



Welcome to Le Bassin: Restaurant, Bar & Hotel*sup.**

The Vanhaecke family wishes you a warm welcome to Le Bassin,
where comfort and hospitality meet!

Nestled in the heart of Ostend, our cozy establishment is equipped to make you feel at home.
We do our utmost to give you and your loved ones an unforgettable stay.
Unwind and make lasting memories at our home away from home.

Our chefs Tom and Christine hold fresh and local products highly valued.

In this way, we contribute to a smaller ecological footprint.

As ambassador of North Sea Chefs and pioneer of "à l'Ostendaise",
we focus on dishes with North Sea fish.

We work mainly with regional products and are also part of:
'Het Lekkere Westen' & 'Een Zee van Smaak'.

Enjoy!

**We are open 7/7 from 10am to 9pm.
The kitchen is open from 12pm to 3pm and 5:30pm to 9pm.**

To avoid long waiting times, we kindly ask you to limit your choice to
4 different dishes per table as well as to respect the "1 bill per table" rule.
If you have food allergies or intolerances, please let us know. Not all ingredients are listed on the menu.
The composition of the dishes can sometimes change. All amounts are given in €.

Wines by the glass

Glass **Bottle**

Sparkling

ES Glas Cava 'Pupitre'	8	38
FR Champagne Gobillard Grande Reserve	15	72
BE Buloo Rosé (non alcoholic) 33cl		14

White

FR La Belle Epine – Vignerons de Schistes – Pays D'Oc – Viognier, Chardonnay <i>(fresh, mildly dry and exotic fruit)</i>	6,5	32
ZA Tin Mine – Zevenwacht – Stellenbosch - Chardonnay - Chenin Blanc <i>(apricot, pear, nutmeg, dry, full-bodied, elegant)</i>	8,5	39
IT Moscato d'Asti – Luigi Einaudi – Piemonte - Moscato <i>(sweet, slightly sparkling white wine)</i>	7,5	37

Rosé

ES Goru Rosado – Ego Bodegas – Jumilla – Garnacha <i>(mild and refreshing)</i>	6,5	32
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Red

FR Carignan 100ans d'age – Claude Vialade – Pays d'Oc – Carignan <i>(From more than 100y. old vines, medium body, soft flavor)</i>	6,5	32
ES Viña Salceda Crianza – Rioja - Tempranillo <i>(ripe red fruit, leather, coffee, herbal and dry)</i>	8	35

Find our extended wine list below

Aperitifs

House aperitif	14
Picon white wine	12
Negroni	14
Hierbas Ibicencas Ginger Ale	11
Aperol Spritz / Campari Spritz	12
Kirr white wine	8
Kirr Royal	10
Campari	10
Martini Riserva Speciale <i>(white)</i>	10
Martini Riserva Speciale <i>(red)</i>	10
Ricard	10
Porto white – Noval	7
Porto red – Noval	8
Sherry dry – Hidalgo Fino	7
Pineau de Charentes	9
Supplement soft drink/soda	3
Supplement fresh orange juice	4,5

It's gin-o'-clock (incl. Fever Tree tonic)

Bombay Sapphire <i>(herbal, citrus)</i>	14
Blind Tiger Piper Cubeba <i>(Belgian, herbal)</i>	16
Gin Mare <i>(Mediterranean)</i>	15
Hendrick's <i>(citrus)</i>	14
Bobby's <i>(tangerine)</i>	15

Non-alcoholic drinks

Dark 0° Stormy	13
Aperol Spritz 0.0. - by Gutss	12
Seedlip Spice 94 gin Indian Tonic	12
Crodino Tonic	10
Buloo Rosé "Champagne" (33cl)	14

Spirits

Vodka - Mary White <i>(Belgian)</i>	9
Whisky Jack Daniels Tennessee	8
Whisky Bulleit Bourbon	9
Rum Plantation 3-stars <i>(white)</i>	9
Rum Plantation Original Dark <i>(brown)</i>	9,5
Rum Kraken Spiced <i>(brown, spiced)</i>	10
<i>Additional whiskies and rums can be found among the digestives</i>	

<u>Draft beers</u>	25cl	33cl
Stella Artois 5.2° - pils	3,5	4
Petrus Blond 6.5° - blonde	4	4,5
Chimay Bleu 9.0° - brown	4,5	
Keyte 7.5° – Ostend tripel		4,5

Local, in the nose nice hops and a light malty aroma, in the taste soft hop bitterness with a fruity finish

Bottled beers

White Beer:	Hoegaarden 4.9°	3,5	
Blonde:	Krevet 5.0° - t'Koelschip		5
	<i>Collaboration between Kobe Desramaults & our city brewery → Ideal with shrimp</i>		
	Duvel 8.5°		5
	Omer 8.0°		5
	Zeevonk 7.2°		5,5
	<i>Local, full-bodied and malty specialty beer with floral notes. Tasting a Zeevonk = clean beaches</i>		
Tripel:	Tripel Karmeliet 8.4°		5
	Tripel Achiel 8.5°		5
	<i>Local collaboration between De Haeckse Brouwers and Primeurs Achiel from Ostend, full flavor with subtle hints of West Flemish nectar</i>		
Trappists:	Tripel Westmalle 9.5°		5
	Orval 6.2°		5
	Westmalle Double 7.0°		5
Brown:	Kasteelbier Bruin 8.0°		5
Red Brown:	Rodenbach Classic 5.2° (25cl)	4	
Fruit Beer:	Kriek Premium St. Louis 3.2° (25cl)	4	
Alcoholfree:	Carlsberg 0.0°	3,5	
	Sportzot 0.4°		5
	Kriek Liefmans Fruitesse 0.0°	4	

Soft drinks

Eaumege still / sparkling (25cl)	3,5
Eaumege still / sparkling (50cl)	6
Coca-Cola	3,5
Cola Zero	3,5
Lipton Ice Tea / Peach	3,5
Fanta Orange	3,5
Tonisteiner Orange/ Lemon	4
Sprite	3,5
Appelaere appelsap	4
Sinaasappelaere (orange juice)	5
Freshly squeezed orange juice	6,5

Fever Tree	4
Indian Tonic	
Mediterranean Tonic	
Clementine Tonic	
Ginger Beer	
Ginger Ale	
Bitter Lemon	
Raspberry and Rhubarb Tonic	

Tapas to share (also available between 3pm and 5pm)

Fried cod sticks with tartar sauce		18
Boudin blanc with Tierenteyn mustard		12
Iberico ham (12 months aged)	18 (2p)	30 (4p)
Artichoke with chive vinaigrette		14

Starters

Starters cannot be ordered separately as a main course.

Fresh soup of the day		9
Ostend North Sea fish soup rouille cheese bread crusts		19
Artisanal smoked salmon toast horseradish mayonaise		19,5
Handpeeled* Grey shrimps lettuce tomato boiled egg cocktail sauce		21,5
<i>*Fresh handpeeled Grey Shrimps: available according to the local fishermen's supply</i>		
Home made shrimp croquettes, according to our own recipe	1 piece (only as a starter)	12
	2 pieces	22,5
Enser croquettes (haddock, shrimps, mussel sauce [see next page])	1 pieces (only as a starter)	12
	2 pieces	22,5

Main courses

Meat:

Filet mignon (Blonde d'Aquitaine) 300 gr. + sauce : see selection below		36
Côte à l'os (Limousin 3 weeks aged) (1kg 2 people.) salad		72
sauce of your choice: béarnaise pepper cream garlic butter mushrooms		
Beef tartare (raw meat) salad fries		30
Flemish beef stew "grandmothers' style" homemade apple sauce french fries		31

Fish:

Tomato *handpeeled Grey Shrimps lettuce mayonaise french fries		42
Fried Dover sole "Meunière" (2 pcs) salad fries fresh tartar		45
Grilled cod fillet green asparagus burrata-stracciatella romesco Parmesan fregola		42
Gratinated North Sea fish 'catch of the day' 3 species leeks Langoustine mussels		36
Eel "Meunière" or with greensauce or creamsauce salad fries		40
Bouillabaise "à l'Ostendaise" North Sea fish langoustine toast rouille		38
Home made shrimp croquettes, according to our own recipe	2 pieces	24
	3 pieces	30
Enser croquettes (haddock, shrimps, mussel sauce [see next page])	2 pieces	24
	3 pieces	30
Supplement French fries		3,5

Possibility to replace fries or mash potatoes by a side of 'warm veggies of the week'

<u>Lunch of the week</u> : from Monday to Friday, from 12pm until 3pm (not in school- & other holidays)
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Fresh soup of the day and main course	26
Starter and main course	29

Suggestions

Starter

Cuttlefish à la plancha leek chorizo parsley gravy	22
Vittello Tonato red onion tuna dressing wasabi mayonaise	20
Bouchot mussels Tom kha kai coriander	22

Main course

Grilled skate mashed potato with celery hazelnut butter capers	36
Bavette (steak) hot vegetables shallot sauce french fries	32
Ossobuco of veal tagliatelle or fries Parmesan	39

Dessert

Baba au Rhum 'Caruso' orange vanille whipped cream	12
Lemon tartlet 'Bakery Sanders' fresh strawberries	12

Menu du Bassin



Two **homemade** shrimp croquettes

or

Vittello Tonato | red onion | tuna dressing | wasabi mayonaise

or

Bouchot mussels | Tom kha kai | coriander

or

Cuttlefish à la plancha | leek | chorizo | parsley gravy

Côte à l'os (Limousin - 2p.) | salad | sauce of your choice

or

Grilled cod fillet | green asparagus | burrata-stracciatella | romesco | parmesan | fregola

or

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

Coupe "Bassin" **or** Crème Brulée **or** Irish Coffee

or

Lemon tartlet 'Bakkerij Sanders' | fresh strawberries

or

Baba au Rhum 'Caruso' | orange | vanille | whipped cream

Salads

Goat cheese salad toast bacon apple walnut pistachio pecan nuts	24
Fresh salad with *handpeeled Grey Shrimps and artisanal smoked salmon	27
'Chicken Salad' : sauteed chicken filet iceberg lettuce parmesan dressing croutons	24
'Ensor' salad mini shrimp croquette mini Ensor croquette focaccia Ibericoham burrata artisanal smoked salmon fried codfish sticks	29
Duo of fresh *handpeeled Grey Shrimps, tomato & shrimp croquette	28,5

Veggie

Falafel balls 'Napolitana' mixed salad hot vegetables sweet potato fries tomato	22
Veggie burger from hazelnuts sauteed veggies sweet potato fries	22

Snacks (from 11.30am-5pm)

Soup of the day	12
North Sea fish soup rouille cheese croutons (until 3pm)	21
Croque Monsieur Ensor cheese Breydel ham	15
Croque Madame egg 'sunny side up'	16
Croque "boem boem" spaghetti sauce	17
Spaghetti bolognaise	18
Home made shrimp croquettes, (our own famous recipe)	
2 pieces	24
3 pieces	30
Ensor-croquette (haddock, shrimps, mussel gravy)	
2 pieces	24
3 pieces	30
Fried cod sticks with tartar sauce	18
White sausage with Tierenteyn mustard	12
Iberico ham (12 months aged)	18 (2p) 30 (4p)
Supplement fries (until 3 pm)	3,5
Supplement (extra) bread & butter	3
Extra cutlery	5

For the little ones (up to 10 years old)

Chicken nuggets french fries	12,5
Spaghetti bolognaise	13
Dover Sole tomato french fries	24
Fried fish strips mashed potatoes tartar home made	18
Meatballs tomato sauce mashed potatoes	14,5

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.



‘Les Cuisiniers Dangereux’

But there is more that links Le Bassin to Ensor.

In this year, 2024, in which James Ensor has died for 75 years, we went on a quest and found the unprecedented story of the steam trawler '0.301 James Ensor', built at Béliards. That Iceland boat existed before the Amandine and was moored in the 'Bassing'... which is close to the current business 'Le Bassin'.

There were also 2 gendarmes who fell in that 'Bassing', victims after skirmishes between fishermen and gendarmes.

Our chefs have created a nice reference to that steam trawler on your plate of Ensor croquette(s).

Let yourself be surprised! Enjoy.

Discover ‘Le Bar du Bassin’

Daughter Zoé Vanhaecke is sommelier, cheesemaster and zythologist and shares her passion in our Bar.

The perfect combination of quality drinks, carefully selected cheeses and fine meats.

In collaboration with cheese refiners Van Tricht and charcuterie from De Laet & Vanhaver and Dierendonck, our establishment offers you a wide selection of delicious sharing dishes.

Our homemade shrimp and Ensor croquettes are also available here in smaller versions.

Your taste palette will be more than spoiled in this wine, cheese and beer bar.

Open daily from 4pm, on Sundays from 12pm. Closed on Wednesdays.

Feel free to ask for more information!



Wine list by bottle



Selected and tasted by our house sommelier Zoé Vanhaecke.

Sparkling

Ruffus 'Blanc de Blancs' (Belgisch) – 100% Chardonnay <i>(citrus fruits, apple, mineral, aromas of roasted, brioche, almond)</i>	58
Champagne Gobillard Grande Reserve - 25% Pinot Noir, 50% Chardonnay, 25% Pinot Meunier <i>(full, soft, citrus, floral, white tropical fruit, roasted notes)</i>	72
Champagne Deutz brut classic – 34% Pinot Noir, 33% Chardonnay, 33% Pinot Meunier <i>(a beautiful marriage between pure elegance, finesse and harmony)</i>	88
Champagne Salmon 'Blanc de Noirs' – 100% Pinot Meunier <i>(full, harmonious, ripe fruit, fresh notes of orange, a slight saltiness in the aftertaste, stewed apple, almond, peach)</i>	92
Champagne Bollinger 'Special Cuvée' – 60% Pinot Noir, 25% Chardonnay, 15% Pinot Meunier <i>(powerful style, fresh, refined and complex)</i>	120

White wine

France

La Belle Epine – Vignerons de Schistes – Pays D'Oc – Viognier, Chardonnay <i>(fresh, soft-dry and exotic fruit)</i>	32
Josmeyer Alsace Dream – Riesling, Pinot Gris, Pinot Blanc, Pinot Auxerrois <i>(fresh, slightly fruity wine with aromas of apple, pear and citrus. Classic style from Alsace)</i>	38
Muscadet Sèvre et Maine sur lie – Michel Delhommeau 'Clos Armand' – Muscadet <i>(dry, fresh style with aromas of cavaillon melon and pear, very soft aftertaste, despite the freshness of the wine, nice pairing with seafood)</i>	39
Pouilly Fumée 'La Villaudière' – Reverdy & Fils – Sauvignon Blanc <i>(complex scents of peach and acacia flowers are what characterizes this wine, as well as a refreshing minerality)</i>	40
Michel Chapoutier Crozes-Hermitage 'Petit Ruche' – Marsanne <i>(full buttery wine from the north of the Rhone, aromas of exotic fruit, honey and butter)</i>	52
Domaine Grand Veneur 'Alain Jaume' – south Côtes du Rhone – Viognier <i>(fresh, floral wine with aromas of elderflower, white peach and pear)</i>	42
Macon-villages 'Vieilles Vignes' – Domaine Rijckaert – Chardonnay <i>(dry barrel-aged wine, aromas of citrus, peach, acacia and honeysuckle)</i>	50
Domaine de la Denante – Saint-Véran 'les Maillettes' – Chardonnay <i>(radiant golden yellow wine with a fresh spicy start followed by impressions of peach, pear and almond)</i>	49
Domaine Garnier&Fils – Chablis 1er cru Montmains – Chardonnay <i>(mineral Chablis with dominant aromas of honeysuckle, sandalwood, vanilla)</i>	69
Meursault Rodolphe Demougeot – Côte de Beaune – Chardonnay <i>(top white Burgundy, dry and lightly barrel-aged with aromas of citrus, melon and toast)</i>	125

Italy

Cantina Assuli 'Fiordiligi' – Sicilië – Grillo	36
<i>(floral fresh wine with exotic aromas of passion fruit and pineapple)</i>	
Nicolas Bergaglio 'Gavi di Gavi' – Piemonte (Gavi) – Cortese	36
<i>(elegant Italian, refined nose with notes of ripe white fruit and citrus)</i>	
'Unda' Bentu Luna – Sardinië – Vermentino	52
<i>(lightly mineral wine with a fruity bouquet accompanied by notes of aromatic herbs)</i>	
Cantina Kurtatsch – Alto Adige – Pinot Grigio	38
<i>(a floral bouquet of elderberry and lemon blossom, rich aromas of white peach, ideal as an aperitif or with shrimp)</i>	
Cantina Terlan 'Kreuth' – Alto Adige – Chardonnay	59
<i>(barrel-aged, rich style with expressive aromas of melon, pink grapefruit and passion fruit)</i>	

Spain

Bodega de Bardos – Rueda – Verdejo	35
<i>(fresh wine with aromas of citrus, peach, anise and light notes of fresh green herbs)</i>	
Libre y Salvaje – Aragón – Garnacha blanca	39
<i>(structured, barrel-aged wine with aromas of quince, apricot and honey, ideal with fish dishes with a rich sauce, white meat or cheeses)</i>	
Lagar de Costa – Rias Baixas – Albariño	44
<i>(a soft wine with a lot of maritime influence, with aromas such as mint, apple, pear, lychee, mango, and a mineral, dry finish (complexity and minerality are key))</i>	

European and world wine

ZA Tin Mine – Zevenwacht – Stellenbosch - Chardonnay - Chenin Blanc	39
<i>(apricot, pear, nutmeg, dry, full, elegant)</i>	
AU Markowitsch – Carnuntum – Gruner Veltliner	35
<i>(this lively wine, yellow-green in color, is spicy and concentrated in taste with hints of green apple and lime)</i>	
DE Riesling 'Saar' – Von Volxem – Riesling	47
<i>(powerful fresh, aromatic scent of elderflower, white peach, light notes of petrol, a dry refreshing style)</i>	
PT Quinta de Linhares – Vinho Verde – Alvarinho	35
<i>(playful, fresh wine with floral and fruity notes of lychee, passion fruit and green tea)</i>	
BE 'Atlanta' D'Hellekapelle – Heuvelland – Chardonnay, Auxerrois	50
<i>(full and juicy, aromas of stewed apple, apricot and vanilla, worth a discovery!)</i>	
CL Las Niñas Ella – Colchagua valley (Chili) – Chardonnay	35
<i>(barrel-aged style with aromas of ripe Jonagold apple, peach, butter and toast)</i>	

Half bottles

37.5cl

FR Champagne Didier Michel 'blanc de blancs' – Chardonnay	45
<i>(top value for money, firm, fresh, yellow apple, apricot)</i>	
FR Josmeyer Alsace Dream – Riesling, Pinot Gris, Pinot Blanc, Pinot Auxerrois	24
<i>(fresh, slightly fruity wine with aromas of apple, pear and citrus. Classic style from Alsace)</i>	
FR Chablis 1 ^{er} cru 'Les Fourchaumes' Samuel Billaud – Chardonnay	39
<i>(top Chablis with dominant aromas of apple, apricot, oak, butter, lemon peel)</i>	

Red wine

France

Carignan 100ans d'âge – Claude Vialade – Pays d'Oc – Carignan <i>(from more than 100 years old vines, cassis, cherry, blonde tobacco, medium body, soft taste)</i>	32
J.M. Reverdy & Fils – Sancerre Rouge – Pinot Noir <i>(underrated Pinot Noir from the Loire, fresh and elegant style with aromas of red cherry, currant, cedar and herbs)</i>	40
Domaine Marcel Lapiere – Morgon (Beaujolais) – Gamay <i>(soft, juicy wine with aromas of cherry, licorice, rose and violet)</i>	60
Crozes Hermitage 'Les Trois Chenes' E. Darnaud – Syrah <i>(full and spicy, berry jam, black pepper and undergrowth, ideal pairing with red meat or game)</i>	55
Château Fortia 'Cuvée du Baron' – Chateauneuf du Pape – Grenache, Syrah, Mourvèdre <i>(powerful ripe wine with a creamy and sweet palette of stewed red fruits and sweet spices)</i>	67
Château Franc Pipeau – St Emilion grand cru – Merlot, Cab. Franc, Cab. Sauv. <i>(full, frank wine with an intense bouquet characterized by notes of fresh berries, fine wood notes and cloves)</i>	51
Château Yveline – Lalande de Pomerol – Merlot, Cab. Sauv., Cab. Franc <i>(intense wine with aromas of red berries, cherries, blackberries and dried herbs)</i>	46
Les Haldes de Luchey – Pessac-Léognan – Cab. Sauv., Merlot, Cab. Franc <i>(2nd wine from Château Luchey Haldes, aromas of red fruit, fresh herbs such as thyme and rosemary and cedar)</i>	48
Château Deyrem Valentin – Margaux – Merlot, Cab. Sauv., Petit Verdot <i>(beautifully balanced wine with aromas of blackberries, black cherries, plums, peppers, cedar and tobacco)</i>	75
Nuitton Beaunoy 'La Prieuré' – Hautes Côtes-de-Nuits – Pinot Noir <i>(top and affordable Burgundy, aromas of red currant, strawberry, light mineral and roasted notes)</i>	52
'Les Petits Crais' Domaine Jean Fournier – Fixin – Côte de Nuits – Pinot Noir <i>(topper from an older year, evolved aromas of stewed cherry, undergrowth and eucalyptus)</i>	69
Domaine Génot Boulanger – Pommard – Côte de Beaune – Pinot Noir <i>(a classic of the highest caliber, we experience notes of blackberry, cherry, raspberry and musk)</i>	92

Italy

Cantina Giralan 'Patricia' – Alto Adige – Pinot Noir <i>(fresh, floral Pinot Noir with aromas of rose, red cherry and raspberry)</i>	51
G.D. Vajra – Langhe (Piemonte) – Nebbiolo <i>(refined style with a powerful bouquet of fresh red fruit, violets, lavender and sweet spices)</i>	45
Castello di Cigognola 'L'Ala' – Provincia di Pavia – Barbera <i>(powerful soft wine, characterized by hints of blackberry jam, plums and licorice)</i>	44
Brolio 'Chianti Classico – Ricasoli 1141 – Toscane – Sangiovese, Colorino <i>(a classic winner, scents of amarena cherry, mint, violet, cedar and licorice)</i>	48
Azienda Carvinea – Puglia – Negroamaro <i>(full juicy wine with typical floral aromas such as rose and violet, but also plum and black cherry)</i>	42
Cusumano Benuara – Sicily – Nero d'Avola, Syrah <i>(wild berries, straw, black pepper and figs, nice blend with a powerful start and yet an elegant fresh, soft aftertaste)</i>	40
Tenuta La Colombina – Brunello di Montalcino – Sangiovese <i>(classic, elegant style with aromas of ripe blueberry, cocoa, plum and Mediterranean herbs)</i>	69
Vignetti di Ettore – Amarone della Valpolicella – Corvina, Rondinella, Corvinone <i>(power bomb, full style with aromas of oak, chocolate, cherry compote and leather)</i>	70

Spain

Viña Salceda Crianza – Rioja - Tempranillo <i>(ripe red fruit, leather, coffee, spicy and dry)</i>	35
Bodegas Barahonda ‘Fenómeno’ – Yecla (Murcia) – Monastrell (Mourvèdre) <i>(medium body wine with aromas of black cherry, blackberry, cassis, red and black wine gums)</i>	35
Pascona – Monsant (Catalonië) – Garnacha, Cariñena <i>(fruity red wine with intense candy-like aromas of red cherries, figs, vanilla and light notes of toasted bread)</i>	39
Matsu ‘el Recio’ – Toro – Tinto de Toro (Tempranillo) <i>(chocolate, black fruit and vanilla are aromas that you will find in this full, silky wine)</i>	42
Trossos del Priorat ‘90 Minuts’ – Priorat – Garnacha, Cabernet Sauvignon <i>(beautiful example of a Priorat. powerful wine with aromas of black fruit, wild herbs and a slightly smoked touch)</i>	47
Vente Las Vacas Reserva – Ribera del Duero – Tinto Fino (Tempranillo) <i>(seductive, intense red wine with notes of blackberry, blueberry, violet, black pepper and vanilla)</i>	86

European and world wine

DE Weingut Knipser – Pfalz – Spätburgunder (Pinot Noir) <i>(meaty Pinot Noir with notes of red berries and cherries and fine woody notes such as a cigar box and espresso powder)</i>	55
PT Kompassus reserva – Bairrada – Baga, Touriga Nacional <i>(burnt wood, red fruit, tobacco, plum and leather are the scents that characterize this powerful wine)</i>	42
ZA Whole berry – Springfield Estate – Robertson Valley - Cabernet Sauvignon <i>(smoky, spicy style with aromas of blackberry, leather, smoked meat and tobacco)</i>	52
ZA Rhebokskloof – Paarl – Pinotage <i>(earthy style, slightly roasted and hints of black fruit, leather and spices, ideal with game dishes)</i>	42
CL La Mision Carmenère Gran Reserva – William Fèvre – Maipo Valley <i>(intensely powerful red wine with aromas of ripe blackberry, plum, chocolate and green pepper. Delicious with red meat)</i>	40

Half bottles and magnums

	37.5cl	150cl
IT Cantina Giralan ‘Patricia’ – Alto Adige – Pinot Noir <i>(fresh, floral Pinot Noir with aromas of rose, red cherry and raspberry)</i>	29	99
FR Château les Haldes de Luchey – Pessac Léognan – Cabernet Sauvignon, Merlot <i>(2nd wine from Château Luchey Haldes, aromas of red fruit, fresh herbs such as thyme and rosemary and cedar)</i>	28	95
SP Matsu ‘el Recio’ – Toro – Tinto de Toro (Tempranillo) <i>(chocolate, black fruit and vanilla are aromas that you will find in this full, silky wine)</i>		89

Rosé wine

ES Goru Rosado – Jumilla – Garnacha <i>(red currant, raspberry, blackberry, soft style)</i>	32
IT Komaros Rosato – Marche – Montepulciano <i>(acacia, white peach, floral)</i>	32
FR La Garrigue Etincelle – Languedoc-Rousillon – Grenache Noir <i>(fruity, acacia, white peach, floral)</i>	35
FR Clos Cibonne ‘Tradition’ – Côtes de Provence – Tibourin <i>(mandarin, orange peel, pink pepper, mineral)</i>	55

Desserts

Crème brûlée	10
Apple pie vanilla ice cream and whipped cream	12
Le Kolonel digestive lemon sorbet homemade limoncello	12
Nougat glacé coulis of red fruits granola	10,5
Trio of sorbets passionfruit raspberry citron coulis of red fruits	11,5
Lemon tartlet 'Bakery Sanders' fresh strawberries	12
Baba Au Rhum 'Caruso' orange vanille whipped cream	12



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

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

Pancakes (à la minute) 3pm – 5.30pm

Butter sugar jam	6
Sauce caramel	6
Mikado ijs chocolat sauce	7
Homemade 'avocat' liquor ice cream	8,5

Artisanal ice cream

Dame Blanche (vanilla chocolate sauce whipped cream)	10,5
Dame Noire (chocolate chocolate sauce whipped cream)	10,5
Brésilienne (vanilla mokka caramel nuts whipped cream)	10,5
Coupe Advocaat (vanilla homemade eggnog liquor whipped cream)	10,5
Coupe Meringue (vanilla meringue raspberry coulis whipped cream)	10,5
Coupe "Bassin" (vanille butterscotch caramel fleur de sel)	10,5
Coupe Strawberry (vanilla fresh strawberries whipped cream)	12
Children's ice cream (1 scoop)	5
Small ice cream (2 scoops)	6,5
Ice cream coupes (3 scoops)	9
<i>Choice from: vanille / chocolate / mokka</i>	
Supplement chocolate sauce	2

Hot Drinks

Coffee - Lungo	3,5
Espresso	3,5
Doppio – double espresso	5
Déca	3,5
Latte Machiatto	5
Cappuccino (milk foam)	5
Hot chocolate milk	5,5

Irish coffee (whiskey)	12
French coffee (Cognac)	
Parisian coffee (Grand Marnier)	
Italian coffee (Amaretto)	
Dublin coffee (Baileys)	

Fresh biological tea – Mighty Leaf

5

Organic Earl Grey – black tea

Black tea | lemony by bergamot

Organic Green Dragon – green tea

Longjing green tea | nutty flavour

Organic African Nectar – rooibos tea

Rooibos tea leaves | tropical fruit | blossom

Ginger Twist – ginger tea

Lemongrass | tropical fruits | mint | ginger

Organic Mint Mélange – mint tea

Mint leaves from Morocco

Camomille Citrus – chamomile tea

Soothing Egyptian chamomile flowers | subtle fruit pieces

Wild Berry Hibiscus – Rose hip tea

Infusion of rose hip, elderberry, blueberry and strawberry

Digestives

Jenever young	6	Amaretto Disaronno	8,5
Jenever old	6,5	Baileys	8,5
Cognac Hennessy VS	10	Poire Williams	9,5
Calvados 8y	11,5	Grappa Bianco	8,5
Armagnac	8,5	Sambuca	8,5
Cointreau	8,5	Limoncello	8
Grand Marnier	8,5	Hierbas Ibicencas	8,5

Rum Old Monk 7 years 42,8°	<i>India</i>	9,5
Rum Plantation Xaymaca 'special dry'	<i>Jamaica</i>	10,5
Rum World's End Dark Spiced 40°	<i>Caraïben</i>	10
Whiskey Redbreast 12 years 40° - pure pot still	<i>Ireland</i>	12
Whisky Edradour 10 years 40° - highland single malt	<i>Scotland</i>	11
Whisky Macallan 'Double Cask' 12 years 40° - single malt	<i>Scotland</i>	14
Whisky Lagavulin 8 years 48° - single malt, peated	<i>Scotland</i>	14
Whisky Nikka 'from the barrel' 51,4° - blended malt	<i>Japan</i>	13

***For more digestives, special Ports and Madeira: feel free to ask the menu of 'Le Bar'**



Hotel du Bassin

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

The Vanhaecke - Bruynoghe family welcomes you to Hotel du Bassin.

Are you enjoying the atmosphere in our brasserie? Would you like to stay a bit longer next time?

Hotel du Bassin is ideally located near the railway station, the port and the city centre of Ostend. The beach, the seafront and the pier are within walking distance.

The hotel has 37 charming hotel rooms, 3 studios and 2 apartments (for 4 persons), tastefully decorated. There is an extensive breakfast buffet and, above all, an excellent service!

Would you like to receive more information about our hotel? Do not hesitate to ask for more information. Or take a look at our website: www.hoteldubassin.be

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