



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

ES Cava 'Pupitre' 8 39

FR Champagne Laurent-Perrier La Cuvée Brut 16 76

FR Champagne Didier Michel 'blanc de blancs' – Chardonnay (37,5cl) 45

White

FR La Belle Epine – Vignerons de Schistes – Pays D'Oc – Viognier, Chardonnay 7 33
(fresh, mildly dry and exotic fruit)

ZA Tin Mine – Zevenwacht – Stellenbosch - Chardonnay - Chenin Blanc 8,5 41
(apricot, pear, nutmeg, dry, full-bodied, elegant)

IT Moscato d'Asti – G.D. Vajra – Piemonte - Moscato 8 39
(sweet, slightly sparkling white wine)

Rosé

ES Goru Rosado – Ego Bodegas – Jumilla – Garnacha *(mild, refreshing)* 7 33

Red

FR Carignan 100ans d'age – Claude Vialade – Pays d'Oc – Carignan 7 33
(From vines over 100 years old, medium body, soft flavor)

ES Viña Salceda Crianza – Rioja - Tempranillo 8,5 41
(ripe red fruit, leather, coffee, herbal and dry)

**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 *(white)* 10

Martini Riserva Speciale *(red)* 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 *(herbal, citrus)* 14

Blind Tiger Piper Cubeba *(Belgian, herbal)* 16

Gin Mare *(Mediterranean)* 15

Hendrick's *(citrus)* 14

Bobby's *(tangerine)* 15

Non-alcoholic drinks

Sweet Ruby Rush *(sweet, spiced, berries)* 12

Botanical Bliss *(fruity, herbal, fresh)* 14

Aperol Spritz 0.0. 12

Gin 'Copperhead 0,0%' | Tonic 12

Crodino Tonic 10

Ohne Kater "Riesling" *(white wine)* 8

Sparkling Tea *(refined, fresh)* 11

Spirits

Vodka - Mary White *(Belgian)* 9

Whisky Jack Daniels Tennessee 8

Whisky Bulleit Bourbon 9

Rum Plantation 3-stars *(white)* 9

Rum Plantation Original Dark *(brown)* 9,5

Rum Kraken Spiced *(brown, spiced)* 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

White Beer:	Hoegaarden 4.9°	4,5	
Blonde:	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>		
Tripel:	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>		
Trappists:	Tripel Westmalle 9.5°		5,8
	Orval 6.2°		5,8
	Westmalle Double 7.0°		5,8
Brown:	Kasteelbier Bruin 8.0°		5,8
Red Brown:	Rodenbach Classic 5.2° (25cl)	4,5	
Fruit Beer:	Kriek Premium St. Louis 3.2° (25cl)	4,5	
	Kasteel Rouge 8.0°		5,8
Alcoholfree:	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 hand-peeled grey shrimps*		28
Ostend North Sea fish soup rouille cheese bread crusts		22
Artisanal soft-smoked Norwegian salmon onion parsley toast horseradish sauce		26
Oysters 'Irish Gold' N°2 vinaigrette of shallots	6 pieces	24
Cuttlefish a la plancha leek chorizo parsley		28

Main courses - our classics

Meat:

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

Fish:

Tomato handpeeled* Grey Shrimps young lettuce fresh mayonnaise fries		44
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 Grey Shrimps* buttermilk mash cauliflower spinach roasted almonds		46
Eel "Meunière" fresh tartar sauce or with green herb sauce or cream sauce salad fries		48
Fried Dover sole "Meunière" (2 pcs) salad fries fresh tartar sauce		price of the day
Bouillabaisse 'à l'Ostendaise' North Sea fish langoustine toast rouille		40
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
Italian Salad beefsteak tomato buffalo mozzarella basil grilled zucchini	
Cavaillon artichoke pine nuts	Option with fresh handpeeled* grey shrimps +12

Veggie:

Veggie burger from hazelnuts sautéed veggies sweet potato fries	26
Veggie pasta 'bolognese' tomato zucchini celery mushrooms	24

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

Starter and main course

36

Suggestions

Starters

Mussels 'Nduja (<i>spreadable mild spicy sausage with paprika & tomato from Calabria, Italy</i>)	26
Langoustines à la plancha	26
North Sea Crab* crostini egg mimosa	26
Fried Octopus potato pavé kimchi mayonnaise	25
Beef carpaccio truffle mayonnaise parmesan	24

Main courses

Pasta Vongole clams cockles	38
Haddock fillet 'Ibiza Style' cherry tomato fennel artichoke hearts patatas bravas	45
Langoustines à la plancha garlic butter fennel linguine al limone	39
Zeeland mussels with fries or natural or white wine or garlic or garlic cream	36 39

Dessert

Chocolate moelleux vanilla ice cream (<i>min. 10' waiting time</i>)	14
Crema al limoncello	14
Eton Mess raspberries vanilla ice cream meringue	14
Belgian strawberries with whipped cream	16
Belgian strawberries with vanilla ice cream	16

*according to the supply of the local fishermen

Menu du Bassin

Two homemade shrimp croquettes

or

Cuttlefish a la plancha | leek | chorizo | parsley

or

Beef carpaccio | truffle mayonnaise | parmesan

or

Mussels 'Nduja

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

or

Pan-seared cod fillet | Grey Shrimps* | buttermilk mash | cauliflower | spinach | roasted almonds

or

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

or

Beef tartare | salad | fries

Coupe "Bassin" or Crème Brûlée or Irish Coffee or

Eton Mess or Dame Blanche



For the little ones (up to 10 years old)

Chicken nuggets fries	13
Tosti ham & cheese tomato salad mayonnaise	16
Dover sole tomato salad fries	32
Homemade fish sticks mashed potatoes fresh tartare sauce	18
Meatballs 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'



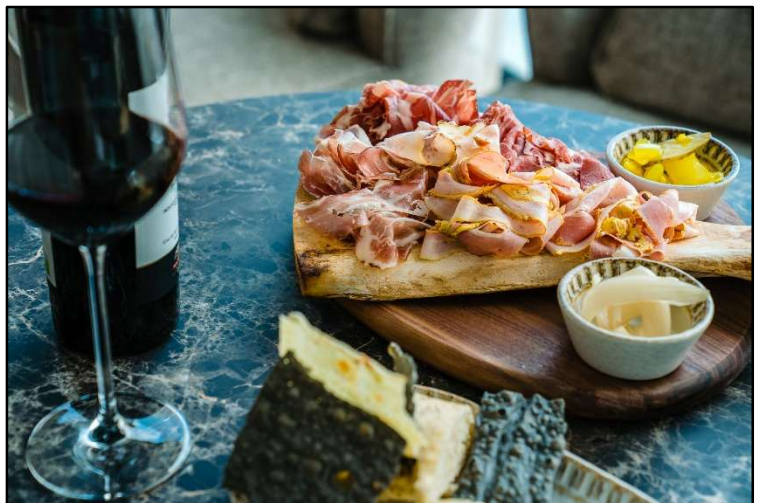
Daughter Zoé Vanhaecke is a **sommelier**, cheese master and zythologist and shares her passion in our Bar.

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.

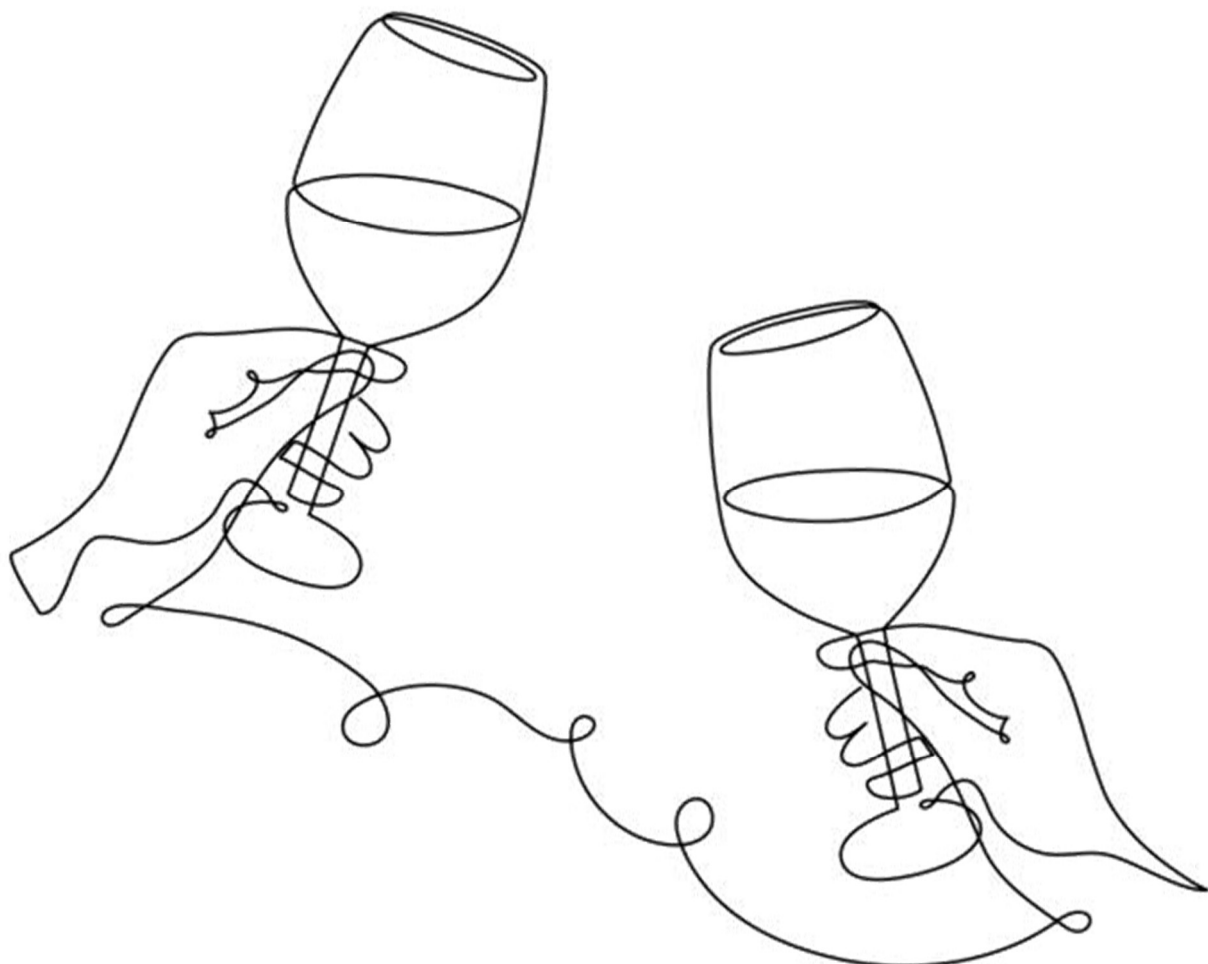
Open daily from 4pm, on Sundays and holidays from 12pm.

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' (Belgian) 100% Chardonnay <i>(citrus fruits, apple, mineral, aromas of roasted, brioche, almond)</i>	58
Champagne Laurent-Perrier La Cuvée Brut - 35% Pinot Noir, 55% Chardonnay, 10% Pinot Meunier <i>(freshness, elegance, citrus, white flowers, peach, white fruit)</i>	76
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' – Sicily – Grillo	36
<i>(floral fresh wine with exotic aromas of passion fruit and pineapple)</i>	
Nicolas Bergaglio 'Gavi di Gavi' – Piedmont (Gavi) – Cortese	36
<i>(elegant Italian, refined nose with notes of ripe white fruit and citrus)</i>	
'Unda' Bentu Luna – Sardinia – 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

ZA Tin Mine – Zevenwacht – Stellenbosch - Chardonnay - Chenin Blanc	41
<i>(apricot, pear, nutmeg, dry, full, elegant)</i>	
AU 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>	
DE Riesling 'Saar' – Von Volxem – Riesling	47
<i>(powerful fresh, aromatic scent of elderflower, white peach, light notes of petrol, a dry refreshing style)</i>	
NZ Loveblock Sauvignon Blanc – Marlborough – New Zealand	40
<i>(dry, fresh wine with aromas of fruit blossoms, citrus, green fruits and a light vegetal aftertaste) (tight, fresh)</i>	
BE 'Atlanta' D'Hellekapelle – Heuvelland – Chardonnay, Auxerrois	50
<i>(full and juicy, aromas of stewed apple, apricot and vanilla, worth a discovery!)</i>	
CL 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

FR Champagne Didier Michel 'blanc de blancs' – Chardonnay	45
<i>(top value for money, firm, fresh, yellow apple, apricot)</i>	
FR Pouilly Fumé 'Henri Bourgeois' – Sauvignon Blanc	24
<i>(Fine aroma of gooseberries, ripe pear, flowers, flavourful and juicy, exotic, nice acidity, dry)</i>	
FR Chablis 1 ^{er} 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
Chateaufneuf 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 (Piedmont) – 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
Brolio ‘Chianti Classico – Ricasoli 1141 – Tuscany – 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– Piedmont – 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 – Montsant (Catalonia) – 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 vanilla ice cream (<i>min. 10 minutes waiting time</i>)	14
Eton Mess vanilla ice cream raspberries meringue	12
Crema al limoncello	14
Belgian strawberries with whipped cream	16



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 chocolate 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" (vanilla butterscotch caramel fleur de sel)	14
Coupe Strawberry (vanilla fresh strawberries)	16
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 Macchiato	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 – camomile tea

Soothing Egyptian camomile 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>Caribbean</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 to 'Le Bar'**



Hotel du Bassin

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

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

Are 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

Also follow us on social media via Facebook and Instagram.

