

PHILOSOPHY

EAT LOVE IS A PIZZERIA WITH A SOUL AND A MISSION: FUN & FAIR. IT IS ALL ABOUT ARTISANAL, WAFER-THIN PIZZA'S TOPPED WITH THE MOST HEALTHY, LOCAL AND HONEST INGREDIENTS.



FROM NOW ON, OUR PIZZA DOUGH HAS BEEN ENRICHED WITH BEER FROM THE LOCAL '13' BREWERY. EXPECT EVEN MORE CRUNCHINESS COMBINED WITH A TRUE GHENTIAN TOUCH!

PIZZA ROSSA

Prosciutto <i>tomato + mozzarella + biologic barbecue-ham 'De Boom'</i>	€13,5
Funghi <i>tomato + mozzarella + mushrooms</i>	€12,5
Diavola de Luxe € <i>tomato + mozzarella + Iberic chorizo 'Casalba'</i>	€15,9
Margherita de Luxe* <i>tomato + burrata + arugula</i>	€14,5
Eliette <i>tomato + garlic + onion + black olives + anchovy + oregano + pili pili</i>	€14,3
Parma* <i>tomato + burrata + Parma ham + arugula</i>	€18,5

* *Burrata, salmon and Parma are topped fresh on the pizza after it comes out of the oven.*

TASTING MENU

2 antipastini + 1 pizza half and half + 2 contorni + tiramisu €35
because variety is the spice of life

LUNCH

Salad + pizza €16
(lunch only on weekdays and not on holidays)

PIZZA BIANCA

BLT <i>tomato + smoked bacon + crispy lettuce + aioli + flat leaf parsley + onion</i>	€18
Salmone* <i>tarragon + cauliflower + herbs + burrata + top smoked salmon</i>	€19,9
Txistorra <i>pimientos del piquillo + sheep cheese + spicy Txistorra sausage</i>	€19,5
Bosco <i>mushrooms + truffle cream + arugula</i>	€18
Broccoli <i>broccoli + fennel + carrots + spicy minced lamb</i>	€18

OUR FORMULAS

Lactose free mozzarella +€1,5
Gluten free dough (only for those who are intolerant, not for those who are allergic)+€2,5
Half & half | 2 different flavours on one pizza (not for groups over 5 people) +€0
Small pizza with 2 side orders of veggies +€0

PIZZA SPECIALS

Kale <i>kale, fennel sausage + lemon + ricotta cheese</i>	€17,9
Cavolini di Bruxelles <i>Brussels sprouts + speck + mustard</i>	€18,5
Vegana <i>carrot curry + sweet potato + cauliflower + raisins + nuts</i>	€19
Pera <i>Peer (carpaccio and chutney) + gorgonzola cheese + mustardsalad</i>	€18,9
Zucca <i>pumpkin + smoked ricotta and scamorza + sage + sesame</i>	€18,5

TAKE-AWAY

Taking along pizza's is 5% cheaper! Take as well one or more of our wines with you, since you'll get them 20% cheaper!
You can order during our opening hours by calling 0479 87 93 87 (or just come in and join us at the bar for a drink while we prepare your food).

OUR FARMERS ARE OUR HEROES!

DUE TO THE CLOSE COOPERATION WITH LOCAL ORGANIC FARMERS OUR PASSIONATED TEAM IS ABLE TO PREPARE THE MOST WONDERFUL DISHES AND LET THE MAGIC HAPPEN.
Special thanks to Dries, Antoine & Rudi for the vegetables and Johan for the foodhunting

CONTORNI | BIO VEGGIES

Celeriac + apple + nuts + raisins + <i>Tierenteyn</i> mustard	€6
Spicy salad (mustardsalad + parsley + young onion) + balsamico + pecorino cheese	€6
Beetroot collection (slowly cooked + pickled) + sheep cheese <i>De Bosschelle</i>	€6

DOLCE

Sofie's love-wafers	€8,5
Sofie's love-wafers with chocolate and whipped cream	€9,5
Crème brûlée	€8,5
Tiramisu	€8,5
Le vésuve cornetto <i>homemade caramel ice cream</i>	€8

OPENING HOURS

Open each day from noon to 2pm and from 6pm to 9pm. Open to 10pm on Fridays and Saturdays. *Cards only, no cash.*

DISCOVER OUR GIFTCARDS!

Book (€24,95) + Eat Love giftcard (€30) €50

PIZZA @ HOME VIA DELIVEROO

Deliveroo now also delivers pizza's at your doorstep.
More information at www.deliveroo.be.

APERITIVO

TRADIZIONALMENTE

Vermouth del Professore <i>bianco</i>	€8
Vermouth del Professore <i>rosso</i>	€8
Cynar	€8
Roomer	€8
Amontillado Colosia <i>dried fruits + zest + nuts + top bio Sherry</i>	€7,9

GIN & TONIC

Tanqueray Ten <i>grapefruit + coriander</i>	€10
Sipsmith <i>lemon thyme</i>	€14,5
The Duke <i>burned rosemary</i> <i>with Schweppes tonic</i> +€2 <i>Fevertree tonic</i> +€3	€12,5

FARM TO GLASS (*ZERO ALCOHOL)

Green heart* <i>celery + chervil + lavas + apple + bergamot</i>	€5,9
Crazy carrot* <i>carrot + orange + lemon + apple + ginger</i>	€6,5
Mojito (virgin)* <i>lime + herbs by Dries + cane sugar + rum</i>	€9 €6,5*
Professore Spritz <i>Vermouth del Professore + cava brut nature + soda</i>	€9
Vermouth tonic <i>Vermouth del Professore + tonic</i>	€8,5
My Way or the Highway <i>tarragon + fennel + Cava</i>	€7,9
Tangerine sour <i>Whisky + tangerine + ginger</i>	€9

SPUMANTE

Cava Vintage Loxarel (ES) GLASS €8 | BOTTLE €33
very qualitative | nicely produced | 30 months on barrel

Franciacorta Le Marchesine Brut (it) GLASS €9,9 | BOTTLE €41,5
Italy's champagne | beautifully dry | pear and almond

Champagne Laherte Ultradition BOTTLE €55
CHARDONNAY, PINOT NOIR, PINOT MEUNIER
fine bubbles, flowery, toast, biodynamic

Poire Granit Grand Cru Bordelet BOTTLE €41
pear cider that deserves a spot between the best wines

VINO BIANCO

Jungling GLASS €5,9 | BOTTLE €23
RIESLING
flowers | apples | peach | fresh and intense

Civitas GLASS €7 | BOTTLE €29
PECORINO (IT)
fresh and acidic | citrus | biodynamic

Château Lapuyade GLASS €8 | BOTTLE €35
GROS MANSENG (FR)
natural, full wine of the Jura that has matured on Sauternes barrels | very complex | slightly oxidative

L'Arpent de Vaudons GLASS €8 | BOTTLE €35
SAUVIGNON BLANC (FR)
acidic | citrus | herbs | mineral | creamy

Valcanzjria Gulfi GLASS €9,9 | BOTTLE €45
CARRICANTE | CHARDONNAY (IT)
surprising Sicily | acacia honey | linden | biodynamic | wow

VINO ROSSO

Salbide Rioja GLASS €6 | BOTTLE €24
TEMPRANILLO
fruity | aged in oak barrels | cherry | spices | not too complex but accessible

Perez Pasquaz Crianza BOTTLE €59
TINTO FINO
one of the best wines from the ribera del duero | it makes you smile

Sexto Elemento GLASS €12 | BOTTLE €49
BOBAL (ES)
this wine will make you smile | intense aromas | pure

Les Trois Pierres BOTTLE €41
SYRAH DOMAINE DE L'AUSSEIL (FR)
powerfull, spicy wine that has been maturing since 2003

Coste di Moro Lunaria GLASS €7 | BOTTLE €29
MONTEPULCIANO
full-bodied wine from Abruzzo, dark cherry and prune

Renaissance Viret BOTTLE €47
GRENACHE, SYRAH, MOURVÈDRE
Alain Viret is one of the wildest winemakers of the Côte de Rhône. He's completely into the cosmoculture... | Powerfull wine, very concentrated, but well balanced with a high minerality.

Pian delle Querci GLAS €9,5 | FLES €45
ROSSO DI MONTALCINO - SANGIOVESE GROSSO
made by an 80 year old passionated wine farmer on a traditional way.

VINO ROSÉ

Ramoro Lunaria GLASS €7 | BOTTLE €29
PINOT GRIGIO
very floral | slightly sweet

BEERS

'13' Gentse pils 5,2% alc €3,5
Our pizza dough has been enriched with beer from the local '13' brewery

l'Arogante 7,2% alc €5,5
blonde | 3 kinds of hoopoe | soft bitters | fruity

Gueuze Girardin (gefilterd) 5% alc 37,5 CL €8
sour | bitter | compost-like because of fermentation

Papegaei 8% alc €5,5
artisanal | blonde | unfiltered | non-pasteurized | secondary fermentation in the bottle

Bravoure 6,5% alc €6,8
De dochter van de Korenaar | smoky | particular

Grisette 5,5% alc €3,5
organic | glutenfree blond pils

Den Ouwen Duiker 7% alc €5
Hedonis | unfiltered pale ale | made in Gent | fruity | citrus

Oud bruin | 't Verzet 6% alc €5,9
Sour | red cherry | green apple in the beginning | toast at the end

Golden tricky | 't Verzet 7,5% alc €5,9
Tropical fruit | citrus | sweet aroma's to start | but it ends with bitters

WATER

Spa 25 CL €2,9 | 50CL €5,9 | 1L €8,9
choose between: mineral | lightly sparkling | sparkling

HOMEMADE LEMONADE

Rhubarb John Lemon €4,5

Pear John Lemon €4,5

Happy Ginger Ale SINGLE €4,9
ginger | lemon | soda

Happy Ginger Ale DOUBLE €5,5
double ginger | lemon | soda

Love Lemon Limonade €3,9
orange | lemon | soda | elder blossom

Matchbata €4,5
Zen Limonade van groene Matcha thee

JUICES

Apple juice *Oude rassen* €3

Tomato juice *Big tom* €4,5

Apple and beetroot juice €3,5

Ginger shot (*with apple + beetroot*) €2

HOT

Coffee 'OR' €3

Cappuccino €4

Latte €4

Samova tea (*eco & bio*) €4

Fresh mint tea €4

Fresh ginger- and lemon tea SINGLE €4,5
DOUBLE €5,5

Italian Coffee €9

Irish Coffee €10,9

DIGESTIVO

Grappa €7,9

Frangelico €7,9

Amaretto €7,9

Sambuca €7,9

Limoncello €7,9

Averna €8

Bushmills €9,5

Talisker €11,5

Oban €11,5

Laphroaig €11,5

Glenlivet €11

Glenfiddich €11