

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!

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COCKTAILS

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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

Spa still / sparkling 50cl	4
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

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

COFFEE & TEA

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

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*

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

A LA CARTE

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Daily/weekly specials available Tuesday - Friday
NEW Pasta of the week!

Garden Salad	10
<i>Olives, cherry tomatoes, red onion, cucumber</i>	
Beetroot Salad	12
<i>Pear gel, pickled discs, fennel, lemon vinaigrette, crispy buckwheat</i>	
Tuna Tartare	18
<i>Red tuna, ponzu dressing, Indo spicy mayonnaise, daikon, krukup</i>	
Tartare from the East	18
<i>Hand-cut beef tartare, truffle, shallots, shimeji mushroom, smoke powder, brioche</i>	
The Nine Gnocchi	20
<i>Sauteed mushrooms, courgette, broccoli, parmesan & white wine foam, hazelnuts</i>	
Salt-cured Entrecôte	24
<i>Cured entrecôte, carrot & thyme, seasonal vegetables, purée de pommes de terre maison</i>	

BAR MENU *(from 18:00 only)*

The Artichoke	7
<i>Crispy fried artichokes, garlic mayonnaise</i>	
Forest Croquettes (3pcs)	9
<i>Truffle and ceps croquette, Pecorino truffado, potato foam</i>	
Flavour Town (2pcs)	10
<i>Crispy sushi rice, spicy mayonnaise, fresh tuna, kombu dressing</i>	
Fish Tempura Tacos (2pcs)	10
<i>Beer-batter tempura, mango chilli sauce, lime air, radish</i>	
Beef Burger Sliders (2pcs)	15
<i>Bacon jam, truffle mayonnaise, pecorino, smoke powder, pickles, sesame bun</i>	
“Arrugadas” Potatos	6
<i>Crushed new potatos with lemon cream cheese</i>	
Sweet Potato Fries	6

DESSERTS

Chocolate Orange Hot & Cold Shot	12
Cheeseboard	12
<i>Selection of local Belgian cheeses with toasted bread & preserves</i>	

*Please inform us of any allergies / dietary requirements
Also ask us about our three- and five-course meal options. Perfect for special occasions!*

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

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

Fruity - floral - fresh

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

Honey - citrus notes - dry

22

ROSÉ

PRIEURÉ DE MONTÉZARGUES (BIO) Tavel 2020

Red berries - mandarin - pepper

25

RED

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

Spicy - sweet - herbal

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