

Funky Stuff

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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.

*Our selection is meant to drink in MALZ. But most of them are available to take home with you as well. We'll give a take-away discount of -10%. 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 €12 per bottle & we love to have a small taste as well :D

We ask only to consume smaller bottles or cans when bought in MALZ.

LAST BOTTLES

Grab 'em while you can!

vermeersch / jan 2021	42
a-tue-tête / cerise 2020	30
a-tue-tête / noir cassis 2020	30
bbp - dansaert / go west red sally	26
tommie sjef / sprong	38
tommie sjef / olasz	40
tommie sjef / cuvée	42
chien bleu / cuvée pompette 2021	40
brasserie dunham / M1	36
brasserie dunham / matahari	30
cloudwater / one among twelve	32
left handed giant / blender - evocations	32
mills / running beer	29
land & labour / lustre - abricot	28
ammonite / solera vi	28
mills / table beer	29
balance brewing co. / saison de maison #3	34
la malpolon / super guilloire	24

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.

cornucopia regent 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 Regent & Leon Millot grapes. The apples were picked at the idyllic collection orchard of Belgian pomologist & friend Dirk.

cornucopia cabernet 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. The apples were picked at the idyllic collection orchard of Belgian pomologist & friend Dirk.

analogia rosato 42

A wildly fermented, barrel aged cider (made from untreated & handpicked local apples from high standard trees co-fermented on the skins of Pinot Noir, Riesling & Sauvignac grapes.

l'ambigu - orange 2023 42

In late summer 2022, we made a macerated wine from Pinot Gris & Gewürztraminer harvested at Lazarijberg, together with homegrown Sauvignac. After primary fermentation, we added the wine to a barrel of beer we brewed nine months earlier. Just before bottling the beer underwent a short maceration with a small amount of bloodoranges.

l'ambigu - riesling / appel / kwee 42

In late summer 2022, we made a macerated wine from biodynamically cultivated Riesling grapes that we picked at Weingut Melsheimer (Mullay-Hofberg). After primary fermentation, we added the wine to two barrels of beer we brewed 9 months earlier. At bottling those two barrels were blended with one barrel of cider we made from apple & quince.

illuminé - perzik / nectarine 42

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

BOFKONT*

Kontich, Belgium

sunshine 2022	45
<i>Blend of 1, 2 & 3 year old lambic with wild white peaches from Spain.</i>	
smulsmurf 2022	45
<i>Blend of 1, 2 & 3 year old lambic with apricots from Ardeche, Riesling grapes from Mosel, Italian Muscat grapes & Ceylon cinnamon.</i>	
honeymoon 2022	45
<i>Blend of 1, 2 & 3 year old lambic with locally picked elderflower, from 7 different varieties.</i>	
dr no	45
<i>Blend of 1, 2, 3 & 4 year old lambic. The blend aged for more than one year in an old rum barrel</i>	
hannibal lecter 2020	45
<i>Blend of 1, 2 & 3 year old lambic with Cabernet Franc & Dornfelder grapes.</i>	
nebbiolo (white label)	45
<i>Blend of 1, 2 & 3 year old lambic with Nebbiolo grapes from Piëmonte.</i>	
dornfelder blue label 2020	45
<i>Blend of 1, 2, 3 & 4 year old lambic with dornfelder grapes from Mosel (seasons '20 & '22)</i>	

PELLICLE*

St-Michiels, Belgium

foundation 2023	34
<i>This cider contains 30% Pomme d'Or & 70% other varieties. Fermented completely spontaneous without any additions.</i>	
it's just a p-haze 2023	34
<i>Blend of different apple ciders (60%) & quince cider (40%). Fermented completely spontaneous & without additions.</i>	
going up the country - pt.1	34
<i>This country wine contains equal parts of cherry wine & quince cider.</i>	

CANTILLON*

Brussel, Belgium

grand cru bruocsella	28
<i>Vintage lambic. All the beers are from the same brewing season & mature in barrels for three years.</i>	
cuvée st. gilloise	28
<i>Two-year-old lambic in which fresh Hallertau Mittelfrüh hops have been soaked.</i>	
fou'foune 2023	36
<i>Blend of lambics aged 18 to 20 months with Bergeron apricots.</i>	
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>	
st. lamvinus 2023	36
<i>Blend of lambics aged on average 16 to 18 months with Merlot grapes.</i>	
racine 2023	40
<i>Blend of lambics with Chardonnay, Tokay & Sauvignon Blanc pomace from Radikon.</i>	
drogone 2023	40
<i>Blend of Lambic with the pomace of Aglianico grapes from Cantina Giardino</i>	
sophia 2023	40
<i>Blend of Lambic with the pomace of Greco grapes from Cantina Giardino</i>	
50°N - 4°E	40
<i>A blend of lambics aged in barrels from Cognac Grosperin.</i>	

HUISSTEKERIJ H.ERTIE*

Duisburg, Germany

kweeper	60
<i>A lambic with quince</i>	

BOERENERF*

Huizingen, Belgium

gueuze cuvée heritage 2023	33
<i>This Gueuze is a traditional blend of young & old lambics. Cuvée Héritage is a tribute to our brewing & farming heritage: 1876 - 1964.</i>	
rabarber (oogst 2023)	33
<i>Blend of lambics with maceration of rhubarb infused with verbena from the garden.</i>	
fluweel (oogst 2023)	33
<i>Blend of young & old lambics with maceration of raspberries & muscat bleu grapes.</i>	
framboos (oogst 2023)	33
<i>Maceration of young & old lambics with 3 varieties of raspberries.</i>	
symbiose (oogst 2022)	33
<i>This is a delicate assemblage of cider - lambic - mead</i>	

DUST BLENDING

Brugge, Belgium

terwaar I	45
<i>#2023/001 - barrel aged saison & lambic blend, aged on bacchus, chasselas, johanniter, phoenix, muller thurgau, pinot gris, pinot noir & regent pomace from Rijnrode. Bottled march 2023</i>	
terwaar II	45
<i>#2023/002 - barrel aged lambic, aged on pinot gris & pinot blanc pomace from Neuve-Eglise. Bottled march 2023</i>	
terwaar III	45
<i>#2023/003 - barrel aged lambic, aged on rondo, muscat bleu, solaris & bronner pomace from Lijsternest. Bottled march 2023</i>	
jurange	45
<i>#2023/008 - barrel aged saison/lambic blend with Savagnin & Chardonnay. Bottled july 2023</i>	

VERMEERSCH*

Maldegem, Belgium

jan 2022

*Assemblage of different lambics macerated with rhubarb from Veurne.
Ca. 300 bottles were made. Bottled mei 2022.*

42

BRASSERIE SURREALISTE

Brussel, Belgium

hands of desire - muscaris

We took 300kg of Muscaris grape pomace & blended to a mixed fermentation saison that aged 12 months in Pinot Noir barrels.

28

hands of desire - imperial stout vanilla, cacao

After 18 months ageing in Bourbon barrels, we infused this stout with cacao nibs & vanilla beans.

28

TOMMIE SJEF

Den Helder, the Netherlands

voór

A special blend of one, two & three year old barrel fermented & aged wild ales, with a minimal amount of plums.

40

kriek

Our interpretation on a classic style is a blend of different wild ales varying from one up to two years combined with cherries. The cherries were macerated & fermented in the beer for over half a year in a red wine foeder.

42

druif

Spontaneously fermented beer, aged in oak barrels & macerated on Kékfrankos grapes.

40

oude

A special blend of one, two, three & four year old barrel fermented & aged wild ales.

38

A TUE- TÊTE

Aigle, Switzerland

betterave 30

Mixed fermented barrel aged sour ale with beetroot

habanero 30

Golden ale aged in oak barrels, with habanero peppers

CASEY

Glennwood Springs, Colorado

fruit stand preserves - blueberry 40

A spontaneous wild ale with blueberry. Aged in oak barrels.

funky blender - peach 40

This two barrel blend was made with organic Red Haven peaches at a rate of 4 pounds per gallon. Big body and funky peach juiciness.

JESTER KING

Austin, Texas

spou - three year blend (2022) 26

Blend of 100% spontaneously fermented beer from our 2021, 2020 & 2019 coolship seasons, made with our own well water, Texas grain, aged hops, & native yeast.

enigmatic taxa 30

While the wort chilled in the coolship, it steeped with fresh grapefruit zest & juice. After fermenting in the foudre for about two months, we dry hopped it with Cascade & Simcoe

LE TROU DU DIABLE

Shawinigan, Quebec

l'ours 36

A blend of twenty percent sour rye beer aged two years in Banyuls oak barrels & eighty percent young season.

DE GARDE

Tillamook, Oregon

the oxiversary 60
A spontaneous wild ale aged in oak Sherry barrels for three years

the rocksiversary 55
A spontaneous wild ale with Mourvèdre grapes aged in amphorae for three years.

OFF COLOR

Chicago, Illinois

blueberries feel pain 40
We harvested native yeasts from the delicate skins of blueberries found on a small farm & then used them to ferment a wild ale in one of our Barolo foedres adding a whole muss of wild blueberries. The resulting beer has juicy blueberries & a round tartness with hints of oatmeal cookies & freshly baked muffins.

TRIAL & ALE

Edmonton, Alberta

30.000 steps 36
Wild ale with pineapple

.brunch 36
Wild ale with raspberry & mango

THE VEIL

Richmond, Virginia

make you feel: blueberry 40
An open-fermented farmhouse-inspired ale aged in red wine barrels for 22 months, then conditioned on 1kg/l of whole local blueberries. Bottle conditioned for 9 months.

WILDFLOWER

Marrickville, NSW, Australia

gold

45

This beer undergoes a warm primary fermentation in wide vats before being transferred into French oak barrels for maturation. The beer was naturally bottle conditioned for a minimum of 12 weeks for ideal carbonation.

CLOUDWATER BREW CO.

Manchester, UK

saying too much

30

A wild ale with orange & mango. A beer with a bright fruit expression, a juicy acidity, a dry backbone, crisp minerality & lively carbonation.

BALANCE BREWING CO.

Manchester, UK

fools gold

34

Wild ale with apricots

creak

34

Wild ale with Morello cherries

MILLS BREWING CO.

Berkeley, UK

dinkum

26

We first produced a rich copper wort utilising floor malted, toasted & crystal malts. To the boiling wort we added a mix of new growth blackberry leaves, picked around the brewery & Mystic hops. The finished wort was fermented in two red Bordeaux barrels with a mix of both Mills & Nevel's yeast cultures.

CROSSOVER BLENDERY

Hertfordshire, UK

the stones 2023 33

A blend of two different worts produced in february 2020 using traditional turbid mashing. Rye, oat & barley malts were mashed & seven year old Hallertau Hersbrucker hops were used in the boil.

alto 2022 15

A blend of 3 year old pale ales. Spontaneously fermented & aged in neutral french oak barrels. Generously dry-hopped with fresh, green harlequin grown in Herefordshire.

obsidian 15

Pale wheat beer spontaneously fermented & aged for 10 months in neutral french oak barrels. The beer was moved onto whole Ben Gairn blackcurrants.

THE WILD BEER CO.

Kent, UK

ninkasi 30

A Belgian-style saison with copious amounts of New Zealand hops, blended in equal parts with freshly harvested Somerset apple juice, wildly fermented. Second fermentation in the bottle with champagne yeast.

AMMONITE

Sennecey-le-Grand, France

vendage cassis 2022 35

Wild ale macerated for a year on Noir de Bourgogne blackcurrants (200g/l)

vendage abricot 2022 35

Wild ale macerated for a year on Berga Rouge & Tardif de Tain apricots (300g/l)

vendage groseille 2022 35

Wild ale macerated for a year on Burgundy redcurrants (300g/l)

LA MALPOLON

Monpellier, France

- grosse coupure 14
Blend of barrel aged (bourbon & rivesaltes) strong & dark beers with a younger imperial stout.
- surette #1 24
A mixed fermentation beer with a light & elegant sourness, macerated on limequats & artemisia 'cola', aged for three months.
- chante-loup 24
Farmhouse ale fermented with local apples juice & pomace, aged 8 months in wine barrels.
- abricolage 24
Blend of saison & mixed fermented sour ale, macerated rosemary, verbena, absinthe & apricots

HESPEBAY

Paris, France

- monster pineau 24
This amber beer brewed from barley & rye has been aged for a few months in a very old Pineau des Charentes barrel.
- dada doré 22
A fresh blond slightly sour beer, made with Camargue rice.

INSIGHT CELLARS

Copenhagen, Denmark

maturation: bocoy 2021

45

We aged our Danish wild ale in a large, 65 year old Oloroso Sherry Bocoy cask made of chestnut wood for two years, & blended this with a smaller amount of two-year-old Danish wild ale aged in a traditional oak Oloroso barrel.

eminence: motueka 2021

45

We blended a base of two-year-old spontaneous Danish wild ale with our one-year-old Danish wild ale & dry hopped with a generous amount of New Zealand Motueka to highlight the flavors & aromas of lime zest, lemongrass & stone fruit that these hops contribute.

CYCLIC

Barcelona, Spain

orangie

24

Sour ale with orange juice & peel, dry-hopped with Mosaic

beets

24

This is our annual Beet Saison release. Beets fresh from our farm added straight to the fermenter.