



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	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 Shyrah	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* (Enser 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*	6.90
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	3.00

**These dishes are available throughout the day.*

Salads

Warm goat cheese salad Jonagold apple bacon bits honey dressing	19.90
Salad of chicory & watercress Filet d'Anvers & white sausage 'Deschildre' cream of old cheese 'Postel' fried pear	20.00
Chicken Salad : steamed chicken & smoked chicken apple yoghurt dressing carrots	19.90
Fresh salad with hand-peeled shrimps and gravlax	24.90

Veggie & Healthy

Steamed filet of cod warm veggies fresh pasta	32.00
Veggie Burger from hazelnuts warm veggies fresh pasta	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
Ostend mini bouillabaise rouille cheese croutons		17.50
Gravlax, sour cream, toast of abbeybread		16.80
Hand-peeled shrimps (acc.to supply) lettuce tomato boiled egg cocktail sauce		19.90
Salad of chicory & watercress Filet d'Anvers 'Deschildre'		
fried pear cream of old cheese 'Postel'		17.50
Duck liver terrine chutney of mandarins caramelized fig French toast		19.90
Grey shrimps potatoe gnocchi stewed spinach mousseline chive		20.00
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 'Style Grandma' homemade apple sauce french fries		25.50
Pheasant chicory rhubarb wild mushrooms almond croquettes	<u>(FROM 20/10 ON)</u>	34.00
Venison stew gratin Dauphinois with forgotten vegetables	<u>(FROM 8/10 ON)</u>	34.00

Fish :

Tomato handpeeled shrimps lettuce mayonaise french fries		34.00
Fried sole "Meunière" 2x200 gr. salad fries fresh tartar		34.00
Cod fillet pumpkin sweet potato wild mushrooms veal gravy		35.00
Filet of Dover Sole à l'Ostendaise grey shrimps cockles mussels samphire		38.00
plain potatoes		
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 'A Sea of Flavour' (55 € pp) (15/10 -15/11)



Two homemade shrimp croquettes ('Sea menu')

or

Grey shrimps | gnocchi | stewed spinach | mousseline | chive ('Sea menu')

or

Salad of chicory & watercress | Filet d'Anvers 'Deschildre'

fried pear | cream of old cheese 'Postel'

or

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

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

or

Filet of Dover Sole à l'Ostendaise | grey shrimps | cockles | mussels | samphire

plain potatoes **+ 2 €** ('Sea menu')

or

North Sea Fish gratin | veggies | mashed potatoes or fries ('Sea menu')

Coupe "Bassin"

or

Soufflé Grand Marnier | chocolat | orange

or

Milk ganache | caramel | crispy nougat (Sanders Bakery)

or

Irish Coffee

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 chardonnay pays D'oc	5.90	20.00	28.00
ZA Shortwood, sauvignon blanc , Western Cape	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, tempranillo blanco , Rioja	6.00	21.00	28.00
FR La Soleillerie - Domaine de Picardon AOP (petit manseng,gros manseng) zoete witte wijn	6.00	21.00	28.00
 <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, Montepulciano d'Abruzzo DOC	6.00	21.50	29.00
ES Lopez de Haro edicion limitada, tempranillo	6.50	23.00	32.00

Wine list



White

FR	Ropiteaux Les plants Nobles chardonnay pays D'oc	28.00
ZA	Shortwood, sauvignon blanc , Western Cape	29.00
FR	Cheval Quancard,Cuvée Clémence,Entre Deux Mers AOP	29.00
ES	Nivarius, tempranillo blanco ,Rioja	29.00
FR	La Soleillerie - Domaine de Picardon AOP (zoet)	29.00
AU	Kremstal Grüner Veltliner - Classic style - S. Moser	29.00
BE	Entre-Deux-Monts, Pinot Gris ,Pinot Auxerois	34.00
FR	Le Moulin du pont- Macon-fuissé - Auvigue (chardonnay)	33.00
FR	Bott-Geyl,points Cardinaux, Alsace AOP (pinot blanc)	34.00
FR	H.Bourgeois-Haute victoire- Quincy (sauvignon blanc)	36.00
IT	La Tunella,Colli Orientali del Friuli, Pinot Grigio ,	36.00
FR	Les Maillettes,Domaine de la Denante- Saint-Véran (chardonnay)	39.00

Rosé

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

Red

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

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.

