

## *Bruxelles ma belle* 13

Homemade Chocolate Liqueur - Rum Fair Salvador - Rum Foursquare Empery - Benedictine - Cream

Chocolaty, round & strong cocktail with coffee notes. Perfect as a digestif.

When thinking about Brussels, chocolate is one of the things which comes directly to mind. Fredric Blondeel is an outstanding Belgian chocolatier and cocoa roaster.

He is making his own chocolate in Brussels since more than 20 years and we couldn't do a menu which is dedicated to Belgium without including him.

## *White leaf, Red flower* 13

Chicory (chicon) - Pisco Barsol - Hibiscus - Lime - Soda Water - Orange Blossom

The grapes from de Pisco and the bitterness of the chicory make a nice combination.

You have a floral long drink with bitter notes from the chicory.

Also called witloof, chicory is one of the symbols of Belgium.

Available between November and April, it is a delicious bitter vegetable. Even if most of the production is made in Brabant Flamand, we wanted to dedicate this cocktail to Brabant Wallon where it is also produced.

The Belgian chicory is in crisis. Let's give it a hand. Eat it. Drink it.

It's healthy. It's delicious.

Did you know it became a luxury ingredient in Japan.

## *1862* 13

Red Chimay Beer - Cognac ABK6 VS - Blackberry - Amaretto - Ratafia de Marseille - Lemon

This cocktail is fresh, sweet and fruity.

Chimay is a Walloon municipality in the Belgian province of Hainaut and known worldwide for its beers. The Chimay Brewery is a brewery at Scourmont Abbey, a Trappist monastery, one of eleven breweries worldwide that produce Trappist beers.

The red Chimay beer, which we chose for this cocktail, is the lightest sibling amongst Chimay's heavyweight trio with a fruity and sweet character.

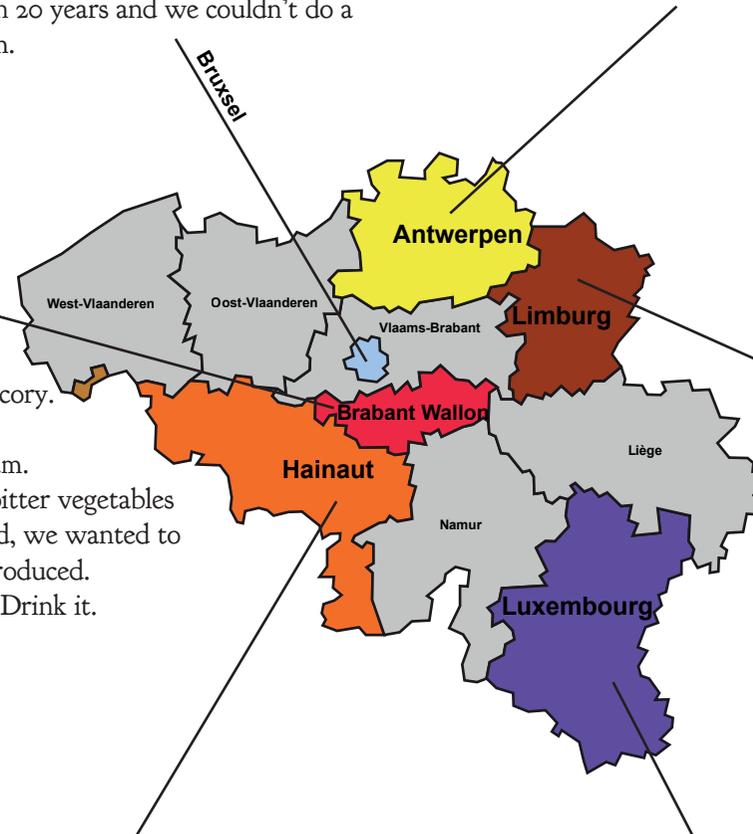
It's an ideal introduction for those who want to get to know Trappist beers.

## *Sinjoren* 13

Elixir d'Anvers - Grappa di Nebbiolo - Sacred Dry Vermouth - Lemon  
Fresh and herbal aperitif.

Elixir d'Anvers is part of the collective memory of many Belgians and has been enjoyed for many generations in the conviviality of the family circle.

A herb-flavored liqueur with digestive and beneficial characteristics that was created in 1863.



## *The Boiler Room* 13

Genever 't Stookkot Vieux-Systeme - Velvet Falernum - Lime - Orchata - Pimento Dram

Refreshing malty cocktail, yet warm spiced and rounded with a hint of rice.

Hasselt is the city of genever in Belgium, they have a museum dedicated to this spirit. We wanted to put it in the spotlight for this cocktail.

## *Sur la knipchen* 12

Maitrank - Aquavit - Red Grapes Verjuice - Violette

This cocktail is low in alcohol. It is aromatic with violette notes.

«À Arlon sur la knipchen» is a folkloric song from Arlon where Maitrank is from. Maitrank (drink of May) is an aperitif made with wine, cognac, oranges and woodruff (in French: aspérule odorante) which bloom in May.

Every year, you have «la fête du maitrank» the 4th week-end of May in Arlon.

We will definitely go this year :)

Are you coming ?

# LIB's CLASSICS

*Kikalein* 12  
Gin - Homemade Pistachio Syrup - Dark Creme de Cacao - Lemon -  
Chocolate Bitters - Aquafaba  
A light and nutty dessert treat.

*Fair-midable* 13  
Horseradish infused Fair Quinoa Vodka - Homemade Jasmin Syrup - Ceylon Tea -  
Ginger Wine - Lemon - Litchi Foam  
Savoury, refreshing, unexpected.

*Bloody Hell* 13  
Peated Whisky Laphroaig 10yo - Beetroot - Green Chartreuse - Lemon - Hellfire Bitter  
Very smoky with a touch of spiciness. Long finish with beetroot notes.

*The Trunk* 13  
Cognac Merlet VS - Mezcal Koch Espadin - Apple & Winter spices syrup - Apricot Liqueur -  
Falernum - Lemon - Elemakule Tiki Bitter  
Round and complex wintery drink with fruity and smoky notes.

*Brussels - Oaxaca* 13  
Mezcal San Cosme - Jamaican Rum Smith & Cross - Elderflower Liqueur - Fernet Branca  
Black Walnut Bitter  
Complex, smoky, strong and yet, not that dry.

## FINGER FOOD

LIB's Avocado Cream with Tortilla Chips 5

Cheese Plate 9,50  
with 2 different cheese, olives, chorizo, a bit of dry tomato pesto and bread

Dry tomato pesto with olive oil and bread 4,5

# LIB

*The Cocktail Experience*

life is beautiful

Welcome,

Our Last cocktail Menu was dedicated to our neighborhood.  
We wanted to dedicate this one to Belgium and its 11 provinces.

Here are our cocktail creations dedicated to 6 provinces.  
We change our menu every 6 weeks.  
You will discover the cocktails dedicated to the rest of the country  
from 1st April.

You will also find our LIB's classics.  
These are cocktails we created since we have opened the bar and  
became your favorites.

Take your time and have a look.  
If you have any questions, please let us know.  
We will be happy to help you find the drink that fits your taste.

Karoline, Harouna & Herbert

 @LIBCOCKTAILBAR

 @LIBBOUTIQUE124

We apologize for the state of our wall. We are working on it but unfortunately  
we are dependent on the action of our neighbors. Hopefully everything will be solved soon