



Welcome to Le Bassin, hotel and restaurant.

The kitchen of our brasserie is tasty and unpretentious. The menu includes a careful selection of traditional and familiar dishes prepared with fresh and seasonal ingredients. Our Chef passionately prepares classic meals to everyone's liking. We focus on dishes with North Sea fish and local specialties.

To avoid a long wait we kindly ask you to limit your choice to 4 different dishes per table as well as to respect the rule "1 table, 1 bill".

ENJOY!

Tom & Elsie Vanhaecke - Bruynoghe and the Bassin - team

*Please let us know if you have any food allergies or -intolerance!
Not all ingredients are mentioned on the menu. The composition of the dishes may vary.*

Alle prices are in euro.

We are open 7/7 from 10am till 10pm.

The kitchen is open from noon till 3pm and from 5.30 tot 21u.

Aperitifs

Glass of Cava	8.00	Ricard	7.90
Glass of Cava rosé	9.00	Jack Daniel's Whiskey	8.50
Coupe Champagne Gobillard	13.00	William Lawson's Whiskey	8.50
Martini Bianco/Rosso	7.00	Johnnie Walker Whiskey	8.50
Porto red/white Offley	7.00	Bacardi Carta Blanca	8.00
Pineau de Charentes	7.00	Havana Club rum 7 años	8.50
Kir vin blanc	7.50	The Kraken black spiced rum	9.00
Kir royal	9.00	Don Papa small batch rum	10.00
Picon vin blanc	9.50	Eristoff Vodka	8.00
Gancia	7.00	House recepy - aperitif	9.00
Sherry dry	7.00	Hierbas Ibicencas Ginger Ale	9.50
Campari	7.50	Aperol Spritz	9.50
Pisang Ambon	7.50	<i>Supplement soda</i>	2.90
Sangria with fresh fruit (summer)	9.50	<i>Supplement fresh orange juice</i>	3.00

Non-alcoholic drinks

Funny Pisang orange	9.50
Seedlip gin Fever Tree	11.50
Crodino with Tonic	6.00 9.00

It's gin-o'-clock

Bombay Fever-Tree Gold	13.00
Hendrick's Fever-Tree Gold	14.00
Vones Fever-Tree Gold	14.00
Bobby's Fever-Tree Clementine	14.00
Gin Mare Fever-Tree Mediterranean	14.50
Z E A L Gin Mediterranean	14.50

Fancy a bite?

Have a look between our 'tapas' or pick a dish from our snack menu on the following pages.

Some dishes are available throughout the day.



... Or discover '**Le Bar du Bassin**' !

The finest cheese, the best meat,... with a selected glass of wine, madeira, port, vermouth,...

Ask for more at the reception !

Try me!

Sang De Pascual (ESP) 8.50

Also good: served with Fever-Tree Mediterranean Tonic 11.50

Sang De Pascual is a traditional, artisanal liqueur based on 100% organic Spanish blood oranges

Beers on tap

	25cl	33cl	50cl
Pils	3.30	4.00	4.90
Petrus Dubbel Bruin	3.80	4.20	
Petrus Blond	3.80	4.20	
Filou	3.80		

Bottled beers

Hoegaarden	3.60	Vedett	3.80
Rodenbach	3.60	Orval	4.90
Omer Traditional blond	4.60	Kasteelbier bruin	4.80
Trappist Westmalle	4.60	Kasteelbier rouge	4.60
Tripel Westmalle	4.80	Karmeliet	4.60
Duvel	4.80	Kriek Liefmans 0.0 °	3.60
La Chouffe Blond	4.80	Carlsbergh 0,0°	3.50
Kriek Liefmans	3.50		

Regional beers - artisanal

Tripel Achiel (8,5° beer from our own region-Haeckse brewery)	4.80
Keyte blond (7,7° 33cl – Brewery Strubbe)	4.50
Dikke Mathile (6° 25cl - Brewery Strubbe)	4.60
Jus de Mer (7,2° 33cl)	4.80
Blonde Betsy (6,9° 33cl)	4.80
Bruine Betsy (6,9° 33cl)	4.80
Tres Hombres (6° 33cl - Brewery 't Koelschip)	4.60
Krevet (beer of Ostend, a creation of Kobe Desramaults & 't Koelschip), A perfect match with our shrimp croquettes!	4.80

Wine by the glass

	Glass	½	Bottle
White wine Chardonnay	6.00	21.00	29.00
Rosé wine Grenache-syrah	6.00	21.00	29.00
Red wine Merlot	6.00	21.00	29.00

Other wines and hot drinks at the back of the menu

<u>° Available throughout the day</u>	Tapas to share	
Fried cod sticks with tartar sauce	15.00	
Boudin blanc with Tierenteyn mustard	12.00	
Terroir plate	24.00 (2 pers.)	32.00 (4 pers.)
<i>Filet d'Anvers white sausage dried sausage mustard bacon home made pickles lacquered porc belly pickled sevenne oignon drippings abbey cheese</i>		
Iberico ham (12 months aged)	16.00 (2 pers.)	28.00 (4 pers.)



Welcome @ Le Bar du Bassin for a small (or not so small...) tasting !
A selection of top wines, artisanal cheeses / finely chopped meats / beers.

Soft drinks

Eaumege plat / bruis (25cl)	3.30	Schweppes Tonic	3.50
Eaumege plat / bruis (50cl)	6.00	Schweppes Agrum	3.50
Eaumege plat / bruis (75cl)	8.00	Ice Tea	3.50
Coca-Cola	3.30	Ice Tea Green	3.50
Cola Zero	3.30	Gini	3.50
Sprite	3.30	Fristi	3.50
Fanta	3.30	Tönissteiner Orange / Citron	3.50
Minute Maid Orange	3.50	Tönissteiner Fruit basket	3.70
Minute Maid Apple	3.50	Freshly squeezed orange juice	5.50
		Fever tree tonic / light	3.80

Snacks

Duo of fresh **handpeeled Grey Shrimps & shrimp croquette	25.50
Croque Monsieur ° (Ensor cheese & Breydel ham)	14.50
Croque Madame ° (with egg 'sunny side up')	14.80
Croque "boem boem" ° (spaghetti sauce)	15.80
Soup of the day with bread °	8.90
North Sea fish soup rouille cheese croutons	20.50
Spaghetti bolognaise °	16.50
Home made shrimp croquettes °	
2 pieces	21.50
3 pieces	26.50
Supplement french fries	3.50
Supplement (extra) bread & butter	3.00



° These dishes are available throughout the day.

****Fresh handpeeled Grey Shrimps: available according to the local fishermen's supply !**

Salads

Goat cheese (lukewarm) salad Jonagold apple bacon bits yoghourt dressing celery	22.50
Fresh salad with **handpeeled Grey Shrimps and gravlax	26.90
'Chicken Salad' : sauteed chicken filet smoked chicken filet pecans mustard-honey dressing chicory oak leaf	22.00
Spring Salad with Oudlander goat cheese 'Reigershof' carrot cucumber chicory dates sauteed with bacon cream of goat cheese vinaigrette of horseradish	25.90

Veggie

Falafel balls 'Napolitana' mixed salad choice : pasta or french fries or mashed potatoes	19.80
Veggie Burger from hazelnuts sauteed veggies potato or pasta or fries	19.80

For the little ones (up to 10 years old)

Chicken nuggets french fries	12.50
Spaghetti bolognaise	11.90
Sole tomato french fries	20.00
Fried fish strips mashed potatoes tartar home made	14.00
Meatballs tomato sauce mashed potatoes	12.50
Extra person (cutlery)	5.00

Starters

→ You can also choose from our 'tapas to share'.

STARTERS CANNOT BE ORDERED SEPARATELY AS A MAIN COURSE

Fresh soup of the day		6.90
Gravlax cucumber sweet and sour pomegranate honey-mustard dressing		17.80
Fried scallops white Asparagus cream of Pompadour potatoes parmesan crumble		22.50
Vitello Tonato rucola parmesan (18 months old)		18.90
Ostend mini bouillabaise rouille cheese croutons		18.90
Bekegem duckliver terrine sea buckthorn jelly pear brioche with raisins		20.50
**Handpeeled Grey Shrimps lettuce tomato boiled egg cocktail sauce		21.50
Home made shrimp croquettes	1 piece* (*only as a starter)	11.00
	2 piece	20.50



****Fresh handpeeled Grey Shrimps: available according to the local fishermen's supply !**

Main courses

... possibility to replace fries or mash potatoes by a side of '**warm veggies of the week**'.

Meat :

Filet mignon (Blonde d'Aquitaine)) 300 gr.	+ sauce : +3 € (see below)	32.00
T-bone-steak (1kg) mixte salad (for 2 pers)		72.00
	sauce of your choice: béarnaise / pepper / garlic butter / mushroom	3.00
Beef tartare (raw meat) salad fries		28.50
Flemish beef stew 'Grandma Style' homemade apple sauce french fries		28.90
Ossobuco (veal) home made parmesan pasta or fries		35.90
White Asparagus flemish style shoulder nut ham Belgasconne plain potatoes		30.00

Fish :

White Asparagus **handpeeled Grey Shrimps mousseline sauce potatoes		32.00
Tomato **handpeeled Grey Shrimps lettuce mayonaise french fries		36.00
Fried Dover sole "Meunière" 2x200 gr. salad fries fresh tartar		42.00
Cod fillet white & green asparagus butter sauce parsley oil		
	**Grey Shrimps hand-peeled plain potatoes	39.00
Plaice fillet buttermilk spread **hand-peeled gray shrimps mousseline sauce		38.00
North Sea Fish gratin veggies mashed potatoes or fries		36.00
Eel "Meunière" salad fries		38.90
Eel with greensauce or creamsauce salad fries		38.90
Bouillabaise "à l'Ostendaise" North Sea fish prawn toast rouille		36.90

Lunch of the week : from noon till 3 pm (not in school- & other holidays)

Soup of the day + main course	25.00 €
Starter + main course	28.00 €



Have you visited yet our brandnew 'Le Bar du Bassin' ?

Be most welcome for the finest cheeses & meats, ...

As a light meal, just in between, or even as a real main dish !

MENU du BASSIN



Two **homemade** shrimp croquettes

or

Fried scallops | white Asparagus | cream of Pompadour potatoes | parmesan crumble

or

Gravlax | cucumber sweet and sour | pomegranate | honey-mustard dressing

or

Bekegem duckliver terrine | sea buckthorn jelly | brioche with raisins

or

Vitello Tonato | rucola | parmesan (18 months old)

T-bonesteak (for 2 pers) with salad & sauce of choice

or

Cod fillet | white & green asparagus | butter sauce | parsley oil |

**** hand-peeled Grey Shrimps** | plain potatoes

or

North Sea Fish gratin | veggies | mashed potatoes or fries

or

White Asparagus | ****handpeeled Grey Shrimps** | mousseline sauce | potatoes

Coupe "Bassin"

or

Crème brûlée

or

Shortbread of speculoos | praliné mousse | chocolate biscuit | passion fruit cream

or

Irish Coffee

59 € pp

Wine by the glass



1/2



Sparkling

ES Pupitre - Cava Brut	8.00	35.00
FR Champagne Premier Cru Gobillard Grande Réserve Brut	13.00	62.00
ES Canals Nadal - Cava brut rosé	9.00	39.00

White

FR Belle Epine – Chardonnay , Viognier – Pays D'Oc (zacht en licht fruitig, goede afdronk)	6.00	21.00	29.00
ZA Zevenwacht - Chenin Blanc -Stellenbosch (droge witte wijn, licht vettig)	7.00	23.00	32.00
ES José Galo - Verdejo – Rueda Perez (fruitige witte wijn)	6.00	21.00	29.00
FR Pouilly- Fumé -La Villaudière – J.M. Reverdy & Fils (Sauvignon blanc)	9.00	28.00	42.00
FR Domaine de Picardon – La soleillerie – zoet	7.50	23.00	32.00

Rosé

FR Domaine Ferrandière – Pur Rosé (grenache , syrah)	6.00	21.00	29.00
ES El Goru rosado- Crianza - Murcia (100% Grenache)	6.00	21.00	29.00
FR La Garrigue Etincelle Grande Réserve (grenache)	6.00	21.00	29.00

Red

FR Lachez Les Fauves! Féroce – Ciceron – Pays d'Oc (merlot - grenache)	6.00	21.00	29.00
IT Chianti Cultusboni – Sangiovese – 'Badia a Coltibuono' in Toscane	8.50	26.00	39.00
ES Matsu – El Picaro – Tinta de Toro	7.00	23.00	32.00

Wine list



White

AU Markowitsch - Gruner Veltliner	29.00
DE Weingut Andres – Riesling Vom Butsandsein	30.00
ES Bodega de Bardos – Rueda – Verdejo	33.00
IT Assuli Grillo “Fiordiligi”, Sicilia 2020 bio	32.00
IT Nicolas Bergaglio - Gavi del Comune di Gavi Rovereto	34.00
FR H.Bourgeois - Haute victoire- Quincy (sauvignon blanc)	36.00
ES Libre y Salvaje – Cariñena – DOP Garnacha blanca	36.00
IT Cantina Kurtatsch - Pinot Grigio	40.00
FR Rijckaert – Macon Villages - Chardonnay	39.00
FR J.M. Reverdy & Fils Pouilly- Fumé -La Villaudière	39.00
PT Kompassus Vinhos – Branco reserva – Bical	38.00
FR Les Maillettes - Saint-Véran - Chardonnay	39.00
CA Russian River Valley Chardonnay – Folie à deux (Sonoma coast)	62.00
FR Chablis 1 ^e cru – Montmains - Garnier	65.00

Red

DE Weingut Salwey - Spätburgunder Gutswein	36.00
ES Bodegas Fulcro – Pescuda tinto – Mencia	35.00
FR Domaine de la Villadière – Sancerre Rouge	45.00
SP Pascona – Monsant – Garnacha , Cariñena	39.00
IT G.D. Vajra - Langhe Nebbiolo 2021	45.00
FR Domaine le grand veneur– Cotes du Rhone - Les Champavins – Alain Jaume	35.00
ES Baigorri - Rioja - Crianza (Tempranillo)	40.00
FR Chateau Franc Pipeau - St Emilion grand cru 2019	46.00
PT Kompassus Vinhos – reserva Baga	38.00
ES 90 MinutesTrossos del Priorat - (cab sauvignon,garnacha)	44.00
FR Château Yveline Lalande-de- Pomerol - (merlot, cab. Sauv., cab. franc)	47.00
LB Aurora – 100% Cabernet Franc	50.00
FR Chateau Petit Bocq - Saint-Estèphe	65.00
IT Tenuta La Colombina- Brunello di Montalcino DOC (sangiovese)2017	69.00
FR Chateau Deyrem Valentin – Cru Bourgeois Margaux 2015	75.00
FR H. Geoffroy - Gevrey Chambertin – 2015	85.00

Desserts

Crème brûlée	8.00
Apple pie vanilla ice and whipped cream	10.50
Le Kolonel digestive	10.50
Nougat glacé coulis of red fruits	9.50
Trio of sorbets <i>Passionfruit / raspberry / yoghurt</i>	9.90
Shortbread of speculoos praliné mousse chocolate biscuit passion fruit cream	10.80



Do you fancy a nice cheese ? Welcome @ Le Bar ! *(closed on Wednesday)*

Selection 'Van Tricht' **@ Le Bar du Bassin**

Pancakes (à la minute) 2.30 – 5.30 pm

Butter sugar jam	5.80
Sauce caramel	6.00
Mikado	7.00
Homemade 'avocat' liquor ice cream	8.50

Artisanal Ice Cream

Dame Blanche (vanilla stracciatella chocolate sauce whipped cream)	9.80
Dame Noire (chocolate chocolate sauce whipped cream)	9.80
Brésilienne (vanilla mokka caramel nuts whipped cream)	9.80
Coupe Advocaat (vanilla homemade eggnog liquor whipped cream)	9.80
Coupe Meringue (vanilla meringue raspberry coulis whipped cream)	9.80
Coupe Strawberry (vanilla fresh strawberries whipped cream)	10.90
Coupe "Bassin" (vanilla butterscotch caramel fleur de sel)	9.80
Kids Ice Cream (1 scoop)	4.80
Small Ice Cream (2 scoop)	6.50
Coupes (3 scoop) <i>Choice from: vanilla / chocolate / mokka / stracciatella</i>	9.00
Supplement chocolate sauce	1.80

Hot Drinks

Espresso	3.50
Mokka / Ristretto	3.10
Doppio	5.00
Déca	3.50
Koffie verkeerd	4.80
Cappuccino milk foam	4.80
Cappuccino whipped cream	4.80
Hot chocolate	4.80
Tea	3.70

pure / milk / lemon

Irish coffee (whiskey)	10.50
French coffee (cognac)	10.50
Parisian coffee (grand marnier)	10.50
Italian coffee (amaretto)	10.50
Hasseltse Koffie (jenever)	10.50

Fresh biological tea – Mighty Leaf

4.20

Organic Earl Grey

Ginger Twist

Organic Green Dragon

Organic Mint Mélange

Organic African Nectar

Organic Detox Infusion

Bombay Chai

Chamomille Citrus

Green Tea Tropical

Wild Berry Hibiscus

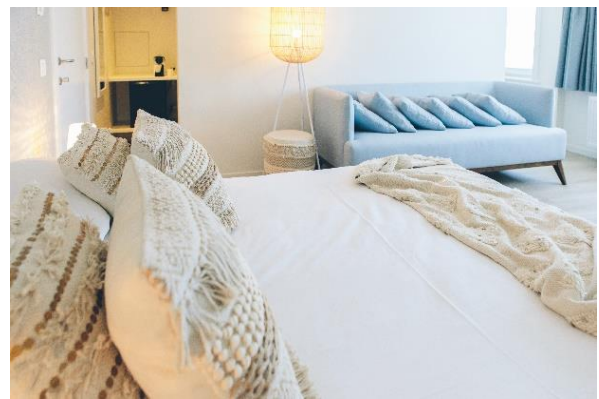
Digestives

Jenever – jong / oud	4.50 5.50	Baileys	8.50
Cognac Baron Otard VS	8.50	Poire William	8.50
Calvados Pere Magloire VSOP	8.50	Grappa	8.50
Armagnac	8.50	Sambuca	8.50
Cointreau	8.50	Limoncello	8.00
Grand Marnier	8.50	Hierbas Ibicencas	8.00
Amaretto	8.50		

Calvados Clos de la Hurvaniere - 12 ans	13.00
Cognac Brugerolle Napeleon VSOP	9.50
Glenfarclas highland single malt 12y	9.90
Nikka Pure Malt Taketsuru	12.00
Gouden Carolus – Single Malt Premium	10.50
Connemara - Peated Single Malt	9.90
The Ardmore Traditional peated	9.90

Hotel du Bassin

Discover our cosy **3*** Superior** hotel!



Tom & Elsie Vanhaecke - Bruynoghe warmly welcome you in Hotel du Bassin.

Are you enjoying the atmosphere in our restaurant? Would you like to stay a bit longer next time? The hotel is ideally located close to the train station, the yachting harbour and the city centre of Ostende. The beach and the promenade are at walking distance. Hotel du Bassin offers 34 comfortable hotel rooms, each one decorated tastefully. On top of that you can enjoy a scrumptious breakfast buffet, an extensive selection of tv channels and free wi-fi. For more information, visit our website (www.hoteldubassin.be) or ask our staff for a flyer.

