



Welcome to Le Bassin, hotel and restaurant.

The 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
Coupe Champagne Gobillard	12.50	Jack Daniel's Whiskey	8.50
Martini Bianco/Rosso	7.00	William Lawson's Whiskey	8.50
Porto red/white Offley	7.00	Johnnie Walker Whiskey	8.50
Pineau de Charentes	7.00	Bacardi Carta Blanca	8.00
Kir vin blanc	7.50	Havana Club rum 7 años	8.50
Kir royal	9.00	The Kraken black spiced rum	9.00
Picon vin blanc	9.50	Don Papa small batch rum	10.00
Gancia	7.00	Eristoff Vodka	8.00
Sherry dry	7.00	House recepy - aperitif	9.00
Campari	7.50	Hierbas Ibicencas Ginger Ale	9.50
Pisang Ambon	7.50	Aperol Spritz	9.50
Sangria with fresh fruit (summer)	9.50	<i>Supplement soda</i>	2.50
<i>Supplement fresh orange juice</i>	3.00		

Non-alcoholic drinks

Funny Pisang orange	9.50
Funny Safari 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	12.00
Hendrick's Fever-Tree Gold	13.00
Vones Fever-Tree Gold	13.50
Bobby's Fever-Tree Clementine	14.00
Gin Mare Fever-Tree 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 !

Try me!

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	3.50	4.00	
Petrus Blond	3.50	4.00	
Brugse Zot	3.50	4.00	
Kriek Liefmans	3.20	3.80	4.90

Bottled beers

Hoegaarden	3.00	Orval	4.40
Rodenbach	3.10	Kasteelbier bruin	4.30
Omer Traditional blond	4.00	Karmeliet	4.30
Trappist Westmalle	4.30	Carlsberg 0,0°	3.20
Tripel Westmalle	4.30	Kriek 0.0 °	3.20
Duvel	4.30	La Chouffe blond	4.00
Vedett	3.60	Filou 8.5°	4.30

Regional beers - artisanal

Tripel Achiel (8,5° beer from our own region-Haeckse brewery)	4.30
Keyte blond (7,7° 33cl – Brewery Strubbe)	4.00
Dikke Mathile (6° 25cl - Brewery Strubbe)	4.00
Jus de Mer (7,2° 33cl)	4.20
Blonde Betsy (6,9° 33cl)	4.20
Bruine Betsy (6,9° 33cl)	4.20
Harlekijn (6° 33cl - Brewery 't Koelschip)	4.10
Krevet (beer of Ostend, a creation of Kobe Desramaults & 't Koelschip), A perfect match with our shrimp croquettes!	4.50

Wine by the glass

	Glass	½	Bottle
White wine Chardonnay	5.90	21.00	28.00
Rosé wine Grenache-syrah	5.90	21.00	28.00
Red wine Merlot	5.90	21.00	28.00

Other wines and hot drinks at the back of the menu

Tapas to share		
Fried cod sticks with tartar sauce	14.00	
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 goat cheese (crottin)</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 Light	3.00	Gini	3.10
Cola Zero	3.00	Fristi	3.10
Sprite	3.00	Tönissteiner Orange / Citron	3.10
Fanta	3.00	Tönissteiner Fruit basket	3.20
Minute Maid Orange	3.10	Freshly squeezed orange juice	4.90
Minute Maid Apple	3.10		

Snacks

Duo of fresh **handpeeled grey shrimps & shrimp croquette	23.50
Croque Monsieur ° (Ensor cheese & Breydel ham)	12.80
Croque Madame ° (with egg 'sunny side up')	13.80
Croque "boem boem" ° (spaghetti sauce)	13.80
Soup of the day with bread °	8.90
North Sea fish soup rouille cheese croutons	19.50
Spaghetti bolognaise °	14.50
Home made shrimp croquettes °	
2 pieces	20.00
3 pieces	24.80
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 yoghurt dressing celery	22.00
Fresh salad with **handpeeled grey shrimps and gravlax	25.90
'Chicken Salad' : sauteed chicken filet smoked chicken filet mango dressing	19.90

Veggie

Falafel balls 'Napolitana' mixed salad choice : pasta or french fries or mashed potatoes	22.00
Veggie Burger from hazelnuts burrata pesto pasta rucola	18.00

For the little ones (up to 10 years old)

Chicken nuggets french fries	10.50
Spaghetti bolognaise	11.00
Sole tomato french fries	16.00
Fried fish strips mashed potatoes tartar home made	12.50
Meatballs tomato sauce mashed potatoes	12.50
Extra person (cutlery)	5.00

Starters

→ You can also choose from our 'tapas to share'.

Fresh soup of the day		6.90
Asparagus soup toast of focaccia smoked eel sour cream		18.00
Cockles 'Ramblas' style tomato chorizo garlic		18.00
Ostend mini bouillabaise rouille cheese croutons		18.50
Gravlax horseradish apple & chicory salad toast of abbeybread		17.80
**Handpeeled grey shrimps lettuce tomato boiled egg cocktail sauce		20.50
Paccheri Rigate (pasta) Asparagus stracciatella di bufala parmesan		19.50
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

Meat :

Filet mignon (Blonde d'Aquitaine)) 300 gr.	+ sauce : +2 € (see below)	28.00
T-bone-steak (1kg) mixte salad (for 2 pers)		68.00
	sauce of your choice: béarnaise / pepper / garlic butter / mushroom	2.00
Beef tartare (raw meat) lettuce fries		25.50
Flemish beef stew 'Grandma Style' homemade apple sauce french fries		26.0
Osso Buco (veal) home made with pasta or fries		34.00

Fish :

Tomato **handpeeled shrimps lettuce mayonaise french fries		34.00
Fried Dover sole "Meunière" 2x200 gr. salad fries fresh tartar		36.00
Cod fillet Asparagus white & green mashed potatoes 'Ratte de Touquet' pistache candied leeks		36.00
North Sea Fish gratin veggies mashed potatoes or fries		29.90
Eel "Meunière" salad fries		33.00
Eel with greensauce or creamsauce salad fries		33.00
Bouillabaise "à l'Ostendaise" North Sea fish prawn toast rouille		32.00
Asparagus (white) filet of salmon lightly smoked dragon mousseline potato		32.00
Plaice fillet wok of white asparagus paksoi langoustine natural potato		35.00

There is the possibility to replace fries or mash potatoes by a side of 'warm veggies of the week'.

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

Gravlax | horseradish | apple & chicory salad | toast of abbeybread

or

Cockles 'Ramblas' style | tomato | chorizo | garlic

or

Asparagus soup | toast of focaccia | smoked eel | sour cream

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

or

Plaice fillet | wok of white asparagus | paksoi | langoustine | natural potato

or

North Sea Fish gratin | veggies | mashed potatoes or fries

Coupe "Bassin"

or

Tiramisu

or

Lemon pastry | red fruit coulis (Sanders Bakery)

or

Irish Coffee

55 € pp

**Asparagus suggestion (white wine) : Métiss-Alsace (Riesling & dry Muscat) € 6.7 / glass
€ 32 / bottle**

Wine by the glass



Asparagus – Suggestion (white)

FR Domaine Bott-Geyl, Métiss-Alsace (riesling & dry muscat) 6.7 22.00 32.00

Sparkling

ES Cava-Rigol- brut 7.50 29.00

FR Champagne Premier Cru Gobillard Grande Réserve Brut 12.50 59.00

White

FR Belle Epine – **Chardonnay**, Viognier – Pays D’Oc 5.90 21.00 28.00
(soft and slightly fruity, good aftertaste)

ZA Zevenwacht - **Chenin Blanc** -Stellenbosch 6.00 21.00 28.00
(dry white wine, slightly oily)

FR **Touraine** – Christal Buissé – P.Buissé 6.00 21.00 28.00
(floral white wine)

ES Nivarius, tempranillo blanco, **Rioja** 6.00 21.00 29.00
(fresh white wine with stone fruit flavors)

Rosé

FR Domaine Ferrandière – Pur Rosé 5.90 21.00 28.00
(grenache, syrah)

ES Lopez de Haro rosado - **Crianza** 6.00 21.00 29.00
(tempranillo, garnacha)

FR La Garrigue Etincelle Grande Réserve (grenache) 6.00 21.00 29.00

Red

FR Cheval Quancard-Ch de Bordes-Quancard,Bordeaux AOP 5.90 21.00 28.00
(merlot)

IT Casabianca- **Montepulciano** - d’Abruzzo DOC 6.00 21.50 29.00
(sangiovese, montepulciano)

ES Bodega de Bardos – Crianza – **Ribera del Duero** 6.50 23.00 32.00
- (tempranillo)

Wine list



White

AU Gruner Veltliner - Markowitsch 2018	29.00
FR Cheval Quancard- Cuvée Clémence – Sauvignon blanc , sémillion	31.00
ES Bodega de Bardos – Rueda – Verdejo	32.00
IT Assuli Grillo “Fiordiligi” ,Sicilia 2020 bio	32.00
IT Pinot Bianco - Cantina Girlan	33.00
FR Rijckaert – Macon Villages - Chardonnay	34.00
FR Blaye Côtes-de- Bordeaux - Chateau La Baronnerie	35.00
ES Bodegas Fulcro- Albarinho - Finca e Pedreira	36.00
FR H.Bourgeois-Haute victoire- Quincy (sauvignon blanc)	36.00
IT La Tunella, Colli Orientali del Friuli, Pinot Grigio	36.00
FR Les Maillettes, Domaine de la Denante- Saint-Véran (chardonnay)	39.00
FR Vieilles Vignes Viré-Clessé ‘Les Vercherres’ -Rijckaert (Bourgogne , chardonnay) 2018	44.00
FR Chablis 1 ^e cru – Montmains - Garnier 2018	59.00

Red

FR Domaine Des Creisses, vin de pays d’oc (cabernet, syrah, grenache) 2018	31.00
DE Spatburgunder Gutswein- Weingut Salwey 2018	35.00
ES Bodegas Fulcro – Pescuda tinto – Bierzo 2019	39.00
FR Domaine le grand veneur- Côtes du Rhone - Les Champauvins – Alain Jaume 2016 bio	34.00
ES Baigorri - Rioja - Crianza (Tempranillo) 2018	38.00
FR Chateau Franc Pipeau - St Emilion grand cru 2018	42.00
ES 90 MinutesTrossos del Priorat - (cab. sauvignon,garnacha)	42.00
FR Château Yveline Lalande-de- Pomerol - (merlot, cab. sauv., cab. franc) 2017	47.00
IT Langghe Barbera – Luigi Einaudi – 2019	44.00
FR Saint-Estèphe – Château Petit-Bocq 2016	62.00
IT Tenuta La Colombina- Brunello di Montalcino DOC (sangiovese) 2015	68.00
FR Chateau Deyrem Valentin – Cru Bourgeois Margaux 2015	75.00
FR Gevrey Chambertin – H. Geoffroy – 2015	90.00

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
Tiramisu	9.50
Fresh seasonal fruit plate	8.90
Lemon pastry coulis of red fruit (pâtisserie Sanders)	9.50



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

Selection 'Van Tricht' @ Le Bar du Bassin

Pancakes (à la minute)

Butter sugar jam	4.90
Sauce caramel	5.50
Mikado	6.20
Homemade 'avocat' liquor ice cream	6.90
Fresh fruit	7.20

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	Baileys	7.50
Cognac Baron Otard VS	7.50	Poire William	7.50
Calvados Pere Magloire VSOP	7.50	Grappa	7.50
Armagnac	7.50	Sambuca	7.50
Cointreau	7.50	Limoncello	7.00
Grand Marnier	7.50	Hierbas Ibicencas	6.80
Amaretto	7.50		

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 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.

