



Bar BurBure

## **"10 YEARS OF BAR BURBURE"**

**SASSICAIA 2019**

**Tenuta San Guido**

*By the glass - 10cl - €45*

**"The Dry Martini" €29**

**Beluga Goldline Vodka**

*Stirred cocktail based on White Vermouth & Vodka*

*Lemon twist or Olive?*

*Add 10gr Imperial Heritage Caviar +€29*

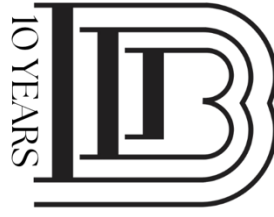
**"The Anniversary" €39**

**Laphroaig Whisky 25yo**

**& Cointreau 1960s**

*Stirred cocktail - Subtle Smoke, Spirit-Forward*

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Bar BurBure

*EVERY WEDNESDAY OF 2026  
WE CELEBRATE 10 YEARS OF BAR BURBURE  
WITH FOOD ON THE HOUSE  
OR A SPECIAL DRINK  
18H00-20H00*

**"JANUARY SPECIAL"**

**Vol-Au-Vent**  
*"Flight in the wind"*

**BY CHEF BART GILS**

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## - BURBURE BITES -

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Allow us to treat you to some comforting food...  
From 17h00 to 22h00

### **REYPENAER €11**

*1Y+ Cheese – Crackers – Fig Confiture*

### **GORDAL €11**

*Gordal Olives from Western Spain - 12pcs.*

### **PÂTÉ - by Invincible Restaurant €19**

*Pâté of Game & Chartreuse – Brioche – Fig Confiture*

### **TRUFFLE CROQUE €14**

*Cheddar – Truffle Spread – 4pcs.*

### **WAGYU CROQUETTES - by MEY bistro €18**

*Handmade Croquettes of Wagyu – 6pcs.*

### **HUMMUS €14**

*Seasoned Pumpkin & Chickpea Hummus – Crackers*

### **CHARCUTERIE - by MEY bistro €22**

*Variation of Meat Cuts – Sliced on the BURBURE BERKEL*

### **CAVIAR 10gr €35**

*Imperial Heritage Caviar 'Oscietra Royal' 30gr  
- Brioche – Crème Fraîche – Chives*

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Stay Hydrated - 0.75L Water - €6