



THE EIGHT

Rooftop & Cocktail Bar



COCKTAILS

SIGNATURE



BARTENDER'S KISS

VODKA, STRAWBERRY, VANILLA, HOUSE-MADE FIG SYRUP AND VERJUS, CLARIFIED WITH MILK AND MASCARPONE, FINISHED WITH STRAWBERRY MASCARPONE FOAM

SAVORY, VELVETY, BOTANICAL



(BY FLORY)
13€



SOLAR

SPICY, TROPICAL, FRESH

JALAPENO INFUSED TEQUILA, MEZCAL, MANGO PUREE, LIME JUICE, AGAVE GINGER SYRUP

(BY MIGUEL)

13€



OBE

WHISKY YAMAZAKURA, COINTREAU, HOUSE-MADE ORGEAT, LEMON JUICE, WORCESTERSHIRE

BOLD, COMPLEX, ZESTY

(BY DAVIDE)
14€



BASU

VIBRANT, FIERY, LUSCIOUS

GIN WHITE PEACH, APEROL, ESPELETTE LIQUEUR, LIME JUICE

(BY DAVIDE)

13€



YOU CAN'T
FIND YOUR COCKTAIL?
ASK THE BARTENDER



COCKTAILS

SIGNATURE

DIRTY TOUGHT

OLIVE OIL-WASHED GREY GOOSE VODKA,
CHERRY TOMATO INFUSED NOILLY PRAT, WHITE
PEPPER & BASIL TINCTURE



(BY FLORY)
14€

SAVORY MARTINI REVISITED

CRISP, HERBACEOUS, FRESH

CUBERDUSK

VODKA CLARIFIED MILK PUNCH INFUSED WITH
BELGIAN CUBERDON, ELDERFLOWER LIQUEUR,
FRESH LEMON AND RASBERRY NOTES



(BY MIGUEL)
13€

JADE

CUCUMBER-INFUSED GIN, TCHARMEUSE, OLEO
CUCUMBER, LEMON JUICE

(BY MIGUEL)
13€



CITRUSY, EXOTIC, TANGY

SILKY, FRUTTY, ELEGANT

MARGELINA

RUM, MANDARIN PUREE, LIME JUICE, BLOOD
ORANGE SYRUP

(BY DAVIDE)
12€



YOU CAN'T
FIND YOUR COCKTAIL?
ASK THE BARTENDER



THE EIGHT

Rooftop & Cocktail Bar

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.**



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





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€



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€





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€



MATUSALEM INSOLITO
(REPUBLICA DOMINICANA)
9€



MATUSALEM 15
(REPUBLICA DOMINICANA)
10€



MATUSALEM 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€





THE EIGHT

Rooftop & Cocktail Bar

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€ |





THE EIGHT

Rooftop & Cocktail Bar

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

COURVOISIER 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€





THE EIGHT

Rooftop & Cocktail Bar

PROSECCO

PERLINO
GLASS 7€
BOTTLE 35€

CHAMPAGNE

VIRGINIE T
BRUT/ROSE
GLASS 12€
BOTTLE 75€

WINES

RED

LA CROIX
BELLEFEUILLE
GLASS 6€
BOTTLE 30€

CHÂTEAU DES
GRAVIÈRES
GLASS 6€
BOTTLE 30€

ROSE

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

WHITE

LES TERRASSES DE
LA NEGLY
GLASS 6€
BOTTLE 30€

CUVÉE SECRÈTE
(NATURE)
GLASS 6€
BOTTLE 30€



LIQUORS - APERITIFS - DIGESTIVES

DISARONNO
7€

AMARETTO ADRIATICO
8€

BAILEYS
7€

CHARTREUSE YELLOW
10€

CHARTREUSE GREEN
10€

ST-GERMAIN
8€

COINTREAU
8€

SAMBUCA
7€

GRAND MARNIER
7€

GET 27
7€

FRANGELICO
6€

MALIBU
6€

PORTO
6€

JAGERMEISTER
7€

LIMONCELLO
7€

CALVADOS
8€

AMARO DEL CAPO
7€

AVERNA
6€

APEROL
6€

CAMPARI
6€

MARTINI RED
5€

MARTINI WHITE
6€

LILLET WHITE
6€

LILLET ROSE
6€

RICARD
6€

GRAPPA
7€

ABSINTHE
8€

COFFEE & TEA

ESPRESSO
3€

COFFEE
3€

DÉCA
3€

CAPPUCCINO
4€

LATTE MACCHIATO
4€

TEA
3€

(CHAMOMILE, GREEN TEA, FOREST FRUIT, BLACK)



SNACKS

SICILIAN OLIVES 7€

CHEESE MIX 15€

ORVAL CHEESE, CHIMAY
CHEESE, MAREDSOUS CHEESE &
GRISSINI

FUET & CHEESE 15€

FUET, BELGIAN CHEESE & GRISSINI

FUET & OLIVES 10€

FUET, SICILIAN OLIVES & GRISSINI



TO SHARE

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

12€



CHEESE BACON FRIES

10€



TEMPURA SCHRIMPS

14€



HUMUS TRIO 12€

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



CHICKEN OR BEEF TACOS

16€



VEGAN GYOZA

14€



**CHICKEN
GYOZA**

14€



BOARDS

CHARCUTERIE & CHEESE

MIX OF CHARCUTERIE & CHEESES, SEMI-DRIED TOMATOES, NUTS, DRIED FIGS
25€



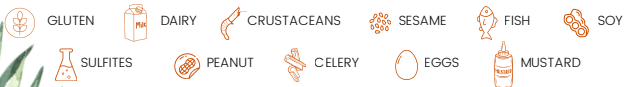
TEXMEX

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

35€



ALLERGENS



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

ALLERGENS



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 FILET - 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€



ALLERGENS



GLUTEN



SULFITES



DAIRY



PEANUT



CRUSTACEANS



CELERY



SESAME



EGGS



FISH



MUSTARD



SOY

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'

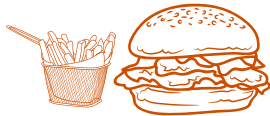
(FISH, SEAWEED, HONEY-MUSTARD SAUCE, SWEET POTATOES)

19€



THE VEGETARIAN 'USA'

19€



ALLERGENS



GLUTEN



DAIRY



CRUSTACEANS



SESAME



FISH



SOY



SULFITES



PEANUT



CELERY



EGGS



MUSTARD

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)

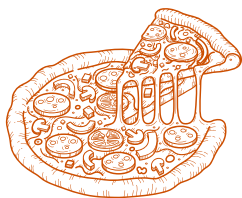
18€



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

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

