

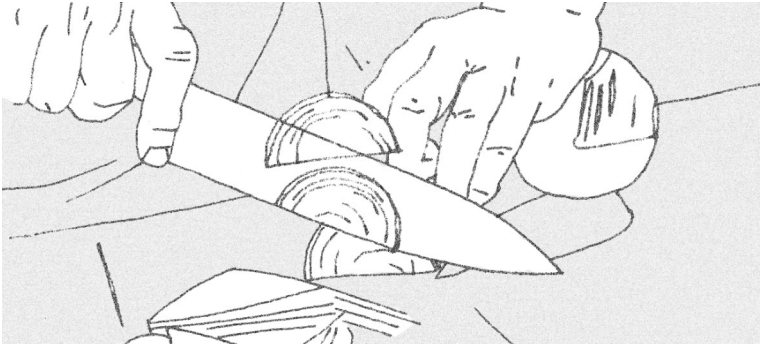
THE
EVERCHANGING
MENU
OF

VENTRE
CONTENT



(SOFT DRINKS)

INVIGORATING BEVERAGES



| | |
|---|-----|
| A glass of homemade fresh juice | 4 |
| Homemade cold brewed ice tea | 3.5 |
| Tensai Tea iced tea | 5 |
| White tea and blueberries | |
| Matcha tea and mint | |
| A glass of apple juice from l'Atelier Constant Berger | 3.5 |
| Several flavors available | |
| Maté Maté | 5.5 |
| Sparkling ice tea with yerba mate | |
| DIY lemonade | 4 |
| Artisanal syrup of your choice and sparkling water | |
| Coffee (long or espresso) | 3 |
| Herbal tea | 3 |
| Water from Spa (still or sparkling) 25cl/1l | 2/6 |

CURRENT MENU
THE SUSTENANCE

Starters 12
(only in the evening and Saturday the whole day)

Focaccia mi cantare
Homemade focaccia and its tasty spreads.

I-tataki-masu (NG)
Sesame-crusted sweet potato tataki, unagi sauce and wasabi mayo.

Mains 15

Quinoa Reeves (NG)
Quinoa cooked in smoked tea, spring vegetables, grilled almonds and chickpeas served with preserved lemons and fresh herbs oil.

Boulet time
Plant-based meatballs topped with a beer and syrup sauce, served with roasted potatoes.

Dessert

Love island (NG) 8
Floating island on vanilla cream drizzled with caramel and seasonal fruits.

Treat of the day 3
A little something sweet.
With a hot beverage (+2)

The full experience (for 2) 70
Both starters and both mains to share, two desserts and two complimentary hot drinks (tea or coffee)
(only in the evening and Saturday the whole day)

100% plant-based. Any allergy or intolerance? Let us know!

*NG = No gluten NGP = No gluten possible
We work with ingredients containing gluten. Despite our best efforts, we cannot exclude the risk of cross-contamination.*

EVENTS

SPECIALS & EVENTS

Exhibition: Loan.e (@by_loan.e)

On our walls until April 27th

Loan.e is a young graphic arts student with a passion for the beauty of things. She loves to create by hand and to experiment with different techniques, letting herself be carried away by the inspiration of the moment. Her exhibition is therefore a blend of techniques, including linocut, photography, cyanotype, drawing, graphic design, macramé, dried flowers, etc.

Exhibition: Albane Gjonaj (@aalba_art)

On our walls from May 2nd til June 8th, opening May 1st

With her exhibition "Harmonie continue : une exploration artistique", Albane Gjonaj unveils an abstract and colorful universe through her medium of choice: acrylic paint.

Her style is a juxtaposition of lines and colored masses that reflect her state of mind and the sensations of the moment.

*Are you an artist wishing to display your work at Ventre Content?
Send us an email at expo@ventrecontent.be and let's talk about it.*

Drink of the moment, while stocks last!

Organic cider to share

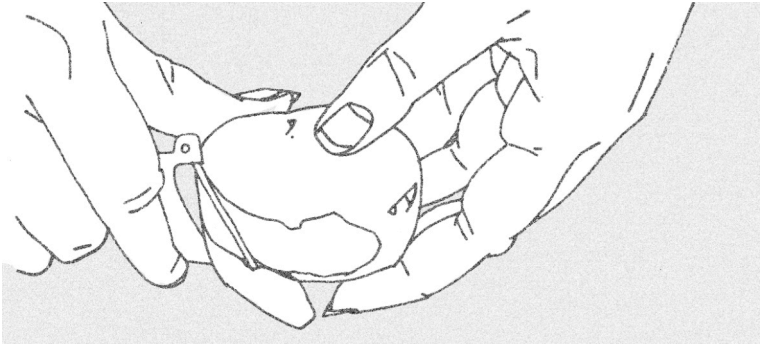
Brut cider (4,5%) 16
100% apple juice, no added sugar

Rosé brut cider (4,5%) 18
88% apple juice, 12% grape juice, no added sugar

Alcohol-free cider 13
100% apple juice, no added sugar

Badjawe Salsa, organic blond beer 5.5
infused with fresh chilies (6.5%)

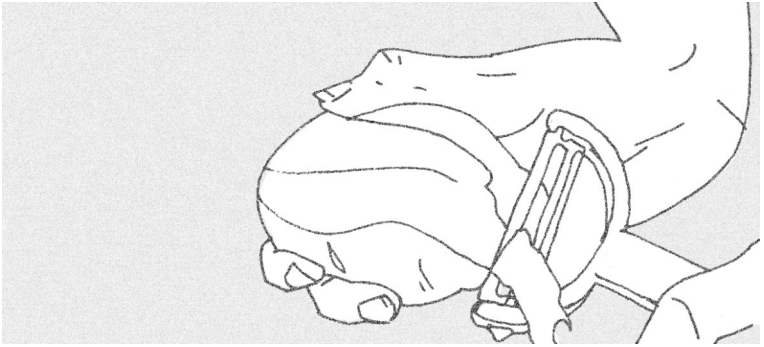
ENCHANTING WINES & DRINKS



| | |
|--|--------|
| Homemade Maitrank | 5 |
| Typical drink from the South of Belgium with white wine and oranges | |
| Wignac cider (dry, 33cl) | 6 |
| White wine | |
| Sauvignon (Ella, Les Vintrépides) | 5/25 |
| Trebiano d'Abruzzo | 5.5/27 |
| Red wine | |
| Malbec (Marius, Les Vintrépides) | 5/25 |
| Merlot (Surnaturel, Les Vintrépides) | 5.5/27 |
| Rosé wine | |
| Malbec (L'intrépide, Les Vintrépides, 75cl) | 25 |
| Prosecco Frizzante | |
| Glera (Terre dei Buth, 75cl) | 30 |

(BEERS)

FIZZY POTIONS



| | |
|---|-----|
| Badjawe blonde, bitter and balanced, citrus and floral notes (6.5%) | 5.5 |
| Badjawe ambrée, light and refreshing, cocoa and caramel notes (5.2%) | 5.5 |
| Badjawe festive, light blond, low bitterness and floral bouquet (4.5%) | 5.5 |
| Légia, fruit beer with blackcurrant and mint (3.5%) | 4 |
| IPA of the moment | 5.5 |

Our menu is constantly evolving,
do ask about our new arrivals!

Means of payment: no PIN payment possible. ATM at walking distance. Ask us for directions. We do have Payconiq, if you have a Belgian account and a compatible banking app.