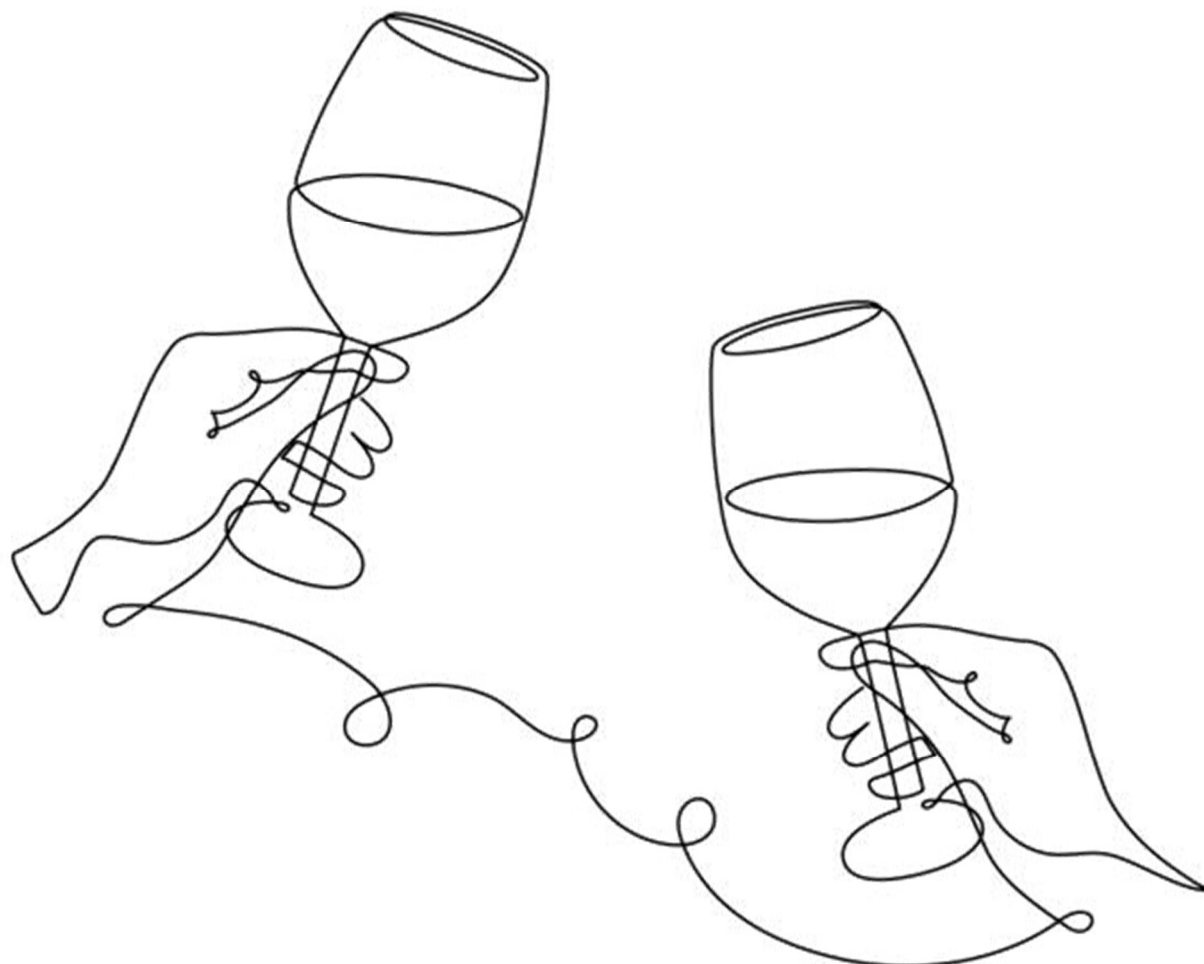
Open daily from 4pm, on Sundays and holidays from 12pm.

**Welcome!**



# The art of wine

*"A journey through the world of flavour and aroma"*



***'Welcome to our exclusive wine selection, carefully selected and tasted by our house sommelier Zoé Vanhaecke. Created to surprise and seduce you. Each bottle carries a unique story: from sun-drenched vineyards to the dedication of master winemakers. Enjoy the refined aromas, rich flavours and harmonious balance our wines have to offer.'***

# Wine list by bottle



## Sparkling

Ruffus 'Blanc de Blancs' (Belgisch) – 100% Chardonnay <i>(citrus fruits, apple, mineral, aromas of roasted, brioche, almond)</i>	58
Champagne Gobillard Grande Reserve - 25% Pinot Noir, 50% Chardonnay, 25% Pinot Meunier <i>(full, soft, citrus, floral, white tropical fruit, roasted notes)</i>	72
Champagne Deutz brut classic – 34% Pinot Noir, 33% Chardonnay, 33% Pinot Meunier <i>(a beautiful marriage between pure elegance, finesse and harmony)</i>	88
Champagne Salmon 'Blanc de Noirs' – 100% Pinot Meunier <i>(full, harmonious, ripe fruit, fresh notes of orange, a slight saltiness in the aftertaste, stewed apple, almond, peach)</i>	86
Champagne Bollinger 'Special Cuvée' – 60% Pinot Noir, 25% Chardonnay, 15% Pinot Meunier <i>(powerful style, fresh, refined and complex)</i>	120

## White wine

### France

La Belle Epine – Vignerons de Schistes – Pays D'Oc – Viognier, Chardonnay <i>(fresh, soft-dry and exotic fruit)</i>	33
Bott-Geyl 'Les Points Cardinaux' – Pinot Gris, Pinot Blanc, Pinot Auxerrois, Pinot Noir <i>(light to medium body, slightly fruity wine with aromas of apple and pear. Classic style from Alsace)</i>	38
Muscadet Sèvre et Maine sur lie – Michel Delhommeau 'Clos Armand' – Muscadet <i>(dry, fresh style with aromas of cavaillon melon and pear, very soft aftertaste, despite the freshness of the wine, nice pairing with seafood)</i>	39
Pouilly Fumée 'La Villaudière' – Reverdy & Fils – Sauvignon Blanc <i>(complex scents of peach and acacia flowers are what characterizes this wine, as well as a refreshing minerality)</i>	44
Michel Chapoutier Crozes-Hermitage 'Petit Ruche' – Marsanne <i>(full buttery wine from the north of the Rhone, aromas of exotic fruit, honey and butter)</i>	54
Domaine Grand Veneur 'Alain Jaume' – south Côtes du Rhone – Viognier <i>(fresh, floral wine with aromas of elderflower, white peach and pear)</i>	42
Macon-villages 'Vieilles Vignes' – Domaine Rijckaert – Chardonnay <i>(dry barrel-aged wine, aromas of citrus, peach, acacia and honeysuckle)</i>	50
Domaine de la Denante – Saint-Véran 'les Maillettes' – Chardonnay <i>(radiant golden yellow wine with a fresh spicy start followed by impressions of peach, pear and almond)</i>	49
Domaine S. Billaud – Chablis 1er cru 'Les Fourchaumes' – Chardonnay <i>(mineral Chablis with dominant aromas of honeysuckle, sandalwood, vanilla)</i>	89
Meursault Rodolphe Demougeot – Côte de Beaune – Chardonnay <i>(top white Burgundy, dry and lightly barrel-aged with aromas of citrus, melon and toast)</i>	125

## Italy

Cantina Assuli 'Fiordiligi' – Sicilië – Grillo	36
<i>(floral fresh wine with exotic aromas of passion fruit and pineapple)</i>	
Nicolas Bergaglio 'Gavi di Gavi' – Piemonte (Gavi) – Cortese	36
<i>(elegant Italian, refined nose with notes of ripe white fruit and citrus)</i>	
'Unda' Bentu Luna – Sardinië – Vermentino	52
<i>(lightly mineral wine with a fruity bouquet accompanied by notes of aromatic herbs)</i>	
Cantina Kurtatsch – Alto Adige – Pinot Grigio	38
<i>(a floral bouquet of elderberry and lemon blossom, rich aromas of white peach, ideal as an aperitif or with shrimp)</i>	
Cantina Terlan 'Kreuth' – Alto Adige – Chardonnay	62
<i>(barrel-aged, rich style with expressive aromas of melon, pink grapefruit and passion fruit)</i>	

## Spain

Finca Tresolmos Verdejo Lias – Rueda – Verdejo	36
<i>(fresh, juicy wine with aromas of pear, lychee, citrus and subtle floral notes)</i>	
Libre y Salvaje – Aragón – Garnacha blanca	42
<i>(structured, barrel-aged wine with aromas of quince, apricot and honey, ideal with fish dishes with a rich sauce, white meat or cheeses)</i>	
Lagar de Costa – Rias Baixas – Albariño	44
<i>(a soft wine with a lot of maritime influence, with aromas such as mint, apple, pear, lychee, mango, and a mineral, dry finish (complexity and minerality are key))</i>	

## European and world wine

<b>ZA</b> Tin Mine – Zevenwacht – Stellenbosch - Chardonnay - Chenin Blanc	41
<i>(apricot, pear, nutmeg, dry, full, elegant)</i>	
<b>AU</b> Markowitsch – Carnuntum – Gruner Veltliner	35
<i>(this lively wine, yellow-green in color, is spicy and concentrated in taste with hints of green apple and lime)</i>	
<b>DE</b> Riesling 'Saar' – Von Volxem – Riesling	47
<i>(powerful fresh, aromatic scent of elderflower, white peach, light notes of petrol, a dry refreshing style)</i>	
<b>NZ</b> Loveblock Sauvignon Blanc – Malborough – New-Zealand	40
<i>(dry, fresh wine with aromas of fruit blossoms, citrus, green fruits and a light vegetal aftertaste) (tight, fresh)</i>	
<b>BE</b> 'Atlanta' D'Hellekapelle – Heuvelland – Chardonnay, Auxerrois	50
<i>(full and juicy, aromas of stewed apple, apricot and vanilla, worth a discovery!)</i>	
<b>CL</b> Las Niñas Ella – Colchagua valley (Chili) – Chardonnay	35
<i>(barrel-aged style with aromas of ripe Jonagold apple, peach, butter and toast)</i>	

## Half bottles

37.5cl

<b>FR</b> Champagne Didier Michel 'blanc de blancs' – Chardonnay	45
<i>(top value for money, firm, fresh, yellow apple, apricot)</i>	
<b>FR</b> Pouilly Fumé 'Henri Bourgeois' – Sauvignon Blanc	24
<i>(Fine aroma of gooseberries, ripe pear, flowers, flavourful and juicy, exotic, nice acidity, dry)</i>	
<b>FR</b> Chablis 1 <sup>er</sup> cru 'Les Fourchaumes' Samuel Billaud – Chardonnay	41
<i>(top Chablis with dominant aromas of apple, apricot, oak, butter, lemon peel)</i>	

## **Red wine**

### **France**

Carignan Féroce – Claude Vialade – Pays d’Oc – Grenache, Carignan <i>(Smooth, soft body, gentle flavour, aromas of red cherry)</i>	33
J.M. Reverdy & Fils – Sancerre Rouge – Pinot Noir <i>(underrated Pinot Noir from the Loire, fresh and elegant style with aromas of red cherry, currant, cedar and herbs)</i>	46
L’Ancien – Jean Paul Brun – Beaujolais – Gamay <i>(fresh red berries, blackberries, violets, juicy, fruity, ideal with steak tartare)</i>	44
Crozes Hermitage ‘Les Trois Chenes’ E. Darnaud – Syrah <i>(full and spicy, berry jam, black pepper and undergrowth, ideal pairing with red meat or game)</i>	57
Chateaufeuf du Pape ‘Julien Barrot’- Domaine La Barroche – Grenache, Mourvèdre, Syrah, Cinsault <i>(powerful ripe wine with a creamy and sweet palette of stewed red fruits and sweet spices)</i>	85
Château Franc Pipeau – St Emilion grand cru – Merlot, Cab. Franc, Cab. Sauv. <i>(full, frank wine with an intense bouquet characterized by notes of fresh berries, fine wood notes and cloves)</i>	51
Château Yveline – Lalande de Pomerol – Merlot, Cab. Sauv., Cab. Franc <i>(intense wine with aromas of red berries, cherries, blackberries and dried herbs)</i>	48
Les Haldes de Luchey – Pessac-Léognan – Cab. Sauv., Merlot, Cab. Franc <i>(2nd wine from Château Luchey Haldes, aromas of red fruit, fresh herbs such as thyme and rosemary and cedar)</i>	51
Château Deyrem Valentin – Margaux – Merlot, Cab. Sauv., Petit Verdot <i>(beautifully balanced wine with aromas of blackberries, black cherries, plums, peppers, cedar and tobacco)</i>	75
Nuitton Beaunoy ‘La Prieuré’ – Hautes Côtes-de-Nuits – Pinot Noir <i>(top and affordable Burgundy, aromas of red currant, strawberry, light mineral and roasted notes)</i>	52
‘Les Petits Crais’ Domaine Jean Fournier – Fixin – Côte de Nuits – Pinot Noir <i>(topper from an older year, evolved aromas of stewed cherry, undergrowth and eucalyptus)</i>	78
Domaine Génot Boulanger – Pommard – Côte de Beaune – Pinot Noir <i>(a classic of the highest caliber, we experience notes of blackberry, cherry, raspberry and musk)</i>	92

### **Italy**

Cantina Giralan ‘Patricia’ – Alto Adige – Pinot Noir <i>(fresh, floral Pinot Noir with aromas of rose, red cherry and raspberry)</i>	53
G.D. Vajra – Langhe (Piemonte) – Nebbiolo <i>(refined style with a powerful bouquet of fresh red fruit, violets, lavender and sweet spices)</i>	46
Castello di Cigognola ‘L’Ala’ – Provincia di Pavia – Barbera <i>(powerful soft wine, characterized by hints of blackberry jam, plums and licorice)</i>	44
Brollo ‘Chianti Classico – Ricasoli 1141 – Toscane – Sangiovese, Colorino <i>(a classic winner, scents of amarena cherry, mint, violet, cedar and licorice)</i>	48
Azienda Carvinea – Puglia – Negroamaro <i>(full juicy wine with typical floral aromas such as rose and violet, but also plum and black cherry)</i>	42
Cusumano Benuara – Sicily – Nero d’Avola, Syrah <i>(wild berries, straw, black pepper and figs, nice blend with a powerful start and yet an elegant fresh, soft aftertaste)</i>	40
Barolo – Marchesi di Barolo– Piémonte – Nebbiolo <i>(classic, elegant style with aromas of ripe blueberry, cocoa, plum and Mediterranean herbs)</i>	98
Vignetti di Ettore – Amarone della Valpolicella – Corvina, Rondinella, Corvinone <i>(power bomb, full style with aromas of oak, chocolate, cherry compote and leather)</i>	84

## Spain

Viña Salceda Crianza – Rioja - Tempranillo <i>(ripe red fruit, leather, coffee, spicy and dry)</i>	41
Castillo de Aresan 'Barrel Aged' – La Mancha – Cabernet Sauvignon <i>(full bodied wine with aromas of black cherry, plums, cassis, liquorice, red and black wine gums)</i>	37
Pascona – Monsant (Catalonië) – Garnacha, Cariñena <i>(fruity red wine with intense candy-like aromas of red cherries, figs, vanilla and light notes of toasted bread)</i>	46
Matsu 'el Recio' – Toro – Tinto de Toro (Tempranillo) <i>(chocolate, black fruit and vanilla are aromas that you will find in this full, silky wine)</i>	51
Trossos del Priorat '90 Minuts' – Priorat – Garnacha, Cabernet Sauvignon <i>(beautiful example of a Priorat. powerful wine with aromas of black fruit, wild herbs and a slightly smoked touch)</i>	48
Vente Las Vacas Reserva – Ribera del Duero – Tinto Fino (Tempranillo) <i>(seductive, intense red wine with notes of blackberry, blueberry, violet, black pepper and vanilla)</i>	88

## European and world wine

DE Weingut Knipser – Pfalz – Spätburgunder (Pinot Noir) <i>(meaty Pinot Noir with notes of red berries and cherries and fine woody notes such as a cigar box and espresso powder)</i>	55
PT Quinta da Ferradosa – Douro –Touriga Nacional, Touriga Franca <i>(concentrated full-bodied red wine with aromas of juicy dark fruit, herbs and liquorice)</i>	50
ZA Zevenwacht – Syrah – Stellenbosch <i>(blackberries, plums, white pepper, and tobacco characterize this intense and spicy Syrah. Ideal with red meat and game)</i>	40
ZA Rhebokskloof – Paarl – Pinotage <i>(earthy style, slightly roasted and hints of black fruit, leather and spices, ideal with game dishes)</i>	42
CL La Mision Carmenère Gran Reserva – William Fèvre – Maipo Valley <i>(intensely powerful red wine with aromas of ripe blackberry, plum, chocolate and green pepper. Delicious with red meat)</i>	40

## Half bottles and magnums

	37.5cl	150cl
IT Cantina Giralan 'Patricia' – Alto Adige – Pinot Noir <i>(fresh, floral Pinot Noir with aromas of rose, red cherry and raspberry)</i>	29	99
FR Château les Haldes de Luchey – Pessac Léognan – Cabernet Sauvignon, Merlot <i>(2nd wine from Château Luchey Haldes, aromas of red fruit, fresh herbs such as thyme and rosemary and cedar)</i>	28	96
SP Matsu 'el Recio' – Toro – Tinto de Toro (Tempranillo) <i>(chocolate, black fruit and vanilla are aromas that you will find in this full, silky wine)</i>		92

## Rosé wine

ES Goru Rosado – Jumilla – Garnacha <i>(red currant, raspberry, blackberry, soft style)</i>	33
IT Komaros Rosato – Marche – Montepulciano <i>(acacia, white peach, floral)</i>	33
FR Love – Château Léoube – Côtes de Provence – Grenache, Syrah, Cinsault <i>(red berries, vineyard peach, white flowers, juicy, dry)</i>	40
FR Clos Cibonne 'Tradition' – Côtes de Provence – Tibourin <i>(mandarin, orange peel, pink pepper, mineral)</i>	55

## Desserts

Crème brûlée	10
Apple pie   vanilla ice cream and whipped cream	13
Le Kolonel   digestive lemon sorbet   homemade limoncello	14
Trio of sorbets   passionfruit   raspberry   citron   coulis of red fruits	13
Café glacé	14
Moelleux au chocolat   cherry ice cream ( <i>min. 10 minutes waiting time</i> )	14
Tiramisu   mascarpone   coffee	12



Do you fancy a nice cheese ? Welcome @ Le Bar!

Selection cheeses 'Van Tricht' @ **Le Bar du Bassin**

## Pancakes (à la minute) 3 pm – 5.30 pm

Butter   sugar   jam	8
Sauce caramel	8
Mikado   ice cream   chocolat sauce	9,5
Homemade 'avocat' liquor   ice cream	9,5

## Artisanal ice cream

Dame Blanche (vanilla   chocolate sauce   whipped cream)	14
Dame Noire (chocolate   chocolate sauce   whipped cream)	14
Brésilienne (vanilla   mokka   caramel   nuts   whipped cream)	14
Coupe Advocaat (vanilla   homemade eggnog liquor   whipped cream)	14
Coupe Meringue (vanilla   meringue   raspberry coulis   whipped cream)	14
Coupe "Bassin" (vanille   butterscotch   caramel   fleur de sel)	14
Children's ice cream (1 scoop)	8
Small ice cream (2 scoops)	10
Supplement chocolate sauce	3

## Hot Drinks

Coffee - Lungo	3,9
Espresso	3,9
Doppio – double espresso	5,5
Décafé	3,9
Latte Machiatto	5,5
Cappuccino (milk foam)	5,5
Hot chocolate milk	6

Irish coffee (whiskey)	13
French coffee (Cognac)	
Parisian coffee (Grand Marnier)	
Italian coffee (Amaretto)	
Dublin coffee (Baileys)	

## **Fresh biological tea – Mighty Leaf**

5,5

### **Organic Earl Grey – black tea**

Black tea | lemony by bergamot

### **Organic Green Dragon – green tea**

Longjing green tea | nutty flavour

### **Organic African Nectar – rooibos tea**

Rooibos tea leaves | tropical fruit | blossom

### **Ginger Twist – ginger tea**

Lemongrass | tropical fruits | mint | ginger

### **Organic Mint Mélange – mint tea**

Mint leaves from Morocco

### **Camomille Citrus – chamomile tea**

Soothing Egyptian chamomile flowers | subtle fruit pieces

### **Wild Berry Hibiscus – Rose hip tea**

Infusion of rose hip, elderberry, blueberry and strawberry

## Digestives

Jenever young	6,5	Amaretto Disaronno	8,5
Jenever old	7	Baileys	8,5
Cognac Hennessy VS	10	Poire Williams	9,5
Calvados 8y	11,5	Grappa Bianco	8,5
Armagnac	8,5	Sambuca	8,5
Cointreau	8,5	Limoncello	8,5
Grand Marnier	8,5	Hierbas Ibicencas	8,5

Rum Old Monk 7 years 42,8°		<i>India</i>	9,5
Rum Plantation Xaymaca 'special dry'		<i>Jamaica</i>	10,5
Rum World's End Dark Spiced 40°		<i>Caraïben</i>	10
Whiskey Redbreast 12 years 40° - pure pot still		<i>Ireland</i>	11
Whisky Edradour 10 years 40° - highland single malt		<i>Scotland</i>	12
Whisky Macallan 'Double Cask' 12 years 40° - single malt		<i>Scotland</i>	17
Whisky Lagavulin 8 years 48° - single malt, peated		<i>Scotland</i>	15
Whisky Nikka 'from the barrel' 51,4° - blended malt		<i>Japan</i>	11

**\*For more digestives, special Ports and Madeira: welcome in our 'Le Bar'**



## Hotel du Bassin

Discover our cosy **3\*\*\* Superior** hotel!

The Vanhaecke - Bruynoghe family welcomes you to Hotel du Bassin.

**A**re you enjoying the atmosphere in our brasserie? Would you like to stay a bit longer next time?

Hotel du Bassin is ideally located near the railway station, the port and the city centre of Ostend. The beach, the seafront and the pier are within walking distance.

The hotel has 37 charming hotel rooms, 3 studios and 2 apartments (for 4 persons), tastefully decorated. There is an extensive breakfast buffet and, above all, an excellent service!

Would you like to receive more information about our hotel? Do not hesitate to ask for more information. Or take a look at our website: [www.hoteldubassin.be](http://www.hoteldubassin.be)

Also follow us on social media via Facebook and Instagram.

