

# 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

**Chimay-Blue 9% 33cl 4.15**

*quadruple*

dark and powerful, fruity, and spicy with an elegant jamminess

**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

**Westvleteren 12 (Belgium) 10.2% 33cl 18.00**

*quadrupel*

is it the best beer in world? you decide

**Rochefort 10 (Belgium) 11.3% 33cl 5.15**

*quadrupel*

spicy caramel, plum and cocoa