



Welkom to Le Bassin : Restaurant, Bar & Hotel***^{sup.}

“ Our brasserie is under construction “

The reconstruction is in full swing and we are eagerly looking forward to the results. Somewhere at the end of March, we hope to open our new doors for you !

Follow all news about the works via our social media (Facebook, Instagram).

MEANWHILE, everyone remains very welcome, because we remain OPEN:
Our brasserie is now temporarily located next to the Bar, entrance via the hotel .

So we will still be open 7/7, from **11 am**.

Tom & Elsie Vanhaecke – Bruynoghe, Jules & Zoé and the Bassin - team.

* The kitchen or our brasserie is tasty and unpretentious. The menu includes a careful selection of traditional and familiar dishes prepared with fresh and seasonal ingredients. We focus on dishes with North Sea fish and local specialties.

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.

**We are open 7/7 from 11am till 9pm.
The kitchen is open from noon till 3pm and from 5.30 till 9 pm**

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”.

Aperitifs

Glass of Cava 'Pupitre'	8.50	Campari	9.00
Coupe Champagne Vazard & Coquart Extra Brut	15.00	Negroni	13.50
Porto white - Noval	7.00	Henri Bardouin Pastis	8.50
Porto red - Noval	8.00	Whisky Monkey Shoulder	9.00
Sherry dry – Hidalgo Fino	7.00	Rum Embargo Blanco	9.00
Pineau de Charentes	9.00	Rum Embargo Anejo	9.50
Kirr vin blanc	7.50	→ Extra whiskies & rum : see digestives	
Kirr royal Prosecco	9.50	Ice Eyes Vodka	9.00
Kirr Royal Champagne	15.50	Hierbas Ibicencas Ginger Ale	10.50
Gancia	8.00	Aperol Spritz / Campari Spritz	12.00
Picon vin blanc	10.50	Supplement soda	3.00
		Supplement fresh orange juice	3.50

Non-alcoholic drinks

Aperol Spritz 0.0 – by Guts	10.50
Seedlip Spice 94 gin Indian Tonic	11.50
Crodino with Tonic	6.50 9.00

It's gin-o'-clock

Bombay Indian Tonic	13.00
Blind Tiger Piper Cubeba Indian Tonic	15.00
7 Sins Pride Mallorcan Tonic	15.00
Marula Pomegranate Grapefruit Tonic	15.00
Z E A L Gin Mediterranean	15.00

Vermouth Padro & Co

Blanco Reserve	<i>white / fruity</i>	8.50
Dorado Amargo	<i>white / spicy</i>	9.00
Rojo Classico	<i>red / fruity</i>	9.00
Rojo Reserva	<i>red / spicy</i>	9.50

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 !

Beers on tap

	25cl	33cl	37,5cl
Stella Artois	3.30	4.00	
De Ezel Blond – Brouwerij de Brabandere		4.50	

- ➔ Fresh blond beer of high fermentation – Alc. 6,5% Vol.
Stubborn in character, mild in taste!

Bieren op fles

White beer:	Baptiste white	4.00	
	Krevet 't Koelschip	4.80	
	➔ Cooperation of Kobe Desramaults & our city brewer ➔ Ideaal with shrimps!		
Amber:	Quintine Ambré	5.20	
Blond:	Duvel	5.00	
	Omer	5.00	
	Martha Sexy Blond	5.00	
	Zeevonk	5.00	
	➔ Local, full-bodied and malty specialty beer with floral notes of 7,2% Alc. <i>Tasting a Zeevonk = Clean Beaches</i>		
Tripel:	St. Idesbald tripel	5.00	
	Tripel Karmeliet	5.00	
	Fourchette	5.50	
	➔ Marriage between a gastronomic tripel and wheat beer		
Trappist :	Achel 8° dark	5.00	
	Orval	5.80	
Quadruppel:	Martha Brown Eyes Brew Society	5.50	
	Gouden Carolus whisky infused	5.80	
	Cuvée Château - Kasteelbrouwerij Vanhonselbrouck	5.50	
Red Brown:	Rodenbach Classic (25cl)	4.00	
Geuze:	Geuze Mariage Parfait Boon		8.60
	Old Geuze Beersel		9.20
Fruity beer:	Bacchus strawberry		6.50
	Kriek Boon (25cl)	3.50	
Alcoholfree:	Carlsberg 0.0.	3.50	
	Kwaremont 0.3.		4.50

Wines by the glass

Glass

Bottle

White

FR Vent de Mer – Cave de Cers – Pays D’Oc	6.20	30.00
100% Sauvignon Blanc (<u>fresh</u> , dry and slightly fruity)		
ZA Tin Mine – Zevenwacht – Stellenbosch	8.50	37.00
Chardonnay - Chenin Blanc (dry full-bodied white wine, nutty)		
IT Moscato d’Asti – Luigi Einaudi – Piemonte	7.00	33.00
100% Moscato (<u>sweet</u> , slightly sparkling white wine)		

Rosé

IT Komaros Rosato – Casa Garofoli – Marche	6.20	30.00
100% Montepulciano (fresh, floral rosé)		

Red

FR Carignan 100ans d’age – Claude Vialade – Pays d’Oc	6.20	30.00
100% Carignan – of >100 y.old vines (medium body, soft taste)		
ES Viña Salceda Crianza – Rioja	8.00	35.00
100% Tempranillo (full, spicy and dry)		

More wine by the glass : see suggestions

Soft drinks

Eaumege plat / bruis (25cl)	3.50	Sinaasappelaere	4.00
Eaumege plat / bruis (50 cl)	6.00	Appelaere	4.00
Coca-Cola	3.50	Ritchie lemonade grapefruit	3.80
Cola Zero	3.50	Ritchie lemonade citron-strawberry	3.80
Lipton Ice Tea	3.50	Tonic / tonic light	3.80
Ginger Ale	3.80	Sicilian Bitter lemon	3.80
		Fresh orange juice	5.50

° available throughout the day

Tapas to share

Fried cod sticks with tartar sauce	18.00	
Boudin blanc with Tierenteyn mustard	12.00	
Wild duck pâté	18.00	
<i>Orange toast of brioche bread candied white onion</i>		
Iberico ham (12 months aged)	18.00 (2 pers.)	30.00 (4 pers.)



Wine list



White

AU Markowitsch - Gruner Veltliner	33.00
FR Domaine Grand Veneur – Alain Jaume – Viognier – Côtes du Rhone	35.00
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
FR Pouilly Fumée – Claude Vialade - sauvignon blanc	36.00
ES Libre y Salvaje – Cariñena – DOP Garnacha blanca	36.00
IT Cantina Kurtatsch - Pinot Grigio	40.00
PT Kompassus Vinhos – Branco reserva – Bical	38.00
FR Les Maillettes - Saint-Véran - Chardonnay	42.00
DE Weissburgunder (Pinot Blanc) reserve – Weingut Salwey – Baden	55.00
HU Juris Villa – Pinot Gris – Badascony	52.00
FR Chablis 1 ^e cru – Montmains - Garnier	69.00
FR Meursault – Rodolphe Demougeot – Chardonnay	85.00

Red

DE Weingut Salwey - Spätburgunder Gutswein (Pinot Noir)	36.00
ES Bodegas Fulcro – Pescuda tinto – Mencia – Bierzo	35.00
FR Domaine de la Villadière – Sancerre Rouge (Pinot Noir)	45.00
ES Pascona – Monsant – Garnacha , Cariñena	39.00
IT G.D. Vajra - Langhe Nebbiolo 2021	45.00
FR Chateau Franc Pipeau - St Emilion grand cru 2019	46.00
PT Kompassus Vinhos – reserva Baga (Touriga Nacional)	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
ZA Whole berry Cabernet Sauvignon – Springfield Estate – Robertson Valley	48.00
FR Cuvée du Baron – Château Fortia – Chateauneuf du Pape – Côtes du Rhône	58.00
IT Tenuta La Colombina - Brunello di Montalcino DOC (sangiovese) 2017	69.00
IT Amarone della Valpolicella – Vignetti di Ettore – Veneto 2018	70.00
FR Chateau Deyrem Valentin – Cru Bourgeois Margaux 2015	75.00
FR H. Geoffroy - Gevrey Chambertin – 2015	85.00

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
Artisanal smoked salmon toast sweet onions cream apple-fennel salad		19.50
Ostend mini bouillabaise rouille cheese croutons		18.90
**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
Ensor croquettes (white fish, grey shrimps, mussel gravy [see next page]	1 piece*	12.00
	2 pcs	22.00



****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)	33.00
T-bone-steak (1kg) mixte salad (for 2 pers)		72.00
sauce of your choice: béarnaise / pepper / garlic butter / mushroom		
Beef tartare (raw meat) salad fries		30.00
Flemish beef stew 'Grandma Style' homemade apple sauce french fries		31.00

Fish :

Tomato **handpeeled Grey Shrimps lettuce mayonaise french fries	40.00
Fried Dover sole "Meunière" (2 pcs) salad fries fresh tartar	45.00
Cod fillet young leek cockles fried potato with thym	
**Grey Shrimps hand-peeled mousseline with crab gravy	42.00
North Sea Fish gratin mussels prawn veggies mashed potatoes or fries	36.00
Eel "Meunière" salad fries	40.00
Eel with greensauce or creamsauce salad fries	40.00
Bouillabaise "à l'Ostendaise" North Sea fish prawn toast rouille	38.00

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 €

Suggestions

<u>Starter</u> - Escargots Petit Gris de Namur 'Ferme du Vieux Tilleul' garlic butter (8 p.)	22.00
- Brandade of Northseacrab in lemonbutter	21.00
<u>Main</u> - Ossobuco of veal tagliatelle or fries parmesan	39.00
- Filet of skrei celeriac puree cockels orange butter young carrot green asparagus	40.00
<u>Sweet</u> - Mousse of white chocolat caramelised fig mint nougat	12.00
- Baba Au Rhum 'Caruso' orange vanilla whipped cream	12.00

MENU du BASSIN

Two **homemade** shrimp croquettes

or

Two **Ensor** croquettes

or

Escargots Petit Gris de Namur 'Ferme du Vieux Tilleul'

or

Artisanal smoked salmon | toast | sweet onions cream | apple-fennel salad

or

Brandade of Northsea crab in lemon butter

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

or

Fillet of Skrei | celeriac puree | cockels | orange butter |
young carrot | green asparagus

or

North Sea Fish gratin | mussels | prawn | veggies | mashed potatoes or fries

Coupe "Bassin" or Crème brulée or Irish Coffee

or

White chocolat mousse | caramelized fig | mint | nougat

or

Baba au rhum 'Caruso' | orange | vanilla | whipped cream

65 € pp



Snacks

Duo of fresh **handpeeled Grey Shrimps & shrimp croquette	25.50
Croque Monsieur ° Ensor cheese Breydel ham	14.90
Croque Madame ° with egg 'sunny side up'	15.90
Croque "boem boem" ° spaghetti sauce	16.90
Soup of the day with bread °	8.90
North Sea fish soup rouille cheese croutons	20.50
Spaghetti bolognaise °	17.50
Home made shrimp croquettes °	
2 pieces	22.00
3 pieces	28.00
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 salad toast bacon apple walnut pistachio pine nuts	23.90
Fresh salad with **handpeeled Grey Shrimps and artisanal smoked salmon	26.90
'Chicken Salad' : sauteed chicken filet smoked chicken filet pecans mustard-honey dressing babyleaf lettuce	22.50
'Ensor' salad mini shrimp croquette mini Ensor croquette paté Dierendonck artisanal smoked salmon fried codfish sticks	25.90

Veggie

Falafel balls 'Napolitana' mixed salad hot vegetables sweet potato fries tomato	22.00
Veggie Burger from hazelnuts sauteed veggies sweet potato fries	22.00

For the little ones (up to 10 years old)

Chicken nuggets french fries	12.50
Spaghetti bolognaise	12.90
Sole tomato french fries	24.00
Fried fish strips mashed potatoes tartar home made	18.00
Meatballs tomato sauce mashed potatoes	14.50

→ **Extra person (cutlery) 5.00**

Our own “Ensor Croquette”

James Ensor is known to have loved the classic Escoffier preparation 'Sole à l'Ostendaise': a white wine sauce with gravy of mussels and gray shrimps, served with a solid white fish. As a responsible NorthSeaChef we find haddock these days a perfect substitute for the sole. Tom & Christine, our own 'Cuisiniers dangereux', unleashed their creativity on this. Our croquette has the following basic ingredients:

HADDOCK HANDPEELED GREY SHRIMPS MUSSEL GRAVY 		
REMOULADE SAUCE SOURDOUGH TOAST		
1 piece (startr only)	12 €	
2 pieces (as starter or main course)	22 of 23,5 €	accompanied by a salad
3 pièces (dish)	28 €	accompanied by a salad



'Les Cuisiniers dangereux'

But there is even more that links Le Bassin to Ensor...

There is the unprecedented story of the steam trawler '0.301 James Ensor', built at Béliards.

That Icelandic boat existed before the Amandine and was moored in the 'Bassing'...

that is nearby our (contemporary) Le Bassin.

And in that 'Bassing' also fell the 2 gendarmes that Ensor put on canvas in 1892.

After skirmishes between fishermen and gendarmes in 1887, these were the 2 victims:



'Les gendarmes'

Desserts

Crème brûlée	10.00
Apple pie vanilla ice cream and whipped cream	12.00
Le Kolonel digestive lemon sorbet homemade limoncello	12.00
Nougat glacé coulis of red fruits	10.50
Trio of sorbets <i>Passionfruit / raspberry / yoghurt</i>	11.50
Mousse of white chocolate caramelised fig mint nougat	12.00
Café Glacé	11.00
Baba au rhum orange vanilla whipped cream	12.00



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

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

Pancakes (à la minute) 3.00 – 5.30 pm

Butter sugar jam	5.80
Sauce caramel	6.00
Mikado (vanilla chocolate sauce)	7.00
Homemade 'avocat' liquor ice cream	8.50

Artisanal Ice Cream

Dame Blanche (vanilla chocolate sauce whipped cream)	10.50
Dame Noire (chocolate chocolate sauce whipped cream)	10.50
Brésilienne (vanilla mokka caramel nuts whipped cream)	10.50
Coupe Advocaat (vanilla homemade egnog liquor whipped cream)	10.50
Coupe Meringue (vanilla meringue raspberry coulis whipped cream)	10.50
Coupe "Bassin" (vanilla butterscotch caramel fleur de sel)	10.50
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

Coffee - Lungo	3.50
Espresso	3.30
Doppio – double espresso	5.00
Déca	3.50
White Coffee	4.80
Cappuccino whipped cream	4.80
Cappuccino milkfoam	4.80

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

Fresh biological tea – Mighty Leaf

Organic Earl Grey – black tea

Black tea | lemonlike | bergamot

Organic Green Dragon – green tea

Longjing green tea | nuts taste

Organic African Nectar – rooibos tea

Rooibos tealeaves | tropical fruit | blossom

Ginger Twist – gingertea

Lemongras | tropical fruit | mint | ginger

4.20

Organic Mint Mélange – minttea

Mintleaves uit Marokko

Camomille Citrus – camomille tea

Calming Egyptian camilleflowers | subtle fruit

Wild Berry Hibiscus – rosehip tea

Infusion of rosehip, elderberry, blueberry and strawberry

Digestifs

Jenever – young / old	5.50 6.50
Cognac Hennessy VS	9.50
Calvados 8 ans	11.50
Armagnac	8.50
Cointreau	8.50
Grand Marnier	8.50
Amaretto Disaronno	8.50

Baileys	8.50
Poire Williams	9.50
Grappa Bianco	8.50
Sambuca	8.50
Limoncello	8.00
Hierbas Ibicencas	8.50

Rum Old Monk 7 years 42,8°

Rum Plantation Xaymaca 'special dry'

Rum World's End Dark Spiced 40°

India 8.50

Jamaica 10.00

Caraiiben 9.50

Whisky Edradour 10 years 40° - highland single malt

Whiskey Redbreast 12 years 40° - pure pot still

Whisky Macallan 'Double Cask' 12 years 40° - single malt

Whisky Lagavulin 8 years 48° - single malt, peated

Whisky Nikka 'from the barrel' 51,4° - blended malt

Schotland 11.00

Ierland 12.00

Schotland 14.00

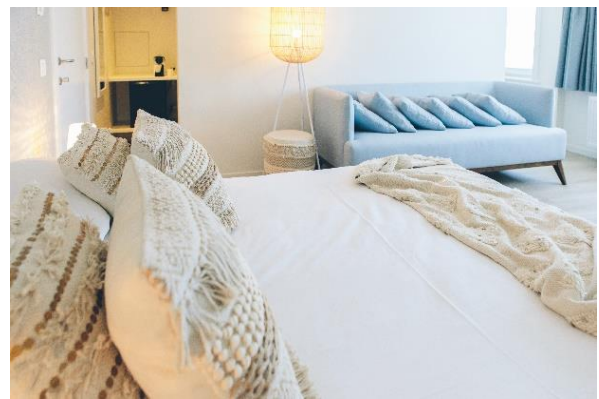
Schotland 14.00

Japan 13,00

For more digestieven, special porto's and madeira's : ask for the menu of 'Le Bar'

Hotel du Bassin

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



Tom & Elsie Vanhaecke - Bruynghe 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.

