

*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.*

*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.*

# ANTIDOOT - WILDE FERMENTEN\*

Kortenaken, Belgium

woop woop 20223 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. Bottled march 2023.*

l'ambigu pinot noir 2023 42

*In late summer 2022, we made a wine from Pinot Noir grapes. After primary fermentation, we added the wine to a barrel of beer we brewed one year before. They were aged together for 9 more months in the barrel. Bottled july 2023.*

cornucopia regent 42

*A wildy 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. Bottled april 2023.*

gorsem / framboos 2022 42

*We added local tart cherries of the Gorsem varietal (at a ratio of 250gr/l) & raspberries (at a ratio of 90gr/l) to a beer barrel aged for 16 months. Bottled december 2022.*

proceed the gentian - tarocco 2023 42

*We macerated gentian & blood oranges from the Tarocco varietal on a one year old barrel-aged beer, to create an amaro-inspired sour-bitter beer. Bottled march 2023.*

artemisia absinthium - cedrato 42

*In our search for sour-bitter combinations, we infused a beer, barrel aged for about a year, with dried wormwood flowers from our garden, together with some cedrate citrons, kumquat & bitter oranges from Sicily. Bottled March 2023*

myrica gale **(last bottles)** 42

*We steeped the branches (with leaves & flowers) of Myrica Gale in the coolship for one night. The beer was then barrel-aged for a year. Bottled february 2022.*

l'obscur 2021 **(last bottles)** 42

*Inspired by the red-brown sour beers of Flanders, we added some different caramelised malts to our grain bill, in order to make a more vinous and dry version of those classical styles. Bottled october 2021.*

# **BOFKONT\***

Kontich, Belgium

<b>sunshine 2022</b>	45
<i>Blend of 1, 2 &amp; 3 year old lambic with wild white peaches from Spain.</i>	
<b>smulsmurf 2022</b>	45
<i>Blend of 1, 2 &amp; 3 year old lambic with apricots from Ardeche, Riesling grapes from Mosel, Italian Muscat grapes &amp; Ceylon cinnamon.</i>	
<b>pluche 2022</b>	45
<i>Blend of 1, 2 &amp; 3 year old lambic with white vineyard peaches from a small-scale French farmer, together with Riesling grapes from Germany.</i>	
<b>kalisse merlot-kriek 2019</b>	45
<i>Blend of 1 &amp; 2 year old lambic aged on Bordeaux barrels with Kelleris &amp; Noordkriek cherry. After this, the cherry lambic was blended with Merlot lambic &amp; lambic aged with licorice wood.</i>	
<b>ayza 2022</b>	45
<i>Blend of 1 &amp; 2 year old lambic with Belgian plums.</i>	
<b>honeymoon 2022</b>	45
<i>Blend of 1, 2 &amp; 3 year old lambic with locally picked elderflower, from 7 different varieties.</i>	
<b>zibbibo blanco 2022</b>	45
<i>Blend of 1, 2 &amp; 3 year old lambic with white Muscat grapes from Sicily. The name Zibbibo blanco is a local synonym for Muscat d'Alexandrie.</i>	
<b>zibbibo nero 2022</b>	45
<i>Blend of 1, 2 &amp; 3 year old lambic with black Muscat grapes from Sicily. The name Zibbibo nero is a local synonym for Muscat d'Hamburg.</i>	

## **BOERENERF\***

Huizingen, Belgium

- oude gueuze (2023-1) 14  
*A blend of one, two & three year old lambic. Fermented, aged & bottled on the farm.*
- framboos (oogst 2021) 39  
*A lambic macerated on fresh local raspberries. Blended with redcurrants & a bit of kriekenlambic. Barrel aged after maceration.*
- pescharina (oogst 2022) 33  
*A blend of one & two year old lambics, macerated with peaches & nectarines*
- symbiose (oogst 2022) 33  
*A lambic blended together with a cider & a mead. All fermented, aged & bottled on the farm.*

## **PELLICLE\***

St-Michiels, Belgium

- enter the dragon 2023 36  
*A blend of different lambics macerated on Gorse cherry & fresh tarragon*
- i never promised you a rose garden 36  
*A blend of different lambics macerated on Gorse cherry & rose petals*
- foundation 2023 34  
*This cider contains 30% Pomme d'Or & 70% other varieties. Fermented completely spontaneous without any additions.*
- it's just a p-haze 2023 34  
*Blend of different apple ciders (60%) & quince cider (40%). Fermented completely spontaneous & without additions.*
- going up the country - pt.1 34  
*This country wine contains equal parts of cherry wine & quince cider.*

# DUST BLENDING

Brugge, Belgium

- wüühüüw (**last bottle**) 30  
*#025 - In October 2021, we handpicked Gewürztraminer grapes from the Alsace region which we fermented into natural wine. We blended it with barrel aged saison & raspberry lambiek. Bottled april 2022*
- terwaar I 45  
*#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*
- terwaar II 45  
*#2023/002 - barrel aged lambic, aged on pinot gris & pinot blanc pomace from Neuve-Eglise. Bottled march 2023*
- terwaar III 45  
*#2023/003 - barrel aged lambic, aged on rondo, muscat bleu, solaris & bronner pomace from Lijsternest. Bottled march 2023*
- jurange 45  
*#2023/003 - barrel aged lambic, aged on rondo, muscat bleu, solaris & bronner pomace from Lijsternest. Bottled march 2023*
- le pecheur de vigne 30  
*#2023/009 - barrel aged saison/lambic blend & vineyard peach lambic. Bottled june 2023.*

## **GUEUZERIE TILQUIN**

Bierges, Belgium

oude groseille à maquereau verte 26

*Beer of spontaneous fermentation, the Oude Groseille à Maquereau Verte Tilquin is made from the fermentation of 260g of green gooseberries by liter of lambic.*

oude syrah 28

*Beer of spontaneous fermentation, the Oude Syrah Tilquin is made from the fermentation of 185 gr of Syrah grapes by liter of lambic.*

## **PUBLITASTING**

Anzegem, Belgium

basilicum geuze 40

*Blend of 1, 2, 3, 4 & 5 year old lambic from Brouwerij De Troch, Brouwerij den Herberg & Brouwerij Eylenbosch, macerated with basil.*

steranijs geuze 40

*Blend of 1, 2, 3, 4 & 5 year old lambic from Brouwerij De Troch, Brouwerij den Herberg & Brouwerij Eylenbosch, macerated with star anise.*

## **DANSAERT BY BBP**

Brussel, Belgium

go west red sally 26

*This barrel aged mixed fermentation beer is our interpretation of a Flanders Red with an intriguing interplay with sage & Côtes du Rhone barrels which bring out its natural acidity.*

# **BROUWERIJ 3 FONTEINEN**

Lot, Belgium

## **druif - muscat bleu 40**

*We used Muscat Bleu grapes from Wijndomein Hoenshof in Hoepertingen, Haspengouw region, Flanders. Muscat Bleu is a hybrid wine & table grape & has its origins in Switzerland. We macerated the grape must with four different lambics from two different barrels. The final fruit intensity is 38.1% of grape must per litre of Druif Muscat Bleu.*

## **aardbei oogst 2020 blend 6 40**

*This Aardbei has shortly macerated on a stainless steel tank & then matured on a foeder for another two months. We used strawberries from Ferme Framboos that were hand-picked in the summer of 2020. We used a single jonge lambik. The final fruit intensity amounts up to 623 grams of strawberries per liter.*

## **framboos oogst 2019 blend 3 42**

*For this batch of Framboos, we used raspberries from Ferme Framboos, located in beautiful Huldenberg, Flanders. These raspberries, hand-picked in the summer of 2019, macerated for more than three months on a single oak barrel. While macerating, we only used lambik originating from one brew & from one barrel, & we used another single lambik from one barrel for blending. The final fruit intensity is 378 grams of raspberries per liter*

## **speling van het lot XI.v pruim: conducta + opal 40**

*For this pruim speling, we co-macerated two different plum varieties from Wijndomein Hoenshof, Conducta & Opal. We freed up a small 1000L toasted foeder from our friends at Garbellotto, a small family run cooperage. We macerated the plums, with stone & all, for almost five months on two different young lambikken. We bottled the fruitlambik straight from the barrel.*

## **braambes oogst 2018 blend 38 40**

*We macerate hand picked blackberries on young traditional lambic, during at least four months, with a ratio of one kilo per liter. Afterwards we blend the fruit lambic with young lambic again.*

## **schaarbeekse kriek oogst 2018 blend 99 40**

*We macerated local handpicked tart cherries of the Schaarbeekse varietal on young traditional lambic during at least one year, with a ratio of one kilo per liter. This fruit lambic is blended with young lambic again before bottling & is conditioned in the bottle for about a year.*



# VERMEERSCH\*

Maldegem, Belgium

jan 2022	42
<i>Assemblage of different lambics macerated with rhubarb from Veurne. Ca. 120 bottles were made. Bottled june 2021.</i>	
lieve	42
<i>Assemblage of different lambics macerated with elderflower.</i>	
paul	42
<i>Assemblage of different lambics. Ca. 200 bottles were made. Bottled july 2022.</i>	
anyse	42
<i>Assemblage of different lambics. Ca. 260 bottles were made. Bottled february 2021.</i>	

## CHIEN BLEU

Genève, Switzerland

cuvée pompette 2021 40

*A saison macerated with organic Aligoté pomace from Soral.  
Aged for 12 months in oak barrels.*

saison riesling 40

*A blend of saison beers with Riesling grapes. Blend of 60% of a beer with pellicular maceration of the grapes during three weeks & 40% of direct press.*

gamay + pinot noir 40

*A blend of saison beers with Gamay & Pinot Noir grapes from Geneva.*

## L'APAISÉE

Carouge, Switzerland

coetus xii **(last bottle)** 39

*A blend of the best oak barrels of l'apaisée. All beers are between 1.5 & 4 years old. The blend is fermented with 'project x', a microbe strain collected from the guts of a wasp.*

mes anges 40

*A blend of the spontaneously fermented beers, aged in oak barrels for two years.*

cidre extra brut 40

*bourbon barrel aged cider, made from high standard apples from the Geneva region.*

## A TUE- TÊTE

Aigle, Switzerland

cerise 2020 **(last bottle)** 30

*Mixed fermented barrel aged red sour ale with cherries & sour cherries from Vaudois.*

noir cassis 2020 **(last bottle)** 30

*Mixed fermented barrel aged dark sour ale with blackcurrants from Valais.*

betterave 30

*Mixed fermented barrel aged sour ale with beetroot*

# TOMMIE SJEF

Den Helder, the Netherlands

- voór** 40  
*A special blend of one, two & three year old barrel fermented & aged wild ales, with a minimal amount of plums.*
- kriek** 42  
*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.*
- sprong** 38  
*A blend of wild ales, aged in oak puncheons for around 2.5 years & a barrel fermented & aged saison. This saison was fermented in a large oak vessel & later transferred to oak barriques for another 6 months. Prior to blending the two parts together, the saison was slightly dryhopped for another 3 months. We've added a touch of Sicilian sage to the final blend to macerate a few days before bottling.*
- druif** 40  
*Spontaneously fermented beer, aged in oak barrels & macerated on Kékfrankos grapes.*
- olasz** 40  
*Spontaneously fermented beer, aged in oak barrels & macerated on Olasz Rizling, Kékfrankos & Muscat grapes.*
- cuvée** 42  
*Spontaneously fermented beer, aged in oak barrels & macerated on Pinot Blanc, Muscat & Olasz Rizling.*

# YEAST OF EDEN

Monterey, California

## family miner - blend 2

38

*This is our nod to the late 19th century Grisette: the table beer crafted to quench the thirst of stone & coal miners of Belgium. This contemporary interpretation was brewed with a large portion of raw & malted wheat, European noble hops & open fermented with our native saison microbe blend. Bottled July 2021.*

## vinisimilar: charbono - blend 1

46

*Residing somewhere between beer & wine, we've blurred the line combining a blend of barrel aged saisons with Charbono grapes from Castoro Cellars. After a four month maceration on the fruit, bold notes of jammy blueberry pie, plum preserves & late harvest grape intertwine with cardemom, vanilla & fig.*

## timshell raspberry - blend 1

48

*This beer reflects our pursuit of flavours endemic to Monterey County & the Salinas Valley. Each winter we brew a select few batches of spontaneously fermented beer following the Méthode Traditionelle guidelines. Timshel combines our favourite casks spanning the course of three different vintages, blended together, refermented on local raspberries. Bottled September 2020.*

## lasting melody

48

*Built from a blend of 2.5 year old beers, 100% spontaneously fermented with native yeast & bacteria & refermented on Frog Hollow Farm organic O'Henry peaches, Lasting Melody presents a rich experience to the senses. Notes of ripe, juicy peach with freshly baked cobbler intertwine with delicate oak & funk, clasped with a restrained acidity.*

# PERENNIAL ARTISAN ALES

St. Louis, Missouri

## giant steps - blend 4

42

*Fifty percent of the blend comes from a lambic inspired ale which fermented & aged in oak puncheons for 21 months. Twenty-five percent of the blend stems from a hoppy blonde ale fermented entirely in oak with a blend of Brettanomyces where it fermented & aged for 24 months. The final twenty-five percent consists of spontaneously fermented ale that was racked into our coolship where it fermented & aged for 18 months. After their residencies in oak, it macerated on locally grown & hand processed yellow peaches.*

## DE GARDE

Tillamook, Oregon

the kriekenmaak 2021 40

*A spontaneous wild ale with Montmorency & Morello cherries, vanilla, & cinnamon. Aged in oak barrels for two years.*

the architect 2021 40

*A spontaneous wild ale with local honey aged in oak barrels for three years.*

the sixth peach 40

*A spontaneous wild ale aged in oak barrels with white Saturn peaches.*

## 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.*

funky blender preserve - merlot 40

*A spontaneous wild ale with merlot grapes. Aged in oak barrels.*

undertone - oat saison 40

## HILL FARMSTEAD

Greensboro Bend, Vermont

raspberry - 2020 harvest 16

*We blended a selection of our Farmstead ales—all of which spent more than a year in oaken rest—for pairing with red raspberries from the 2020 harvest season .*

# 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 moved the beer to a stainless steel tank & dry hopped it with Cascade & Simcoe & an experimental hop called "X17"*

## urban mutation **(last bottle)**

32

*Barrel aged ale refermented with Motueka & Rakau hops infused honey.*

# BRASSERIE DUNHAM

Dunham, Quebec

## M1

36

*A saison, fermented with Muscat must from NY de l'Orpailleur, barrel aged for one year.*

# 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.*

# 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.*

## **WILD BEER**

Evercreech, UK

after oak 31

*This is an elegant moreish barrel aged wild ale, balancing oak tannins with floral & melon aromas. Notes of orange oil & pithy grapefruit bitterness & just the right amount of acidity to give a clean drinkability. After Oak is blended from ten oak barrels that were holding seven different beers!*

ninkasi 30

*Named after the ancient Sumerian goddess of beer, this is an equally divine Belgian-style saison with a copious amount of New Zealand hops, freshly harvested Somerset apple juice & wild yeast added to the mix. Once bottled the beer undergoes a secondary fermentation with champagne yeast, giving it a brisk spritziness on the tongue.*

## **CLOUDWATER BREW CO.**

Manchester, UK

one among twelve 32

*Aged in foudre nine months before spending a further 18 months in bottle, it combines many of the elements you'd associate with classic wild beer. Rich, earthy blueberry is brightened through the additions of raspberry & apricot.*

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.*

motueka foudre beer 14

*This beer has been aged for twelve months in a foudre & then dry hopped with 25g/l of Citra & Motueka before bottling.*

## **LEFT HANDED GIANT**

Bristol, UK

blender evocations 32

*Three year barrel-aged mixed fermentation saison blended with fresh saison & conditioned on sour cherry & rhubarb.*

# MILLS BREWING CO.

Berkeley, UK

running beer 29

*This beer is a blend of four brews produced in november 2018, january/march 2019 & may 2020. The worts were made using malted rye & aged hops. They fermented & matured in a mixture of oak barrels previously used for French Burgundy wine & American Bourbon whiskey.*

table beer 29

*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.*

vienna 28

*A single barrel bottling made from one brew in May 2019. We made a turbid wort with Vienna malt, rye & raw barley. Slovenian hops, both aged & fresh, were added during the boil. Fermentation & maturation took place in a well travelled 500 litre butt which was previously used for sherry, Scotch whisky & Herefordshire cider. The beer was bottled after 30 months in barrel.*

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.*

## LAND & LABOUR

Galway, Ireland

lustre - abricot 28

*A saison with a turbid mash, hopped heavily with HBC341 hops. It fermented & evolved in our foeder over 21 months with a mix of both of our house yeasts. In april 2020 we added 300 grams per litre of apricots.*

crimson 28

*A spontaneous fermented sour ale, aged on sour cherries & raspberries.*



## 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)*
- solera vi 28  
*This cuvée comes from the perpetual blend of all the vintages since the creation of the brewery -2016-. Developed according to the practice of solera.*

## LA MALPOLON

Monpellier, France

- grosse coupure 14  
*Blend of barrel aged (bourbon & rivesaltes) strong & dark beers with a younger imperial stout.*
- super guilloire 24  
*A saison de coupage, partly aged in barrels, partly fresh saison.*
- surette #1 24  
*A mixed fermentation beer with a light & elegant sourness, macerated on limequats & artemisia 'cola', aged for three months.*

## 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.*

## **SACRILEGE**

Monpellier, France

framboise

26

*An organic blend of barrel aged wild ales macerated on raspberry & a touch of black currant.*

## **BREKERIET**

Landskrona, Sweden

cassis

17

*This is a natural beer aged in red wine barrels for 18 months, with blackcurrants.*

coulis

17

*This is a natural beer aged in Rioja wine barrels for 13 months, then blended with sour cherries & handpicked sloe berries.*

## **LERVIG**

Sandnes, Norway

foeder abricots by rackhouse

16

*We brewed a traditional turbid mash as they would do in most lambik breweries in Brussels to generate lots of starch for the brett to work on slowly over a year of fermentation in our foeders, giving a soft funkyness light sour edge with a balance of fruit forward sweetness from the apricots we added 1 month prior to packaging.*

## **CA' DEL BRADO**

Pianora, Italy

oude luijaard

16

*Blend between our wild farmhouse ale Invernomuto & a 18m old lambic of Oud Beersel.*

cuvée de zrisa

16

*Sour ale with local cherry varieties, aged in oak barrels.*

# CANTINA ERRANTE

Barberino Tavarnelle, Italy

- 20 con sangue di drago 18  
*Spontaneously fermented 18 months barrel aged coolship beer brewed with organic local barley & organic local raw wheat from evolutionary populations. Finished on fresh local plums of ancient variety Sangue di Drago.*
- 20 con sangiovese 18  
*Spontaneously fermented 18 months barrel aged coolship beer brewed with organic local barley & organic local raw wheat from evolutionary populations. finished on fresh local biodynamic Sangiovese grapes, from a 40 years old vineyard at Fattoria Le Masse.*
- sidro 15  
*Spontaneous fermentation from ancient varieties of Tuscan local apples. Fermented & aged in oak barrels & amphora. One year of bottle conditioning.*
- nonpedro 2021 16  
*Spontaneous cofermentation of pears, apples & grains. Three months of barrel ageing & 9 months of bottle conditioning. Beer wort is made from local organic barley malt, wheat from an evolving population & aged hops.*
- ka saline 2022 16  
*Spontaneously fermented gose with Volterra's salt, finished on wild foraged lemon balm & lemon thyme.*
- nonsangio 2021 16  
*Grains & grapes hybrid from spontaneous co-fermentation of organic barley, organic wheat of evolutionary population & sangiovese biodynamic grapes from Tenuta La Novella. The grapes were harvested by ourselves, stomped by feet & added to the beer wort the same day in which it was brewed.*
- saison de coupage 2021 15  
*Blend of 1/3 barrel aged spontaneous coolship beer & 2/3 barrel aged saison, gently dryhopped with saaz, green bullet & simcoe .*

