

THE NINE

Belgium's first female-focused members club,
and a new way to work, unwind, connect & celebrate.

Ready to fuel you for the day or evening ahead,
our menu focuses on the best seasonal & sustainable ingredients.

Welcome to The Nine!

HOUSE DRINKS

SOFT DRINKS

LEMONADE

Fresh lemon juice, sugar syrup, sparkling water & Rosemary

ICE TEA

Earl Grey, sugar syrup, lime & mint

MOCKTAILS

FIELDS OF GOLD

Mint, Gimber (ginger juice), lime juice & Elderflower tonic

KISS FROM A ROSE

Aloe Si Juice, lime, light tonic, mint & pepper

PETECIO

Multi-citrus juice, no sugar vanilla syrup, Mediterranean tonic & rosemary

APHRODITE

Red fruit puree, spicy mango syrup, sparkling water & mint

MEEKO

Yuzu juice, pumpkin spice syrup, coconut cream & exotic fruit puree

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APERITIFS

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BACK TO BLACK,

Low-ABV, organic & spiced
Vermut Noir, lemon & ginger beer

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SEVEN NATION ARMY,

Low-ABV, flowery & organic
Vermut Bianco, lemon & Elderflower tonic

TUTTI FRUTTI, a twist of the Aperol Spritz

Aperol, sparkling water, champagne, cucumber & fresh grapefruit

LIVIN' LA VIDA LOCA,

herbal, bubbly & refreshing
Elderflower liqueur, fresh muddled lime, mint & champagne

BENNIE & THE JETS, slightly sweet & bubbly

Blackcurrant cream liqueur & Laurent Perrier champagne

GIN & TONIC SELECTION

Gin Mare classic & Indian tonic

Gin Mare Capri edition & Mediterranean tonic

Jinzu gin & Elderflower tonic

Hendricks & light tonic

Bulldog & Indian tonic

Perfect for lunch!

11

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12

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13

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COCKTAILS

| | € |
|---|----|
| CALLIOPE 'BIANCO & NOIR' - <i>Muse of Epic Poetry & Eloquence</i> Bulldog Gin, Vermut Bianco, Campari, thyme & grapefruit Bulldog Gin, Vermut Noir, Campari, rosemary & orange | 14 |
| CLIO - <i>Muse of History</i> Ketel One vodka, Vermut Bianco, lemon essence & olive garnish You can also have her dirty, with home made olive juice | 14 |
| TERPISCHORE - <i>Muse of Dance & Chorus</i> Base: lime juice, sugar syrup & ginger beer Variations: Moscow, London, French, Italian, Mexican, USA, Jamaican | 15 |
| ERATO - <i>Muse of Literature & Arts</i> Saint James 'Fleur de Canne' brown & white rum, lime, mint, sugar syrup, sparkling water & Saint James Bitter | 16 |
| POLYHYMNIA 'SWEET OR SALTY' - <i>Muse of Sacred Poetry & Dance</i> Espolon Bianco or Reposado, lime & Grand Marnier | 15 |
| URANIA - <i>Muse of Astrology</i> Skyy vodka, peach liqueur, muddled lime, thyme & grapefruit | 15 |
| EUTERPE - <i>Muse of Lyric Poetry</i> Ketel One vodka, lime, Grand Marnier & cranberry juice | 15 |
| MELPOMENE - <i>Muse of Chorus & Tragedy</i> Rye whiskey, cane sugar, Angostura Bitter & grapefruit | 16 |
| THALIA - <i>Muse of Comedy & Idyllic Poetry</i> Saint James 'Fleur de Canne' brown rum, cream of coconut, cinnamon pineapple juice Try a savouring twist with coffee liqueur. | 16 |
| CHEFS DELIGHT - <i>Challenge the bartender</i> Sweet, sour, bitter or spicy? Challenge us to surprise your taste buds! | 18 |

DRINKS

SOFT DRINKS

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| Spa still / sparkling 50cl | 3,5 |
| Coca Cola regular / light / zero | 3,5 |
| Fever Tree tonics: | 3,5 |
| Elderflower, Indian, Mediterranean, light tonic, ginger ale, ginger beer & Sicilian lemonade | |
| Caraïbos juices: | 3 |
| Orange, cloudy apple, cranberry, grapefruit, pineapple, passion fruit, yuzu, Aloe Si & tomato (seasoning optional) | |

BEER

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|---------------------------------|-----|
| Cristal | 4 |
| Gruut Wit | 4,5 |
| Liefmans Kriek | 4,5 |
| Duvel | 4,5 |
| Liefmans Fruitesse alcohol-free | 4 |

COFFEE & TEA

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|-----------------------------|-----|
| Espresso / Ristretto | 3 |
| Americano / Double Espresso | 3 |
| Caffe latte / Lait Russe | 3,5 |
| Cappuccino | 4 |
| Flat white | 4 |

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| English breakfast tea | 3 |
| Earl Grey Imperial | 3 |
| Green tea with passion fruit | 3 |
| Green tea with jasmine | 3 |
| White tea with elderflower & peach | 3 |
| Blueberry & mint | 3 |
| Fresh mint tea | 4,5 |

SPIRITS

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| Vermut Bianco / Noir | 7 |
| Vermut Bianco / Noir + Casa Mariol | 7 |
| Aperol | 6 |
| Campari | 7 |
| Grand Marnier liqueur | 9 |
| Mrs Black coffee liqueur | 8 |
| Peach liqueur | 7 |
| Elderflower liqueur | 7 |
| Blackcurrant cream liqueur | 7 |
| Green Chartreuse liqueur | 8 |
| Chambord raspberry liqueur | 9 |
| Baileys cream liqueur | 8 |
| Sambucca liqueur | 7 |
| Cynar liqueur | 7 |
| Frangelico liqueur | 7 |
| Jinzu gin | 9 |
| Bulldog gin | 9 |
| Gin Mare classic | 9 |
| Gin Mare Capri | 10 |
| Hendricks gin | 10 |
| Ketel One vodka | 10 |
| Skyy vodka | 9 |
| Woodford Reserve bourbon | 11 |
| Bulleit Rye whiskey | 11 |
| Saint James 'Fleur de Canne' brown rum | 11 |
| Saint James 'Fleur de Canne' white rum | 10 |
| Appleton Reserve 8yr brown rum | 10 |
| Gosling's spices rum | 9 |
| Espolon tequila blanco / reposado | 10 |
| Masskara Don Papa | 10 |

HOUSE DESSERT PLEASURES

Add a Spirit to your coffee experience, ask our bartenders for guidance

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| Sambucca coffee | 8,5 |
| Irish coffee | 8,5 |
| Dressed-Up Latte | 5,5 |
| Choice of syrup: speculoos & vanilla (Ask our bartenders if we have any special syrups hidden behind the stick) | |

ALL DAY FOOD

BREAKFAST (10:00 – 11:30)

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| Greek yogurt with seasonal fruit and homemade granola | 7 |
| Chia bowl with seasonal fruit | 8 |
| Avocado toast (add feta +2, add poached egg +3) | 10,5 |
| American-style pancakes with berries and maple syrup | 12,5 |

LUNCH (12:00 – 15:00)

| | <i>starter</i> | <i>main</i> |
|---|----------------|-------------|
| Classic onion soup with garnish (add poached egg +3) | 8 | - |
| Winter risotto with butternut squash, Granny Smith apple, chestnut | 12 | 16 |
| Chickpea shakshouka with feta and poached egg (add fried egg +6) | 14 | 19 |
| Traditional Caesar salad – with or without chicken | 16 | 21 |
| Honey-orange chicon with polenta | | 24 |
| Lamb kofta served with herb-cheese and lentil salad | | 24 |
| Baked cod served with a potato and vegetables gratin, spiced wine sauce | | 26 |
| Biche with seasonal mushrooms, vitelotte purée, tartufata sauce | | 28 |

SHARING MENU (18:00 – 21:30)

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| Sweet potato fries with toum sauce | 7 |
| Nachos with homemade salsa | 8 |
| Falafel with labneh | 9 |
| Italian ham with fried bread | 10 |
| Korean sticky pork | 13 |
| Chili no carne, quenelle de guacamole | 14 |
| Lamb kofta with mint yogurt | 14 |
| Mini Fish & Chips | 14 |
| Frida Kahlo Burgers (beef / veggie) | 15 |

DESSERTS (lunch & evening)

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| Chocolate fondant with red fruit coulis | 9 |
| Mont Blanc Mess (chestnut cream, meringue) | 9 |
| Ice cream selection : | 9 |
| La dame blanche | |
| La dame noire | |
| La dame fruitée | |
| Lemon cheesecake | 9 |

WINE SELECTION

CHAMPAGNES

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| Laurent Perrier "La Cuvée Brut" Brut 75 cl | 65 |
| Laurent Perrier "La Cuvée Brut" 150 cl | 130 |
| Laurent Perrier "Cuvée Rosé" Brut | 120 |
| Laurent Perrier "Blanc de Blancs" Brut Nature | 150 |
| Laurent Perrier "Grand Siècle" Brut | 199 |
| Glass The Nine Champagne Brut | 10 |
| Glass The Nine Champagne Rosé | 14 |



WINE SELECTION

HOUSE WINE

White, rosé, red

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6 / 25

WHITE

BODEGAS VERUM (BIO) Vino de la Tierra de Castilla 2017 - Albillo Real

Spicy - sweet - herbal

30

CHÂTEAU GRAND VILLAGE, Bordeaux Blanc 2019

Citrus notes - spicy - fresh

38

DOMAINE GEORGES VERNAY IGP Collines Rhodaniennes 2018 Le Pied de Samson (VI)

Fruity - floral - elegant

42

CHÂTEAU BELÁ 2018 Riesling, Slovakia

Citrus notes - honeysuckle - dry

22

ROSE

PRIEURÉ DE MONTÉZARGUES (BIO) Tavel 2020

Red berries - mandarin - pepper

25

RED

ULTERIOR (BIO) Vino de la Tierra de Castilla 2017 - Garnacha

Fruity - floral - fresh

30

CHÂTEAU CHAUVIN Saint-Émilion Grand Cru 2015

Spicy - fruity - woody

60

DOMAINE CHANDON DE BRIAILLES Savigny-lès-Beaune 2018 Aux Fournaux

Red berries - balanced - fresh

60

LE HAUT MÉDOC DE HAUT BAGES LIBERAL Haut-Médoc 2018

Vivacious - smooth - classic

25

