



THE EIGHT

Rooftop & Cocktail Bar



THE EIGHT
Rooftop & Cocktail Bar

COCKTAILS

SIGNATURE

PINK VINE

GIN INFUSED WITH PINK PEPPER, GRAPE SHRUB,

XÉRÈS SHERRY, SUPASAWA,

TOP FEVER TREE ELDERFLOWER

(BY MIGUEL)

14€



ZESTY, FLORAL, CRISP



AZTEC SPICE

TEQUILA ESPOLON INFUSED WITH WINTER SPICES,
ANCHO REYES, CRANBERRY JUICE, LIME, AGAVE

FESTIVE, SPICED, FIERY



(BY MIGUEL)

13€



BELGIAN VELVET

GIN BULLDOG, CAMPARI, VERMOUTH MARTINI

RUBINO, COINTREAU, CLARIFIED WITH BELGIAN

DARK CHOCOLATE,

BITTER CACAO,

BITTER ORANGE



**BITTER, VELVETY,
AROMATIC**



(BY MIGUEL)

13€



YELLOW FLAME

GREEN CHARTREUSE, ESPELETTE CHILI LIQUEUR,
RUM BACARDI 4, LIME

**STRONG, AROMATIC,
SPICY**



(BY MIGUEL)

13€



YOU CAN'T
FIND YOUR COCKTAIL?
ASK THE BARTENDER



THE EIGHT
Rooftop & Cocktail Bar

COCKTAILS

SIGNATURE

BONFIRE IN THE SNOW



SAN COSME MEZCAL, FIR LIQUEUR, HOMEMADE
BEETROOT SYRUP, LEMON JUICE, FOAMER



*SMOKY, EARTHY,
SMOOTH*



(BY FLORY)
13€



PISTACHIO OLD FASHIONED

STRONG, BITTER, NUTTY



PISTACHIO INFUSED BULLEIT BOURBON,
SUGAR SYRUP, ANGOSTURA BITTERS

(BY MIGUEL)
13€



PLEINE LUNE

VANILLA INFUSED VODKA, CRÈME BRULÉ LIQUEUR
HOMEMADE BROWN SUGAR SYRUP,
CREAM, HOMEMADE FOAM

(BY FLORY)
13€



SWEET, CREAMY, TASTY



TROPI-NUTS DREAM

TASTY, CREAMY, NUTTY



RUM & COCO OIL FATWASH, COCONUT WATER,
HOMEMADE PISTACHIO LIQUEUR FAOM

(BY MIGUEL)
13€



YOU CAN'T
FIND YOUR COCKTAIL?
ASK THE BARTENDER



COCKTAILS

CLASSIC



NEGRONI

GIN BOMBAY SAPPHIRE,
CAMPARI,
VERMOUTH MARTINI RUBINO

12€



ESPRESSO MARTINI

VODKA 42 BELOW, KAHLÚA,
ESPRESSO COFFEE, SUGAR SYRUP

13€



DRY MARTINI

GIN SIPSMITH DRY OR GREY GOOSE
VODKA , NOILLY PRAT DRY
VERMOUTH.

(OLIVES OR LEMON ZEST)

13€



GIN BASIL SMASH

GIN BOMBAY SAPPHIRE, LEMON
JUICE, SUGAR SYRUP, BASIL

12€



PORNO STAR MARTINI

VODKA 42 BELOW INFUSED WITH
VANILLA FROM MADAGASCAR,
PASSION FRUIT PUREE,
VANILLA LIQUEUR, LIME JUICE

14€



MOSCOW MULE

VODKA 42 BELOW, LIME JUICE,
SUGAR SYRUP, GINGER BEER

12€



APEROL SPRITZ

PROSECCO, APEROL, SODA

12€



MAI TAI

MIX OF RUMS, COINTREAU,
HOME-MADE ORGEAT, LIME JUICE,
ANGOSTURA BITTERS

13€



CAÏPIRINHA

ORGANIC CACHAÇA ABELHA,
LIME, BROWN SUGAR

10€



PENICILLIN

WHISKY MONKEY SHOULDER,
GINGER & HONEY SYRUP, LEMON
JUICE , LAGAVULIN 16 FLAMBÉED
PERFUME.

12€



SOURS

AMARETTO, WHISKY, PISCO...

12€



MORE CLASSICS?
OF COURSE! ASK OUR
TEAM & IF IT'S POSSIBLE,
WE CAN DO IT.





THE EIGHT

Rooftop & Cocktail Bar



MANNEKEN PILS 5%
4,5€

TROTINETTE 0,1%
4€

DUVEL 8,5%
5€

CHIMAY BLONDE 4,8%
5€

CHIMAY BLONDE FORTE 10%
6€

CHIMAY BLEUE 9%
5€

CHIMAY TRIPLE BLANCHE 8%
5€

MAREDSOUS BLONDE 6,5%
5€

MAREDSOUS TRIPLE 10%
5€

TRIPEL D'ANVERS 8%
5€

HOEGAARDEN WIT 4,9%
4€

LINDEMANS KRIEK 3,5%
4€

LINDEMANS APPLE 3,5%
4€

ZINNE BIR 5,8%
5€

STOUTERIK 5%
5€

DELTA IPA 6%
5€

ORVAL 6,2%
6€

LA CHOUFFE BLONDE 8%
5€

BEER TASTING
5 BEERS
24€

BEER OF
THE MOMENT
5€





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SOFTS

COCA-COLA
3,5€

COCA-COLA ZERO
3,5€

FANTA ORANGE
3,5€

SCHWEPES LEMON
3,5€

SPRITE
3,5€

LIPTON PEACH
3,5€

TONIC FEVER-TREE
4€

(INDIAN PREMIUM, MEDITERRANEAN, ELDER FLOWER)

GINGER BEER
3,5€

GINGER ALE
3,5€

JUICE
3,5€
(ORANGE, PINEAPPLE, APPLE, TOMATO)

REDBULL
4€

STILL & SPARKLING WATER
25CL 3€
50CL 5€

MOCKTAILS

NUAGE DE LIÈGE

LYRE'S DARK CANE NON-ALCOHOLIC
SPIRIT, VANILLA & CINNAMON
INFUSED SOY MILK, APPLE AND PEAR
SYRUP LIÈGE,
WHIPPED CREAM
(BY FLORY)
10€



~~~~~ **SWEET, CREAMY,  
SPICED** ~~~~~

### GRAPE FIZZ

GRAPE SHRUB, SUPASAWA,  
TOP FEVER TREE ELDER FLOWER  
(BY MIGUEL)  
10€



~~~~~ **FLORAL, ZESTY, CRISP** ~~~~~

ALOÀ VERDE

PINEAPPLE JUICE, COCO &
PISTACHIO PUREE, LIME
(BY MIGUEL)
10€



~~~~~ **CRAMY, NUTTY,  
'TROPICAL** ~~~~~

### CHAI DREAM

ALMOND MILK, CHAI THE, PASSION  
FRUIT PUREE, CARAMEL, VANILLA  
SYRUP  
(BY MIGUEL)  
10€



~~~~~ **VELVET, EXOTIC,  
SPICED** ~~~~~

NONA SPRITZ

NONA SPRITZ 0%, TONIC WATER
10€



~~~~~ **FRESH, BITTER, HERBAL** ~~~~~



# THE EIGHT

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## GIN



BOMBAY SAPPHIRE  
(ENGLAND)  
8€



HENDRICK'S  
(SCOTLAND)  
9€



NORDES  
(SPAIN)  
9€



GIN MARE  
(SPAIN)  
10€



PANDA  
(BELGIUM)  
11€



BLIND TIGER  
(BELGIUM)  
13€



TERRIL  
(BELGIUM)  
13€



AMAZONIAN  
(PERU)  
11€



SANTA ANA  
(FRANCE)  
9€



G'VINE WILD PEACH  
(FRANCE)  
10€



G'VINE PEAR &  
CARDAMOM  
(FRANCE)  
10€

SUPPLEMENT SOFT

OR

TONIC:  
INDIAN PREMIUM  
MEDITERRANEAN  
ELDER FLOWER  
2€



XIBAL  
(GUATEMALA)  
11€



BAIGUR SAIGON  
(VIETNAM)  
11€



OPIHR  
(ENGLAND)  
8€



MONKEY 47  
(GERMANY)  
11€



ROKU  
(JAPAN)  
9€



MOMBASA CLUB  
(ENGLAND)  
9€



MOMBASA  
STRAWBERRY  
(ENGLAND)  
9€



BUSS RASPBERRY  
(BELGIUM)  
10€



BUSS GRAPEFRUIT  
(BELGIUM)  
10€



BOTANIEST 0%  
(BELGIUM)  
9€



BOTANIEST GINGER  
& YUZU 0%  
(BELGIUM)  
9€







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# RUM/RHUM



BACARDI WHITE  
(PUERTO RICO)  
7€



BACARDI 4  
(PUERTO RICO)  
8€



BACARDI 8  
(PUERTO RICO)  
9€



APPLETON SIGNATURE  
(JAMAICA)  
9€



APPLETON ESTATE 8  
(JAMAICA)  
11€



APPLETON ESTATE 12  
(JAMAICA)  
13€



DIPLOMATICO R.E  
(VENEZUELA)  
12€



DIPLOMATICO D.C NI  
(VENEZUELA)  
16€



DOPLOMATICO  
VINTAGE 2007  
(VENEZUELA)  
18€



BOTRAN WHITE  
(GUATEMALA)  
9€

ZACAPA 23  
(GUATEMALA)  
14€



MATUSELEM INSOLITO  
(REPUBLICA DOMINICANA)  
9€



MATUSELEM 15  
(REPUBLICA DOMINICANA)  
10€



MATUSELEM 23  
(REPUBLICA DOMINICANA)  
13€



SANTA TERESA 1796  
(VENEZUELA)  
12€



RHUM VERMEIL 40%  
(BELGIUM)  
11€



RHUM SAVANA CREOL 52  
(FRANCE)  
11€



GOSLINGS BLACK  
(BERMUDA)  
8€



RIVIÈRE DU MÂT  
(FRANCE)  
(PINEAPPLE, VANILLA, BANANA)  
8€



CACHAÇA ABELHA  
(BRAZIL)  
8€





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# WHISKY/EY

## SCOTCH BLEND

J&B

8€

MONKEY SHOULDER

8€

JOHNNIE WALKER RED

8€

CHIVAS 12

9€

JOHNNIE WALKER

BLACK

9€

DEWAR'S

CARIBBEAN

9€

NAKED GROUSE

9€

DEWAR'S 12

10€

## SCOTCH SINGLE MALT

GLENFIDDICH 12

10€

MACALLAN 12

DOUBLE CASK

17€

ABERFELDY 12

10€

MACALLAN 12  
SHERRY OAK CASK

19€

ABERLOUR 10

12€

MACALLAN 12

TRIPLE CASK

17€

LAPHROAIG 10

10€

MACALLAN 15

DOUBLE CASK

27€

LAGAVULIN 16

17€

THE BALVENIE

14€

MACALLAN

RARE CASK

48€

CARIBBEAN

CASK

18€

HIGHLAND

PARK 18

23€

## IRISH

JAMESON

8€

TEELING RUM CASK

10€

TYRCONNEL

10€

## AMERICAN

JACK DANIEL'S

8€

BULLEIT (BOURBON)

9€

KOVAL (BOURBON)

10€

WOODFORD RESERVE

(BOURBON)

12€

HORSE NO NAME

(BOURBON)

11€

BULLEIT (RYE)

9€

## JAPANESE

YAMAZAKURA

12€

AKASHI

10€

HIBIKI

20€





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## VODKA

42 BELOW  
8€

GREY GOOSE  
10€

TITO'S  
9€

STOLICHNAYA ELIT  
11€

LE PHILTRE  
10€

## TEQUILA

CAZADORES BLANCO  
9€

CAZADORES  
REPOSADO  
9€

EL RELIZ BLANCO  
11€

PATRON SILVER  
13€

PATRON REPOSADO  
14€

PATRON AÑEJO  
15€



## COGNAC BRANDY ARMAGNAC

COURVOISER V.S  
9€

REMY MARTIN V.S.O.P  
12€

VECCHIA ROMAGNA  
8€

ARMAGNAC DELORD  
8€

## MEZCAL

SAN COSME  
(ESPADÍN)  
9€

M. VERDE MOMENTO  
(ESPADÍN)  
9€

GALLO NORTE  
(TOBALÁ)  
10€

AUGURIO  
(MAGUEY LUMBRE)  
12€

AUGURIO  
(MAGUEY  
TOBALÁ-CUISHE)  
13€





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### PROSECCO

PERLINO  
GLASS 7€  
BOTTLE 35€

### CHAMPAGNE

VIRGINIE T  
BRUT/ROSE  
GLASS 12€  
BOTTLE 75€

## WINES

### RED

LA CROIX  
BELLEFEUILLE  
GLASS 6€  
BOTTLE 30€

### ROSE

PETIT CHAUMONT  
(VIN BIO)  
GLASS 6€  
BOTTLE 30€

### WHITE

LES TERRASSES DE  
LA NEGLY  
GLASS 6€  
BOTTLE 30€

CHÂTEAU DES  
GRAVIÈRES  
GLASS 6€  
BOTTLE 30€



CUVÉE SECRÈTE  
(NATURE)  
GLASS 6€  
BOTTLE 30€

## LIQUORS - APERITIFS - DIGESTIVES

DISARONNO  
7€

GET 27  
7€

APEROL  
6€

AMARETTO ADRIATICO  
8€

FRANGELICO  
6€

CAMPARI  
6€

BAILEYS  
7€

MALIBU  
6€

MARTINI RED  
5€

CHARTREUSE YELLOW  
10€

PORTO  
6€

MARTINI WHITE  
6€

CHARTREUSE GREEN  
10€

JAGERMEISTER  
7€

LILLET WHITE  
6€

ST-GERMAIN  
8€

LIMONCELLO  
7€

LILLET ROSE  
6€

COINTREAU  
8€

CALVADOS  
8€

RICARD  
6€

SAMBUCA  
7€

AMARO DEL CAPO  
7€

GRAPPA  
7€

GRAND MARNIER  
7€

AVERNA  
6€

ABSINTHE  
8€

## COFFEE

## &

## TEA

ESPRESSO  
3€

CAPPUCCINO  
4€

COFFEE  
3€

LATTE MACCHIATO  
4€

DÉCA  
3€

TEA  
3€

(CHAMOMILE, GREEN TEA, FOREST FRUIT, BLACK)





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# SNACKS

**SICILIAN OLIVES 6€**

**HUMUS 8€**

WITH OLIVE OIL, SALT FLAKES,  
SMOKED PAPRIKA & GRISSINI

**CHEESE MIX 15€**

ORVAL CHEESE, CHIMAY  
CHEESE, MAREDSOUS CHEESE &  
GRISSINI

**FUET & CHEESE 15€**

FUET, BELGIAN CHEESE & GRISSINI

**FUET & OLIVES 10€**

FUET, SICILIAN OLIVES & GRISSINI





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# TO SHARE

**NACHOS THE 8**  
(TORTILLA CHIPS, CHEDDAR SAUCE,  
BACON, GUACAMOLE &  
JALAPEÑOS)

12€



**CHEESE BACON FRIES**

10€



**TEMPURA SCHRIMPS**

12€



**VEGAN GYOZA**

12€



**HUMMUS TRIO**

(CHILI PEPPER, RED BEET,  
MEDITERRANEAN) & PITA BREAD

12€



**ANGUS BEEF PLATE  
GRAND CRU**

15€

**CHICKEN GYOZA**

12€



## BOARDS

### CHARCUTERIE & CHEESE

MIX OF CHARCUTERIE & CHEESES, SEMI-DRYED TOMATOES, NUTS, DRIED FIGS

25€



### TEXMEX

RIBS, CHICKEN WINGS, TACOS, NACHOS, BBQ SAUCE, SWEET POTATOES,  
GUACAMOLE

30€



### ALLERGENS



GLUTEN



DAIRY



CRUSTACEANS



SESAME



FISH



SOY



SULFITES



PEANUT



CELERY



EGGS



MUSTARD



**THE EIGHT**

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# STARTERS

VITELLO TONNATO  
(CALF, TUNA, CAPERS,  
ANCHOVIES, PARSLEY,  
LEMON, MAYONNAISE)

15€



ARGENTINIAN BEEF CARPACCIO  
WITH HARRY'S BAR SAUCE,  
ROCKET & PARMIGIANO

18€



TOMATO CARPACCIO, BURRATA &  
PARMA PROSCIUTTO ROSES

15€



TUNA CARPACCIO, LEMON  
SAUCE, SOY, SPRING ONIONS &  
EXTRA VIRGIN OLIVE OIL

18€



CROQUETTES WITH  
VIEUX-BRUGES CHEESE

15€



SHRIMP CROQUETTES

18€



CROQUETTES DUO

16€



BRIE CHEESE & WAKAME SALAD  
-WITH SALMON OR -WITH CHICKEN  
(SALAD, BRIE CHEESE, AVOCADO,  
WAKAME SEAWEED, SOY SAUCE)

12€



SOUP OF THE DAY  
WITH GARLIC BREAD

10€



*Enjoy*

## ALLERGENS



GLUTEN



DAIRY



CRUSTACEANS



SESAME



FISH



SOY



SULFITES



PEANUT



CELERY



EGGS



MUSTARD



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# DISHES

## BROCCOLI & LEEK QUICHE WITH SALAD

15€



## GOAT CHEESE & TOMATO QUICHE WITH SALAD

15€



## POKÉ BOWL

-WITH SCAMPI OR -WITH CHICKEN  
RICE, EDAMAME, CARROTS, RADISH,  
AVOCADO, MANGO, CUCUMBER, RICE  
VINEGAR, SOY SAUCE

18€

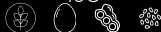


## BEEF TAGLIATA ON A BED OF ROCKET 20€

## VIETNAMESE SANDWICH

(BAGUETTE BREAD, BEEF, ONIONS,  
CARROTS, MAYONNAISE, CANE-  
SUGAR, RICE VINEGAR, SOY SAUCE)

16€



## PINSA CARBONARA

(BACON, TRUFFLE CREAM, RED  
ONIONS, BUFFALO MOZZARELLA,  
ROCKET, PARMIGIANO)

18€



## 'VINTAGE' CROQUE-MONSIEUR (TOASTED HAM & CHEESE SANDWICH)

15€



## TAGLIATELLE WITH CHICKEN GYROS

18€



## AUTHENTIC MAC & CHEESE

18€



## TERIYAKI SALMON

WITH THAI RICE & VEGETABLES  
20€



## ALLERGENS



GLUTEN



DAIRY



CRUSTACEANS



SESAME



FISH



SOY



SULFITES



PEANUT



CELERY



EGGS



MUSTARD





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# BURGERS

## THE 'SAMURAI'

(CHICKEN FILLET, CHEDDAR CHEESE, NACHOS, CORN, ICEBERG LETTUCE, TOMATO, SAMURAI SAUCE)

19€



## THE 'SMASH & ONION'

(ANGUS BEEF, CHEDDAR CHEESE, ONION RINGS, ICEBERG LETTUCE, CARROT, MAYONNAISE & KETCHUP)

19€



## THE 'BIG EIGHT'

(ANGUS BEEF, CHEDDAR CHEESE, COLESLAW, TOMATO, ROCKET, BARBECUE SAUCE)

19€



## THE 'USA'

(ANGUS BEEF, CHEDDAR CHEESE, TOMATO, BACON, PICKLES, YOUR CHOICE OF SAUCE)

19€



## THE 'FISH & CHIPS'

(FISH, SEAWEED, HONEY-MUSTARD SAUCE, SWEET POTATOES)

19€



## THE VEGETARIAN 'USA'

19€



## ALLERGENS



GLUTEN



DAIRY



CRUSTACEANS



SESAME



FISH



SOY



SULFITES



PEANUT



CELERY



EGGS



MUSTARD



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# DESSERTS

THIN APPLE TART WITH VANILLA ICE CREAM

10€



CHEESECAKE WITH RASPBERRY SAUCE

10€



THE TRADITIONAL DAME BLANCHE

10€



MOLTEN CHOCOLATE CAKE WITH VANILLA ICE CREAM

10€



## ALLERGENS



GLUTEN



DAIRY



CRUSTACEANS



SESAME



FISH



SOY



SULFITES



PEANUT



CELERY



EGGS



MUSTARD