



Welcome to Le Bassin: Restaurant, 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 10am 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	38
FR Champagne Gobillard Grande Reserve	15	72
FR Champagne Didier Michel 'blanc de blancs' – Chardonnay (37,5cl)		45
BE Buloo Rosé (non alcoholic) 33cl		14

White

FR La Belle Epine – Vignerons de Schistes – Pays D'Oc – Viognier, Chardonnay (fresh, mildly dry and exotic fruit)	6,5	32
ZA Tin Mine – Zevenwacht – Stellenbosch - Chardonnay - Chenin Blanc (apricot, pear, nutmeg, dry, full-bodied, elegant)	8	40
IT Moscato d'Asti – G.D. Vajra – Piemonte - Moscato (sweet, slightly sparkling white wine)	7,5	37

Rosé

ES Goru Rosado – Ego Bodegas – Jumilla – Garnacha (mild, refreshing)	6,5	32
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Red

FR Carignan 100ans d'age – Claude Vialade – Pays d'Oc – Carignan (From more than 100y. old vines, medium body, soft flavor)	6,5	32
ES Viña Salceda Crianza – Rioja - Tempranillo (ripe red fruit, leather, coffee, herbal and dry)	8	40

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
Kirr Royal	10
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

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

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

Additional whiskies and rums can be found among the digestives

Draft beers

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

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	
Blonde:	Duvel 8.5°		5
	Omer 8.0°		5
	Zeevonk 7.2°		5,5
	<i>Local, full-bodied and malty specialty beer with floral notes. Tasting a Zeevonk = clean beaches</i>		
Tripel:	Tripel Karmeliet 8.4°		5
	Tripel Achiel 8.5°		5
	<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
	Orval 6.2°		5
	Westmalle Double 7.0°		5
Brown:	Kasteelbier Bruin 8.0°		5
Red Brown:	Rodenbach Classic 5.2° (25cl)	4	
Fruit Beer:	Kriek Premium St. Louis 3.2° (25cl)	4	
	Kasteel Rouge 8.0°		5
Alcoholfree:	Carlsberg 0.0°	4	
	Sportzot 0.4°		5
	Kriek Liefmans Fruitesse 0.0°	4	
	Kasteel Rouge 0.0°		5

Soft drinks

Eaumege still / sparkling (25cl)	3,5
Eaumege still / sparkling (50cl)	6
Coca-Cola	3,5
Coca-Cola Zero	3,5
Lipton Ice Tea / Peach	3,5
Fanta Orange	3,5
Tonissteiner Orange/ Lemon	4
Sprite	3,5
Appelaere apple juice	4
Appelaere orange juice	5
Freshly squeezed orange juice	6,5

Fever Tree

4

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
Iberico ham (12 months aged)		18
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)*

Ostend North Sea fish soup rouille cheese bread crusts		22
Oysters 'Irish Gold' N°2 vinaigrette of shallots	6 pieces	24
Calmar a la plancha leek chorizo parsley		26
Homemade shrimp croquettes, according to our own recipe	1 piece (only as starter)	13
	2 pieces	23

Main courses

Meat:

Filet mignon (Blonde d'Aquitaine) 300 gr. + sauce: see selection below	38
Côte à l'os (Limousin 3 weeks aged) (1kg, 2 people.) salade	78
<i>Sauce of your choice: béarnaise pepper cream garlic butter mushrooms</i>	
Beef tartare (raw meat) salad fries	32

Fish:

Tomato handpeeled* Grey Shrimps lettuce mayonnaise French fries	42
Fried Dover sole "Meunière" (2 pcs) salad fries fresh tartar sauce	46
Fried cod fillet Serrano ham crushed potato candied tomato Dugléré sauce (white wine)	44
Pan-fried skate wing crushed potato with celery hazelnut butter capers	39
Gratinated North Sea fish 'catch of the day' 3 varieties leek langoustine fries or purée	36
Eel "Meunière" or with greensauce or creamsauce salad fries	42
Bouillabaisse 'à l'Ostendaise' North Sea fish langoustine toast rouille	38
Homemade shrimp croquettes, according to our own recipe, mixed salad	2 pieces 25
	3 pieces 30

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

***Fresh handpeeled Grey Shrimps: available according to the local fishermen's supply**

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 pear honey fig pomegranate mustard vinaigrette pistachio crumble	34

Veggie:

Veggie burger from hazelnuts sautéed veggies sweet potato fries	26
Pasta truffle wild mushrooms	28

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

Starter and main course	35
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Suggesties

Starters

Scallops pork belly parsnips herb butter	26
Pasta Vongole clams cockles	24
North Sea Crab crackers quail egg <i>(according to availability)</i>	26
Foie gras from the region brioche feuilletée fig, pear, pine nut jam gingerbread crumble	28

Main courses

Pasta Vongole clams cockles	36
Brill fried on the bone pumpkin celeriac mushroom baby potatoes mousseline sauce snow peas	42
Homemade ossobuco tagliatelle	39
Venison stew pumpkin Brussels sprouts parsnip wild mushrooms sweet potato croquettes	39
Pheasant fried chicory wild mushrooms apple-cranberry almond croquettes	42

Dessert

Churros chocolate sauce dulce de leche	14
Cheesecake in a glass Amarena cherries speculoos crumble	14

Menu du Bassin



Two homemade shrimp croquettes

or

Calmar a la plancha | leek | chorizo | parsley

or

North Sea Crab | crackers | quail egg *(according to availability)*

or

Foie gras from the region | brioche feuilletée | fig, pear, pine nut jam | gingerbread crumble

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

or

Fried cod fillet | Serrano ham | crushed potato | candied tomato | Dugléré sauce (white wine)

or

Gratinated North Sea Fish 3 varieties | prawn | leek | mashed potatoes or fries

or

Pheasant | fried chicory | wild mushrooms | apple-cranberry | almond croquettes

Coupe "Bassin" or Crème Brûlée or Irish Coffee or

Churros or Cheesecake 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	25
	3 pieces	30
Fried cod strips		20
Boudin blanc with Tierenteyn mustard		14
Iberico ham (12 months aged)		18

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.

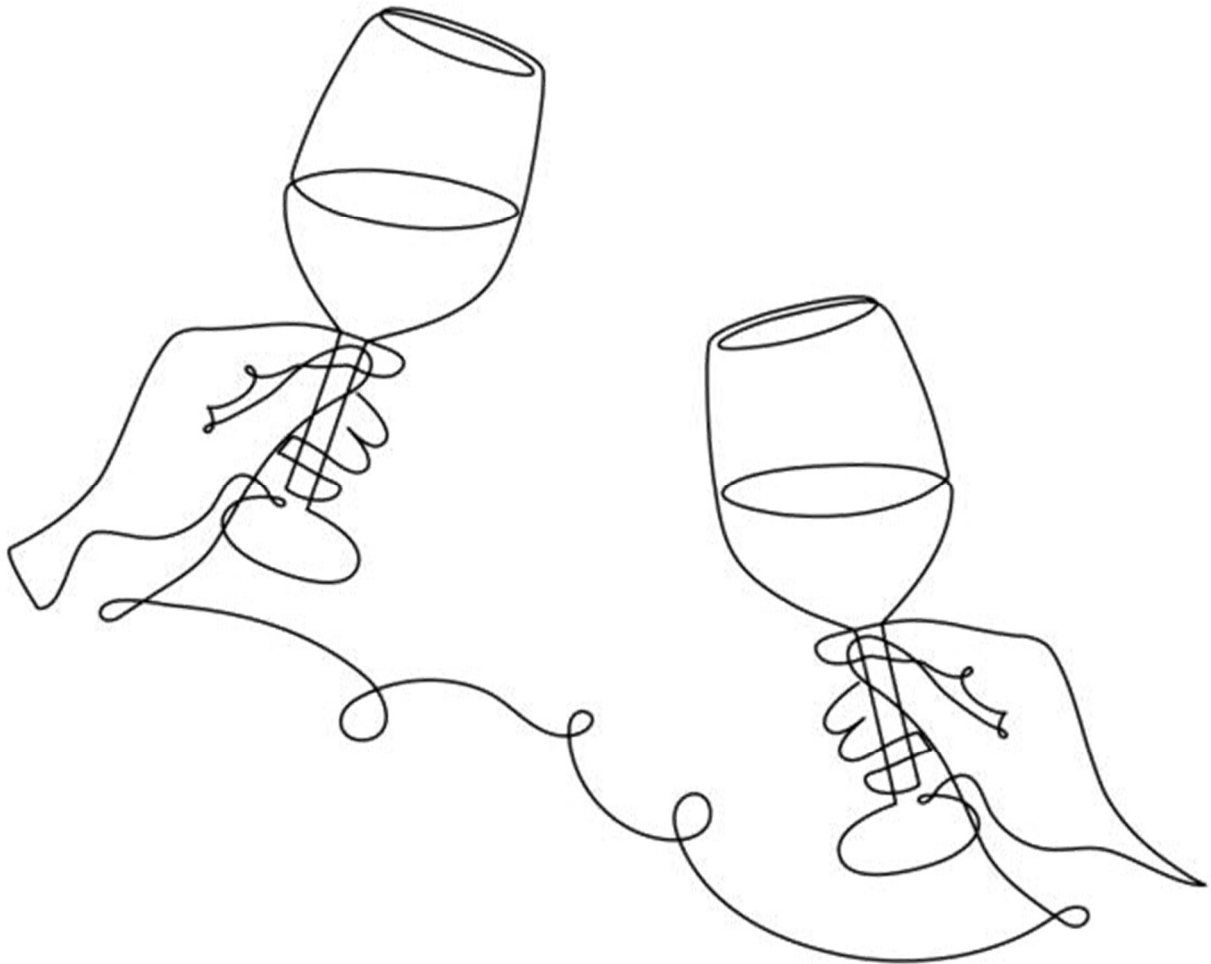
Open daily from 4pm, on Sundays and holidays from 12pm.

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>	32
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

Bodega de Bardos – Rueda – Verdejo	35
<i>(fresh wine with aromas of citrus, peach, anise and light notes of fresh green herbs)</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	39
<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 – Malborough – 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>	32
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>	40
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
Chateauneuf 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– Piëmonte – 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	35
<i>(ripe red fruit, leather, coffee, spicy and dry)</i>	
Bodegas Barahonda ‘Fenómeno’ – Yecla (Murcia) – Monastrell (Mourvèdre)	35
<i>(medium body wine with aromas of black cherry, blackberry, cassis, red and black wine gums)</i>	
Pascona – Monsant (Catalonië) – Garnacha, Cariñena	46
<i>(fruity red wine with intense candy-like aromas of red cherries, figs, vanilla and light notes of toasted bread)</i>	
Matsu ‘el Recio’ – Toro – Tinto de Toro (Tempranillo)	51
<i>(chocolate, black fruit and vanilla are aromas that you will find in this full, silky wine)</i>	
Trossos del Priorat ‘90 Minuts’ – Priorat – Garnacha, Cabernet Sauvignon	48
<i>(beautiful example of a Priorat. powerful wine with aromas of black fruit, wild herbs and a slightly smoked touch)</i>	
Vente Las Vacas Reserva – Ribera del Duero – Tinto Fino (Tempranillo)	88
<i>(seductive, intense red wine with notes of blackberry, blueberry, violet, black pepper and vanilla)</i>	

European and world wine

DE Weingut Knipser – Pfalz – Spätburgunder (Pinot Noir)	55
<i>(meaty Pinot Noir with notes of red berries and cherries and fine woody notes such as a cigar box and espresso powder)</i>	
PT Quinta da Ferradosa – Douro – Touriga Nacional, Touriga Franca	50
<i>(concentrated full-bodied red wine with aromas of juicy dark fruit, herbs and liquorice)</i>	
ZA Zevenwacht – Syrah – Stellenbosch	39
<i>(blackberries, plums, white pepper, and tobacco characterize this intense and spicy Syrah. Ideal with red meat and game)</i>	
ZA Rhebokskloof – Paarl – Pinotage	42
<i>(earthy style, slightly roasted and hints of black fruit, leather and spices, ideal with game dishes)</i>	
CL La Mision Carmenère Gran Reserva – William Fèvre – Maipo Valley	40
<i>(intensely powerful red wine with aromas of ripe blackberry, plum, chocolate and green pepper. Delicious with red meat)</i>	

Half bottles and magnums

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

Rosé wine

ES Goru Rosado – Jumilla – Garnacha	32
<i>(red currant, raspberry, blackberry, soft style)</i>	
IT Komaros Rosato – Marche – Montepulciano	32
<i>(acacia, white peach, floral)</i>	
FR La Garrigue Etincelle – Languedoc-Rousillon – Grenache Noir	35
<i>(fruity, acacia, white peach, floral)</i>	
FR Clos Cibonne ‘Tradition’ – Côtes de Provence – Tibourin	55
<i>(mandarin, orange peel, pink pepper, mineral)</i>	

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
Churros chocolate sauce dulce de leche	14
Cheesecake in a glass Amarena cherries speculoos crumble	14



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	7,5
Sauce caramel	7,5
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	3,5
Espresso	3,5
Doppio – double espresso	5
Décafé	3,5
Latte Machiatto	5
Cappuccino (milk foam)	5
Hot chocolate milk	5,5

Irish coffee (whiskey)	12
French coffee (Cognac)	
Parisian coffee (Grand Marnier)	
Italian coffee (Amaretto)	
Dublin coffee (Baileys)	

Fresh biological tea – Mighty Leaf

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 camomile flowers | subtle fruit pieces

Wild Berry Hibiscus – Rose hip tea

Infusion of rose hip, elderberry, blueberry and strawberry

Digestives

Jenever young	6
Jenever old	6,5
Cognac Hennessy VS	10
Calvados 8y	11,5
Armagnac	8,5
Cointreau	8,5
Grand Marnier	8,5

Amaretto Disaronno	8,5
Baileys	8,5
Poire Williams	9,5
Grappa Bianco	8,5
Sambuca	8,5
Limoncello	8
Hierbas Ibicencas	8,5

Rum Old Monk 7 years 42,8°
Rum Plantation Xaymaca 'special dry'
Rum World's End Dark Spiced 40°

<i>India</i>	9,5
<i>Jamaica</i>	10,5
<i>Caraïben</i>	10

Whiskey Redbreast 12 years 40° - pure pot still
Whisky Edradour 10 years 40° - highland single malt
Whisky Macallan 'Double Cask' 12 years 40° - single malt
Whisky Lagavulin 8 years 48° - single malt, peated
Whisky Nikka 'from the barrel' 51,4° - blended malt

<i>Ireland</i>	11
<i>Scotland</i>	12
<i>Scotland</i>	17
<i>Scotland</i>	15
<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.

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.

