

*Funky Stuff*



# Funky Stuff

*This list is our pride & joy.*

*The crème de la crème of world's mixed-fermentation, wild, spontaneous, barrel aged, fruit macerated beers, ciders & hybrids.*

*Perfect to enjoy with friends.*

*In general, the bottles you'll find in this menu are 75cl.*

*If they're underlined, it's a 37.5cl bottle.*

*This is an ever evolving & constantly changing overview of what we have in store. Most bottles are limited & exclusive, so there's a real chance that we ran out of some before we had the opportunity to reprint this menu. Ask us for an alternative & we'll happily share our favorites.*

*We do not sell beers for take-away from breweries with an \*.*

*When you want to share a big bottle from your private collection, we charge €15 per bottle & we love to have a small taste as well :D*





# ANTIDOOT - WILDE FERMENTEN\*

Kortenaken, Belgium

woop woop 2023 42

*Inspired by some old Brabant tradition, this beer is brewed with barley malt, raw wheat & aged hops. Aged in oak barrels for an average of 24 months.*

ongedorst 2022 42

*Inspired by some old farmhouse tradition, this beer was brewed with barley malt, raw wheat, raw & raw unhusked oats.*

l'ambigu - riesling / appel / kwee 42

*In late summer 2022, we made a macerated wine from Riesling grapes that we picked at Weingut Melsheimer (Mullay-Hofberg). After primary fermentation, we added the wine to two barrels of beer which were blended with cider we made from apple & quince.*

illuminé - perzik / nectarine 2022 42

*We added organic peaches and nectarines to a beer barrel aged for fifteen months.*

autonomia 2022/2023 42

*A wildly fermented cider made from untreated Belgian apples from high standard trees, barrel aged & infused with angelica, wormwood & Leon Millot wine from our own grapes.*

cornucopia cabernet 2022/2023 42

*A wildly fermented, barrel aged cider, made from untreated & handpicked local apples from high standard trees, blended with some wine we made from homegrown Cabernet Jura & Pinotin grapes.*

analogia rosato 2022/2023 42

*A wildly fermented, barrel aged cider, co-fermented on the skins of Pinot Noir, Riesling & Sauvignac grapes.*

analogia chenin 2022/2023 42

*A wildly fermented, barrel aged cider, together with a small amount of quinces, fermented on the skins of Chenin grapes.*

## **ONLY ONE BOTTLE LEFT:**

cornucopia regent 42

proceed the gentian - tarocco 2023 42

l'obscur 2021 42



<b>foundation 2023</b>	34
<i>This cider contains 30% Pomme d'Or &amp; 70% other varieties.</i>	
<b>it's just a p-haze 2023</b>	34
<i>Blend of different apple ciders (60%) &amp; quince cider (40%).</i>	
<b>the 4th phaze</b>	36
<i>A variation on our 'It's Just a P-Haze, with hibiscus &amp; rosemary added</i>	
<b>going up the country</b>	34
<i>This country wine contains equal parts of cherry wine &amp; quince cider.</i>	
<b>going up the country - vol.2</b>	36
<i>Blend of cherry wine (40%) &amp; quince cider (60%).</i>	
<b>jamaica</b>	36
<i>Blend of different lambics, with Gorsem cherry, 7 varieties of plum &amp; Jamaica pepper</i>	
<b>revelation</b>	36
<i>Blend of different apple ciders, aged in Calvados &amp; red wine barrel</i>	
<b>intertwined: gelber muskateller</b>	36
<i>Blend of red wine barrel aged ciders macerated on unpressed Gelber Muskateller grapes</i>	
<b>collision</b>	36
<i>Blend of different lambics macerated on Gelber Muskateller, blended with G.M. wine</i>	
<b>the floor is lavas</b>	36
<i>Blend of different lambics with Gorsem cherry &amp; lavas</i>	
<b>zero figs given</b>	36
<i>Blend of red wine barrel aged ciders, infused with fig leaves &amp; rose petals.</i>	
<b>old geezer</b>	40
<i>Blend of 1, 2 &amp; 7 year old lambic</i>	



GUEUZE CANTILLON

GUEUZE CANTILLON

GUEUZE CANTILLON





# CANTILLON\*

Brussel, Belgium

sang bleu 2024	36
<i>Lambic blend with blue honeysuckle.</i>	
vigneronne 2023	36
<i>Blend of lambics aged on average 16 to 18 months with organic Viognier grapes.</i>	
racine 2023	40
<i>Blend of lambics with Chardonnay, Tokay &amp; Sauvignon Blanc pomace from Radikon.</i>	
sophia 2023	40
<i>Blend of Lambic with the pomace of Greco grapes from Cantina Giardino</i>	
le plaisir	40
<i>A blend of 9 different (grape) pomaces &amp; 2-year-old Lambic.</i>	
piacere	40
<i>A blend of two-year-old lambic &amp; Cilieggiolo, a close relative of San Giovese.</i>	
50°N - 4°E	40
<i>A blend of lambics aged in barrels from Cognac Grosperrin.</i>	

# BOFKONT\*

Kontich, Belgium

sunshine 2022	45
<i>Blend of 1, 2 &amp; 3 year old lambic with wild white peaches from Spain.</i>	
blue moon	45
<i>Blend of 1, 2 &amp; 3 year old lambic with Ardeche apricots &amp; 4 varieties of seabuckthorn.</i>	
dr no	45
<i>Blend of 1, 2, 3 &amp; 4 year old lambic.</i>	
<i>The blend aged for more than one year in an old rum barrel</i>	
hannibal lecturer 2020	45
<i>Blend of 1, 2 &amp; 3 year old lambic with Cabernet Franc &amp; Dornfelder grapes.</i>	
nebbiolo (white label)	45
<i>Blend of 1, 2 &amp; 3 year old lambic with Nebbiolo grapes from Piëmonte.</i>	
dornfelder blue label 2020	45
<i>Blend of 1, 2, 3 &amp; 4 year old lambic with dornfelder grapes from Mosel (seasons '20 &amp; '22)</i>	





# HUISSTEKERIJ H.ERTIE\*

Duisburg, Germany

kweeper

*A lambic with quince*

60

## BOERENERF

Beersel, Belgium

framboos 2023

*A blend of lambics with raspberry*

33

## DURON\*

Antwerpen, Belgium

après-coup

*A lambic with quince*

42

lapsus 2024

*A lambic with quince*

42

vellust - riesling druiven 2024

*A lambic with quince*

42

vellust - riesling plat

*A lambic with quince*

42

## DUST BLENDING

Brugge, Belgium

terwaar I

*Barrel aged saison & lambic blend, aged on bacchus, chasselas, johanniter, phoenix, muller thurgau, pinot gris, pinot noir & regent pomace from Rijnrode.*

45

terwaar II

*Barrel aged lambic, aged on pinot gris & pinot blanc pomace from Neuve-Eglise.*

45

terwaar III

*Barrel aged lambic with rondo, muscat bleu, solaris & bronner pomace from Lijsternest.*

45

jurange

*Barrel aged saison/lambic blend with Savagnin & Chardonnay.*

45

le pecheur de vigne

*Barrel aged saison/lambic blend & vineyard peach lambic.*

30





## DE GARDE

Tillamook, Oregon

the oxiversary	60
<i>A spontaneous wild ale aged in oak Sherry barrels for three years</i>	
the rocksiversary	55
<i>A spontaneous wild ale with Mourvèdre grapes aged in amphorae for three years.</i>	
the architect	40
<i>A spontaneous wild ale with wild Tillamook honey aged in oak barrels for three years.</i>	
the kriekenmaak	40
<i>A blend from multiple years &amp; barrels, macerated with Montmorency &amp; Morello cherries</i>	
the armagandias	40
<i>A spontaneous barrel aged wild ale with white Saturn peaches</i>	

## PAIHALAS

Sodankylä, Finland

spring being	31
<i>This barrel-aged spelt saison is a blend from three different barrels, each aged for 8 months &amp; dry-hopped for 3 days. The malt bill features over 50% spelt, both malted &amp; raw. It has a bone-dry finish with a hint of bitterness &amp; woody undertones from the hops. Dry hopping imparts plentiful tropical &amp; floral aromas. Only 301 bottles made.</i>	
dead water	31
<i>Aged in barrels for 16 months, this Arctic wild ale is brewed with barley &amp; wheat malt &amp; infused with numerous locally sourced wild herbs. On the nose, you will come across some floral aromas, a dusty cellar &amp; some funk. Tastewise, you will find refreshing notes of hay &amp; spring flowers, gentle sourness, mild bitterness &amp; a bone-dry finish. Only 268 bottles made.</i>	
rested wind	16
<i>This is a 16-month barrel-aged Arctic wild ale, brewed with barley, wheat, oats &amp; spelt, accompanied by hefty amounts of our favorite herbs, yarrow &amp; meadowsweet. In the aroma &amp; taste, you'll find tartness, stone fruit character, bitter fruits &amp; hay.</i>	