



SENTRO

BAR

Welcome to Sentro Bar, where chef-curated bar bites
meet expertly crafted cocktails and drinks



Unexpected Encounters.

Items with this icon were created together with artist François Coorens, currently exhibited in the hotel.

Feeling a hearty appetite? Ask our team for Sentro Restaurant's menu,
where Chef Vincent Masson revisits some Belgian classics with his creative touch.



Sentro Bar Bites

Cold Bites

Mixed Olives <i>Marinated with tomato confit</i>	5,50
Artichoke Hearts <i>Marinated with lemon basil</i>	6,50
Ganda Ham <i>From Ghent (100gr). Served with sourdough bread, salted butter & pickles</i>	12,50
Saucisson Sec <i>Choose between nuts, figs or olives (150gr). Served with sourdough bread, salted butter & pickles</i>	14,50
Belgian Cheese <i>Ask your bartender for today's selection (175gr). Served with Belgian mustard</i>	14,50
Tinned Spicy Mussels <i>With ginger & piment d'Espelette. Served with sourdough bread, salted butter & pickles</i>	12,50
Tinned Aged Sardines <i>With Extra Virgin olive oil. Served with sourdough bread, salted butter & pickles</i>	12,50
Sourdough Bread <i>Served with tomato chutney, salted butter & pickles</i>	7,50

Warm Bites

Mini Croquettes <i>Choose between shrimp, beef or cheese (8 pieces)</i>	9,50
Popcorn Chicken <i>Served with spicy barbecue dressing and spring onions (8 pieces)</i>	9,50
Mini Skewers <i>Served with smokey peanut dressing and sesame seeds (8 pieces)</i>	10,50

All prices are in euros, including VAT and service charge. Allergens information available upon request.



Sentro Signatures

Cocktails



Mezcal Negroni

18

Our smoky twist on a 1919 classic. Born from Count Camillo's bold request in Florence, this Mexican version swaps Gin for Mezcal, honoring tradition with a spirited kick.

Ingredients: Mezcal – Bitter – Vermouth

Old Fashioned

18

Born in 1884 at the Pendennis Club in Louisville from the minds of James E. Pepper and his bartender, this piece of Americana is now refined with maraschino cherries and a lemon zest.

Ingredients: Scotch or Bourbon or Rye – Sugar – Angostura Bitter

Clover Club

18

Conceived in the 1890s by Ambrose Hoffman at Philadelphia's Bellevue-Stratford Hotel, this gin masterpiece eponymously honors the Gentlemen's Club that gathered there, blending history with raspberry sweetness.

Ingredients: Gin – Dry Vermouth – Raspberry Syrup – Lemon Juice – Aquafaba

Last Word

18

This pre-Prohibition gem was created in the Detroit Athletic Club before falling into obscurity until it was gifted a second life by Seattle's Murray Stenson in 2004: A true testament to the timeless allure of well-crafted cocktails.

Ingredients: Gin – Maraschino Liqueur – Chartreuse Verte – Lemon Juice

Naughty Margarita

18

Wrapped in mystery and folklore, the margarita's allure is reimagined as a daring twist that mixes reposado tequila with the bold warmth of Ancho Reyes jalapeño liqueur.

Ingredients: Tequila Reposado – Jalapeño Liqueur – Triple Sec – Lime Juice

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Cocktails

Hemingway Special

18

The "Papa Doble" was crafted in the 1920s at Havana's Floridita Bar by Constantino Ribalaigua Vert for Ernest Hemingway. This robust twist on the Daiquiri reflects Hemingway's zest for life, with more spirit and less sweetness, embodying the essence of its literary namesake.

Ingredients: Rum – Maraschino Liqueur – Grapefruit Juice – Lemon Juice

P&S Sour

18

A smoky reinvention of the classic Sour, tracing back to 18th-century UK origins. A nod to 'The Seven-Year Itch' fame, this cocktail balances peaty depth with timeless allure, crafting a modern twist on a venerable tradition.

Ingredients: Scotch Whisky – Cane Syrup – Lemon Juice – Aquafaba – Angostura Bitter

Espresso Martini

18

Born in the 1980s at the hands of Dick Bradsell at Fred's Club in London, for a guest desiring an invigorating buzz. This blend of vodka, coffee liqueur, and coffee, enriched with a spicy syrup of clove and cinnamon, offers a daring wake-up call.

Ingredients: Vodka – Coffee Liqueur – Coffee – Ambered Spices Syrup

Horse's Neck

18

A journey from an 1890s non-alcoholic refreshment to a spirited kick with Cognac or Bourbon by the 1910s. Our twist? Calvados for a fresh, fruity depth, reviving and reimagining a nearly forgotten classic for today's palate.

Ingredients: Calvados – Ginger Ale – Angostura Bitter

Craving a classic not listed? Feel free to ask our bartenders about your favorite off-menu concoctions - subject to availability, they're ready to craft your desired sip.



Sentro Signatures

Mocktails

Beautiful Berries

13

Inspired by Merrill J. Fernando's dedication to revolutionize tea since the 1950s, this mocktail blends Dilmah Tea Red Berries, ethically produced and packed at origin, with rosemary syrup, raspberry purée, cranberry juice, and lime. A tribute to Dilmah's commitment to quality and ethics, this berry-infused delight offers a taste of the world's finest tea, celebrated in every sip.

Ingredients: Red Berries Tea – Rosemary Syrup – Raspberry Purée – Cranberry Juice – Lime Juice



Spicy Apple

13

A vibrant fusion of spicy ginger beer, rich roasted hazelnut syrup, and tart apple juice, finished with a squeeze of lime. This mocktail masterfully balances the sweetness of apple with the zing of ginger and the warm depth of hazelnut for a unique, full-bodied experience. Each sip promises a journey through contrasting flavors, perfectly mingling to delight the senses.

Ingredients: Ginger Beer – Roasted Hazelnut Syrup – Apple Juice – Lime Juice

Crystal Herb

13

An almost translucent elixir, this refined mocktail weaves together sparkling water, cucumber, ginger, and lemon, touched by the verdant grace of basil. A sip is like wandering through a dew-kissed, herbaceous haven, revealing clarity and purity in each taste.

Ingredients: Sparkling Water – Cucumber Syrup – Ginger Juice – Lemon Juice – Fresh Basil

Craving a classic not listed? Feel free to ask our bartenders about your favorite off-menu concoctions - subject to availability, they're ready to craft your desired sip.



Wine List

White Wine

Glass (120ml) / Bottle

McGuigan, The Pick of Chardonnay <i>2019 - Chardonnay - New South Wales, Australia</i>	9.5 / 45
Dopff & Irion, Riesling <i>2018 - Riesling - Alsace, France</i>	42
Bouchard, Meursault Les Clous <i>2019 - Chardonnay - Bourgogne, France</i>	79
Bourgogne Aligoté <i>2017 - Chardonnay - Bourgogne, France</i>	49
Jean-Marc Brocart, Chablis <i>2020 - Chardonnay - Bourgogne, France</i>	59
Chamaud Balland, Sancerre <i>2021 - Sauvignon - Loire, France</i>	12 / 55
Michel Redde, Pouilly-Fumé La Moynerie <i>2020 - Sauvignon Blanc - Loire, France</i>	67
Prospetti, Pinot Grigio delle Venezie <i>2021 - Pinot Grigio - Lombardia, Italy</i>	8.5 / 39
Vigneti Zabù, Grillo <i>2018 - Grillo - Sicily, Italy</i>	11 / 47
Antinori, Bolgheri Bianco <i>2018 - Vermentino - Tuscany, Italy</i>	55

Rosé Wine

Glass (120ml) / Bottle

Château d'Esclans, Whispering Angels <i>2021 - Cinsault, Grenache, Syrah - Côtes-de-Provence, France</i>	12 / 58
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Red Wine

Glass (120ml) / Bottle

Terrazas De Los Andes, Malbec <i>2016 - Malbec - Mandoza, Argentina</i>	48
McGuigan, The Pick of Shiraz <i>2019 - Syrah - New South Wales, Australia</i>	9.5 / 45
Philippe de Rothschild, Escudo Rojo <i>2018 - Cabernet Sauvignon, Carmenere, Syrah - Maipo, Chile</i>	11 / 49
Philippe de Rothschild, Anderra <i>2018 - Carmenère - Maipo, Chile</i>	45
Château Giscours, Margaux <i>2017 - Cabernet Sauvignon, Merlot, Petit Verdot - Bordeaux, FR</i>	98
Bouchard, Nuits-Saint-Georges <i>2015 - Pinot Noir - Bourgogne, France</i>	77
Vinuva, Montepulciano d'Abruzzo <i>2018 - Montepulciano - Abruzzo, Italy</i>	8.5 / 39
Antinori, Rosso di Montalcino <i>2018 - Sangiovese - Tuscany, Italy</i>	59
Antinori, Tignanello <i>2019 - Sangiovese, Cabernet Sauvignon & Cabernet Franc - Tuscany, Italy</i>	165



Wine List

Champagne

Glass (120ml) / Bottle

Moët & Chandon, Impérial Brut <i>Chardonnay 30%, Pinot Meunier 40%, Pinot Noir 30%</i>	17 / 95
Pommery, Brut Royal <i>Chardonnay 34%, Pinot Meunier 33%, Pinot Noir 33%</i>	17 / 100
Mumm, Cordon Rouge Brut <i>Chardonnay 30%, Pinot Meunier 25%, Pinot Noir 45%</i>	100
Veuve Clicquot, Yellow Label Brut <i>Chardonnay 30%, Pinot Meunier 20%, Pinot Noir 50%</i>	115
Moët & Chandon, Impérial Rosé <i>Chardonnay 20%, Pinot Meunier 30%, Pinot Noir 50%</i>	21 / 120
Pommery, Apanage Rosé <i>Chardonnay 60%, Pinot Noir 40%</i>	23 / 135
Veuve Clicquot, Rosé <i>Chardonnay 30%, Pinot Meunier 20%, Pinot Noir 50%</i>	145
Ruinart, Blanc de Blancs <i>Chardonnay 100%</i>	195
Dom Pérignon, Vintage 2012 <i>Chardonnay 50%, Pinot Noir 50%</i>	410

Prosecco

Glass (120ml) / Bottle

Galanti, Extra Dry <i>Glera 100% - Veneto, Italy</i>	11 / 60
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Whisky & Whiskey

Single Malt Scotch Whisky Per 50ml

Islay

Ardbeg Uigeadal	<i>Islay</i>	24
Lagavullin 16 years	<i>Islay</i>	29

The Highlands

Oban 14 years	<i>Highlands</i>	21
Macallan 12 years	<i>Speyside</i>	25

Blended Scotch Whisky Per 50ml

Chivas 12 years	<i>Scotland</i>	16
Chivas Regal Ultis	<i>Scotland</i>	19
J. Walker Red Label	<i>Scotland</i>	12
J. Walker Black Label	<i>Scotland</i>	15

American Whiskey Per 50ml

Jack Daniel's	<i>Tennessee</i>	12
Jack Daniel's Single Barrel	<i>Tennessee</i>	19
Jim Beam Bourbon	<i>Kentucky</i>	12
Jim Beam Rye	<i>Kentucky</i>	14
Maker's Mark	<i>Kentucky</i>	17

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Whisky & Whiskey

Irish Whiskey

Per 50ml

Jameson

Cork

12

Japanese Whisky

Per 50ml

Nikka From The Barrel

Japan

21

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Spirits

Vodka

		Per 50ml
Absolut	<i>Sweden</i>	12
Belvédère	<i>France</i>	15
Grey Goose	<i>France</i>	15
Beluga Export	<i>Siberia</i>	15
Beluga Gold Line	<i>Siberia</i>	29

Gin

		Per 50ml
Copperhead Black Batch	<i>Belgium</i>	16
Copperhead London Dry	<i>Belgium</i>	16
Beefeater	<i>England</i>	12
Bombay Sapphire	<i>England</i>	12
Silent Pool	<i>England</i>	15
Citadelle	<i>France</i>	13
Hendrick's	<i>Scotland</i>	15
Mare	<i>Spain</i>	16
Money 47	<i>Germany</i>	16

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Spirits

Rum

		Per 50ml
Trois Rivières 40°	<i>France</i>	12
Trois Rivières VSOP	<i>France</i>	22
Havana Club 3 years	<i>Cuba</i>	12
Havana Club Especial	<i>Cuba</i>	14
Havana Club 7 years	<i>Cuba</i>	24
Diplomatico Reserva	<i>Venezuela</i>	16
Zacapa 23	<i>Guatemala</i>	29

Cachaça

		Per 50ml
Toquino	<i>Brazil</i>	12

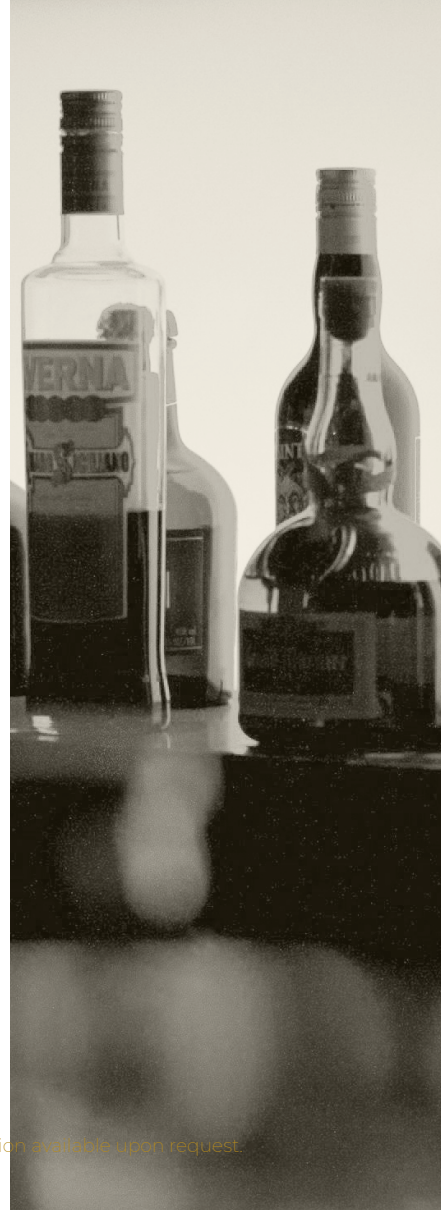
Tequila

		Per 50ml
Olmecca Altos Plata	<i>Jalisco, Mexico</i>	12
Patron Blanco	<i>Jalisco, Mexico</i>	16
Patron Añejo	<i>Jalisco, Mexico</i>	24
Patron Reposado	<i>Jalisco, Mexico</i>	29

Mezcal

		Per 50ml
Nuestra Soledad	<i>Oaxaca, Mexico</i>	12

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Spirits

Armagnac & Cognac

Per 50ml

Janneau VSOP	<i>Armagnac, France</i>	17
Hennessy VS	<i>Cognac, France</i>	13
Hennessy XO	<i>Cognac, France</i>	33
Martell VS	<i>Cognac, France</i>	13
Martell VSOP	<i>Cognac, France</i>	17
Martell XO	<i>Cognac, France</i>	33

Calvados

Per 50ml

Le Compte 5 years	<i>Calvados, France</i>	17
Le Compte 12 years	<i>Calvados, France</i>	29

Aperitif

Per 70ml

Aperol	<i>Bitter</i>	11
Campari	<i>Bitter</i>	11
Carpano Antica Formula	<i>Vermouth</i>	11
Noilly Prat	<i>Dry Vermouth</i>	11
Henri Bardouin	<i>Pastis*</i>	11
Taylor's White or Tawny	<i>Port</i>	11
Taylor's 10 years	<i>Port</i>	14
Osborne Fino	<i>Dry Sherry</i>	11

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Spirits

Liqueur

		Per 50ml
Amaretto	<i>Almond Liqueur</i>	11
Anisette Marie Brizard	<i>Anise Liqueur</i>	11
Ancho Reyes	<i>Jalapeño Liqueur</i>	11
Baileys	<i>Irish Cream Liqueur</i>	11
Chartreuse Verte	<i>Herbal Liqueur</i>	11
Cointreau	<i>Triple Sec</i>	11
Grand Marnier Cordon Rouge	<i>Triple Sec</i>	11
Mandarine Napoléon	<i>Tangerine Liqueur</i>	11

* per serving of 40ml

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Beers

Draught

Stella Artois	<i>Pilsner - 4,8%</i>	5,50
Leffe Blonde	<i>Abbey Beer - 6,5%</i>	7
Leffe Brune	<i>Abbey Beer - 6,6%</i>	7

Bottled

Duvel	<i>Pale Ale - 8,5%</i>	8,50
Kwak	<i>Pale Ale - 8,4%</i>	8,50
Orval	<i>Trappist Pale Ale - 6,2%</i>	8
Westmalle Triple	<i>Trappist Pale Ale - 9,5%</i>	8,50
Chimay Blue	<i>Trappist Dark Ale - 9,0%</i>	8,50
Westmalle Double	<i>Trappist Dark Ale - 7,0%</i>	8,50
Omer	<i>Blond Ale - 5,2%</i>	8
Hoegaarden	<i>White Beer - 4,9%</i>	6
Kriek Belle-Vue	<i>Cherry Beer - 5,2%</i>	7

Non-Alcoholic

Stella Artois 0%	<i>Non-Alcoholic Beer - 0,0%</i>	6
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Soft & Hot Drinks

Water

Mineral Water	<i>Still or Sparkling - 25cl</i>	4,50
Mineral Water	<i>Still or Sparkling - 50cl</i>	6,50

Soft Drinks

Dilmah Tea Iced Tea		6
<i>Ask your bartender for today's selection</i>		
Fresh Juices		6,50
<i>Ask your bartender for today's selection</i>		
Coca-Cola	<i>Regular, Light or Zero</i>	4,50
Fanta / Sprite		4,50
Fentimans	<i>Indian Tonic or Ginger Beer</i>	4,50

Hot Drinks

Dilmah Tea		6
<i>Ask your bartender for today's selection</i>		
Espresso		4,50
Double Espresso		6
Americano, Cappuccino, Latte Macchiato		7
<i>Ask your bartender for the available milk substitutes</i>		
Hot Chocolate		7

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