

Belgian beer

- Lefebvre-Blanche de Bruxelles 4.5% 33cl 3.15**
witbier
orange and coriander
- Vedett-White 4.7% 33cl 2.70**
witbier
citrus fruits, yeast and spices
- Bavik-Super Pils 5.2% can 33cl 2.00**
pilsener
Belgian take on Bohemian lager, refreshingly crisp hoppiness
- Jupiler-Pils 5.2% 33cl 1.85**
pilsener
easy-going, quaffable Belgian lager
- Vedett-Extra Blond 5.2% 33cl 2.50**
lager
well balanced Belgian lager, crisp, dry and clean
- De Koninck 5.2% 33cl 2.75**
amber ale
malty flavour and a good dose of Saaz hops
- Dupont-Monk's Stout 5.2% 33cl 3.40**
stout
bitter chocolate, coffee and a smoky Irish peatiness
- St Feuillien-Grisette Blanche 5.5% 33cl can 2.40**
witbier
the taste of summer, light yet full-bodied, refreshingly citrus
- Troubadour-Spéciale 5.7% 33cl 3.25**
amber ale
spicy, malty, rusty orange flavour with a bitter finish
- Brugse Zot 6% 33cl 2.40**
pale ale
blond with a classic fruity dryness
- Maredsous-6 6% 33cl 3.25**
blond ale
sweet caramel, citrus fruit and a faint hint of custard
- Troubadour-Magma Tropical Edition 6.5% 33cl 3.95**
ipa/tripel
an exotic twist of el dorado and nelson sauvin hops
- De Kazematten-Wipers Times 6.2% 33cl 3.00**
golden amber ale
fruity mango straw with orange peel from Ypres
- Saison Dupont 6.5% 33cl 3.25**
saison
classic farmhouse ale, bitter, dry and very refreshing
- Corsendonk-Pater 6.5% 33cl 3.45**
dubbel
well balanced malty caramel with peachy fruit flavours
- De Brabandere-Kwaremont 6.6% 33cl 3.65**
blond ale
golden malt, orange candy and a hint of spiciness
- St. Bernardus-Pater 6 6.7% 33cl 3.60**
dubbel
spicy dark ale, fruit, malts and very fresh banana
- Roman-Rebelse Strop 6.9% 33cl 3.95**
blond ale
smooth, brett bitterness and sweet funky sourness
- Kasteel-Blond 7% 33cl 3.35**
pale ale
fresh herbacious and hoppy
- Brugse Zot-Dubbel 7.5% 33cl 3.35**
dubbel
red fruit marmalade and savoury umami, very nice
- St Feuillien-Blond 7.5% 33cl 3.95**
pale ale
easy drinking golden fruity blond, spicy, well balanced
- La Chouffe 8% 33cl 3.50**
pale ale
warm fruity, coriander tones and a light spicy

Mc Chouffe 8% 33cl 4.40
dark "scottish" ale
 bitter fruit flavours with a smooth almond touch

St Bernardus-Tripel 8% 33cl 4.15
tripel
 St "Bananabus", yeasty bread with bitter orange notes

Lefebvre-Barbär 8% 33cl 4.15
honey ale
 sweet and spicy with a malty, citrus honey flavour

St. Bernardus-Prior 8 8% 33cl 4.15
abbey dubbel
 chocolate, ruby grapes and plums

Maredsous-8 8% 33cl 4.30
brune dubbel
 dark fruit, chocolate, and toffee

Tripel Karmeliet 8.4% 33cl 4.15
abbey tripel
 bread, herbacious hops, vanilla

Kwak 8.4% 33cl 3.00
pale ale
 old leather, liquorice and green apple

Delirium Tremens 8.5% 33cl 3.20
pale ale
 warm peppery, roundness, long bitter aftertaste

Delirium Nocturnum 8.5% 33cl 4.20
brune ale
 bitter roasted liquorice and spicy chocolate

Gouden Carolous-Classic 8.5% 33cl 4.10
strong dark ale
 rich dark chocolate, caramel, smooth and creamy

Houblon Chouffe 9% 33cl 4.40
ipa/tripel
 hybrid of styles, tropical, herbal, yeasty hops

Straffe Hendrik 9% 33cl 4.60
abbey tripel
 thick malts and jammy, plummy fruits

Ellezelloise-Hercule 9% 33cl 4.65
stout
 spicy Belgian stout, lagered in German oak casks

St Feuillien-Grand Cru 9.5% 33cl 4.40
pale ale
 fruity with a silky honey caramel yeastiness

St Bernardus-12 10% 33cl 4.55
abbey quadrupel
 roasted fruity flavours, liquorice and pepper

Maredsous-10 10% 33cl 5.00
tripel
 caramel, toffee and honey

Gulden Draak 10.5% 33cl 4.45
brune ale
 deep ruby with woody, spicy hops

Kasteel-Tripel 11% 33cl 4.95
abbey tripel
 fruity, floral and very clean, very refined

Kasteel-Donker 11% 33cl 5.00
brune ale
 sweet malty plum, raisin and caramel

Straffe Hendrik-Quadrupel 11% 33cl 5.25
brune ale
 Every lovely, jammy, fruity, juicy cake you've ever eaten