



Welcome to Le Bassin: Restaurant, Bar & Hotel*sup.**

The Vanhaecke family wishes you a warm welcome to Le Bassin,
where comfort and hospitality meet!

Nestled in the heart of Ostend, our cozy establishment is equipped to make you feel at home.
We do our utmost to give you and your loved ones an unforgettable stay.
Unwind and make lasting memories at our home away from home.

Our chefs Tom and Christine hold fresh and local products highly valued.

In this way, we contribute to a smaller ecological footprint.

As North Sea Chefs and pioneer of "à l'Ostendaise",
we focus on dishes with North Sea fish.

We work mainly with regional products and are also part of:
'Het Lekkere Westen' & 'Een Zee van Smaak'.

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

Glass **Bottle**

Sparkling

ES Cava 'Pupitre'	8	38
FR Champagne Gobillard Grande Reserve	15	72
BE Buloo Rosé (non alcoholic) 33cl		14

White

FR La Belle Epine – Vignerons de Schistes – Pays D'Oc – Viognier, Chardonnay <i>(fresh, mildly dry and exotic fruit)</i>	6,5	32
ZA Tin Mine – Zevenwacht – Stellenbosch - Chardonnay - Chenin Blanc <i>(apricot, pear, nutmeg, dry, full-bodied, elegant)</i>	8,5	39
IT Moscato d'Asti – G.D. Vajra – Piemonte - Moscato <i>(sweet, slightly sparkling white wine)</i>	7,5	37

Rosé

ES Goru Rosado – Ego Bodegas – Jumilla – Garnacha <i>(mild and refreshing)</i>	6,5	32
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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>	6,5	32
ES Viña Salceda Crianza – Rioja - Tempranillo <i>(ripe red fruit, leather, coffee, herbal and dry)</i>	8	35

Find our extended wine list below

Aperitifs

House aperitif	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 <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

Dark 0° Stormy	13
Aperol Spritz 0.0. - by Gutss	12
Copperhead 0,0% gin Tonic	12
Crodino Tonic	10
Ohne Kater "Riesling" (white wine)	8

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
<i>Additional whiskies and rums can be found among the digestives</i>	

<u>Draft beers</u>	25cl	33cl
Stella Artois 5.2° - pils	3,5	4
Petrus Blond 6.5° - blonde	4	4,5
Chimay Bleu 9.0° - brown	4,5	
Keyte 7.5° – Ostend tripel		4,5

Local, in the nose nice hops and a light malty aroma, in the taste soft hop bitterness with a fruity finish

Bottled beers

White Beer:	Hoegaarden 4.9°	3,5	
	Krevet 5.0° - t'Koelschip		5
	<i>Collaboration between Kobe Desramaults & our city brewery → Ideal with shrimp</i>		
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 flavor 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	
Alcoholfree:	Carlsberg 0.0°	3,5	
	Sportzot 0.4°		5
	Kriek Liefmans Fruitesse 0.0°	4	

Soft drinks

Eaumege still / sparkling (25cl)	3,5
Eaumege still / sparkling (50cl)	6
Coca-Cola	3,5
Cola Zero	3,5
Lipton Ice Tea / Peach	3,5
Fanta Orange	3,5
Tonisteiner Orange/ Lemon	4
Sprite	3,5
Appelaere appelsap	4
Sinaasappelaere (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

Deep-fried cod strips		20
Boudin blanc with Tierenteyn mustard		14
Iberico ham (12 months aged)		18
Oysters 'Irish Gold' N°2 citrus chili vinaigrette (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
Grilled marrowbone rosemary farmers bread toast		22
Home made shrimp croquettes, according to our own recipe	1 piece (only as starter)	13
	2 pieces	25
Home made Ensor croquettes (haddock, shrimps, mussel sauce)	1 piece (only as starter)	13
	2 pieces	25
Artisanal smoked Norwegian salmon toast oignon parsley		22

Main courses

Vlees:

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
Sauce of your choice: béarnaise pepper cream garlic butter mushrooms		
Beef tartare (raw meat) salad fries		30

Vis:

Tomato *handpeeled Grey Shrimps lettuce mayonaise french fries		42
Fried Dover sole "Meunière" (2 pcs) salad fries fresh tartar sauce		46
Fried cod fillet mashed potato cauliflower Ostend shrimps sauce lardo		44
Gratinated North Sea fish 'catch of the day' 3 species leeks Langoustine		36
Eel "Meunière" or with greensauce or creamsauce salad fries		40
Bouillabaisse 'à l'Ostendaise' North Sea fish langoustine toast rouille		38
Home made shrimp croquettes, according to our own recipe, mixed salad	2 pieces	25
	3 pieces	30
Ensor croquettes (haddock, shrimps, mussel sauce), mixed salad	2 pieces	25
	3 pieces	30
Supplement French fries		3,5

Possibility to replace fries or mash potatoes by a side of 'warm veggies of the week'

Salade:

Salade Folle 'Ensor' mini shrimp croquette mini Ensor-croquette fête du cochon (Dierendonck) foie gras from the region Smoked quail brioche ham Iberico		38
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Veggie:

Veggie burger from hazelnuts sauteed veggies sweet potato fries		26
Pasta truffel wild mushrooms		28

Lunch of the week: from Monday to Friday, from 12pm tot 3pm (not in school or other holidays)

Starter and main course	35
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Suggestions

Starters

Oysters 'Irish Gold' N°2 citrus chili vinaigrette (on the side)	6 pcs	24
Cuttlefish à la plancha leek chorizo parsley gravy		22
Foie gras of the region briochetoast red onion jam crumble of apple smoked quail sirup of Luik		24
Scallop celeriac beurre blanc smoked Black Angus		24
Razor clams à la plancha with garlic butter	<i>*according to supply</i>	24

Hoofdgerecht

Grilled skate mashed potato with celery hazelnut butter capers	38
Ossobuco of veal Tagliatelli	42
Rabbit grandmother's style broad beans eggplant gratin dauphinois	40

Dessert

Baba au Rhum Grand Marnier orange cream vanilla Patisserie Caruso	12
Café glacé	12

Menu du Bassin



Two homemade shrimp croquettes

or

Foie gras of the region | briochetoast | red onion jam | crumble of apple | smoked quail | sirup of Luik

or

Scallop | celeriac | beurre blanc | smoked Black Angus

or

Cuttlefish à la plancha | leek | chorizo | parsley gravy

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

or

Fried cod fillet | mashed potato | cauliflower | Ostend shrimps | sauce Lardo

or

North Sea Fish gratin | mussels | prawn | veggies | mashed potatoes or fries

or

Rabbit grandmother's style | broad beans | eggplant | gratin dauphinois

Coupe "Bassin" or Crème Brulée or Irish Coffee

or

Baba au Rhum | Grand Marnier | orange cream | vanilla | Patisserie Caruso

or

Café glacé

For the little ones (up to 10 year)

Chickennuggets fries		13
Tosti ham & cheese tomato salad mayonaise		15
Dover sole tomato salad fries		28
Home made fish sticks mashed potatoes fresh tartare sce		18
Meat balls tomato sauce mashed potatoes		15

Snacks (from 3pm - 5pm)

Home made shrimp croquettes, according to our own recipe, mixed salad	2 pieces	25
	3 pieces	30
Ensor croquettes (haddock, shrimps, mussel sauce), mixed salad	2 pieces	25
	3 pieces	30
Deep-fried cod strips		20
Boudin blanc with Tierenteyn mustard		14
Iberico ham (12 months aged)		18

Discover 'Le Bar du Bassin'



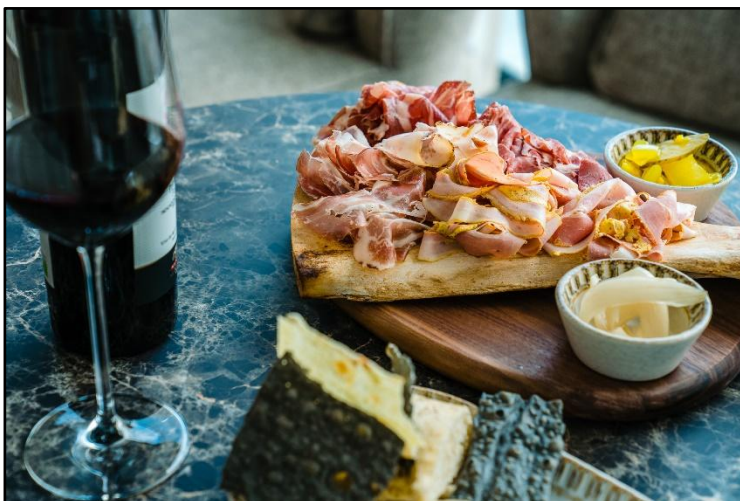
Daughter Zoé Vanhaecke is a **sommelier**, cheese master and zythologist and shares her passion in our Bar.

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

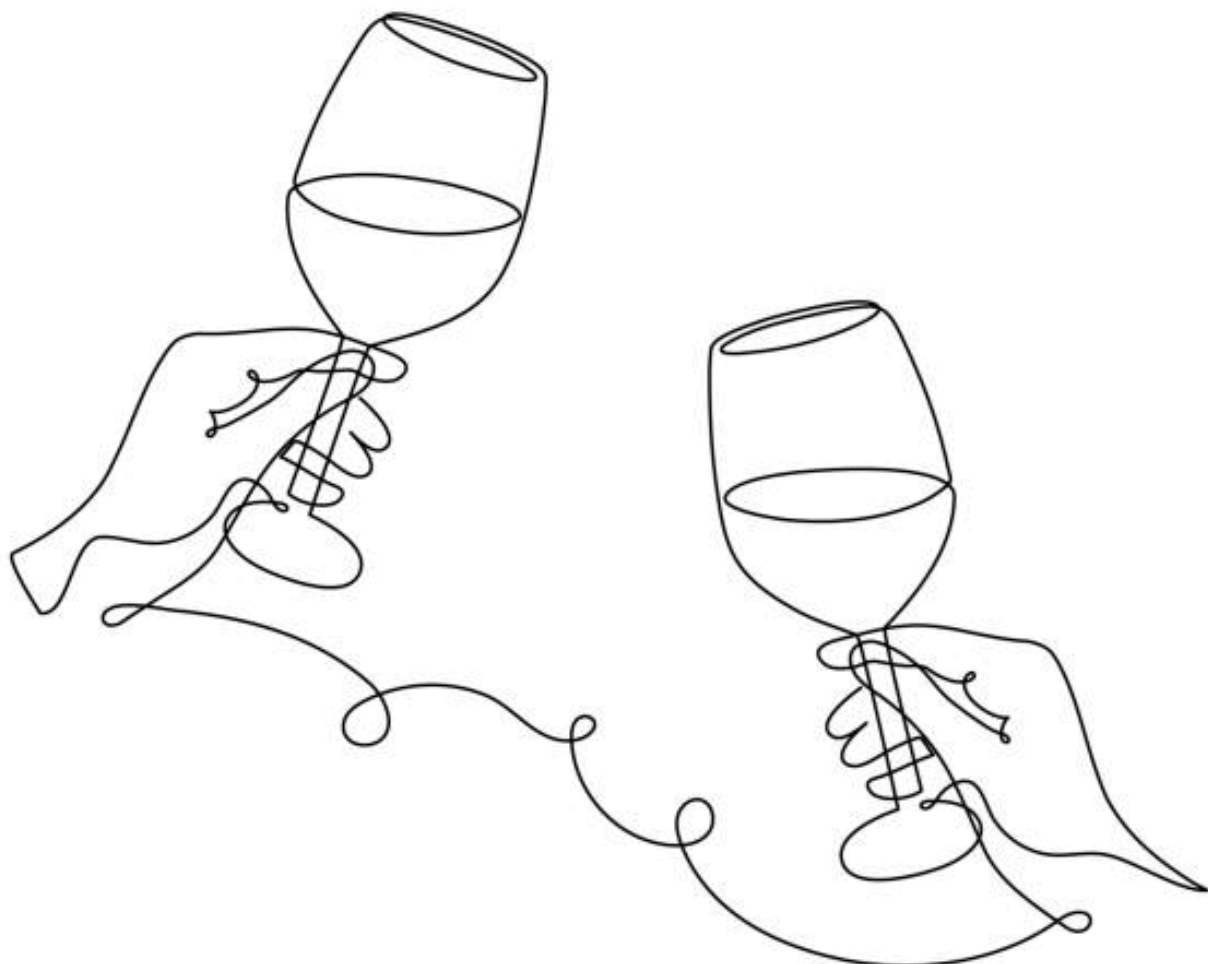
Open daily from 4pm, on Sundays from 12pm.

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
Josmeyer Alsace Dream – Riesling, Pinot Gris, Pinot Blanc, Pinot Auxerrois <i>(fresh, slightly fruity wine with aromas of apple, pear and citrus. 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>	
PT Quinta de Linhares – Vinho Verde – Alvarinho	35
<i>(playful, fresh wine with floral and fruity notes of lychee, passion fruit and green tea)</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
Château Fortia ‘Cuvée du Baron’ – Chateauneuf du Pape – Grenache, Syrah, Mourvèdre <i>(powerful ripe wine with a creamy and sweet palette of stewed red fruits and sweet spices)</i>	67
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
Brolio ‘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>	35
Bodegas Barahonda ‘Fenómeno’ – Yecla (Murcia) – Monastrell (Mourvèdre) <i>(medium body wine with aromas of black cherry, blackberry, cassis, red and black wine gums)</i>	35
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 Kompassus reserva – Bairrada – Baga, Touriga Nacional <i>(burnt wood, red fruit, tobacco, plum and leather are the scents that characterize this powerful wine)</i>	42
ZA Whole berry – Springfield Estate – Robertson Valley - Cabernet Sauvignon <i>(smoky, spicy style with aromas of blackberry, leather, smoked meat and tobacco)</i>	52
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>	32
IT Komaros Rosato – Marche – Montepulciano <i>(acacia, white peach, floral)</i>	32
FR La Garrigue Etincelle – Languedoc-Rousillon – Grenache Noir <i>(fruity, acacia, white peach, floral)</i>	35
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	12
Le Kolonel digestive lemon sorbet homemade limoncello	12
Nougat glacé coulis of red fruits granola	10,5
Trio of sorbets passionfruit raspberry citron coulis of red fruits	11,5
Baba au Rhum Grand Marnier orange cream vanilla Patisserie Caruso	12
Café glacé	12



Do you fancy a nice cheese ? Welcome @ Le Bar! (closed on Wednesday)

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

Pancakes (à la minute) 3pm – 5pm

Butter sugar jam	7,5
Sauce caramel	7,5
Mikado ijs chocolat sauce	9
Homemade 'avocat' liquor ice cream	9

Artisanal ice cream

Dame Blanche (vanilla chocolate sauce whipped cream)	10,5
Dame Noire (chocolate chocolate sauce whipped cream)	10,5
Brésilienne (vanilla mokka caramel nuts whipped cream)	10,5
Coupe Advocaat (vanilla homemade eggnog liquor whipped cream)	10,5
Coupe Meringue (vanilla meringue raspberry coulis whipped cream)	10,5
Coupe "Bassin" (vanille butterscotch caramel fleur de sel)	10,5
Children's ice cream (1 scoop)	6
Small ice cream (2 scoops)	8,5
Supplement chocolate sauce	2

Hot Drinks

Coffee - Lungo	3,5
Espresso	3,5
Doppio – double espresso	5
Déca	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 chamomile flowers | subtle fruit pieces

Wild Berry Hibiscus – Rose hip tea

Infusion of rose hip, elderberry, blueberry and strawberry

Digestives

Jenever young	6	Amaretto Disaronno	8,5
Jenever old	6,5	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
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>	14
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.

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.

