



# 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



(BY MIGUEL)  
13€

*BITTER, VELVETY,  
AROMATIC*

## 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



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# COCKTAILS

## SIGNATURE

### BONFIRE IN THE SNOW

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

(BY FLORY)  
13€

*SMOKY, EARTHY,  
SMOOTH*



### PISTACHIO OLD FASHIONED

PISTACHIO INFUSED BULLEIT BOURBON,  
SUGAR SYRUP, ANGOSTURA BITTERS

(BY MIGUEL)  
13€



*STRONG, BITTER, NUTTY*



### PLEINE LUNE

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

(BY FLORY)  
13€

*SWEET, CREAMY, TASTY*



### TROPI-NUTS DREAM

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

(BY MIGUEL)  
13€



*TASTY, CREAMY, NUTTY*



YOU CAN'T  
FIND YOUR COCKTAIL?  
ASK THE BARTENDER



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# 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.





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## SOFTS

FRITZ-KOLA  
3,7€

FRITZ-KOLA SUPER ZERO  
3,7€

FRITZ ORANGE  
3,7€

FRITZ LEMON  
3,7€

FRITZ APPLE  
3,7€

LIPTON PEACH  
3,7€

TONIC FEVER-TREE  
4€

(INDIAN PREMIUM, MEDITERRANEAN, ELDER FLOWER)

GINGER BEER FEVER-TREE  
4€

GINGER ALE FEVER-TREE  
4€

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

REDBULL  
4€

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

## MOCKTAILS

### MYSTIC TROPIC

POLLEN SPICED CARIBBEAN, ORGEAT,  
BLUE CURAÇAO, LIME JUICE

10€



🍹🍹🍹🍹 *TROPICAL, NUTTY,* 🍹🍹🍹🍹  
*TANGY*

### VIRGIN MULE

NONA GINGER, LIME JUICE, SUGAR  
SYROP, GINGER BEER

10€



🍹🍹🍹 *FIERY, ZESTY, ZINGY* 🍹🍹🍹

### SOUR

AMARRETTO 0% OR NONA JUNE  
CUBERDON CANDY, LEMON JUICE,  
SUGAR SIROP

10€



🍹🍹🍹 *MELLOX, NUTTY,* 🍹🍹🍹  
*SHARP*

### LIMONCELLI SPRITZ

POLLEN LIMONCELLI, SPARKLING  
ALCOHOL-FREE WINE, SODA WATER

10€



🍹🍹🍹 *CRISP, EFFERVESCENT,* 🍹🍹🍹  
*FRUTTY*

### NONA SPRITZ

NONA SPRITZ 0%, TONIC WATER  
10€



🍹🍹🍹 *FRESH, BITTER, HERBAL* 🍹🍹🍹





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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€





# 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€

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€



SUPPLEMENT SOFT

OR

TONIC:  
INDIAN PREMIUM  
MEDITERRANEAN  
ELDER FLOWER  
2€





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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€



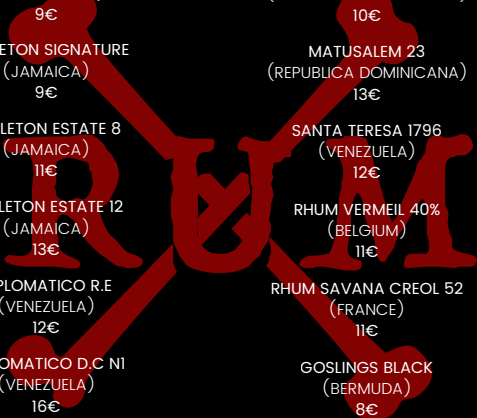
RIVIÈRE DU MÂT  
(FRANCE)  
(PINEAPPLE, VANILLA, BANANA)

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€	MACALLAN RARE CASK 48€
THE BALVENIE 14€	HIGHLAND PARK 18 23€
CARIBBEAN CASK 18€	

## 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**

14€



**VEGAN GYOZA**

14€



**HUMMUS TRIO**

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

12€



**CHICKEN OR BEEF TACOS**

16€



**CHICKEN GYOZA**

14€



## BOARDS

### CHARCUTERIE & CHEESE

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

25€



### TEXMEX

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

35€



## ALLERGENS



GLUTEN



DAIRY



CRUSTACEANS



SESAME



FISH



SOY



SULFITES



PEANUT



CELERY



EGGS



MUSTARD



**THE EIGHT**  
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# STARTERS

SALMON TARTARE WITH MANGO &  
PISTACHIO

18€



CROQUETTES WITH  
VIEUX-BRUGES CHEESE

15€



CALIFORNIAN SALAD

FRESH GREENS, TOPPED WITH  
SAUTÉED PRAWNS, CREAMY  
AVOCADO, GRAPEFRUIT SEGMENTS  
AND SHAVED PARMESAN

22€



SHRIMP CROQUETTES

18€



CROQUETTES DUO

16€



BAO

STEAMED BUN FILLED WITH TENDER  
BRAISED PORK

16€



SOUP OF THE DAY  
WITH GARLIC BREAD

10€



*Enjoy*

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GLUTEN



DAIRY



CRUSTACEANS



SESAME



FISH



SOY



SULFITES



PEANUT



CELERY



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# DISHES

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 FILLET - WITH FRIES MIXED SALAD  
AND YOUR CHOICE OF PEPPER SAUCE  
OR MUSHROOM SAUCE

29€



VIETNAMESE SANDWICH

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

16€



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

15€



TAGLIATELLE WITH CHICKEN GYROS

18€



TERIYAKI SALMON

WITH THAI RICE & VEGETABLES

20€



PAN-SEARED TURBOT FILLET  
SAUCE VIERGE, GARLIC CRUSHED  
POTATOES

22€



PORK BURRITO

FLOUR TORTILLA FILLED WITH  
SLOW-COOKED PORK, RICE,  
BEANS, AND FRESH TOPPINGS

16€



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GLUTEN



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SESAME



FISH



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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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# PIZZA



## PINSA CARBONARA

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

18€



## PINSA ORTOLANA

(GRILLED EGGPLANT, ZUCCHINI AND GRILLED BELL PEPPER, WITH MUSHROOMS, TOMATO, SMASHED POTATOES, RED ONION AND MOZZARELLA)

18€



## PINSA MEDITERRANEO

(TUNA AND CREAMY STRACCIATELLA, SUN-DRIED TOMATOES, RED ONION, OREGANO, AND GREEN OLIVES )

18€



## ALLERGENS



GLUTEN



DAIRY



CRUSTACEANS



SESAME



FISH



SOY



SULFITES



PEANUT



CELERY



EGGS



MUSTARD



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# DESSERTS

## CRÈME BRULÉE



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