



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



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

- BURBURE BITES -

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 'Osciètre Royal' 30gr
- Brioche - Crème Fraîche - Chives*

Stay Hydrated - 0.75L Water - €6