



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	7.50	Ricard	7.90
Glass of Prosecco <b>rosé</b>	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
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 !

<b>Try me!</b>	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	3.60	4.00	
Petrus Blond	3.60	4.00	
Filou	3.60		
<b>Kasteel Cuvée du Château</b> (Quadrupel) (nice suggestion with stews)		<b>4.50</b>	

## Bottled beers

Hoegaarden	3.50	Vedett	3.80
Rodenbach	3.50	Orval	4.80
Omer Traditional blond	4.50	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 °	3.50
La Chouffe Blond	4.50	Carlsbergh 0,0°	3.50
Kriek Liefmans	3.20		

## Regional beers - artisanal

Tripel Achiel (8,5°  beer from our own region-Haeckse brewery)	4.70
Keyte blond (7,7°  33cl – Brewery Strubbe)	4.20
Dikke Mathile (6°  25cl - Brewery Strubbe)	4.50
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)	4.50
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\***

Tapas to share		
Fried cod sticks with tartar sauce	15.00	
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

## Snacks

Duo of fresh <b>**handpeeled</b> grey shrimps & shrimp croquette	24.50
Croque Monsieur ° (Ensor cheese & Breydel ham)	14.20
Croque Madame ° (with egg 'sunny side up')	14.80
Croque "boem boem" ° (spaghetti sauce)	15.50
Soup of the day with bread °	8.90
North Sea fish soup   rouille   cheese   croutons	19.90
Spaghetti bolognaise °	15.50
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	22.00
Fresh salad with <b>**handpeeled grey shrimps</b> and gravlax	25.90
'Chicken Salad' : sauteed chicken filet   smoked chicken filet   pecans   mustard-honey dressing   chicory   oak leaf	22.00
Winter Salad with Oudlander goat cheese 'Reigershof'   carrot   parsnip   chicory dates filled with goat cheese cream and bacon   pecans	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 THE MAIN COURSE\*

Fresh soup of the day		6.90
Gravlax   chicory salad   honey-mustard dressing		17.80
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
<b>**Handpeeled grey shrimps</b>   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 : +3 € (see below)	30.00
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		27.50
Flemish beef stew 'Grandma Style'   homemade apple sauce   french fries		28.90
Ossobuco home made   parmesan   pasta or fries		34.00
Veal blanquette   winter vegetables   veal sweetbreads   plain potatoes		35.00
Rabbit Grandma's style   chicory salad   Potato croquettes		32.00

### Fish :

Tomato   <b>**handpeeled shrimps</b>   lettuce   mayonaise   french fries	34.00	
Fried Dover sole "Meunière" 2x200 gr.   salad   fries   fresh tartar	39.00	
Cod fillet   buttermilk spread   roasted fennel   candied carrot and leek		
	<b>**Grey Shrimp</b>   butter sauce with verjuice	39.00
North Sea Fish gratin   veggies   mashed potatoes or fries	36.00	
Eel "Meunière"   salad   fries	38.00	
Eel with greensauce or creamsauce   salad   fries	38.00	
Bouillabaise "à l'Ostendaise"   North Sea fish   prawn   toast   rouille	36.00	

**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

Fried scallops | truffle | fettuccine | parmesan crumble

or

Gravlax | chicory salad | honey-mustard dressing

or

Bekegem duckliver terrine | sea buckthorn jelly | brioche with raisins

\*\*\*\*\*

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

or

Cod fillet | buttermilk spread | roasted fennel | candied carrot and leek |

**\*\*grey shrimps** | butter sauce with verjuice

or

North Sea Fish gratin | veggies | mashed potatoes or fries

or

Veal blanquette | winter vegetables | veal sweetbreads | plain potatoes

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Coupe "Bassin"

or

Crème brulée

or

Meringue pie from Veurne

or

Irish Coffee

**58 € pp**

# Wine by the glass



## 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 – <b>Chardonnay</b> , Viognier – Pays D’Oc (zacht en licht fruitig, goede afdronk)	6.00	21.00	29.00
ZA Zevenwacht - <b>Chenin Blanc</b> -Stellenbosch (droge witte wijn, licht vettig)	6.00	21.00	29.00
ES José Galo - <b>Verdejo</b> – Rueda Perez (fruitige witte wijn)	6.00	21.00	29.00
FR <b>Pouilly- Fumé</b> -La Villaudière – J.M. Reverdy & Fils (Sauvignon blanc )	8.50	26.00	39.00
FR Domaine de Picardon – La soleillerie – <b>zoet</b>	7.50	22.00	31.00

## Rosé

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

## Red

FR Lachez Les Fauves! Féroce – Ciceron – Pays d’Oc ( <b>merlot</b> - grenache)	6.00	21.00	29.00
IT Villa Carumé – <b>Nero d’Avola</b> -Sicilië DOC	6.00	21.00	29.00
ES Matsu – El Picaro – Tinta de Toro	6.50	22.00	30.00



# Wine list



## White

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

## Red

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

## 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
Meringue pie from Veurne	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

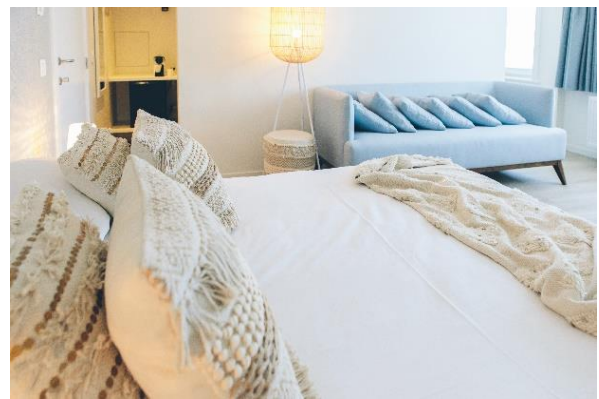
Jenever – jong / oud	4.50
Cognac Baron Otard VS	7.50
Calvados Pere Magloire VSOP	7.50
Armagnac	7.50
Cointreau	7.50
Grand Marnier	7.50
Amaretto	7.50

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 - Bruynoghe warmly 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.

