



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	7.50	Ricard	7.90
Glass of Prosecco rosé	8.00	Jack Daniel's Whiskey	8.50
Coupe Champagne Gobillard	12.50	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>	2.50
Sangria with fresh fruit (summer)	9.50	<i>Supplement fresh orange juice</i>	3.00

Non-alcoholic drinks

Funny Pisang orange	9.50
Funny Safari 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	12.00
Hendrick's Fever-Tree Gold	13.00
Vones Fever-Tree Gold	13.50
Bobby's Fever-Tree Clementine	14.00
Gin Mare Fever-Tree 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	3.00	3.50	4.90
Petrus Dubbel Bruin	3.50	4.00	
Petrus Blond	3.50	4.00	
Filou	3.50		
Kasteel Cuvée du Château (Quadrupel) (nice suggestion with stews)		4.50	

Bottled beers

Hoegaarden	3.20	Vedett	3.60
Rodenbach	3.20	Orval	4.50
Omer Traditional blond	4.00	Kasteelbier bruin	4.50
Trappist Westmalle	4.50	Kasteelbier rouge	4.50
Tripel Westmalle	4.50	Karmeliet	4.50
Duvel	4.50	Kriek Liefmans 0.0 °	3.20
La Chouffe Blond	4.50	Carlsbergh 0,0°	3.20
Kriek Liefmans	3.20		

Regional beers - artisanal

Tripel Achiel (8,5° beer from our own region-Haeckse brewery)	4.50
Keyte blond (7,7° 33cl – Brewery Strubbe)	4.00
Dikke Mathile (6° 25cl - Brewery Strubbe)	4.00
Jus de Mer (7,2° 33cl)	4.50
Blonde Betsy (6,9° 33cl)	4.50
Bruine Betsy (6,9° 33cl)	4.50
Tres Hombres (6° 33cl - Brewery 't Koelschip)	4.00
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	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

Tapas to share		
Fried cod sticks with tartar sauce	14.00	
Boudin blanc with Tierenteyn mustard	12.00	
Terroir plate	22.00 (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)	3.00	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 Zero	3.00	Gini	3.10
Sprite	3.00	Fristi	3.10
Fanta	3.00	Tönissteiner Orange / Citron	3.10
Minute Maid Orange	3.10	Tönissteiner Fruit basket	3.20
Minute Maid Apple	3.10	Freshly squeezed orange juice	4.90
		Fever tree tonic / light	3.50

Starters

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

STARTERS CANNOT BE ORDERED SEPARATELY AS THE MAIN COURSE

Fresh soup of the day		6.90
Gravlax chicory salad honey-mustard dressing		17.80
Cod carpaccio lemon butter fried bacon parmesan		18.00
Fried scallops truffle fettuccine parmesan crumble		20.50
Ostend mini bouillabaise rouille cheese croutons		18.50
Bekegem duckliver terrine sea buckthorn jelly pear brioche with raisins		19.90
Game paté (roe) chicory confit sea buckthorn jelly brioche toast hazelnut		19.90
**Handpeeled grey shrimps lettuce tomato boiled egg cocktail sauce		20.50
Home made shrimp croquettes	1 piece* (*only as a starter)	11.00
	2 piece	19.50



****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 : +2 € (see below)	30.00
T-bone-steak (1kg) mixte salad (for 2 pers)		72.00
	sauce of your choice: béarnaise / pepper / garlic butter / mushroom	2.00
Beef tartare (raw meat) salad fries		26.50
Flemish beef stew 'Grandma Style' homemade apple sauce french fries		27.90
Ossobuco home made parmesan pasta or fries		32.00
Deer stew parsnip carrot pumpkin potato		36.00
Pheasant chicory wild mushrooms parsnip cream sweet potato croquette		36.00

Fish :

Tomato **handpeeled shrimps lettuce mayonaise french fries	34.00
Fried Dover sole "Meunière" 2x200 gr. salad fries fresh tartar	39.00
Cod fillet chanterelles beurre blanc celeriac **grey shrimps parsnip puree	39.00
North Sea Fish gratin veggies mashed potatoes or fries	34.00
Eel "Meunière" salad fries	36.00
Eel with greensauce or creamsauce salad fries	36.00
Bouillabaise "à l'Ostendaise" North Sea fish prawn toast rouille	34.00

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

Cod carpaccio | lemon butter | fried bacon | parmesan

or

Game paté (roe) | chicory confit | sea buckthorn jelly | brioche toast | hazelnut

or

Bekegem duckliver terrine | sea buckthorn jelly | pear | brioche with raisins

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

or

Cod fillet | chanterelles | beurre blanc | celeriac | ****grey shrimps** | parsnip puree

or

North Sea Fish gratin | veggies | mashed potatoes or fries

or

Deer stew | parsnip | carrot | pumpkin | potato

Coupe "Bassin"

or

Pear tartlet with frangipane (Sanders Bakery) | ice cream vanilla-rhum-raisins

or

Irish Coffee

58 € pp

Wine by the glass



Sparkling

ES Dignitat- Cava Seleccio Brut	7.50		32.00
FR Champagne Premier Cru Gobillard Grande Réserve Brut	12.50		60.00
IT Fidora prosecco – Rosé – millesime	8.00		35.00

White

FR Belle Epine – Chardonnay , Viognier – Pays D’Oc (soft and slightly fruity, good aftertaste)	6.00	21.00	29.00
ZA Zevenwacht - Chenin Blanc -Stellenbosch (dry white wine, slightly oily)	6.00	21.00	29.00
FR Touraine – Christal Buissé – P.Buissé (floral white wine)	6.00	21.00	29.00
ES Nivarius, tempranillo blanco, Rioja (fresh white wine with stone fruit flavors)	6.50	23.00	31.00
FR Bordeaux moelleux - Château Pierron (sweet white wine)	6.50	21.00	29.00

Rosé

FR Domaine Ferrandière – Pur Rosé (grenache, syrah)	6.00	21.00	28.00
ES Lopez de Haro rosado - Crianza (tempranillo, garnacha)	6.00	21.00	28.00
FR La Garrigue Etincelle Grande Réserve (grenache)	6.00	21.00	29.00

Red

FR Cheval Quancard - Ch de Bords - Quancard, Bordeaux AOP (merlot)	6.00	21.00	28.00
FR Paul Jaboulet Aîné- Côtes du Rhône - Les Traverses (grenache-syrah-mourvèdre)	6.50	23.00	32.00
ES Bodega de Bardos – Crianza – Ribera del Duero (tempranillo)	6.50	23.00	32.00

Wine list



White

AU Gruner Veltliner - Markowitsch 2018	29.00
FR Cheval Quancard- Cuvée Clémence – Sauvignon blanc , sémillon	31.00
ES Bodega de Bardos – Rueda – Verdejo	33.00
IT Assuli Grillo “Fiordiligi”, Sicilia 2020 bio	32.00
FR Rijckaert – Macon Villages - Chardonnay	34.00
IT Milleuve Bianco-IGT- Friuli-Venezia Giulia- Borgo del Tiglio (ch,malvasia,friulano)	34.00
ES Libre y Salvaje – Cariñena – DOP Garnacha blanca	36.00
FR H.Bourgeois-Haute victoire- Quincy (sauvignon blanc)	35.00
IT La Tunella, Colli Orientali del Friuli, Pinot Grigio	36.00
FR Saint-Véran -Roche Mer – G. Morat	42.00
CA Russian River Valley Chardonnay – Folie à deux (Sonoma coast)	62.00
FR Chablis 1 ^e cru – Montmains - Garnier	65.00

Red

FR Domaine Des Creisses, vin de pays d’oc (cabernet, syrah, grenache) 2018	31.00
DE Spatburgunder Gutswein- Weingut Salwey	34.00
ES Bodegas Fulcro – Pescuda tinto – Bierzo	35.00
FR Domaine le grand veneur– Côtes du Rhone - Les Champavins – Alain Jaume	35.00
ES Baigorri - Rioja - Crianza (Tempranillo)	40.00
FR Chateau Franc Pipeau - St Emilion grand cru	44.00
ES 90 MinutesTrossos del Priorat - (cab. sauvignon, garnacha)	44.00
IT Langhe Nebbiolo – G.D. Vajra	45.00
FR Château Yveline Lalande-de-Pomerol - (merlot, cab. sauv., cab. franc)	47.00
IT Langghe Barbera – Luigi Einaudi	44.00
FR Saint-Estèphe – Château Petit-Bocq 2016	65.00
IT Tenuta La Colombina- Brunello di Montalcino DOC (sangiovese) 2016	68.00
FR Chateau Deyrem Valentin – Cru Bourgeois Margaux 2015	75.00
FR Gevrey Chambertin – H. Geoffroy – 2015	80.00

Desserts

Crème brûlée	8.00
Apple pie vanilla ice and whipped cream	9.50
Le Kolonel digestive	10.50
Nougat glacé coulis of red fruits	9.50
Trio of sorbets <i>Passionfruit / raspberry / yoghurt</i>	9.90
Fresh seasonal fruit plate	8.90
Pear tartlet with frangipane (Sanders Bakery) icecream vanilla-rhum-raisins	9.80



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	5.50
Sauce caramel	6.00
Mikado	7.00
Homemade 'avocat' liquor ice cream	8.50
Fresh fruit	8.50

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)	9.50
Kids Ice Cream (1 scoop)	4.50
Small Ice Cream (2 scoop)	6.50
Coupes (3 scoop) <i>Choice from: vanilla / chocolate / mokka / stracciatella</i>	8.00
Supplement chocolate sauce	1.80

Hot Drinks

Espresso	3.20
Mokka / Ristretto	3.10
Doppio	4.00
Déca	3.20
Koffie verkeerd	3.80
Cappuccino milk foam	3.80
Cappuccino whipped cream	3.80
Hot chocolate	3.80
Tea	3.20

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
Hot Wine (winter)	7.00

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

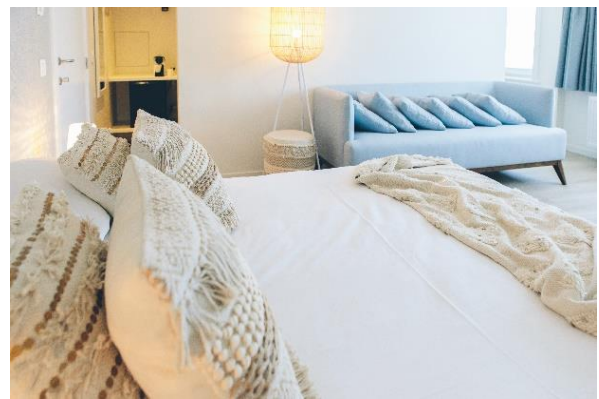
Jenever – jong / oud	4.50
Cognac Baron Otard VS	7.50
Calvados Pere Magloire VSOP	7.50
Armagnac	7.50
Cointreau	7.50
Grand Marnier	7.50
Amaretto	7.50

Baileys	7.50
Poire William	7.50
Grappa	7.50
Sambuca	7.50
Limoncello	7.00
Hierbas Ibicencas	6.80

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

Hotel du Bassin

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



Tom & Elsie Vanhaecke - Bruyngoghe 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.

