

Trappist beer

Chimay Gold (Belgium) 4.8% 33cl 3.25

blond ale

light and very tasty Chimay, the monk's table beer

La Trappe Witte (Netherlands) 5.5% 33cl 2.95

witbier

slightly sour, pepper and cloves

Orval (Belgium) 6.2% 33cl 2.60

amber ale

fruity malts, orange blossom and juicy tangerine

La Trappe Blond (Netherlands) 6.5% 33cl 3.65

golden ale

well balanced, yeasty and fresh

Spencer Trappist Ale (USA) 6.5% 33cl 4.90

pale golden ale

patersbier, fruity dry finish and light hop bitterness

Chimay Red (Belgium) 7% 33cl 3.25

dubbel

hints of coffee, apricot and caramel

La Trappe Dubbel (Netherlands) 7% 33cl 3.80

dubbel

dates, honey and dried fruits

Westmalle Dubbel (Belgium) 7% 33cl 3.10

dubbel

toasty caramel and liquorice

Tynt Meadow (UK) 7.4% 33cl 3.35

dark ale

dark chocolate, pepper, and fig

Rochefort 6 (Belgium) 7.5% 33cl 3.70

brune ale

apple, banana, orange and plum

Achel 8 Blond (Belgium) 8% 33cl 3.45

blond ale

ripe pink grapefruit and sweet honey

Achel 8 Bruin (Belgium) 8% 33cl 3.45

brune ale

caramel, fruits and a malty chocolate finish

Chimay White (Belgium) 8% 33cl 3.95

tripel

muscat grapes, raisins and ripe apples

La Trappe Tripel (Netherlands) 8% 33cl 4.35

tripel

spicy fruit and coriander

Rochefort 8 (Belgium) 9.2% 33cl 4.90

brune ale

cocoa, dark malts, and jammy, figgy fruit notes

Westmalle Tripel (Belgium) 9.5% 33cl 4.55

tripel

grassy, herbal, fruity plum and cherry

La Trappe Quadrupel (Netherlands) 10% 33cl 4.70

quadrupel

spicy fig, plum and caramel

Spencer Monk's Reserve Quadrupel (USA) 10.2% 33cl 5.10

quadrupel

roasted malts and plum, fig & prune fruitcake

Rochefort 10 (Belgium) 11.3% 33cl 5.15

quadrupel

spicy caramel, plum and cocoa