

POPPI BAR

MENU

OPEN 7/7
FROM 7:00 UNTIL 23:30

The Ghent Marriott
Korenlei 10 9000 Ghent
Belgium
+32 92-339393

SIGNATURE BLENDS



CLOVER CLUB 14
BEEFEATER, RASPBERRY, LIME

BHRUM TAI 16
***DADA CHAPEL BHRUM**, BACARDI BLANCA, LIME
ALMONDS, TRIPLE SEC*

PENICILLINE 16
*JOHNNIE WALKER RED, HOME MADE GINGER - HONEY
LEMON, LAPHROAIG*

ESPRESSO MARTINI 15
***DADA CHAPEL COFFEE LIQUOR**, ABSOLUT, LOCAL COFFEE*

SPRITZ



APEROL SPRITZ 12
*THE CLASSIC: BRIGHT, BITTERSWEET, AND FULL OF ORANGE NOTES. LIGHTLY
SPARKLING AND EASYGOING*

LIMONCELLO SPRITZ 12
*SUNNY & FRESH: A SPARKLING BLEND OF ZESTY LEMON AND SWEET HINTS. LIKE
AN ITALIAN SUMMER IN A GLASS.*

HUGO SPRITZ 12
*FLORAL & REFRESHING: MINT, ELDERFLOWER, AND LIME CREATE A SOFT, LIVELY
SPRITZ. GREAT FOR THOSE WHO PREFER SOMETHING SUBTLE.*

CAMPARI SPRITZ 12
*BOLD & BITTER: A DEEP RED SPRITZ WITH INTENSE BITTERNESS. FOR THOSE WHO
LIKE TO START THE NIGHT WITH A PUNCH.*

DADA CHAPEL SPRITZ 0% 12
*ZERO-PROOF SPRITZ – OUR TAKE ON THE CLASSIC ITALIAN APERITIF: CITRUSY,
BITTERSWEET, AND SPARKLING.*

COCKTAILS



PORNSTAR MARTINI 14

*ABSOLUT, PASSION FRUIT, VANILLA
(VEGAN SUBSTITUTE FOR EGG WHITE)*

NEGRONI 14

DADA CHAPEL DRY GIN, CAMPARI, RED MARTINI

MOJITO CALABRIA 14

BACARDI BLANCA, BERGAMOT, MINT, LIME

MOSCOW MULE 13

ABSOLUT, FEVER TREE GINGERBEER, LIME

CHOCOLATE OLD FASHIONED 14

WILD TURKEY, ANGOSTURA, SUGAR

AMARETTO SOUR 14

ADRIATICO, LIME, SUGAR

**LOOKING FOR A DIFFERENT COCKTAIL?*

*LET US KNOW AND WE WILL SHAKE ONE FOR YOU!**

MOCKTAILS



APPLE BLISS 9

APPLE JUICE, GINGER BEER, SODA AND LIME

SHIRLEY TEMPLE 6

7 UP, GRENADINE, SODA AND LIME JUICE

MANGO & PASSIONFRUIT LEMONADE 6

PASSIONFRUIT, MANGO, LEMON, SPARKLING WATER

HIBISCUS LEMONADE 6

HIBISCUS, LEMON, SPARKLING WATER

COPPERHEAD 0% SERVED WITH FEVER TREE TONIC 14

“COPPERHEAD 0% – DISTILLED WITH THE SAME CARE, BOTANICALS AND ALCHEMIST’S TOUCH AS THE ORIGINAL, WITH A CLEAN, SOPHISTICATED FINISH.”

GHENTIST GIN 0% SERVED WITH FEVER TREE TONIC 12

“FANCY A G&T BUT SKIPPING ALCOHOL TONIGHT? GHENTIST 0% BRINGS THE SAME CRISP BITE – CITRUS, SPICE, AND A SMOOTH TONIC LIFT. MADE RIGHT HERE IN GHENT.”

****ALL JUICES ARE FRESH SQUEEZED****

WINES

BUBBLES	GLASS	BOTTLE
VANDERSTEENE - TRADITION BRUT (BELGIUM)	15	75
CHAMPAGNE HEIDSICK & CO MONOPOLE SILVER	18	85
CHAMPAGNE LANSON - LE BLACK CREATION	-	120
WHITE WINE		
BEAUSEJOUR SAUVIGNON BLANC FRANCE	9	40
LA JARA PINOT GRIGIO ITALY	10	45
ENTRE - DEUX - MONTS CHARDONNAY BELGIUM	12	55
MEURSAULT *1ER CRU* CHARDONNAY FRANCE	25	110
QUERCUS MUSKAT VERDUC SLOVENIA SWEET WINE	9	40
ROSE WINE		
LA CROIX BELLE SYRAH GRENACHE FRANCE	9	40
WHISPERING ANGEL GRENACHE, SYRAH, CINSAULT ET ROLLE PROVENCE	14	65
RED WINE		
PRESTIGE DE LABORIE MERLOT CABERNET FRANCE	9	40
PAOLO LEO PRIMITIVO DI MANDURIA ITALIA	10	45
CHÂTEAU PEYREAU MERLOT CABERNET SAINT- EMILION	15	70
SANTENAY PREMIER CRU PINOT NOIR FRANCE	25	110

BEER



DRAUGHT

GRUUT BLOND	5.5%	25CL 6	33CL 7
STELLA ARTOIS BLOND LAGER	5.2%	25CL 5	50CL 8
TRIPEL KARMELIET BLOND	8.0%	25CL 7	33CL 9
LEFFE DARK	6.5%	25CL 6	50CL 11

BOTTLE

LIEFMANS FRUITESSE	3.8%	6
ARTEVELDE GENTSE LEUTE (LOCAL)	6.2%	7
DUVEL BLOND	8.5%	8
LA CHOUFFE BLOND	8.0%	9
SINT-BERNARDUS ABT 12 DARK	10.0%	10

TRAPPIST

LA TRAPPE DUBBEL DARK	7.0%	8
WESTMALLE TRIPEL BLOND	9.5%	8
ORVAL AMBER	6.2%	9

0% ALCOHOL

STELLA	0.0%	5
LIEFMANS	0.0%	6

SOFT DRINKS



VITTEL	0.25L 3.5 0.5L	6.5
SAN PELLEGRINO	0.25L 3.5 0.5L	6.5
PEPSI PEPSI ZERO		3.5
7 UP		3.5
ORANGINA		4.0
LIPTON ICE TEA		4.0
LOOZA TOMATO JUICE		4.0
FRESH JUICE: ORANGE / APPLE		4.5
FEVER TREE INDIAN / MEDITERRENIAN TONIC		4.5
FEVER TREE GINGER ALE / BEER		4.5
RED BULL / SUGAR FREE		4.5

HOT / COLD DRINKS

ESPRESSO	3
DOUBLE ESPRESSO	5
CAFÉ LUNGO	4
DÉCAFÉINE	4
AMERICANO	4
ICED AMERICANO	4
CAPPUCCINO	5
FLAT WHITE	5
LATTE	5
ICED LATTE	5
LATTE MACCHIATO	5
HOT CHOCOLATE	5
MOCHA	6
DILMAH TEA :	
CHAMOMILLE / GREEN CEYLON / MINT / CINNAMON	5
SPICE / BREAKFAST / EARL GREY	
FRESH MINT +1	

APERITIF



SHERRY DRY	6
PINEAU DES CHARENTES	6
PORTO WHITE RED	6
MARTINI BIANCO ROSSO	6
CAMPARI	7
CAMPARI ORANGE	10
KIR	8
KIR ROYAL	13
RICARD	8
PICON VIN BLANC	10

VODKA

ABSOLUT (SWEDEN)	8
TITO'S (STATES)	10
GREY GOOSE (FRANCE)	14
DADA CHAPEL POTATO VODKA (BELGIUM)	14

GIN

BEEFEATER LONDON DRY GIN (ENGLAND)	9
BOMBAY SAPPHIRE (ENGLAND)	10
HENDRICK’S (NETHERLANDS)	12
GIN MARE (SPAIN)	12
THE GHENTIST (BELGIUM)	14
ROKU GIN (JAPAN)	14
DADA CHAPEL DRY GIN (BELGIUM)	15
COPPERHEAD (BELGIUM)	
ORIGINAL: CLASSIC ORANGE	
BLACK BATCH: ELDERBERRY AND BLACK TEA	15
SCARFES: PINK PEPPER & GINGER	
GIBSON: DILL & BAYLEAF	
MONKEY ₄₇ (GERMANY)	16
• ADD FEVER TREE TONIC	+4

RUM

BACARDI RESERVA OCHO 8Y (PUERTO RICO)	10
KRAKEN (TRINIDAD)	12
DADA CHAPEL AGED BHRUM (BELGIUM)	15
SANTA TERESA 1796 (VENEZUELA)	18

SINGLE MALTS

GLENFIDDICH 12Y (SCOTLAND)	14
LAPHROAIG 10Y (SCOTLAND)	15
LAGAVILIN 8Y (SCOTLAND)	18
YUSHAN (TAIWAN)	20

BLENDED

JAMESON (IRISH)	8
JOHNNIE WALKER RED LABEL (SCOTLAND)	8
JOHNNIE WALKER BLACK LABEL 12Y (SCOTLAND)	11
TOKI WHISKY (JAPANESE)	13
BUSHMILLS 10Y (IRISH)	13
CHIVAS REGAL 12Y (SCOTLAND)	14
DEWARS WHITE LABEL (SCOTLAND)	14
DADA CHAPEL PANAMARENKO WHISKY (BELGIUM)	25

BOURBON / RYE

WILD TURKEY (AMERICA)	9
FOUR ROSES (AMERICA)	9
JACK DANIELS TENNESSEE (AMERICA)	9
BULLEIT (AMERICA)	10
MAKER’S MARK (AMERICA)	12
WOODFORD DOUBLE BARREL (AMERICA)	14
HUDSON MANHATTAN RYE (AMERICA)	20

LIQUORS

KAHLUA	8
AMARETTO	8
BAILEYS	8
COINTREAU	9
SAMBUCA	9
DADA CHAPEL COFFEE LIQUOR	9
GRAND MARNIER	10

TEQUILA

OLMECA TEQUILA SILVER	10
OLMECA TEQUILA REPOSADO	12
1800 TEQUILA BLANCO	14
PATRON SILVER	15
MEZCAL	15
1800 TEQUILA AÑEJO	16

DIGESTIF

Jenever OUD OLD	9
GRAPPA	9
LIMONCELLO BUONGIORNO	9
ARMAGNAC	10
CALVADOS	11
MARTELL VS	13
MARTELL VSOP	18
COGNAC XO REMY MARTIN	48

BITES TO SHARE

CRISPY STEW BITES - LA TRAPPE FLAVOURED		10
BRIE FRITTERS - LOCAL TIERENTEIJN MUSTARD		10
RAINBOW CARROTS - HUMMUS DIP		6
SERRANO HAM - MARINATED OLIVES		12
SPICY CHICKEN WINGS - CHIPOTLE SAUCE - CRISPY ONION		12
NACHOS - TOMATO SALSA - CHEDDAR CHEESE ADD BRISKET ON TOP +4		11
LOADED POTATO WEDGES - BACON - PARMESAN CHEESE - TRUFFLE MAYONAISE		10

ENTREES

CAESAR SALAD - BABY GEM - GRANA PADANO - CROUTONS - VINAIGRETTE - ANCHOVIES - BREYDEL BACON		16
ADD CHARCOAL GRILLED CHICKEN 4.00 / SHRIMPS 7.00		
VEGETARIAN SOUP OF THE DAY		10
GOAT CHEESE - MUSHROOM - GREEN SALAD - BALSAMIC VINAIGRETTE		15



= VEGETARIAN DISH.
THE MEAL CONTAINS NO MEAT, BUT MAY CONTAIN DAIRY PRODUCTS.

PLEASE ASK OUR STAFF FOR MORE DETAILS.

MAIN DISHES

GRILLED DIAMOND STEAK - MIXED SALADE - BELGIAN FRIES MUSHROOM SAUCE	26
FISH & CHIPS - PEA MASH - BELGIAN FRIES - REMOULADE SAUCE	20
MAC & CHEESE - FOREST MUSHROOMS - PESTO GRANA PADANO - ROCKET SALAD	 16
MARRIOTT BURGER (ANGUS BEEF OR VEGGIE) - BRIOCHE BUN LETTUCE - TOMATO - CHEDDAR - RED ONION - BELGIAN FRIES PICKLE	24
TOAST BREYDEL HAM & EMMENTHALER CHEESE - BELGIAN FRIES TOMATO KETCHUP	14

DESSERTS

ICE SORBET - PASSION FRUIT - LEMON - GREEN APPLE - MANGO COMPOTE	12
WHITE CHOCOLATE CRÈME BRULÉE - PINEAPPLE CHUTNEY - MINT	12

LAST ORDER KITCHEN: 10.45PM
ALL PRICES ARE IN EURO AND INCL. VAT.

WE ARE HAPPY TO TAKE YOUR DIETARY REQUIREMENTS AND/OR ALLERGENS INTO
ACCOUNT. PLEASE NOTE THAT THE COMPOSITION OF THE PRODUCTS CAN CHANGE