

LA PHARMACIE ANGLAISE

Cocktails & Curiosity

Hidden & unconventional dreams upon request

HOUSE RULES TO KEEP US HAPPY

No admittance under the age of 18 years old

Correct dress required

All persons are required to consume

Cash payment suggested for bill less than 50€

Only one card per table for the payment of the bill

No smoking & no electronic cigarette inside

No provocative or offensive behaviour

Do not disturb our neighbours (noise)

Keep the toilets clean

Hidden & unconventional dreams upon request

HOUSE COCKTAILS CREATIONS

BEG... BUT NOT SO HARD

By Kev

Ardbeg 10, Amaro Montenegro,
Tio Pepe, Apple Balsamic Vinegar From Oil
& Vinegar, Crodino Aperitivo

*Refreshing but Temperamental
Long Drink, Peated, Bitter*

18.00€

BARBE ROUSSE

By Enzo

Mount Gay Eclipse Rum, Amaro di Angostura,
Cocchi Vermouth di Torino, Bitter Truth Lemon Bitter,
Bloody Orange Purée, Cassonade Brown Sugar Sirup

*Based on the Bloody & Sand
Short Drink, Bittersweet, Agrums*

17.00€

HOUSE COCKTAILS CREATIONS

KHAOSAN ROAD

By Dorian

Hendrick's Gin, Pamplemousse, Lemon Juice,
Oléo-Saccharum, Thai Basil, Kaffir Leaves

*Based on the Basil Smash, but from South-East Asia
Long Drink, Bitter-Sour, Herbal*

17.00€

TEAR DOWN THE WALL

By Kev

Milagro Silver Tequila, Big Tom Tomato Juice,
Worcestershire Sauce, Lime, Bell Pepper,
Onions, Salt & Pepper, Guacamole Espuma

*Tired of the Classic Bloody Mary, Try Our Twist,
Influenced from Mexico
Only for Hot Spicy Enthusiasts 6/10*

17.00€

HOUSE COCKTAILS CREATIONS

ROOTS BLOODY ROOTS

By Kev

Del Maguey Vida Mezcal, Homemade Beetroots Liqueur,
Paragon Vetiver, Pear Purée, Lime Juice

*For the People who can't stand Smokiness,
but who want to Take One Chance
Long Drink, Hearty, Smoky, Rooty, Sour*

18.00€

P'TIT BISCUIT

By Enzo

Hennessy Cognac, Shanky Whip,
Bitter Truth Chocolate Bitter, Hazelnut Sirup,
Vanilla Whip Cream with Speculoos

*Don't Judge a Book by its Cover, This One is Quite Strong
Short Drink, Sweet, Dessert, Boozy*

17.00€

HOUSE COCKTAILS CREATIONS

A TIEPER... DESSERT

By Ernest

Belvédère Vodka, Clarified Milk with Mascarpone
& Ricotta, Honey, Four Fruits Jam,
Lemon Juice, Raspberry Vinegar from Oil & Vinegar

*Based on Russian, Belarusian, Ukaynian Dessert,
the Syrniki / Сырники, Long Drink, Fruity, Sweet,
Milky but not Milky, Cheesy but not Cheesy*

17.00€

ROSSO RUBINO

By Gregory

Maker's Mark, Shanky Whip, Pajottenlander
Cranberry Juice, Biercée Noir d'Ivoire, Carpano Bitter

*After-Dinner Praline Liquid.
Short Drink, Dessert, Bitter-Sweet-Sour
with Red Berry & Chocolate*

18.00€

HOUSE VIRGIN COCKTAILS CREATIONS

BARONESS THATCHER

By Kev

Paragon Rue Berry Cordial, Mango Juice,
Fresh Pineapple, Spinach, Avocado, Lime Juice

*Ladies and Gentlemen, on Your Demand,
Here is Our First Smoothy
Tropical, Sweet, Healthy, Detox*

14.00€

PROTOTOBIO

By Kev

Clarified Milk with Greek Cottage Cheese, Pecan Nuts,
Honey, Vanilla Bean, Vanilla Sugar, Raspberry,
Lemon Juice, Fig Vinegar from Oil & Vinegar

*The Absolut Pairing with Our Dessert from
"The Vault Eat Easy" Sweet, Milky but not Milky,
Cheesy but not Cheesy, Nutty*

14.00€

HOUSE VIRGIN COCKTAILS CREATIONS

ABIDJAN DELIGHT

By Sako

Homemade African Ginger Juice, Lemon, Lime,
Grape Juice, Mint, Chili Pepper, Mozambique Black Tea
from Le Palais des Thés

*Straight Ahead from the Ivory Coast, Based
on The Popular Drink "Gnamankoudji"
Sweet, 3/10 Hot Spicy, Herbal, Rooty, Agrums*

14.00€

DRY MARTINI

CHOOSE YOUR DRY MARTINI 18.00€

Which alcohol, Vodka or Gin ? Dry, Extra Dry, Dirty,
Bone or Churchill ? Olives or Lemon zest ? Shaken or Stirred ?

WE SERVE THE DRY MARTINI WITH THE FOLLOWING ALCOHOL

Vodka Belvédère, Hendrick's Gin,
Cocchi Extra Dry Vermouth di Torino, Noilly Prat

SOSPIRO SALINO 18.00€

By Greg - *Only for Insiders*

Vodka Belvédère infused with Oyster Leaves,
Hakushika Junmai Ginjo Sake, Lillet

Short Drink, Dry, Mineral, Elegant

SHII-HII-TAKE 18.00€

By Kev

Hendrick's Orbium Gin infused with Shiitake,
Cocchi Extra Dry Vermouth di Torino

Umami, Earthy, Mushroomy

DRY MARTINI

FLIP-FLAP, THE GIRAFE 18.00€

By Dorian

Hendrick's Gin Fatwashed with Butter and Mandarine,
Cocchi Vermouth Extra-Dry,

Agrum Touch, Sweetness Touch, Textural

OLD BARREL

PISTACCHIO NEGRONI

By Enzo

Hendrick's Gin, Carpano Botanic Bitter,
Cocchi Storico Vermouth di Torino, Pistacchio,
Pistachio Paste, Black Sesame

*Barrel-Aged Negroni.
Short-Drink, Nutty, Boozy, Bitter*

18.00€

RICE NUTS CHILI PEPPERS

By Kev

Warning : Only for Hot Spicy Insiders 4/10

Glen Morangie 10y Infused with Macadamia Nuts
and Chili Pepper, Puffed Rice Sirup

*Short-Drink, Barrel-Aged Old Fashion,
Nutty, Boozy, Hot Spicy*

18.00€

LUXURY COCKTAILS

L'ÉCLAT BOTANIQUE

Champagne Cocktail

by Dorian

Demonio de Los Andes Pisco, Dom Benedictine,
Supasawa, Perrier Jouet Champagne

Luxury Bubbles, Short-Drink, Sour, Herbal, Sneaky

25.00€

THE ULTIMATE LUXURY

Cognac Louis XIII

by The Crew

Luxury Creation

335.00€

GIN

Hendrick's Tonic Perfect Serve 17.00€

Hendrick's Gin, Fever Tree Indian Tonic,
Cucumber, Black Pepper

The One, The Only, The Classic

Hendrick's Orbium Tonic 18.00€

Hendrick's Gin, Fever Tree Indian Tonic,
Cucumber, Juniper Bay

*A Gin Tonic on the Herbal Side, infused with
Wormwood, Lotus Flower and Quiquina*

Hendrick's Tonic Pharmacist 18.00€

Hendrick's Gin, Fever Tree Indian Tonic,
Seasonal Tea Choice from Le Palais des Thés

Hendrick's Pentatonic 18.00€

Hendrick's Gin, Fever Tree Indian Tonic,
Cucumber, Thai Basil, Kampot Pepper

*The Five Ingredients Tonic influenced
by South-East Asia*

MOCKTAILS

**ACCORDING
TO THE
INSPIRATION**

16.00€

WINES

WHITE

Terrazas Chardonnay, Argentina

Glass 11.00€ - Bottle 45.00€

Cloudy Bay Sauvignon, New Zealand

Glass 16.00€ - Bottle 65.00€

RED

Talo Primitivo di Manduria - San Marzano

Glass 11.00€ - Bottle 45.00€

ROSÉ

Château d'Esclan - Whispering Angel

Côtes de Provence

Glass 14.00€ - Bottle 58.00€

CHAMPAGNES

Veuve Clicquot Brut

Glass 18.00€ - Bottle 115.00€

Ruinart Brut

Bottle 125.00€

Ruinart Rosé

Bottle 165.00€

Ruinart Blanc de Blanc

Bottle 185.00€

Perrier - Jouët Brut

Glass 17.00€ - Bottle 95.00€



FINGER FOOD

Our food offering
is presented in a dedicated menu.

Available upon request.



THE VAULT

SOFT DRINKS AND BEER

Fever-Tree Tonic Waters 09.00€

Pepsi Cola 09.00€

Bru Water Still or sparkling 09.00€

Birra Peroni 09.00€

Birra Baladin 33cl 12.00€

COUDENBERG 66 1000 - BRUSSELS

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