

Welkom in onze lounge bar
Welcome in our lounge bar
Bienvenido a nuestro lounge bar
Bienvenu dans notre lounge bar
Willkommen in unserem lounge bar
Velkommen til vår lounge bar
Benvenuto nella nostra lounge bar



HORARIO DE APERTURA

Lunes/Viernes : 09.30 - 22.00 Hr
Sábado y festivos : 09.30 - 22.00 Hr
Domingo : 09.30 - 16.00 Hr

Jueves : CERRADO

Cocina hasta : 21.30 Hr
Domingo Cocina hasta : 15.30 Hr



DISPONEMOS DE INFORMACION RELATIVA A LA PRESENCIA DE SUSTANCIAS SUSCEPTIBLES DE CAUSAR ALERGIAS & INTOLERANCIAS ALIMENTARIAS EN LA OFERTA GASTRONOMICA DE ESTE ESTABLECIMIENTO

PREGUNTE A NUESTRO PERSONAL



CONTIENE GLUTEN



CRUSTACEOS



HUEVOS



PESCADO



CACAHUETES



SOJA



LACTEOS



FRUTOS DE CÁSCARA



APIO



MOSTAZA



GRANOS DE SESAMO



DIÓXIDO DE AZUFRE Y SULFITOS



MOLUSCOS



ALTRAMUCES

Cervezas Español

Caña 25 cl (Half Pint).....1,60

Caña 50 cl (Pint).....**2,25**



San Miguel Selecta - 33 cl - 6,2°2,30

Tiene un aroma de intensidad media – alta, en el que destacan las notas de fruta fresca mezcladas con los tostados suaves de la malta y una ligera fragancia seca. En el trago se intensifican los aromas a cereal y aparece un toque floral.

En boca el amargor es pronunciado, con una sensación plena y equilibrada en cuerpo. Es una cerveza con una suave persistencia en boca, ligeramente seca y con recuerdos a malta.



San Miguel - 33 cl2,10

Mahou Clasica - 33 cl2,10

Mahou 5 Estrellas - 33 cl2,10



Alhambra Reserva 1925 - 33 cl2,80

Alhambra Roja - 33 cl3,10



cerveza con grenadine, lima, blackcurrant + 0.20 €

#BeerOfTheWeek = -10 %

3,10





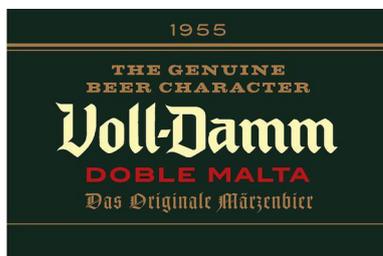
TURIA
Märzen
CERVEZA TOSTADA
VALENCIA
1935



Turia Märzen - 5,4 % vol
2,70

Toasted beer

Turia is a toasted amber-toned beer with reddish reflections, persistent foam and very aromatic. On the palate it stands out for its structure and balance, for its toasted character with citrus notes and good freshness.



Voll-Damm Doble Malta - 7,2 % vol.
2,50

Oak colored beer with orange reflections. It is dense and bright, with a toasted chromatic layer. The foam appears compact. It presents alive, fine and fast bubbles. The aroma is of great intensity and complexity. The first olfactory notes are fruity, like ripe peach and apple; also orange that give the nose freshness. It enjoys a clean nose where the sensation of toasted bread persists at the end. The entrance of the mouth is wide, with character. Voluminous and creamy. The finish reminds us of the tannin of the tobacco leaf. The bitterness of the hops gives an intense refreshing sensation.



**Estrella
Galicia**

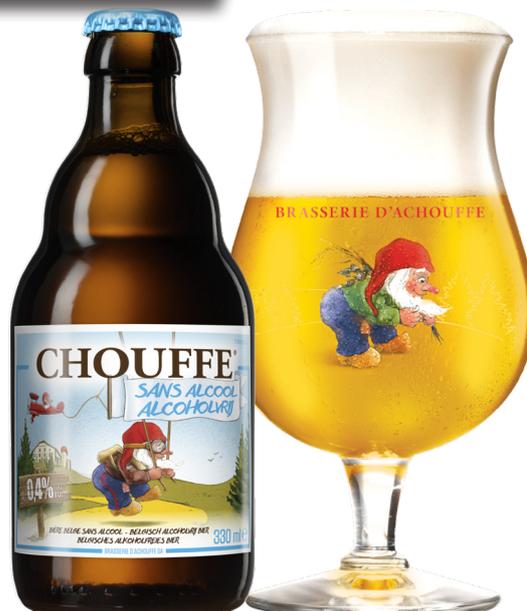
Estrella Galicia Especial - 5.5 % vol
2.10

Bright golden colored beer made from a selection of especially bitter malts and hops, and its cooking, fermentation and maturation process takes place over more than 20 days. This makes this beer have a pleasant and characteristic hoppy flavor.





San Miguel O,o - 33 cl2,20
San Miguel 0,o Tostada - 33 cl.....	2,70
MahouSin- 1% - 33 cl2,20
Alhambra Especial Sin - 1% - 33 cl.....	2,20
Magna Tostada O,o - 33 cl.....	2,70
Althaiia IPA sin Alcohol - 0,6% - 33 cl.....	4,60
oooOOOooo	
Leffe Blond O,o% - 33 cl4,10
Chouffe sin alcohol -0.4 % -33 cl 4,60



EL ÁGUILA DORADA

Una lager especial

5,5% vol.

, que regresa inspirada en su receta original añadiendo un toque actual. El Águila Dorada es una cerveza dorada y brillante gracias a la calidad de sus maltas caramelizadas.

Una cerveza muy refrescante, de cuerpo suave y ligero, perfecta para disfrutarla en cualquier momento del día.

2.60



DISFRUTA AHORA DE SAN MIGUEL SIN GLUTEN



2,60 €

FORMATO 33CL



EXPLORING
THE
WORLD
SINCE
1890

Cervezas Artesanales de Altea

ALTHAIA
artesana



BLONDE ALE - 5,5° - IBUS 23.5 - 3.10

Cerveza mediterránea de alta fermentación. De color pajizo dorado. En nariz prevalecen los aromas de cereal y cítricos. En boca es una cerveza de trago largo con buen cuerpo, forma un rosario fino de burbuja bien integrada. Esta cerveza representa muy buen equilibrio entre el dulzor y los sabores de cereal debido a la doble malta y el frescor del lúpulo que le confieren los aromas cítricos sin abusar de los amargos.

BROWN ALE - 5,3° - IBUS 21 - 3.10

Cerveza tostada de alta fermentación. De color ambarino, brillante y cristalina. Bien servida nos ofrece una espuma marcada tipo moka y una burbuja fina y bien integrada. En nariz destacan los aromas de caramelo, almendras tostadas o cacao amargo. En boca es una cerveza de elegante frescor en la que prevalecen los sabores del malteado al amargor del lúpulo, que queda en un segundo plano para deleitarnos así con los aromas de frutos secos, chocolate...



IPA - 6,5° - IBUS 57,7 - **FROM THE TAP** - 25 cl - 3 - 40 cl - 4.90

Rindiendo homenaje a uno de los estilos más populares hemos creado nuestra IPA Althaia Artesana, con la utilización exclusiva de lúpulos americanos, para ensalzar el carácter fresco, tropical y resinoso y con el uso del Dry Hopping para darnos un intenso y fresco aroma a lúpulo. Obtenemos así esta cerveza de brillante color ambarino y una espuma compacta, aromas florales, frescos y una entrada en boca.

COSTA ESTA -NEIPA - 6,5° - IBUS 40 - 6,85

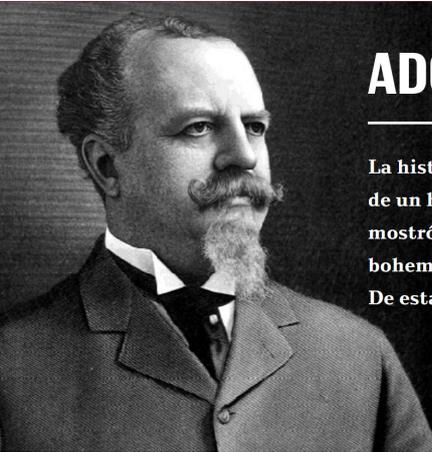
Allá por mayo de 2017 vino nuestro amigo navarro Javier Zornoza, de la cervecera Brew & Roll (Pamplona), premiada como la mejor cervecera novel en Barcelona Beer Challenge ese mismo año. Nos propusimos hacer un nuevo estilo de cerveza que cada día contaba con más adeptos: New England IPA o NEIPA. Hoy en día es uno de los estilos de IPA con más registros en el mercado. Este estilo nació al este de Estados Unidos y sus características principales son: un amargor más moderado; predominio de lúpulos cítricos y frutales en aroma; mucho cuerpo y sedosidad en boca y un característico aspecto turbio. Para conseguir esta textura cremosa en la elaboración se añaden avena o trigo, o en nuestro caso ambos cereales. A día de hoy continuamos haciendo esta cerveza que surgió de aquella colaboración, fue el inicio de una bonita amistad y además se ha convertido en una de nuestras referencias más queridas. Happiness comes in waves



HELIODORA -BERLINER WEISSE - 4,2° - IBUS 18 - 5.10

Heliodora esperaba inquieta al final del camino. A finales de febrero su padre siempre le traía del mercado naranjas sanguinelli. Con las montañas todavía cubiertas de nieve, en lo más profundo del invierno, aquellas frutas rojas como la sangre parecían anunciar la brisa cálida de la primavera. La historia de los naranjos en el Mediterráneo tiene un largo viaje. Llegaron desde China hace mil años, cuando era una fruta amarga que se usaba como medicina y condimento. Se adaptaron tan bien a su nuevo hogar que produjeron espontáneamente multitud de nuevas variedades hasta que, en 1646, el botánico italiano Gian Battista Ferrari describió por primera vez el pigmento rojo en los cítricos. Las distintas variedades de naranjas sanguinas viajaron durante siglos en embarcaciones de vela y se hicieron populares por toda Europa gracias a su resistencia en los largos viajes. Pero Heliodora nunca las olvidó. El sol mediterráneo le tenía reservado su regalo en Altea, donde se encontró con los árboles que la intrigaba desde la infancia. Ahora, cada febrero, acude a su huerto centenario con la ilusión de una niña para recoger las naranjas sanguinelli que se añaden a esta Berliner weisse. Una cerveza de trigo, elaborada según la antigua receta que a principios del siglo XX estuvo a punto de desaparecer. Es suave, refrescante y ligeramente ácida, con el toque de color y aroma que le otorgan estos cítricos tan especiales. Tradición prusiana y carácter mediterráneo.





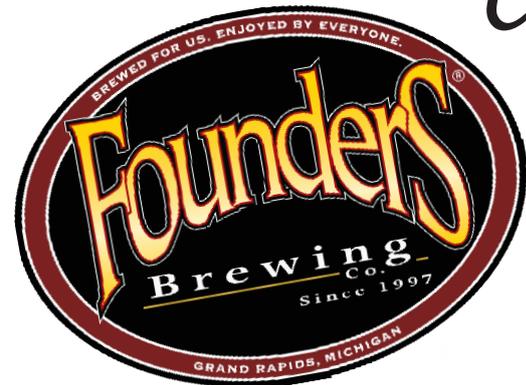
ADOLPHUS BUSCH

La historia de Budweiser es la historia del deseo y ambición de un hombre: Adolphus Busch. Hijo de un alemán, Busch mostró a los estadounidenses el sabor de la cerveza lager bohemia, cambiando así la forma de elaborarla y disfrutarla. De esta forma, el sueño se hace realidad.

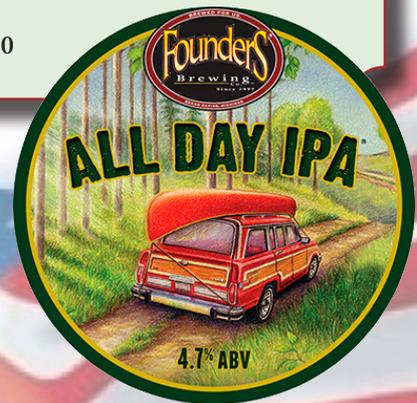


Budweiser 33 cl - 4,8° - 2.70

Cervezas Exclusivas Americanas



FROM THE TAP
All Day IPA - 35 cl - 4.7 % Alc by Vol - 42 IBUs
4,90



Dirty Bastard - 35 cl - 8.5 % Alc by Vol - 50 IBUs 5
Centennial IPA - 35 cl - 7.2 % Alc by Vol - 65 IBUs 5

Cervezas Alemana

König Ludwig Weissbier - 50 cl - 5,5° 4.60
 Franziskaner Weissbier - 50 cl - 5°.....4.10
 Schneider Weisse Tap 7 - 50 cl - 5,4°.....4.10



Cervezas Mexicana

Corona 33 cl - 4,5° - 3,30



Desperados 33 cl - 5,9° - 2.90



Cervezas Belgas

Stella Artois 33 cl - 5° - 2.10

Stella Artois is proud of our rich Belgian heritage. Stella Artois traces its origins to over 600 years ago, to the Den Hoorn brewery in Leuven, Belgium founded in 1366. Stella Artois was born as a Holiday gift to the people of Leuven, from the brewery. The name "Stella" - meaning "star" in Latin - pays homage to the occasion, and a star has been proudly displayed on Stella Artois bottles ever



Leffe, a brewing tradition since 1240

Founded in 1152, Notre-Dame de Leffe was an abbey of Premonstratensian canons, i.e. monks living in a community characterised by its hospitality.

Smooth and subtle

6.6%

Leffe Blond is an authentic blond abbey beer with a slight hint of bitterness to it.

From the tap

25 cl - 2,40

33 cl - 3,20

50 cl - 4,80



Sharp and full-bodied

6.5%

Leffe Brown is an authentic abbey beer. Both its deep, dark brown colour and its full, slightly sweet flavour can be ascribed to the use of darkly roasted malt, making every sip just as exceptional as the last.

From the tap

25 cl - 2,40

33 cl - 3,20

50 cl - 4,80

Refined keys of red fruits and Rosewood

5.0%

Leffe Ruby is a ruby red, refreshing beer that originates from the unique combination between the Abbey beer, a fine touch of wood and the delicate aroma of red fruits.

4.10



Pilgrims were always welcome at Leffe and in 1240 the canons decided to build a brewery for the preparation of a healthy, invigorating beverage (diseases like the plague ran rampant through the region at that time, and the boiling of water during the top fermentation process of the Leffe beer killed all germs). After the French Revolution the abbey was re-established in 1929. The abbey church was reconstructed on the old farm grounds, as the beautiful 18th-century church had been destroyed. Each monk had a specific task and was entirely at the service of the parishes.

Cervezas Belgas

Duvel - 8.5° - 3,50

90 days brewing...

Duvel is a natural beer with a subtle bitterness, a refined flavour and a distinctive hop character. The unique brewing process, which takes about 90 days, guarantees a pure character, delicate effervescence and a pleasant sweet taste of alcohol. Apart from pure spring water, which is the main ingredient of beer, barley is the most important raw material. Barley must germinate for five days in the malt house, after which malt remains. The colour of the malt and as a consequence also of the beer is determined by the temperature. Duvel obtains its typical bitterness by adding various varieties of aromatic Slovenian and Czech hops. We use only exclusive hops that are renowned for their constant, outstanding quality.

Duvel ferments for the first time in tanks at 20 to 26°C. The brewer uses his own culture for this. The original yeast strain, which Albert Moortgat himself selected in the 1920's, originates from Scotland. After maturing in storage tanks in which the beer is cooled down to -2°C, the drink is ready for bottling. Thanks to the addition of extra sugars and yeast, the beer ferments again in the bottle. This occurs in warm cellars (24°C) and takes two weeks. Then the beer is moved to cold cellars, where it continues to mature and stabilise for a further six weeks. This extra long maturation period is unique and contributes to the refined flavour and pure taste of Duvel.

A team of beer specialists checks the process daily by means of taste analyses. It is only after 90 days, when it has achieved its rich range of flavours, that Duvel may leave the brewery.

Thanks to its surprisingly high alcohol content (8.5 %), enormous head, fine effervescence and silky smooth feel in the mouth, Duvel stands out clearly from other Belgian beers.



Duvel Tripel Hop CITRA - 9,5° - 4.80

Our brewers do not simply add a third hop variety when creating the Tripel Hop, we also apply a special process of dry-hopping. In this case, besides adding the usual hops during the cooking process, extra hop cones are added at a later stage in the brewery process (during the lagering process). This intensifies and refines the hop aromas in the finished beer. The aromatic third hop is grown in the Yakima Valley in Washington and enriches the flavor palate with fresh hints of grapefruit and tropical fruit.



Duvel Tripel Hop CASHMERE - 9,5° - 5.40

To make Duvel Tripel Hop, the brewers do not simply add a third variety of hops, they use the dry hopping technique. This brewing technique entails that, aside from the hops used during the boiling process, extra hops are added at a later stage of the brewing process (during the lagering). This creates more intense hop aromas in the final beer.

In the case of Duvel Tripel Hop Cashmere, dry hopping and the addition of Cashmere hops gives the flavour a tropical twist that will be irresistible to devotees of specialty beers, particularly Belgian IPA beers. The addition of this hop variety to the classic Duvel recipe enlivens the flavour palette with intense tropical and floral notes of citrus, peach, melon and coconut.



Duvel 6.66
From the tap

25 cl - 3

33 cl - 3,90

Duvel 6.66% is an accessible beer with typical Duvel punch. Heavenly soft in taste, slightly aromatic and refreshingly fruity due to the use of 6 refined hop varieties.

The sunny, warm yellow design of the bottles already suggests it. This Duvel is mild, expressive and deliciously drinkable.

No fewer than 6 different hop varieties are used for Duvel 6.66%: just like the classic Duvel, it's based on the noble and exclusive hop varieties Saaz and Styrian Golding. The flavour is then balanced by adding four expertly selected hop varieties to the mix, which also involves the dry-hopping technique.





Maredsous

ABBAYE-ABDIJ

Maredsous Tripel - 10° - 4.40

Maredsous Triple is served in the abbey on special occasions: Its elegant smoothness hides its alcohol content and makes it the connoisseur's beer.

Maredsous Tripel (alc. 10%) is a Golden-bodied Belgian Triple, redolent with festive sparkle, creamy body, and a luscious head. Its elegant smoothness belies the strong alcohol content. You'll revel in its balanced, long, and warming finish.



Maredsous Blond - 6° - 3.90

Maredsous Blonde (Alc. 6%) is a delectable Blonde Ale with sprightly fruitiness, soft malting, and a slightly dry, gently-hopped finish. A sparkling nose, complex flavours, and a touch of bitterness give this fine ale all of the refreshing qualities of a classic Belgian Blonde.

Maredsous Brune - 8°

FROM THE TAP

25 cl - 3

33 cl - 3.90

Maredsous Brune (Alc 8%) has a creamy foaming, dark, burgundy colour, is easily recognizable by its expressive aroma bouquet. A generous caramel bouquet is completed with masterly fruity touches.



Triple d'Anvers - 8° - 4.10

STRONG ON THE OUTSIDE, SOFT ON THE INSIDE

Tripel d'Anvers may well be a strong blond beer with 8% alcohol. Still, deep inside it is very soft due to the slightly sweet and spicy flavors.



BOLLEKE - 5.2° - 3.60

It's spherical glass has earned this amber colored beer the name Bolleke. This Spéciale Belge has been the iconic beer of Antwerp since 1952.

CHOUFFE HAPPENS

CHOUFFE ON TAP



La Chouffe 40 - 5,6°
FROM THE TAP
25 cl - 3.25
33 cl - 4.25
50 cl - 6.25

To celebrate 40 years of CHOUFFE, the gnomes wanted to surprise everyone who enjoys Brasserie d'Achouffe beers. They created CHOUFFE 40, a special beer that combines smoothness with hints of spice. It's a refreshing blond beer that's lighter than the rest of the range, and you'll love its citrus and sage notes.



La Chouffe BLONDE - 8°
FROM THE TAP
25 cl - 3.35
33 cl - 4.35
50 cl - 6.35

La Chouffe

LA CHOUFFE leaves citrus notes on the palate, followed by a refreshing, pleasantly spicy note, giving it a lovely lightness. With its 8% alcohol content and slightly hoppy taste, this golden beer has won over beer lovers from all over the world down the years. Its unique taste has won various awards.



Mc Chouffe - 8°
FROM THE TAP
25 cl - 3.35
33 cl - 4.35
50 cl - 6.35

Mc Chouffe

Full of character, Mc CHOUFFE delights lovers of dark beer all over the world. Its distinctive flavour, its dark ruby colour and its fine creamy head make it a unique beer. Mc CHOUFFE is also characterised by its spicy aniseed and liquorice flavours, superbly complemented by full-bodied caramel notes. Despite its robustness, Mc CHOUFFE is surprisingly smooth. It even reveals delicious fruity notes, especially pear, as well as a very slight hint of bitterness at the end of the palate. With its 8% alcohol content, like LA CHOUFFE, Mc CHOUFFE is appreciated with the same lightness as its big blond sister.



Cherry Chouffe - 8° - 4.10

Cherry Chouffe

This is the latest addition to the Achouffe Brewery... The aroma of Cherry CHOUFFE gives pride of place to cherries. It also reveals notes of strawberry, almond, spices and sweet Port. Round-bodied, soft and delicate, Cherry CHOUFFE delights the gourmands among us. It has a satisfying finish, with a very slight bitterness.



Houblon Chouffe - 9°

33 cl - 5.10



Highly sought-after by connoisseurs, Houblon CHOUFFE is a strong beer - 9% alc./vol., with a bitter and fruity taste. To recreate the bitterness of IPAs, we add three types of hops to our brews: Tomahawk, Saaz and Amarillo. Houblon CHOUFFE is the first Belgian IPA. Taste this magnificent beer and you can appreciate its subtle grapefruit note. This beer is also extremely popular as an ingredient in culinary dishes.

VEDETT

BIER - BEER - ÖL - CERVEZA - BIÈRE - BIRRA

Vedett Extra Blond - 5.2° - 3.10

If blonds really do have more fun, imagine what they'd say about Vedett Extra Blond?! After all, who can resist her seductive straw colour and pearly-white head?

Her smooth, malty character with subtly balanced hops? Or her lingering fruitiness with subtle notes of vanilla?

Whatever your weakness, this premium pilsner offers full-bodied, thirst-quenching refreshment from start to finish. With a slightly bitter after-taste to keep you on your toes.



Cervezas Belgas

IN PERFECT BALANCE

L I E F M A N S K R I E K - B R U T

Liefmans Kriek-Brut is a fresh mature blend which matures over a year and a half, allowing the flavors of wood and almond to become more complex and intense. Kriek-Brut is also a treat to the eye, with its deep brown-red hue, and bold but elegant collar. This luxurious beer balances pure accents with the lightly sweet and gently sour nature of cherries.



Liefmans Cuvée Brut-33 cl - 6° - 6.10

A CLASS OF ITS OWN

L I E F M A N S G O U D E N B A N D

Liefmans Goudenband is one of the most unique beers in the world. Its personality is enhanced with a champagne cork in every bottle. This reddish-brown beer, resulting from mixed fermentation, takes 4 to 12 months to achieve the right level of maturity. Then the beer is ready to be popped, unless you choose to wait, of course. Even ten years on, you will still recognize your Liefmans Goudenband by its refreshing nose and light sour aromas of caramel, apple, rhubarb and cherry.



Liefmans Goudenband 33 cl - 8° - 6.10

Liefmans Fruitesse - 4.2° - 3.70

Liefmans Fruitesse
on the rocks
4,2°

Karafe 50 cl - 6,90
Karafe 75 cl - 10



This sparkling appetiser beer, with its pale red colour, is at its very best in the stylish, playful Liefmans glass. Enjoy the fresh, intense flavour of strawberries, raspberries, black cherries, elderberries and blueberries.

Bubbling, sparkling and brim-full of fruity flavours, what more could you want for the final touch to a night out? And for a refreshing change, why not try it served on the rocks...

This beer was once produced at the Abbey of Paix Dieu, where the lunar calendar played a central role. In order to preserve the soul of the abbey, the brewery imposes the rigor of brewing only during full moon periods.

The result?

A triple of 10% creamy and full of character; A craft beer in the purest tradition of Belgian abbey beers.

6.10





3.10

Cuvée des Trolls

The Cuvée des Trolls was created in 2000 in the tanks of microbrewery Le Brasse-Temps, which was established in Louvain-la-Neuve by Brasserie Dubuisson.

It is an unfiltered blonde beer with a natural cloud. The beer is produced using only yeast, malt, hops, sugar and water and has an alcohol volume of 7%.

Thanks to the addition of dried orange peel during the boiling process, the beer has very pleasant fruity aromas that are in beautiful harmony with its delicate, fully rounded taste.

Cervezas Belgas



SINCE **PALM** 1686
BELGIAN CRAFT BREWERS



Palm - 5,2° - 2.70



Cornet - 8,5° - 4.90



L
LINDEMAN'S®
ESTD 1843

Lindemans Faro - 4,5° - 3.30



Lindemans Kriek - 3,5° - 3.30



"13" Artisanale Pils - 4° - 2,90

Satan Red - 8° - 4,40



 **Hoegaarden**
witbier - bière blanche



Hoegaarden Blanca - 4,9° - 2.90

Oude Kriek Boon 37.5 cl - 4° - 9.50



Grimbergen Blond - 6,7° - 3.70



Grimbergen Double Ambrée - 6,5° - 3.90





Gentse Strop - 6,9° - 4.10

Cerveza rubia de alta fermentación especial belga con re-fermentación en la botella para dar una cerveza deliciosamente lupulizada con un sutil aroma afrutado



Gentse Rebelse Strop - 6,9° - 4.10

Brett yeast

Our brewers decided to take a different approach with Rebelse Strop. In particular, they opted for a fairly unusual and stubborn yeast variety: Brett. This obstinate variety causes the beer to continue developing over the course of time. Along with dry hopping, where the hops are added in the fermentation phase, this feature gives the beer a splendid aroma and a fantastic taste.

Tasting

Nose/aromas: Earthy aromas merge into a light fruity smell.

Flavour:

The unruly Brett yeast causes the taste of the beer to keep developing long after bottling. Rebelse Strop that is rather young gets a more complex flavour: fruity, hopbitter and with a subtle acidity. In time, Rebelse Strop gets a slightly softer, rounder flavour.



This beer is closely related with the Spanish history in Flanders owing its name to the Gentenaars, citizens of Ghent who rebelled against the Holy Roman Emperor Charles V between 1540-45. It honours the proud at heart.

When the Gentenaars refused to pay yet another war tax and rised up against their ruler, Charles V had the Ghent nobles paraded through the city to humiliate them, dressing them in tabards and with nooses around their necks as a sign that they deserved to hang. Then they were forced to kneel and beg loudly for mercy. Today, the noose symbolises proud resistance against any form of tyranny and misplaced authority. Gentenaars are renowned for welcoming different views, a healthy headstrong attitude and a sense of pride.

The Roman Brewery is based in Mater, Oudenaarde. Charles V was strongly connected to this city where Margaret of Parma, his illegitimate daughter, was born.



Adriaen Brouwer Triple - 9° - 4.60

Organic and rich in flavour

The Adriaen Brouwer Tripel and Oaked are both organic beers. This means that all ingredients used to brew the beer are grown organically... and that's a first for the brewery that has existed since 1545!

Tasting : Nose/aromas: Herbs (coriander, Curaçao) mixed with citrus aromas, mild hints of hops

Flavour: herbs (coriander, Curaçao), Belgian organic hops, powerful and full-bodied



Adriaen Brouwer Oaked - 10° - 4.80

Organic and rich in flavour

The Adriaen Brouwer Tripel and Oaked are both organic beers. This means that all ingredients used to brew the beer are grown organically... and that's a first for the brewery that has existed since 1545.

Tasting : Nose/aromas: Hints of dried fruit and caramel merge with the woody smell of the sherry and whisky wood.

Flavour: Adriaen Brouwer Oaked is a well-balanced, beautifully dark brown, top-fermented beer in which the flavours of caramel and dried fruit perfectly meld with the soft, velvety finish of the sherry and whisky wood.



Sloeber - 7,5° - 4.10

What a fun blonde beer this is. The nose is deliciously malty. The overall flavour is fruity, with hints of sweetness and a warm alcohol glow, which tapers off into a slightly bitter finish. We launched this classic beer in 1983, making it our oldest high-fermentation beer, which is re-fermented in the bottle.



Ename Tripel 33 cl - 8,5° - 4.10

This strong, blonde abbey beer, which is re-fermented in the bottle, tastes of citrus, pineapple, peach, nectarine and herbs. Malt and hops, which are both nicely balanced, are a delight for your taste buds. The attack has a hint of sweetness to it, and the finish packs a punch bordering on spicy.



Ename Pater - 5,5° - 4.10

This unfiltered abbey beer, which is re-fermented in the bottle, is surprisingly light and tasty. Lots of citrus, herbs and bright hops dominate the nose. The finish is dry and hoppy thanks to the dry hopping at the end of the brewing process.



Ename abbey beers

In the tenth century, the River Scheldt served as the border between the French and German empires, with Ename as an important strategic location. In 1063 a Benedictine abbey was founded there, and the first brewing activities date back to this time. The abbey became the beating heart of Ename and there was much activity in and around it until the 18th century. Sadly, the abbey was closed and dismantled during the French revolution, and all that remains of it now are the ruins... Fortunately however, the beer did not disappear forever with the Abbey of Ename. Brouwerij Roman applies a passion for beer, craftsmanship and respect for the mediaeval Benedictine recipe to produce five genuine abbey beers, each with its own character.

Delirium Nocturnum:

Alcohol volume: 8.5% ABV

Colour and sight: Dark brown-red. A compact white-yellow, stable and lacing head.

Scent: Touches of caramel, mocha and chocolate. Spices such as liquorice and coriander are also present.

Flavour: Initially, a very good mouthfeel of alcohol and softness. This is followed by an increasing bitterness, partially from the hop, but also from the roasted malt and chocolate malt. Towards the end a nice balance between bitterness, sour and sweet.

4.10



Delirium Tremens :

Alcohol volume: 8.5% ABV

Colour and sight: pale blond, the fine and regular effervesce ensures a fine and stable head.

Scent: Slightly malty, a nice touch of alcohol, spicy.

Flavour: Feels like the sound shot of alcohol is igniting the mouth. In reality the tongue and palate are warmed. The taste is characterized by its roundness. The aftertaste is strong, long-lasting and dry bitter.

4.10



Delirium Red :

Alcohol volume: 8% ABV

Colour and sight: Deep dark red colour, with a light pink, compact and lacing head.

Scent: Soft fruity aroma, with hints of almond and mildly sour cherries.

Flavour: Sweet and fruity, with a nice balance between sweet and sour. An excellent dessert beer.

4.10



La Guillotine :

Alcohol volume: 8.5% ABV

Colour and sight: Golden blond, multigrain beer with a very persistent, lacing head.

Scent: A complex smell, with a citrus aroma, followed by hop aromas such as Saaz, Brewers Gold and Amarillo.

Flavour: Initially rather sweet, because of the alcohol. The intense taste and roundness mask the presence of high bitterness.

4,35



Averbode Abbey beer is a tribute to history: from the 14th to the early 20th century the abbey was already actively engaged in brewing. For the production of the 'new' abbey beer the abbey opted for Brouwerij Huyghe, which also has a rich history of its own.

Alcohol volume: 7,5° ABV

4,95



Delirium Argentum :

full-bodied, intense and a touch of caramel. Together with the spicy, citrus-like bitterness, they give this beer a complex and very pleasant fresh, full and bitter aftertaste.

specialty beer created to celebrate the 25th anniversary of Delirium Tremens.

IBU: 48

Alcohol volume: 7% ABV

5,35



GEBROUWEN VOOR KOPMANNEN

KWAREMONT

PITTIG **6.6** BLOND

Kwaremont blond is just like the killer climb of the Oude Kwaremont in the Flemish Ardennes: fiery and packed with character. This full malt beer delivers that jolt of liquid sugar you crave after pedalling your heart out. What's in it for you? A distinctive, thirst-quenching finish with **6.6% of alcohol** content to match the steepest of inclines.

4



Cervezas Belgas

Rodenbach Grand Cru - 6° - 4.60

RODENBACH Grand Cru

Grand Cru by RODENBACH has on average been left for much longer in the oak casks ("foeders") of the Roeselare "beer cathedral", which results in a more pronounced version of the "Flanders Red-Brown Beer" style. RODENBACH Grand Cru consists of 1/3 young beer and 2/3 beer matured two years in oak. The result is a complex beer with a great deal of wood and esters, vinous and with a very long aftertaste, just like a Grand Cru wine.



Kwak - 8° - 4.60

In Napoleon's time Pauwel Kwak was a brewer and the owner of the 'De Hoorn' inn in Dendermonde. Mail coaches stopped there every day. But at that time coachmen were not allowed to leave their coach and horses in order to have their thirst quenched along with their passengers. As a result, the inventive innkeeper had a special Kwak glass blown that could be hung on the coach. In this way the coachman had his Kwak beer safely at hand.

Today Kwak is one of the few remaining historic Belgian beers and is still served with respect for tradition in its original kwak glass. Recognisable, special and just as idiosyncratic as taste of the beer itself.



Tripel Karmeliet - 8,4° - 4.60

Tripel Karmeliet is still brewed to an authentic beer recipe from 1679 originating in the former Carmelite monastery in Dendermonde. Written over 300 years ago, this recipe describes the use of three kinds of grain: wheat, oats and barley.



Gouden Carolus Clasic - 8° - 4.50

Gouden Carolus Classis finds its origin in the rich tradition of Mechelen. Every Belgian city had their own city breweries and their own city beer. So the people of Mechelen drunk "den Mechelschen Bruyten". Mechelen, at that time capital of the Netherlands, had her brewer's guild and the members were on their honor to brew the best beer for the Emperor. An old chronicle of Mechelen reports that this Grand Imperial Beer, "Gouden Carolus" named after the golden coins of Emperor Charles, was mainly consumed during the foxhound "since both the riders and the horses were brought in full fire and made them gallop in order for the hunt always developed in the best atmosphere".



Gouden Carolus Tripel - 9° - 4.50

Despite the technological advances, this beer is brewed according to ancient tradition and unites, as before, the best raw materials from our soil as ripe barley and fine hops, to preserve a maximum of pure flavor. This beer was originally brewed for the Knights of the Golden Fleece in 1491.



Gouden Carolus Ambrio - 8° - 4.50

Gouden Carolus Ambrio is aromatically brewed according to the ancient recipe of the Mechelschen Bruyten. Ambrio is an 'amber' ale brewed with 'brio'. This white beer of high fermentation finds its origin in the traditional beer of the city of Mechelen. As each city had its own typical beer, the Mechelenians drunk their amber beer: "Mechelschen Bruyten" for hundreds of years.



St. Bernardus®

WATOU



SINT BERNARDUS TRIPEL - 8°

St. Bernardus Tripel is a traditional abbey beer that follows the classic tripel style. In the Watou region a tripel is often referred to as a 'Bernadetje'. A fine tribute that pays homage to Bernadette, the youngest daughter of Evariste Deconinck, the man to whom the monks of Abbaye Sainte Marie du Mont des Cats sold their Belgian property in 1934.



St. Bernardus Tripel is a blonde beer with an inviting golden hue and an impressive, velvety-soft head of froth.

3.80

SINT BERNARDUS ABT 12 - 10°

The St. Bernardus Abt 12 is the pride of our stable, the nec plus ultra of our brewery. Abbey ale brewed in the classic 'Quadrupel' style of Belgium's best Abbey Ales. Dark with a full, ivory-colored head. It has a fruity aroma, full of complex flavours and excels because of its long bittersweet finish with a hoppy bite. (10,0% ABV) Worldwide seen as one of the best beers in the world. It's a very balanced beer, with a full-bodied taste and a perfect equilibrium between malty, bitter and sweet. One of the original recipes from the days of license-brewing for the Trappist monks of Westvleteren.



4.90

SINT BERNARDUS PATER 6 - 6.7°

St Bernardus Pater 6 is a traditional abbey style dubbel, chestnut in color, very fruity with notes of melon and very fresh banana, finishing with slight bitterness.

Delightfully easy to drink. (6,7% ABV) One of the original recipes from the days of license-brewing for the Trappist monks of Westvleteren.



3.10

Bourgogne des Flandres®

The real taste of Bruges

Red-brown beer with a rich,
creamy finish

Bourgogne des Flandres occupies a very special place in the Belgian beer landscape. It is a typical example of the Flemish beer blending tradition with old and young beer being mixed judiciously to achieve a perfect balance.

Bourgogne des Flandres Pure is brewed on site in the loft and blended with lambic from Timmermans Brewery. This lambic has aged for over eight months in wooden barrels. The result is a surprising red-brown beer with a low alcohol content and a very rich finish.

4





TETE DE MORT TRIPLE - 8,1° - 5.10

Tête de Mort is a tripel high fermentation beer. It has an alcohol content of 8.1%. It has a golden blond colour with a fine and generous foam, it is a beer with diverse and complex flavours. The taste is sweet and tasty, fruity and estery.

Bitterness 2/5 – Length 4/5 – Fruitiness 3/5 – Strength 5/5
EBU 20 – EBC 8



BARBAR - 8° - 5

Deep blonde in colour, Barbãr's creamy head gives off a powerful aroma, unobtrusively scented with honey and accompanied by a bouquet of floral, spicy and citrus notes. The use of soft wheat gives a rounded attack, without heaviness. The sugar provided by the honey during the wort boiling undergoes fermentation

and is converted into alcohol. Consequently, this is a soft but not sweet beer, with a touch of acidity which gives it freshness. The finish is full of finesse and without a bitter aftertaste. An original and distinctive beer whose distant origins go back to the "cerveise" brewed by our ancestors who called it "Warrior's rest".



FLOREFFE BLOND - 6,3° - 3.10

A light, golden abbey pale ale, with a complex aroma blending malt, caramel and notes of fruit such as banana or pineapple. The first sip is strong and fresh on the palate. The use of candy sugar gives it long-lasting, soft finish. The liquorice finale and slightly bitter aftertaste make this a well-balanced, accessible beer. Inspired by the know-how of the monks at the Floreffé Abbey, this beer is brewed without filtering to produce a subtle beer with a real personality.



Cervezas Belgas

Buffalo - Belgian Stout - 9° - 4.10

Sweet and coffee bitter balance.

Buffalo Belgian Stout is a real stout: dark brown and with a cream-colored foam layer. The smell varies from spicy, over biscuit and alcohol sweet to fruit. The taste of this beer of 9% abv compares nicely between sweet and coffee bitter. The aftertaste sticks to coffee notes and flows sweetly.



Tripel Pater Lieven - 8° - 4.10

Spicy-bitter with fruity character.

Pater Lieven tripel is a light amber beer. The head is halfway between white and off-white. A spicy bitterness dominates the nose, although floral notes also appear in the scent. From slightly sweet malt and alcohol accents, the taste evolves into an intense bitterness. A long aftertaste leaves a lasting pleasant impression.

Pater Lieven tripel is a high fermentation beer of 8% abv that is re-fermented in the bottle.



Omer - 8° - 4.10

OMER. Traditional Blond is a topfermented beer with a secondary fermentation in the bottle, brewed according to an original recipe. It contains carefully selected ingredients, such as high-quality malted barley from the Loire region (France) and three varieties of aromatic hops. It is a full flavoured beer with a fruity aroma and a subtle bitterness.



La Corne Blond	- 5,9°	- 4
La Corne Triple	- 10°	- 4.80
La Corne Black	- 8°	- 6.00



The nose and the mouth reveal soft aromas with a remarkable intensity. The taste is first sweet before stepping out on chocolate notes, cafes “yesteryear” and caramel buttercream. notes of plum and blackberry, dried red fruits appear slowly and sublimate the tasting. The bitterness remains low to discover all special and fruity aromas that can give the special malts.



Cervezas Belgas



Gulden Draak - 10.5° - 4,70

It is a dark triple, which in itself makes it an exceptional beer. But it is the complex taste with hints of caramel, roasted malt and coffee in combination with the creamy hazel head that makes it unique.

Did you know the Gulden Draak (Golden Dragon) owes its name to the gilded statue on top of the Belfry in Ghent?

The legend says the gilded dragon first featured on the prow of the ship with which the Norwegian Sigrid Magnusson left on a crusade in 1111. He offered the statue to the emperor of Constantinople (the current Istanbul) to put it on the cupola of the Aya Sophia. Some hundred years later, the Flemish count Baldwin IX had the show-piece transported to our regions. Here, the Norwegian dragon ended up in the hands of Bruges. After the battle on the field of Beverhout in 1382, the inhabitants of Ghent took the dragon as war booty and put it on top of their Belfry. In the Belfry all communal charters were kept. The dragon had to protect these documents and it was also the symbol of the freedom and might of the city.



Gulden Draak Brewmaster - 10.5° - 5,70

Gulden Draak Brewmaster is an ode of the sixth generation master brewer to previous generations of brewers at the Van Steenberge brewery, to the craftsmanship of our traditional brewing art and in particular to the fifth generation of brewers: Jozef Van Steenberge, who immersed himself in the year 1975 the specialty beers, combined with the experiments of the new 'Craft beer world'.

At the Gulden Draak Brewmaster, the brewers will let the basic brew of the Gulden Draak Classic mature in wooden barrels from distilled drinks, depending on availability.

- Color: amber
- Alcohol volume: 10.5% - 23 ° Plato
- Aroma: wood aroma, whiskey flavors
- Taste: vanilla, soft



Piraat - 10.5° - 4.10

The Van Steenberge brewery created Piraat in 1988 in the wake of the success of its Gulden Draak. Jozef Van Steenberge used the same unique wine yeasts as in Gulden Draak to create a unique, excellent amber beer.

The result is a very drinkable, but strong beer worthy of the name Piraat. Its power takes you on a journey through some unique flavours based on the brewery's rich traditions. A living beer with a rich past. Set sail!



Cervezas Belgas

Brugse Zot Dubbel - 6° - 3,60



Brugse Zot Blond - 6° - 3,60



Straffe Hendrik Quadrupel - 11° - 5,10



Straffe Hendrik Tripel - 9° - 5,10



Straffe Hendrik

Straffe Hendrik is a powerful beer with rich flavours of malt and hop.

The Straffe Hendrik family consist of a golden tripel, a brown quadrupel. All beers have a high alcohol percentage and are rich in flavours and taste.

They are strongly hopped and brewed with a subtle mixture of different kinds of malt of the highest quality. The taste of the beers evolves as the years go by.

Kasteel Negra - 11° - 4,45



Kasteel Tripel - 11° - 4,55



Kasteel X tra - 4,5° - 4,10



Kasteel Rouge - 8° - 4,45



Cuvée du Chateau - 11° - 5,10
10 year old dark beer



Gueuze Fond Tradition - 37,5 cl
Oude Gueuze-niet gefilterd - 5° - 5,70



Trappense



Chimay Azul - 9° - 5



Chimay "Grande Reserva"
9° - 75 cl - 12.50



Chimay Roja - 7° - 4.10



Chimay Doree - 4,8° - 4.10



Chimay 150 - 10° - 5.60



Chimay Blanca - 8° - 4.60



Achel Blond - 8° - 4.90



Achel Bruin - 8° - 4.90



Westmalle Extra - 4.8° - 4.10



Westmalle Dubbel - 7° - 4.10



Westmalle Tripel - 9.5° - 4.60



Oval - 6.2° - 5



Zundert
trappist

Zundert - 8° - 5.70



La Trappe
TRAPPIST



La Trappe Isidor - 7,5° - 4.60
La Trappe Quadruple - 10° - 4.90

Trappistes
Rochefort



Rochefort 6 - 7.5° - 5.10
Rochefort 8 - 9.2° - 5.30
Rochefort 10 - 11.2° - 7
Rochefort Triple - 8.1° - 4.80