



Welcome to Le Bassin, hotel and restaurant.

**T**he 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	6.50	Ricard	7.90
Coupe Champagne Gobillard	12.50	Jack Daniel's Whiskey	7.20
Martini Bianco/Rosso	6.50	William Lawson's Whiskey	7.90
Porto red/white Offley	6.50	Johnnie Walker Whiskey	7.90
Pineau de Charentes	6.50	Bacardi Carta Blanca	7.50
Kir vin blanc	6.10	Havana Club rum 7 años	8.00
Kir royal	9.50	The Kraken black spiced rum	8.50
Picon vin blanc	7.90	Don Papa small batch rum	9.50
Gancia	6.50	Eristoff Vodka	7.50
Sherry dry	6.50	House recepy - aperitif	8.50
Campari	6.50	Hierbas Ibicencas   Ginger Ale	9.00
Pisang Ambon	6.50	Aperol Spritz	8.90
Sangria	8.50	<i>Supplement soda</i>	2.50
<i>Supplement fresh orange juice</i>	3.00		

## Non-alcoholic drinks

Funny Pisang orange	8.50
Funny Safari orange	8.50
Seedlip gin   Fever Tree	9.50
Crodino   with Tonic	5.00 7.50

## It's gin-o'-clock

Bombay   Fever-Tree Gold	11.50
Hendrick's   Fever-Tree Gold	12.90
Vones   Fever-Tree Gold	13.90
Bobby's   Fever-Tree Clementine	14.50
Gin Mare   Fever-Tree Mediterranean	15.50

### 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!

Bandarra Rose Vermut (ESP) 7.80

Also good: served with Fever-Tree Mediterranean Tonic 10.50

Vermouth from the Grenache grape, pink color with a refined spicy aroma and notes of red fruit & vanilla

## Beers on tap

	25cl	33cl	50cl
Pils	3.00	3.50	4.90
Petrus Dubbel Bruin	3.50	4.00	
Petrus Blond	3.50	4.00	
Brugse Zot	3.50	4.00	
Kriek Liefmans	3.20	3.80	4.90

## Bottled beers

Hoegaarden	3.00	Orval	4.40
Rodenbach	3.10	Kasteelbier bruin	4.30
Omer Traditional blond	4.00	Karmeliet	4.30
Trappist Westmalle	4.30	Carlsberg 0,0°	3.10
Tripel Westmalle	4.30	Kriek 0.0 °	3.20
Duvel	4.30	La Chouffe blond	3.30
Vedett	3.30	Filou 8.5°	4.30

## Regional beers

Tripel Achiel (8,5°  beer from our own region-Haeckse brewery)	4.30
Keyte blond (7,7°  33cl – Brewery Strubbe)	4.00
Dikke Mathile (6°  25cl - Brewery Strubbe)	4.00
Jus de Mer (7,2°  33cl)	4.20
Blonde Betsy (6,9°  33cl)	3.90
Bruine Betsy (6,9°  33cl)	3.90
Harlekijn (6°  33cl - Brewery 't Koelschip)	4.10
Krevet (beer of Ostend, a creation of Kobe Desramaults & 't Koelschip), A perfect match with our shrimp croquettes!	4.50

## Wine by the glass

	Glass	½	Bottle
White wine Chardonnay	5.90	20.00	28.00
Rosé wine Cinsault-grenache	5.90	20.00	28.00
Red wine Merlot	5.90	20.00	28.00

**\*Other wines and hot drinks at the back of the menu\***

Tapas to share		
Fried fish sticks with homemade tartar sauce	12.00	
Boudin blanc with Tierenteyn mustard	10.00	
Terroir plate	22.00 (2 pers.)	32.00 (4 pers.)
<i>White sausage   dried sausage   bacon   Flemish farmer's ham   cooked ham   mustard bacon   pickled vegetables   sweet and sour oignon   malt   Belgasconne fried   Tierenteyn mustard</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)	3.00	Schweppes Tonic	3.10
Eaumege plat / bruis (50cl)	5.00	Schweppes Agrum	3.10
Eaumege plat / bruis (75cl)	7.00	Ice Tea	3.00
Coca-Cola	3.00	Ice Tea Green	3.00
Cola Light	3.00	Gini	3.10
Cola Zero	3.00	Fristi	3.10
Sprite	3.00	Tönissteiner Orange / Citron	3.10
Fanta	3.00	Tönissteiner Fruit basket	3.20
Minute Maid Orange	3.10	Freshly squeezed orange juice	4.90
Minute Maid Apple	3.10		

## Snacks

Duo of shrimps (hand-peeled) & shrimp croquette	23.50
Croque Monsieur* (Ensor cheese & Breydel ham)	11.80
Croque Madame (with egg 'sunny side up')	12.80
Croque "boem boem" (spaghetti sauce)	12.80
Soup of the day with bread*	8.90
Mini bouillabaise   rouille   cheese   croutons	18.50
Spaghetti bolognaise*	14.50
Home made shrimp croquettes*	
2 pieces	19.50
3 pieces	22.00
Supplement french fries	3.50

*\*These dishes are available throughout the day.*

## Salads

Goat cheese (lukewarm) salad   Jonagold apple   bacon bits   honey dressing   celery	19.90
Fresh salad with handpeeled grey shrimps and gravlax	24.90

**Salade "Folle" =**

<b>Duck liver terrine   Pheasant paté   Lacquered pork belly   Cream of 'Old Postel'cheese</b>	<b>35.00</b>
<b>Filet d'Anvers &amp; White tripe 'Deschildre'   Mini shrimp croquette</b>	

## Veggie & Healthy

Steamed filet of cod   pumpkin & parnsip risotto   white wine sauce	32.00
Veggie Burger from hazelnuts   candied winter veggies	18.00

## For the little ones (up to 10 years old)

Chicken nuggets   french fries	9.50
Spaghetti bolognaise	10.50
Sole   tomato   mashed potatoes	14.50
Fried plaice   mashed potatoes   tartar	10.50
Meatballs   tomato sauce   mashed potatoes	12.50

## Starters

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

Fresh soup of the day		6.90
Game paté of pheasant   rhubarb compote   chicory tarte tatin		17.50
Lacquered pork belly 'Belgasconne'   pumpkin & parsnip risotto   sauce with brown beer		16.80
Ostend mini bouillabaise   rouille   cheese   croutons		17.50
Gravlax   horseradish   apple & chicory salad   toast of abbeybread		16.80
Hand-peeled shrimps (acc.to supply)   lettuce   tomato   boiled egg   cocktail sauce		19.90
Duck liver terrine   chutney of mandarins   caramelized fig   French toast		18.90
Home made shrimp croquettes	1 piece* (*only as a starter)	10.50
	2 piece	18.50

## Main courses

### Meat :

Filet mignon (Blonde d'Aquitaine) 300 gr.	+ sauce : +2 € (see below)	28.00
T-bone-steak (1kg) mixte salad (for 2 pers)		68.00
	sauce of your choice: béarnaise / pepper / garlic butter / mushroom	2.00
Beef tartare (raw meat)   lettuce   fries		25.50
Flemish beef stew 'Grandma Style'   homemade apple sauce   french fries		25.50
Pheasant   chicory   apple & cran   wild mushrooms   almond croquettes		34.00
Deer fillet   candied winter vegetables   game gravy with old Port		36.00

### Fish :

Tomato   handpeeled shrimps   lettuce   mayonaise   french fries		34.00
Fried Dover sole "Meunière" 2x200 gr.   salad   fries   fresh tartar		38.00
Cod fillet   grey shrimp   mashed potato   wild mushroom   celeriac		35.00
North Sea Fish gratin   veggies   mashed potatoes or fries		29.90
Eel "Meunière"   salad   fries		33.00
Eel with greensauce or creamsauce   salad   fries		33.00
Bouillabaise "à l'Ostendaise"   North Sea fish   prawn   toast   rouille		32.00

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

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

Soup of the day + main course	22 €
Starter + main course	25 €



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

Game paté of pheasant | rhubarb compote | chicory tarte tatin

or

Duck liver terrine | chutney of mandarins | caramelized fig | French toast

or

Lacquered pork belly 'Belgasconne' | pumpkin & parsnip risotto | sauce with brown beer

\*\*\*\*\*

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

or

Deer fillet | candied winter vegetables | game gravy with old Port **+ 2 €**

or

North Sea Fish gratin | veggies | mashed potatoes or fries

\*\*\*\*\*

Coupe "Bassin"

or

Soufflé Grand Marnier | chocolat | orange

or



Milk ganache | caramel | crispy nougat (Sanders Bakery)

or

Irish Coffee

**55 € pp**

## Wine by the glass

<u>Sparkling</u>		1/2	
ES Cava-Rigol- brut	6.50		29.00
FR Champagne Premier Cru Gobillard Grande Réserve Brut	12.50		58.00
 <u>White</u>			
FR Ropiteaux Les plants Nobles- <b>chardonnay</b> -pays D'oc	5.90	20.00	28.00
ZA Zevenwacht - <b>Chenin blanc</b> - Stellenbosch	6.00	21.00	29.00
FR Cheval Quancard-Cuvée Clémence-Entre Deux Mers AOP (sauvignon blanc,sémillon)	6.00	21.00	29.00
ES Nivarius- <b>tempranillo blanco</b> - Rioja	6.00	21.00	28.00
GER Deidesheimer Herrgottsacker – G. Siben - Pfalz <b>Riesling</b> (sweet wine)	6.50	21.00	30.00
 <u>Rosé</u>			
FR Domaine Lalaurie-Mas des Lauriers-Coteaux de Narbonne IGP (grenache,cinsault,syrah)	5.90	20.00	28.00
ES Lopez de Haro rosado-Crianza (tempranillo,garnacha)	6.00	21.00	29.00
 <u>Red</u>			
FR Cheval Quancard-Ch de Bordes-Quancard,Bordeaux AOP (merlot)	5.90	20.00	28.00
IT Casabianca- <b>Montepulciano</b> - d'Abruzzo DOC	6.00	21.50	29.00
ES Bodega de Bardos – Romàntica Crianza – <b>Ribera del Duero</b> - Tempranillo	6.50	23.00	32.00



# Wine list



## White

FR	Ropiteaux Les plants Nobles <b>chardonnay</b> pays D'oc	28.00
ZA	Zevenwacht - <b>Chenin blanc</b> - Stellenbosch	29.00
FR	Cheval Quancard-Cuvée Clémence-Entre Deux Mers AOP	29.00
ES	Nivarius- <b>tempranillo blanco</b> -Rioja	29.00
GER	Deidesheimer Herrgottsacker – G. Siben- Pfalz <b>Riesling</b>	30.00
AU	Kremstal <b>Grüner Veltliner</b> - Classic style - S. Moser	29.00
BE	Entre-Deux-Monts- <b>Pinot Gris</b> -Pinot Auxerois	34.00
FR	Rijckaert - <b>Macon-fuissé</b> - (chardonnay)	33.00
FR	Bott-Geyl-points Cardinaux- <b>Alsace</b> AOP (pinot blanc)	34.00
FR	H.Bourgeois-Haute victoire- <b>Quincy</b> (sauvignon blanc)	36.00
IT	La Tunella-Colli Orientali del Friuli- <b>Pinot Grigio</b> ,	36.00
FR	Les Maillettes-Domaine de la Denante- <b>Saint-Véran</b> (chardonnay)	39.00

## Rosé

FR	Domaine Lalaurie-Mas des Laurier-,Coteaux de Narbonne IGP	28.00
ES	Lopez de Haro rosado- Crianza	29.00

## Red

FR	Cheval Quancard-Ch de Bordes-Quancard- <b>Bordeaux</b> AOP (merlot)	28.00
IT	Casabianca- <b>Montepulciano</b> d'Abruzzo DOC	29.00
ES	Bodega de Bardos-Romàntica Crianza- <b>Ribera del Duero</b> -tempranillo	32.00
FR	Domaine Des Creisses- vin de pays d'oc (cabernet, syrah, grenache)	31.00
IT	Torre del Falasco <b>Valpolicella</b> Superiore Ripasso (corvina veronese,corvinone,rondinella)	31.00
ES	Baigorri -Rioja -Crianza (Tempranillo )	38.00
AU	Rubin Carnuntum- <b>Markowitsch</b> (zweigelt)	38.00
FR	Château de Chamilly- <b>Bourgogne</b> -coté Chalonnaise (pinot noir)	39.00
ES	90 MinutesTrossos del <b>Priorat</b> - (cab sauvignon,garnacha)	42.00
FR	Château Yveline Lalande-de- <b>Pomerol</b> - (merlot,cab sauv,cab franc)	43.00
FR	Château Croque Michotte - <b>Saint-Emilion Grand cru</b> (merlot,cab sauv,cab franc)	52.00
IT	Tenuta La Colombina- <b>Brunello</b> di Montalcino DOC (sangiovese)	59.00
FR	Labruyère Prieur Sélection- <b>bourgogne</b> ( pinot noir)	59.00

## Desserts

Crème brûlée	8.00
Apple pie   vanilla ice and whipped cream	9.50
Le Kolonel digestive	10.50
Soufflé Grand Marnier   chocolat   orange	9.90
Milk ganache   caramel   crispy nougat (Sanders Bakery)	9.90
Trio of sorbets <i>Passionfruit / raspberry / yoghurt</i>	9.90
Fresh seasonal fruit plate	8.90



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

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

## Pancakes (à la minute)

Butter   sugar   jam	4.90
Sauce caramel	5.50
Mikado	6.20
Homemade 'avocat' liquor   ice cream	6.90
Fresh fruit	7.20

## Artisanal Ice Cream

Dame Blanche (vanilla   stracciatella   chocolate sauce   whipped cream)	9.50
Dame Noire (chocolate   chocolate sauce   whipped cream)	9.50
Brésilienne (vanilla   mokka   caramel   nuts   whipped cream)	9.50
Coupe Advocaat (vanilla   homemade eggnog   whipped cream)	9.50
Coupe Meringue (vanilla   meringue   raspberry coulis   whipped cream)	9.50
Coupe Vers Fruit (vanilla   fresh fruit   whipped cream)	9.80
Coupe "Bassin" (vanilla   butterscotch   caramel   fleur de sel)	9.20
Kids Ice Cream (1 scoop)	4.50
Small Ice Cream (2 scoop)	6.50
Coupes (3 scoop)	8.00
<i>Choice from: vanilla / chocolate / mokka / stracciatella</i>	
Supplement chocolate sauce	1.80

## Hot Drinks

Espresso	3.00
Mokka / Ristretto	3.10
Doppio	4.00
Déca	3.00
Koffie verkeerd	3.60
Cappuccino milk foam	3.60
Cappuccino whipped cream	3.80
Hot chocolate	3.80
Tea	3.10
pure / milk / lemon	

Irish coffee (whiskey)	9.50
French coffee (cognac)	9.50
Parisian coffee (grand marnier)	9.50
Italian coffee (amaretto)	9.50
Hasseltse Koffie (jenever)	9.50

## Fresh biological tea – Mighty Leaf

3.90 €

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	Baileys	7.50
Cognac Baron Otard VS	7.50	Poire William	7.50
Calvados Pere Magloire VSOP	7.50	Grappa	7.50
Armagnac	7.50	Sambuca	7.50
Cointreau	7.50	Limoncello	7.00
Grand Marnier	7.50	Hierbas Ibicencas	6.80
Amaretto	7.50		

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

## Hotel du Bassin

Discover our cosy 3\* Superior hotel!



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

**A**re 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](http://www.hoteldubassin.be)) or ask our staff for a flyer.

