



BON'AIR

ROOFTOP BAR

OPENING HOURS

MAANDAG - DONDERDAG

17u - 00u

VRIJDAG

17u - 01u

ZATERDAG

15u - 01u

ZONDAG

17u - 00u

MONDAY - THURSDAY

5 pm - 12pm

FRIDAY

5 pm - 1 am

SATURDAY

3 pm - 1 am

SUNDAY

5 pm - 12pm



WELCOME

**WELKOM BIJ BON'AIR,
WAAR GENIETEN ÉCHT HET HOOG(S)TE PUNT IS.
VRAGEN OF VERZOEKEN?
ONS PERSONEEL STAAT ALTIJD VOOR JE KLAAR.
OM EEN VLOTTE SERVICE TE GARANDEREN
GRAAG ÉÉN REKENING PER TAFEL.
ENJOY THE VIEW!**

**WELCOME TO BON'AIR,
THE PLACE TO BE FOR A HIGH-END BAR EXPERIENCE.
SHOULD YOU HAVE ANY QUESTIONS,
DON'T HESITATE TO REACH OUT TO OUR STAFF.
ONE BILL PER TABLE, PLEASE.
ENJOY THE VIEW!**



BON'AIR
ROOFTOP BAR

FAVOURITES CLASSICS

OLD FASHIONED

Bourbon Whiskey, Angostura bitters and a touch of Agave

14.50

SMOKY NEGRONI

London Dry Gin, Campari, Cinanzo red & Smoky rosemary

14.00

APPLE PIE MOJITO

White Spiced Rum, Fresh lime juice, Fresh mint, Apple sugar and a touch of apple & cinnamon

13.00

TIKI HARBOR

Dark spiced Rum, Pineapple, Liquor of peach, Fresh lime juice and a touch of Agave

13.00

NEW YORK SOUR

Bourbon Whiskey, Fresh citron juice, Cane sugar syrup and a touch of red wine

14.00



BON'AIR
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OUR PERSONAL TOUCH

LYCHEE MARGARITA

Reposado Tequilla, Fresh lime juice, Angostura bitters and a touch of Lychee

14.00

RED BULLY

Pink Strawberry Gin, Fresh lime juice, Raspberry, Cane sugar and a touch of munt

13.00

ESPRESSO MARTINI ROYAL

Premium Vodka, Espresso, Smeets Hasselt Café, Baileys and a touch of caramel

13.50

SUNSET COLADA

Spiced Dark Rum, Batida De Coco, Pineapple juice, Fresh lime juice and a touch of mango

13.00

LONG ISLAND ICE TEA

Vodka Premium, Tequilla Blanco, White Rum, Triple Sec, London Dry Gin, citron juice, Coca Cola

14.00



BON'AIR
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OTHER CLASSY TO LOVE

PORNSTAR MARTINI "BON'AIR"

Premium Vodka, Liquor 43, Fresh lime juice,
Passionfruit, Vanilla and a secret touch

14.00

RED LOVER

Premium Vodka, Raspberry, Fresh lime juice, Violet
and a touch of mint

14.00

CRANBERRY MULE

Premium Vodka, Cranberry, Fresh lime juice,
Gingerbeer and a touch of Rosemary

13.00

HASSELT MULE

Smeets Extra, Fresh lime juice, Gingerbeer

13.00

DARK & HORNY

Black Spiced Rum, Fresh lime juice, Gingerbeer

13.00



BON'AIR
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MOCKTAILS

CRAZY RED CHEEKS

Raspberry, Fryns spiced, Fresh lime juice,
Violet and a touch of lemonade

10.00

PASSIONMULE

Passionfruit, Maracuja, Gingerbeer and Fresh lime juice

10.00

BASIL LEMONADE

Syrop of orgeat, basil, cane sugar, Fresh lime juice and
a touch of soda

10.00

OMBRE POM TON

Grenadine syrup, Pink grapefruit juice and tonic

10.00

COCO LOCO

Pineapple juice, Mango, Cocos juice, Fresh lime
juice

10.00



BON'AIR
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GIN & TONIC

Drunken Horse

This Gin is an Mediterranean by nature

17.80

Double You

This Gin is made with 21 plant-based and German herbs

14.50

Drunshanbo Gunpowder

This Gin is an organic premium gin, created in Ireland.

16.00

Buffel

This Gin is a spicy and refreshing gin, created in Belgium

16.00

Gibson's Dry

This Gin is made with 12 botanicals and citrus

14.50

Gibson's Pink

This Gin is made from strawberry and roses.

14.50

Gin Mare

This Gin is distilled with rosemary and citrus.

16.00



3ON'AIR

ROOFTOP BAR

APERERO

Aperitivo Spritz	12.80
Limoncello Spritz	12.80
St-Germain Spritz	12.80
Winter Ginger Spritz	12.80
Kir	8.50
Kir Royal	11.50
Martini Bianco	6.30
Martini Rosso	6.30
Porto Bianco	6.30
Porto Rosso	6.30



3ON'AIR
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SPIRITS

RUM

Old Nick White	8.00
St-James - Royal Ambré	9.00
St-James - VSOP	10.00
Plantation Original Dark	10.00

WHISKY

Label 5 - Bourbon Barrel	8.00
Glen Moray - Peated Single Malt	10.00
Johnie Walker Red Label	9.00
Johnie Walker Black Label	11.00
Jack Daniëls	11.00
The Balvenie - DoubleWood 12Y	14.00

VODKA

Poliakov Brut	8.00
Poliakov Red	8.00
Beleveder	14.00



BUBBLES

CAVA

Cava Pere Ventura

Cava Pere Ventura Primera Reserva - Spain

11.00

45.00

Cava Rosé Pere Ventura

Cava Pere Ventura Tresor Reserva Rosé - Spain

12.00

50.00

CHAMPAGNE

Champagne Claude Baron

Claude Baron Cuvée Saphir Brut - France

15.00

70.00

Champagne Veuve Clicquot

Veuve Clicquot - France

90.00



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WINES

WHITE WINE

Fontareche Sauvignon Blanc France - Sauvignon	7.00	35.00
Fontareche Les Cabanes Chardonnay France - Chardonnay	7.00	35.00
Aldeneyck Pinot Gris Limburg, België - Pinot Gris (inox cuves)	10.00	50.00
Chateau La Croix DU Duc 'Sweet' Bergerac, France - Muscadelle / Sauvignon Blanc (inox cuves)	7.00	35.00

ROSE WINE

Fontareche Rosé France - Syrah	7.00	35.00
Gris De Gris 'Les Reflets' Languedoc, France - Grenache Noir, Cinsaut (inox cuves)	8.00	38.00

RED WINE

Fontareche Merlot Cotes Du Rhone, France - Grenache, Mourvedre, Syrah (inox cuves)	7.00	35.00
Rioja Crianza - Bodegas Vivanco Spain - Primitivo (inox cuves)	9.00	45.00
Barbera D'Alba Superiore 'Gepin' Piemonte, Italy - 100% Barbera (Austrian Barrels)	12.50	65.00
Suggestion wine Ask the bartender for more information - Only on bottle		60.00



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BEERS

DRAFT BEER

STELLA 25CL 5.2%	4.00
STELLA 33CL 5.2%	5.00
STELLA 50CL 5.2%	6.00
LEFFE BLOND 33CL 6.1%	6.50
BEER OF THE MOMENT	6.50

BOTTLED BEER

TER DOLEN BLOND 6.1%	7.00
TER DOLEN DONKER 7.1%	7.00
WILDEREN GOUD 6.2%	6.80
WILDEREN KANUNNIK 8.2%	7.80
WILDEREN KRIEK 3.5%	7.50
WESTMALLE TRIPEL 9.5%	7.40
WESTMALLE DUBBEL 7%	7.40
DUVEL 8.5%	7.00
JUPLIER 0.0	4.50



SOFT DRINKS

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Coca Cola	3.50
Coca Cola Zero	3.50
Fanta	3.50
Sprite	3.50
Lipton Ice Tea	3.70
Lipton Ice Tea Green	3.70
Gini Bitter Lemon	3.70
Red Bull	5.50

FRANKLIN & SONS

Tonic Water	3.80
Raspberry	4.70
Elderflower	4.70

JUICES

Orange	3.50
Apple Cherry	3.50
Apple	3.50

HOME MADE

Ice tea	5.50
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WATER

STILL 25CL	3.00
STILL 50CL	4.50
SPARKLING 25CL	3.00
SPARKLING 50CL	4.50



HOT DRINKS

COFFEE

ESPRESSO

SMALL STRONG COFFEE

3.50

LUNGO

REGULAR COFFEE

4.50

DECA COFFEE

DECA COFFEE

4.50

DOPPIO

DOUBLE ESPRESSO

4.50

CAPUCCINO

ESPRESSO WITH STEAMED MILK

5.50

LATTE MACHIATO

LUNGO WITH STEAMED MILK

5.50

IRISH COFFEE

COFFEE WITH WHISKY AND CREAM

10.00

BAILEYS COFFEE

COFFEE WITH BAILEYS AND CREAM

10.00

ITALIAN COFFEE

COFFEE WITH AMARETTO AND CREAM

10.00

HASSELT COFFEE

COFFEE WITH JENEVER AND CREAM

10.00

HOT CHOCOLATE

MILK WITH CHOCOLATE AND CREAM

5.50

SUPPLEMENTS

SLAGROOM

WHIPPED CREAM

1.00

SYROP

HAZELNUT - CARAMEL

1.00

PLANT MILK

PLANT MILK

1.50

TEA POT

GREEN JASMINE

6.00

GREEN

6.00

LEMONGRASS

6.00

ENGLISH BLEND

6.00

BLACK TEA FOREST

6.00

PURE WHITE

6.00

ROOIBOS

6.00

CHAMOMILLE

6.00

FRESH MINT

7.50



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AFTER DINNER

COGNAC

Remy Martin VSOP	14.00
Otard Baron VSOP	12.80

LIQUOR

Disaronno	8.00
Baileys	8.00
Licor 43	8.00
Limoncello	6.00
Sambuca	8.00
Tiscaz Tequilla Silver	8.00

JENEVER

Smeets Extra	6.00
Smeets Mango-Passion	5.50
Smeets Salted Caramel	5.50
Smeets Vanilla	5.50



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FOODSHARING

BRUSCHETTA "TOMAAAT & SERRANHO HAM" 12.50

BRUSCHETTA WITH TOMATO & SERRANHO HAM. - 6 PIECES

BRUSCHETTA "AVOCADO & GEROOKTE ZALM" 12.50

BRUSCHETTA WITH AVOCADO & SMOKED SALMON - 6 PIECES

BRUSCHETTA "VEGAN HUMMUS" 11.50

VEGAN BRUSCHETTA WITH HUMMUS - 6 PIECES

BRUSCHETTA "MIXED" 12.50

MIX OF BRUSCHETTAS - 6 PIECES

WARME CAMEMBERT "KRUIDEN & BROOD" 16.50

WARM CAMEMBERT TO SHARE - SERVED WITH HERBS & BREAD

PLANKJE KROKETJES 23.50

MIX OF CROQUETTES

PLANKJE VEGGIE KROKETJES 23.50

MIX OF VEGETARIAN CROQUETTES

PLANKJE KAAS 23.50

ASSORTIMENT OF CHEESE SERVED WITH BREAD & HUMMUS

PLANKJE CHARCUTERIE 23.50

ASSORTIMENT OF CHARCUTERIE SERVED WITH BREAD

PLANKJE ZOET 23.50

MIX OF SWEETS FROM THE CHEF

NACHOS MET SALSA & GUACAMOLE 7.50

NACHOS WITH SALSA & GUACAMOLE

PORTIE OLIJVEN 4.50

PORTION OF OLIVES

VRAGEN OVER ALLERGENEN OF WIL JE
MEER WETEN OVER ONZE KAART? ONZE
BARTENDER HELPT JULLIE GRAAG!



QUESTIONS ABOUT ALLERGENS OR
WANT TO KNOW MORE ABOUT OUR
MENU? OUR BARTENDER IS HAPPY TO
HELP YOU!



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