LOUNGE

Menu



ELAISA

Full of flavour

Our chefs prepare delicious dishes with passion every day, using fresh ingredients.

Organic herbs and edible flowers

Our organic herbs and edible flowers come from Puur Aroma. They add colour and flavour to our dishes.

Dressings

Our salads are served with dressings made with cold-pressed olive oil from PuurOlijf.

Inspired by the seasons

At Elaisa, we work with seasonal ingredients. Our menu evolves throughout the year, following the rhythm of nature.

The kitchen is open from 11:45 to 21:00.

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Welcome drinks

Included as part of a birthday offer or package.
Please let our reception team know on arrival if your birthday offer or package includes a welcome drink.

Choice of:

Coffee | Tea | Soft drinks | House wines by the glass |
Prosecco Brut or Rosé by the glass

Gemstone water - VitaJuwel

Masaru Emoto popularised the idea that water could carry information. This concept resonates with certain spiritual approaches that associate water and gemstones with harmony and vitality, providing inspiration for the world of VitaJuwel.

The symbolism of gemstones draws on a long tradition. Accounts surrounding these practices refer to ancient Egypt and the medieval writings of Hildegard of Bingen. Beyond their beauty, gemstones are associated with symbolic qualities that each person is free to interpret in their own way.

Within crystal healing traditions, different crystals and gemstones are attributed particular qualities relating to the body, mind and emotions. These associations reflect traditions and beliefs rather than scientifically established effects. At Elaisa, this symbolism accompanies our VitaJuwel water, presented with a sealed glass vial containing selected gemstones. The stones do not come into direct contact with the drinking water.

According to VitaJuwel, each vial is handcrafted by master glassblowers in Bohemia using a patented process. Made from high-quality, lead-free glass, the vials contain carefully selected, fairly traded gemstones. Their design showcases the colours and natural beauty of the minerals.

Discover our three gemstone compositions, Wellness, Balance and Love, and choose the symbolism that speaks to you. An invitation to enjoy your water and take a quiet moment for yourself at Elaisa.

- Wellness
- Balance
- Love

Wellness

Rose quartz - Amethyst - Rock crystal 1 l | 13.00

This composition brings together rose quartz, amethyst and rock crystal around the themes of harmony and wellbeing. In crystal healing traditions, these stones are associated with intuition, sensitivity and openness to others.

Amethyst and rose quartz symbolise harmony and balance, while rock crystal is associated with clarity of mind. Together, their symbolism invites you to slow down and take a moment for yourself. Discover the Wellness composition as part of your relaxing visit to Elaisa.

Balance

Sodalite - Chalcedony - Rock crystal 1 l | 13.00

This composition combines sodalite, chalcedony and rock crystal around the theme of balance. In crystal healing traditions, sodalite symbolises wisdom and inner peace. It is also associated with harmonious relationships and self-expression.

When everyday life feels busy, a quiet pause offers a welcome moment of stillness. Through its symbolism, the Balance composition invites you to set aside the rush and enjoy your time at Elaisa.

Love

Rose quartz - Garnet - Rock crystal 1 l | 13.00

Inspired by the theme of love, this composition brings together rose quartz, garnet and rock crystal. In gemstone symbolism, rose quartz evokes tenderness, harmony and sensitivity, while garnet represents passion and sensuality.

Their combination reflects the many shades of love, from gentle affection to intense emotion. The Love composition invites you to enjoy a quiet moment of care for yourself and others.

Water

per bottle

Acqua Panna - Still Mineral Water	0.5 l - 6.50
San Pellegrino - Sparkling Mineral Water	0.5 l - 6.50
Acqua Panna - Still Mineral Water	1 l - 9.80
San Pellegrino - Sparkling Mineral Water	1 l - 9.80

LOUTER Kombucha

A refreshing, gently sparkling kombucha, available in four flavour combinations.
An invitation to pause and enjoy a moment of refreshment.

Rose / Hibiscus	6.50
Ginger / Mint	6.50
Passion fruit / Jasmine	6.50
Passion fruit / Ginger	6.50

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Soft Drinks

Acqua Panna - Still Mineral Water	3.70
San Pellegrino - Sparkling Mineral Water	3.70
Coca-Cola	3.70
Coca-Cola Zero	3.70
Fever Tree Indian Tonic	3.70
Homemade Iced Tea | Peach or Hibiscus *Still or sparkling*	6.50
Tönissteiner Orange	4.20
Tönissteiner Lemon	4.20
Tönissteiner Mixed Fruits	4.20

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Founded in Maasmechelen in 2015, Kompel Brewery pays tribute to miners from different backgrounds whose hard work contributed to Belgium's economic development.

Underground, men from different cultures worked side by side, looking out for one another so they could return safely to the surface. The name Kompel evokes this bond of friendship and camaraderie among miners.

Today, this spirit of solidarity, mutual support and openness continues to inspire Kompel Brewery.



Beers

Kompel Pils 4%	4.20
Kompel Bovengronds – Blond Beer 6%	5.70
Kompel Ondergronds – Dark Beer 6%	5.70
Kompel alcohol-free 0.2%	5.90
Duvel 8.5%	6.00
Sint-Barbara – *Strong Blond Beer* 8.5%	6.30

Saunas and alcohol do not mix. If you choose to drink alcohol, please do so in moderation.

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Hot Drinks

NESPRESSO

Espresso	3.90
Coffee	3.90
Decaf coffee	3.90
Cappuccino*	4.50
Cappuccino with whipped cream	4.90
Coffee with hot milk*	4.70
Latte Macchiato*	4.70
Hot chocolate*	4.20

Extra whipped cream	1.50
Muffin | assorted flavors	4.50

All coffees can be made with decaffeinated coffee.
**Also available with oat, soya, almond or coconut milk.*

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Teas and infusions

Herbal infusions

Mint Tea 4.70
Ginger Tea 4.70

Herbal infusions

(Herbs need time to release their minerals. The longer the infusion steeps, the stronger the flavor and effect will be)

Starry Sky (organic) 4.90
Ingredients: star anise, mint, fennel, juniper and licorice

Meditation Infusion (organic) 4.90
Ingredients: valerian root, lavender, lemongrass and mint

Inner Peace (organic) 4.90
Ingredients: St. John's wort, nettle, elderberry and rose petals

Chai Spices (organic) 4.90
Ingredients: cinnamon, ginger, cardamom and cloves

Green tea

Jasmine Chun Mee (organic) 4.90
Tasting notes: full-bodied, mild and floral

White tea

Bai Mu Dan (organic) 4.90
Tasting notes: floral, grassy and sweet

Black tea *(low in tannins)*

Yunnan (organic) 4.90
Tasting notes: Spicy and malty

Magic Forest 4.90
Ingredients: black tea with wild berries and rosebuds
Tasting notes: aromatic and fruity

Oolong tea

Golden Rose (organic) 4.90
Ingredients: Oolong tea with rose petals and marigold
Tasting notes: floral and nutty

Rooibos *(low in tannins and caffeine-free)*

Orange 4.90
Tasting notes: : mellow, sweet orange

Flower tea

Blooming Basket Tea Flower 6.50
Ingredients: green tea with a variety of thousand-day flowers

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Cocktails

Sunset Martini 14.50
Vodka | passion fruit | vanilla | lime

Lazy Red Cheeks 14.50
Vodka | raspberry | violet | lime | sugar

Espresso Martini 14.50
Vodka | coffee liqueur | coffee | sugar

Amaretto Sour 14.50
Amaretto | orange | lime

Relax on the Beach 14.50
Vodka | peach | orange

Mojito 14.50
White rum | Sparkling water | lime | mint | sugar

Mocktails

Sunrise Martini 0% 10.50
Passion fruit | vanilla | lime

Ambrosia 0% 10.50
Cranberries | guava | raspberry | lemon

Relax on the Beach 0% 10.50
Peach | orange | cranberries

Ipanema 0% 10.50
Passion fruit | vanilla | lime | ginger ale

Mojito 0% 10.50
Sparkling water | lime | mint | sugar

Virgin Aperol Spritz 7.00

Aperitifs

Aperol Spritz 9.70

Martini Bellini 8.00

Kompel Charbonnage gin and tonic 14.50
Indian Tonic

Kompel Garden-City gin and tonic 14.50
Rose Tonic

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Wine Menu

White wines

Larinum Malvasia - Chardonnay
Grape: Chardonnay
Tasting notes: fresh fruity with a with a smooth, rounded finish | ripe apple and pear blossoms | butter
per glass 6.50
per bottle 28.00

Laureato - Vetrère (Puglia)
Grapes: Chardonnay, Fiano
Tasting notes: full-bodied and harmonious | ripe peach | melon | balsamic notes
per glass 7.50
per bottle 38.00

Fedele Bianco organic and vegan-friendly (Sicily)
Grapes: Catarrato, Inzolia, Greciano
Tasting notes: fresh and fruity | mineral | citrus | mango
per bottle 28.00

Vizzo bianco (Emilia-Romagna)
GrapeS: Ortugo, Trebbiano
Tasting notes: fresh | light | notes of green apple | slightly floral
per bottle 38.00

Rosé wines

Lavasieux rosé gris (Languedoc)
Grape: Grenache
Tasting notes: delicate rosé gris | rose | strawberry | pomegranate savory minerality
per glass 6.90
per bottle 29.00

Fedele Rosé organic and vegan-friendly (Sicily)
Grape: Nero d'Avola
Tasting notes: rosé with lots of character | fresh red berries | herbs | violets
per glass 6.90
per bottle 29.00

Fraktique gris rosé (Pays d'Oc)
Grape: Pinot Gris
Tasting notes: exotic fruit | red berries
per glass 6.90
per bottle 29.00

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Red wines

Taccione Sangiovese Merlot (Abruzzo) *Grapes: Sangiovese, Merlot* *Tasting notes: round and fleshy | smooth tannins | ripe red fruit | herbal notes*	per glass per bottle	6.50 28.00
Campo Marina Luccarelli (Puglia) *Grape: Primitivo* *Tasting notes: velvety texture | ripe forest berries | mocha | cinnamon | soft tannins*	per glass per bottle	7.50 38.00
Fedele Rosso organic and vegan-friendly (Sicily) *Grape: Nero d'Avola* *Tasting notes: juicy | elegant structure red | blue berries | black pepper*	*per bottle*	28.00
Chianti Colli Senesi - Tenuta Le Calcinaie organic (Tuscany) *Grape: Sangiovese* *Tasting notes: intense and elegant | fine tannins | raspberry | black cherry | spices | rose | cedar*	per bottle	41.00

Sparkling wines and Champagne

Prosecco Le Couchon Brut	per glass per bottle	9.50 43.00
Prosecco Le Couchon Rosé	per glass per bottle	10.00 48.00
Champagne Paul Goerg - Blanc de Blancs Brut	per glass per bottle	12.50 69.00
Champagne Moët & Chandon Brut Impérial	per bottle	90.00
Masia Alcohol-Free Cava	per glass per bottle	7.00 28.00

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Bites

Olives	5.50
Cheese	5.50
Grilled naan bread | pumpkin hummus | tomato salsa *(Available until 17:00)*	9.50
Mac & Cheese Balls | cheese sauce *(Available from 17:00)*	12.00
Chicken samosa | chicken spring rolls | sweet chilli sauce | lettuce *(Available from 17:00)*	16.00
Elaisa sharing platter | aubergine caviar | olive tapenade | Parma ham | coppa di Parma | cheese cubes | tomato tapenade | prawn crackers | breadsticks	16.50

Light bites

(Available from 11:00 to 17:30)

Low-fat organic yoghurt | granola | fruit coulis	6.95
Low-fat organic yogurt | granola | açaí	7.00
Low-fat organic yogurt | granola	6.75

Sweet treats

(Available from 15:00 to 17:30)

Brussels Waffle | warm cherries | whipped cream	12.00
Brussels Waffle | mixed fruit | whipped cream	12.00
Vegan apple pie | vegan cream | vegan ice cream	10.95
Burgundian apple pie | crème anglaise | vanilla ice cream	10.95
Extra scoop of ice cream	1.50
Extra scoop of vegan ice cream	1.50
Extra whipped cream	1.50

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Please inform our team of any food allergies or intolerances before ordering so we can discuss possible adaptations.
Allergen information is available on request.

Soups

(Available from 11:45 — served with bread)

Soup of the day	9,50
Thai Red Curry Soup | vegan	13,95
Thai Red Curry Soup | chicken	15,95

Thai soup with gluten-free noodles | basil | oyster mushrooms | chilli pepper | spring onions | bean sprouts

Main-course salads

(Available from 11:45 — extra bread: €1.50)

Salad with honey-baked goat's cheese | bacon bits | apple | walnut | honey mustard dressing	25.50
Salad with honey-baked goat's cheese | apple | walnuts | honey and mustard dressing	23.50
Winter Salad | pumpkin | Brussels sprouts | red onion | kale | pecans | pomegranate seeds | pecorino | radicchio | apple cider vinegar dressing	23.50
Caesar salad | caesar dressing | croutons | Parmesan | egg	22.95
Caesar salad | chicken | caesar dressing | croutons | Parmesan | egg	24.95
Mexican Salad | roasted black beans | tomato | sweetcorn | spring onions | avocado | tortilla chips | avocado-lime dressing	22.95

Healthy Elaisa Rice Bowl

Fragrant rice bowl | basmati rice | cucumber | spring onion | radish | pineapple | edamame | wakame | ginger | coriander

Rice bowl | marinated tempeh	24.50
Rice bowl | grilled tuna fillet	25.50
Rice bowl | beef marinated in chilli sauce	25.50

(These rice bowls cannot be prepared without coriander)

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Lunch

(Available from 11:45 to 17:00)

Swedish flatbread | smoked salmon | avocado | crème fraîche | dill	22.00
Media Payesita Bread | roasted vegetables | feta | rocket | pesto	17.95
Spelt bread | beef carpaccio | rocket | parmesan | pine nuts | truffle mayonnaise	15.50
Cheese croquettes | mustard and dill cream	17.50
Shrimp croquettes | lemon | cocktail sauce	24.50
Croque-monsieur | ham | cheese | waldkorn bread	15.50
Cheese toastie | white bread	13.50
Beef burger | crispy bacon | cheddar cheese | chipotle barbecue sauce	19.50
Beetroot burger | rocket | truffle mayonnaise	18.50
Bao Bun | spicy chicken | spring onion | pickled onion | coleslaw | lime	21.50
Marinated chicken satay | rice | pickled cucumber | chilli pepper | satay sauce	24.50
Salmon | seasonal vegetables | hollandaise sauce	29.50

Healthy Elaisa Chakra Salad

(Available from 17:00)

A salad of organic herbs from Puur Aroma, garnished with edible flowers and inspired by chakra symbolism.

Heart Chakra: pomegranate | orange
Crown Chakra: cucumber | parsley
Root Chakra: ginger — 23.50

Indian Curry

(Available from 17:00)

Cauliflower | pak choi | spring onions | onion | chilli pepper | cashew nuts | rice

Indian curry | vegan	24.50
Indian curry | prawns	27.50
Indian curry | chicken	25.50

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Pasta and risotto
(Available from 17:00)

Risotto | wild mushrooms | Parmesan | rocket | tomato	25.50
Seasonal ravioli	22.50

Fish and meat
(Available from 17:00)

Black Angus beef carpaccio | balsamic vinegar | truffle cream | parmesan	18.50
Vitello Tonnato | veal | tuna | capers | rocket | parsley | onion	18.50
Marinated chicken satay | rice | pickled cucumber | chilli | satay sauce	24.50
Farm-raised chicken | seasonal vegetables | tomato salsa	23.50
Venison Fillet (180 g) | seasonal vegetables | pear | cranberries | port wine jus	39.00
Veal medaillon (180g) | seasonal vegetables | mushroom sauce	25.95
Fish stew | salmon | cod | monkfish | prawns | carrots | fennel | sugar snap peas | crisp leeks | white wine sauce	26.50
Salmon | seasonal vegetables | hollandaise sauce	29.50
Beef Stew | wild mushrooms | pumpkin | pear | cranberries | patato croquettes	29.50

Sides and extras

Only available with a main dish

French fries	4.50
Sweet potato fries	4.95
Baby potatoes	4.95
Potato croquettes	4.00
Rice	4.00
Mayonnaise | ketchup | mustard | truffle mayonnaise	1.00
Bread	1.50

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Desserts

Dame Blanche Fondant	10.50
Vegan Dame Blanche - lactose free	12.75
Cherry Cheesecake | blood orange sorbet	15.95
Poached Pear | forest berries | vanilla | lime mascarpone | pistachio tuile	15.95
White Chocolate Crème Brûlée | white chocolate and caramel shortcake	14.95
Chocolate Moelleux | vanilla ice cream | chocolate crumble	16.95
Tiramisu Charlotte	13.95
Chocolate ganache cake | whipped cream	11.95
Extra scoop of ice cream	1.50
Extra whipped cream	1.50

Vegetarian and vegan dishes

(From 11.45 a.m. to 5 p.m.)

Thai Red Curry Soup | vegan	13.95
Grilled naan bread | pumpkin hummus | tomato salsa	9.50
Beetroot burger | rocket | truffle mayonnaise	18.50
Beetroot burger | rocket	18.50
Cheese croquettes | mustard and dill cream	17.50
Winter Salad | pumpkin | Brussels sprouts | red onion | kale | pecans | pomegranate seeds | pecorino | radicchio | apple cider vinegar dressing	23.50
Caesar salad | caesar dressing | croutons | parmesan | egg	22.95
Salad with honey-baked goat's cheese | apple | walnuts | honey and mustard dressing	23.50
Mexican Salad | roasted black beans | tomato | sweet corn | spring onions | avocado | tortilla chips | avocado-lime dressing	22.95
Fragrant Rice Bowl | basmati rice | cucumber | springonion | radish | pineapple | edamame | wakame | marinated tempeh | gember | coriander	24.50

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ENJOY AND DONATE

When you order a vegan dish, we donate €0.50 to local charity, ISERA.

ISERA stands for 'International Society for the Education and Rescue of Animals'. They save the lives of animals in distress both nationally and internationally by **providing care for animals in need**, working with the authorities to combat animal cruelty, disseminating information on animal welfare and supporting selected projects. A mobile surgical unit and **collaboration with the King Baudouin Foundation** enable the charity to extend its work.

For more information, visit www.iseranimals.org

Vegetarian and vegan dishes

(Available from 17:00)

Thai Red Curry Soup | vegan	13.95
Salad with honey-baked goat's cheese | apple | walnuts | honey and mustard dressing	23.50
Caesar salad | vegetarian | caesar dressing | croutons | parmesan | egg	22.95
Winter Salad | pumpkin | Brussels sprouts | red onion | kale | pecans | pomegranate seeds | pecorino | radicchio | apple cider vinegar dressing	23.50
Mexican Salad | roasted black beans | tomato | sweetcorn | spring onions | avocado | tortilla chips | avocado-lime dressing	22.95
Fragrant Rice Bowl | basmati rice | cucumber | springonion | radish | pineapple | edamame | wakame | marinated tempeh | gember | coriander	24.50
Healthy Elaisa Chakra Salad Heart Chakra: pomegranate | orange Crown Chakra: cucumber | parsley Root Chakra: ginger	23.50
Indian Curry | vegan	24.50
Seasonal ravioli	22.50

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Allergen information is available on request.

Gluten-free dishes

Olives	5.50
Cheese	5.50
Elaisa sharing platter | aubergine caviar | olive tapenade | Parma ham | coppa di Parma | cheese cubes | tomato tapenade	16.50
Thai Red Curry Soup | vegan	13.95
Salad with honey-baked goat's cheese | bacon bits | apple | walnuts | honey and mustard dressing	25.50
Salad with honey baked goat cheese | apple | walnuts | honey and mustard dressing	23.50
Mexican Salad | roasted black beans | tomato | sweetcorn | spring onions | avocado | tortilla chips | avocado-lime dressing	22.95
Marinated chicken satay | pickled cucumber | chilli | rice | curry sauce	24.50
Salmon | seasonal vegetables | hollandaise sauce	29.50
White Chocolate Crème Brûlée *(Without shortcake)*	14.95
Poached Pear | forest berries | vanilla | lime mascarpone *(Without pistachio tuile)*	15.95

(Available from 17:00)

Black Angus beef carpaccio | balsamic vinegar | truffle cream | parmesan	18.50
Vitello Tonnato | veal | tuna | capers | rocket | parsley | onion	18.50
Healthy Elaisa Chakra Salad	23.50
Indian curry | vegan	24.50
Indian curry | prawns	27.50
Indian curry | chicken	25.50
Marinated chicken satay | pickled cucumber | chilli | rice | curry sauce	24.50
Venison Fillet (180 g) | seasonal vegetables | pear | cranberries | port wine jus	39.00
Veal medaillon (180g) | seasonal vegetables | mushroom sauce	25.95
Fish stew | salmon | cod | monkfish | prawns | carrots | fennel | sugar snap peas | crisp leeks | white wine sauce	26.50
Salmon | seasonal vegetables | hollandaise sauce	29.50

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