

MALZ

menu

TAPLIST

There are **12 beers on tap**. Most of them are constantly changing: when the keg empties, another, new beer is put on. Check the blackboard behind the bar to know what's on at the moment.

Our absolute number one suggestion?

Try our house beer **daar word je MALZ van**, a dry, bitter & crushable grisetto

TAKE A FLIGHT !! 14

Select four beers from the twelve we offer on tap. When there are * mentioned, we charge €1 extra per *

e.g. * = €1, **** = €4

MYSTERY TAPS 16

TESTING YOUR BEER TASTING SKILLS

We select four beers from our tap (15cl). They're a complete mystery, for you to solve. Can you deduct the beers you're drinking? Super! We'll pour you a free beer.

WITBIER

space cadet 4.8

brouwerij 't verzet - 5% abv

tarwe 4.8

brouwerij den herberg - 5.2% abv

forel 5.2

stroom brouwers - 5.4% abv

st. bernardus tokyo 4.6

brouwerij st. bernardus - 6% abv

SAISON

suzanne 4.6

hedonis - 5% abv - dry hopped spelt saison

la grande bellezza 5.8

brasserie surréaliste - 5% abv - wheat saison

saison cazeau 5.8

brasserie de cazeau - 5% abv

elderflower saison

saison de dottignies 4.3

brouwerij de ranke - 5.5% abv

morpheus saison 5.4

brouwerij alvinne - 7% abv

yak 5.6

stroom brouwers - 7% abv - sichuan kveik ale

steeple 5.8

rolling hills - 8.5% abv - triple saison`

AMBER

franc belge	4.3
<i>brouwerij de ranke - 5.2% abv - 40 ibu</i>	
special de ryck	4.2
<i>brouwerij de ryck - 5.5% abv</i>	
de poes speciale belge	5.1
<i>brouwerij de poes - 6% abv - 25 ibu</i>	
cuvée devillé	5.5
<i>brouwerij den herberg - 6.5% abv</i>	
orval	5.5
<i>brasserie d'orval - 6.2% abv</i>	
zottegems grand cru	5.8
<i>brouwerij crombé - 6.5% abv</i>	

IPA & PALE ALE

middenvakrijder	4.8	xx bitter	4.5
<i>hedonis - 3.1% abv - 50 ibu</i>		<i>brouwerij de ranke - 6% abv - 60 ibu</i>	
jour de fête*	4.8	wildebeest	5.6
<i>vleesmeester brewery - 4% abv - 50 ibu</i>		<i>rolling hills - 6% abv - 20 ibu</i>	
super sanglier	6	keikoppenbier	5.1
<i>brasserie minne - 4.8% abv - 44 ibu</i>		<i>brouwerij de plukker - 6.1% abv - 30 ibu</i>	
de poes houblon	5.4	valeir extra	5.2
<i>brouwerij de poes - 5.5% abv - 30 ibu</i>		<i>brouwerij contreras - 6.5% abv - 35 ibu</i>	
surréaliste	5.4	ouwen duiker	4.8
<i>brasserie surréaliste - 5.6% abv</i>		<i>hedonis - 7% abv - 37 ibu</i>	
juice junkie	5.6	golden tricky	5.2
<i>brussels beer project - 5.8% abv - 30 ibu</i>		<i>brouwerij 't verzet - 7.5% abv - 40 ibu</i>	
belle-fleur	5.4	hoogheid*	6.5
<i>dochter van de korenaar - 6% abv - 65 ibu</i>		<i>vleesmeester brewery - 9% abv - 80 ibu</i>	
i need more space*	6	brusseleir	5.8
<i>de laatste drinker - 6% abv - 40 ibu</i>		<i>de la senne - 8% abv - 70 ibu - black ipa</i>	

BLOND

rédor pils 2.9
brasserie dupont - 5% abv - 25cl

simplex 4.2
brouwerij de ranke - 4.5% abv - 50 ibu

taras boulba 4.3
brasserie de la senne - 4.5% abv - 33 ibu

super noah 4.6
brouwerij 't verzet - 4.9% abv - 50 ibu

zinnebir 4.9
brasserie de la senne - 6% abv

dikke mathile 4,6
brouwerij strubbe - 6% abv

lelijken das 5.1
rolling hills - 6.2% abv - 25 ibu

vie 5.5
brouwerij ruimtegist - 6.5% abv - 15 ibu

eziel 4,8
brouwerij de brabantere - 6.5% abv

poperings hommelbier 4
brouwerij leroy - 7.5% abv - 40 ibu

TRIPEL

triple bertha 5.5
bbp - 7.5% abv - tripel witbier

tripel plukker 5.5
brouwerij de plukker - 7.5% abv - 19 ibu

tripel herberg 5.9
brouwerij den herberg - 8% abv - 30 ibu

de poes blond 5.5
brouwerij de poes - 8% abv - 30 ibu

guldenberg 5.5
brouwerij de ranke - 8% abv - 40 ibu

jambe de bois 5.5
brasserie de la senne - 8% abv - 49 ibu

nova 5.7
brouwerij ruimtegist - 8% abv - 36 ibu

rebel local 5.5
brouwerij 't verzet - 8% abv - 40 ibu

zieke geest[•] 5.5
vleesmeester brewery - 8% abv

st bernardus tripel 5.2
brouwerij st bernardus - 8% abv - 25 ibu

ne veurvechter[•] 5.2
de laatste drinker - 8.5% abv - 40 ibu

dulle teve 6
de dolle brouwers - 10% abv

DUBBEL & QUADRUPEL

jungle joy	5
<i>beer project - 5,5% abv</i>	
bink bruin	4.8
<i>brouwerij kerkom - 5,5% abv</i>	
courant	5.6
<i>rolling hills - 6% abv</i>	
bierbeek bruin	5
<i>dorpsbrouwerij bierbeek - 6.2% abv</i>	
rookop	5.3
<i>brouwerij de plukker - 6.5% abv</i>	
moose blues	5.3
<i>brouwerij 't verzet - 7.5% abv - w/ maple syrup</i>	
oerbier	5.8
<i>brouwerij de dolle brouwers - 9% abv</i>	
obsuur	6.7
<i>brouwerij ruimtegist - 10% abv</i>	
kleveretien	6.2
<i>het nest - 10% abv</i>	
pannepot	6.7
<i>struise brouwers - 10% abv</i>	
st bernardus abt 12	5.3
<i>brouwerij st bernardus - 10% abv</i>	
gouden carolus - whiskey infused	6.2
<i>het anker - 11.7% abv</i> <i>w/ gouden carolus single malt</i>	
vleteren 12 - port barrel aged	8.4
<i>brouwerij deca - 12% abv</i>	
land van mortagne	8.7
<i>brouwerij alvinne - 12.8% abv</i>	

STOUT & PORTER

excuse me while i kiss my stout	5.3
<i>hedonis - 5.4% abv - irish dry stout w/ coconut, cinnamon & vanilla</i>	
smoked porter*	5.5
<i>beerdevelopment viven - 7% abv</i>	
oesterstout	6.6
<i>scheldebrouwerij - 8% abv - oyster stout</i>	
noir de dottignies	5.1
<i>brouwerij de ranke - 8.5% abv</i>	
buffalo stout	5.8
<i>brouwerij vandenbossche - 9% abv</i>	
black pudding*	7.3
<i>vleesmeester brewery - 11% abv</i>	
kamaradski balsamico	7.5
<i>brouwerij 't verzet - 13.5% abv</i> <i>hybrid oud bruin + imperial stout</i>	

B.A. & INFUSED (limited)

master quad - red wine b.a.	8.5
<i>de meester - 9.5% abv - quadrupel</i>	
kleveretien - irish whiskey	8.5
<i>het nest - 10% abv - irish whiskey infused</i>	
tsjeeses reserva	9
<i>struise brouwers - 10% abv - port b.a. blond</i>	
dead man's hand:	8.7
milky maple rum	
<i>het nest - 11% abv - imperial stout</i>	
mok master - cognac b.a.	9.5
<i>de meester - 13% abv - coffee stout</i>	
grain master - calvados b.a.	9
<i>de meester - 13% abv - barley wine</i>	

DARK SOUR

vichtenaar 3.8
brouwerij verhaege - 5.1% abv

vanderghinste roodbruin 3.8
omer vanderghinste - 5.5% abv

oud bruin réserve bordeaux b.a. 7.5
rolling hills - 6% abv

oud bruin 5.5
brouwerij 't verzet - 6% abv

+ raspberry 8

+ strawberry 8

+ peach 8

+ blueberry 8

+ vineyard 8

+ oakleaf 8

duchesse de bourgogne 4.3
brouwerij verhaege - 6.2% abv

kapittel watou aged 4.8
brouwerij van eecke - 7.7% abv

sigma 6
alvinne - 8% abv

BLOND SOUR

berliner ryesse 5.7
alvinne - 4.5% abv - berliner weisse

omega 6
alvinne - 6% abv

phi 6
alvinne - 8% abv

SWEET & FRUITY

kriek 10
brouwerij boon - 4% abv - 375ml

oud kriekenbier 5.2
brouwerij crombé - 6% abv - cherry beer

bloesem bink 4.8
*brouwerij kerkom - 7.1% abv - blond ale w/
honey & pear syrup*

petrus red 5.5
*brouwerij de brabantere - 8.5% abv
strong cherry beer*

OUDE GEUZE (37.5cl)

A blend of 1, 2 & 3 year old lambic, aged in oak foeders, spontaneously fermented.

brett-elle <i>lambiek fabriek - 5.5% abv</i>	11
gueuze <i>brasserie cantillon - 5.5% abv</i>	14
oude gueuze <i>geuzestekerij de oude cam - 6% abv</i>	11
oude gueuze <i>brouwerij 3 fonteinen - 6% abv</i>	11
oude gueuze <i>gueuzerie tilquin - 7% abv</i>	11
oude gueuze <i>brouwerij den herberg - 6.7% abv</i>	11
oude gueuze <i>hanssens artisaanaal - 6% abv</i>	11
oude gueuze <i>brouwerij oud beersel - 6.5% abv</i>	11
oude gueuze 2023-1 <i>boerenerf - 7% abv</i>	14
cuvée armand & gaston <i>brouwerij 3 fonteinen - 5.5% abv</i>	13
demi-muids <i>brouwerij oud beersel - 6.5% abv</i>	13
vintage oude gueuze 2019 (n°116) <i>brouwerij 3 fonteinen - 6.8% abv</i>	22
tuverbol <i>brouwerij 3 fonteinen - 9.6% abv</i>	14

SOUR & FRUITY (37.5cl)

framboise <i>brouwerij oud beersel - 6% abv - w/ raspberry</i>	12
oude quetsche <i>gueuzerie tilquin - 6.4% abv - w/ plum</i>	12
oude mûre <i>gueuzerie tilquin - 6% abv - w/ blackberry</i>	12
oude aireille sauvage <i>gueuzerie tilquin - 6% abv - w/ lingonberry</i>	14
cassis <i>hanssens artisaanaal - 6% abv w/ blackcurrant</i>	12
groene kruisbes <i>brouwerij kestemont - 5.5% abv w/ gooseberry</i>	15
jart-elle <i>lambiek fabriek - 6% abv</i>	12
kriek <i>geuzestekerij de oude cam - 6.5% abv</i>	12
oude kriek <i>brouwerij 3 fonteinen - 6% abv</i>	13
oude kriek <i>hanssens artisaanaal - 6% abv</i>	12
oude kriek <i>brouwerij oud beersel - 6% abv</i>	12
schaarbeekse kriek <i>brouwerij kestemont - 5.5% abv</i>	15
kriek <i>brasserie cantillon - 6% abv</i>	14
rosé de gambrinus <i>brasserie cantillon - 5% abv - raspberry</i>	14

CHANGING SPECIALS

BLOND & HOPPY

N	rockfield quattro / alder (it) - 6.8% abv - american ipa- 440ml	12
N	mondello / stroom (be) - 7.3% abv - blood orange ipa- 330ml	6
N	zodiak / omnipollo (swe) - 6.2% abv - india pale ale- 330ml	7
N	tilk / puhaste (ee) - 3.5% abv - session ipa- 330ml	6
N	galactic pale ale / stormtrooper (uk) - 4.8% abv - pale ale- 330ml	7
X	rockfield / alder (it) - 6.8% abv - american ipa - 440ml	10
X	sapp / beak (uk) - 8% abv - double hazy ipa- 440ml	8
X	trapped in time / chad beer (swe) - 6.5% abv - ddh ipa - 440ml	10
X	dubbel inzet / dok brewing co. (be) - 4.6% abv - dubbele uytzet - 330ml	6
X	SOUP / garage beer co. (esp) - 6% abv - new england ipa - 440ml	12
	bleached mullet / dok brewing co. (be) - 4.3% abv - american wheat beer - 330ml	6
	my kind of maybe / verdant (uk) - 6% abv - new england ipa- 440ml	11
	lost anchors / apex (swe) - 6.5% abv - india pale ale- 440ml	10

FRUIT, SOUR & FUNKY

N	nigredo / l'ermitage (be) - 8% abv - tart cherry double dark sour- 330ml	7
X	planet sized fruit / bereta brewing co. (ro) - 3.4% abv - smoothie sour + mango, blackcurrant & burnt sugar - 440ml	11
	frequent flyers / elmeleven (swe) - 6.5% abv - blackberry, strawberry cocnut crumble sour- 440ml	12
	swim with the currant / hespebay (fr) - 3.7% abv - roasted sour ale + cassis - 330ml	6.5
	puree smack / bereta (ro) - 3.5% abv - heavily fruited sour + strawberry, mango & raspberry - 440ml	11
	cosmic winter / elmeleven (swe) - 7.5% abv - blackcurrant & orange zeste sour ale - 440ml	12
	martian winter / dois corvos (pt) - 5.1% abv - flanders red ale - 330ml	7
	oud bruin da mantiqueira 7 / zalaz (bra) - 7.7% abv - dark sour ale - 375ml	14

DARK & HEAVY

N geisha / mariatorgets mikrobryggeri (swe) - 16% abv - blend of b.a. stouts + finca emporium geisha coffee & vanilla - 330ml	15
N mexikan / mariatorgets mikrobryggeri (swe) - 12% abv - imperial stout + ancho, cinnamon, cacao & vanilla - 330ml	13
N mean riff / mad scientist (hu) - 12.1% abv - imperial stout + walnuts, cacaonibs & vanilla - 330ml	12
N golden tears / marlobobo (no) - 14% abv - bourbon b.a. imperial stout + vanilla - 330ml	16
N non-fossil fuel / marlobobo (no) - 14% abv - bourbon b.a. imperial stout - 330ml	16
N wildebeest / wild beer co. (uk) - 11% abv - imperial stout + chocolate, coffee & vanilla - 330ml	10
X rott.ontbijt / rott. brouwers (nl) - 7% abv - coffee stout - 330ml	7,5
X niu / phase three (usa) - 6.3% abv - toasted coconut porterr - 473ml	12
motor oil: vanilla, chocolate & coffee / moersleutel (nl) - 12% abv - imperial stout - 440ml	14

ROOM TEMPERATURE

N b.a. moose boots / prairie (usa) - 13% abv - imperial stout porter + maple syrup, toasted almonds & vanilla - 350ml	18
N birthday brunch / sori (ee) - 12.1% abv - imperial baltic porter + espresso & peanut butter - 330ml	12
N carême / omnipollo (swe) - 14% abv - bourbon b.a. imperial toasted coconut vanilla bean stout - 330ml	16
N yellow belly scotch sunday* / buxton brewery (uk) - 12% abv - imperial peanut butter biscuit stout aged in scotch barrels - 330ml	16
N sunset damage / blackout (ro) - 11% abv - wild turkey b.a. imperial dark ale + chocolate, vanilla & orange - 330ml	13
X first class / omnipollo (swe) - 14% abv - barrel aged coconut cinnamon smash cake imperial stout - 330ml	18
X delay* / nerdbrewing (swe) - 10.8% abv - black coffee & waffles imperial brunch stout - 330ml	14
X arrow operation / nerdbrewing x neon raptor (swe x uk) - 14.5% abv - imperial stout + mulato chili & peanut - 330ml	15
pime öö / pohjala (ee) - 13,6% abv - imperial stout - 330ml	12
tokyo / brewdog (uk) - 16.5% abv - imperial stout - 330ml	12
barrel aged imperial stout - belize edition / brewheart (d) - 12% abv - rum b.a. imperial stout - 500ml	22
barrel aged imperial stout - jamaica edition / brewheart (d) - 12% abv - rum b.a. imperial stout - 500ml	22
barrel aged imperial stout - wild turkey edition / brewheart (d) - 12% abv - bourbon b.a. imperial stout - 500ml	22

FINE CIDER

all our ciders are made by real farmers, using only the juice of their apples & pears, sometimes mixed with hops, spices or other fruits, sometimes aged in barrels, but never made with concentrates, syrups or chemicals.

These natural ciders are in general less sweet than what you get from the big companies. Only the natural sweetness from the fruit can be present.

APPLE CIDER

le lièvre 6.8
wignac (be) - 4.5% abv - sweet

ramborn original 6
ramborn cider co. (lu) - 5% abv - medium dry

le classique - cidre fermier bio 6
la galotiere (fr) - 5% abv - dry

revolution 8
elegast (nl) - 6.5% abv - dry & sour

lerouge spéciale 12
lerouge (be) - 6% abv - 375ml - funky

sidro 2021 15
cantina errante (it) - 9% abv - 375ml - sour

ALCOHOL-FREE CIDER

lady squirrel 5.5
wignac (be) - 0% abv

stonewell n.a. 7
stonewell (ire) - 0% abv

apple 11
pulp (uk) - 0.5% abv - 500ml

rosé 11
pulp (uk) - 0.5% abv - 500ml

PEAR CIDER

perry 6
ramborn (lu) - 5.8% abv - sweet

poiré biologique brut 8
la galotiere (fr) - 4% abv - dry

fox cider 7.5
fox cidery (be) - 6% abv - sour

HOPPED CIDER

cascade hopped cider 6
ramborn cider co. (lu) - 7.4% abv

wild tree 6.5
blakstoc (ö) - 4.5% abv

hopped apple 7
abavas apinos (lv) - 6% abv

hoppy cider 9
lepola (fin) - 5.5% abv

CIDER & CHEESE PAIRING 54

Our signature cider & cheese pairing for two is the perfect tête-à-tête!

We pour 2x6 tasting glasses of cider & serve a plate of paired cheese.

FRUITED CIDER

ginger for my honey <i>blakstoc (ö) - 3% abv - ginger & honey</i>	6.5
le goupil <i>wignac (be) - 4.5% abv - rosé cider</i>	6.8
ros <i>stonewell (ire) - 5.5% abv - rhubarb</i>	7.5
pink cider <i>rambon (lux) - 6% abv - rosé cider</i>	7.5
lerouge <i>lerouge (be) - 6% abv - elderflower</i>	6.5
revival <i>elegast (nl) - 6% abv - rosé cider</i>	8
wasted berry <i>lepola (fin) - 6.2% abv - berry skins</i>	9

BARREL-AGED CIDER

bourbon stout b.a. cider <i>elegast (nl) - 8% abv</i>	9
bonheur - calvados b.a. <i>elegast (nl) - 7.5% abv</i>	9
rum b.a. cider <i>elegast (nl) - 7% abv</i>	9
bourbon b.a. sidra natural <i>elegast (nl) - 6% abv - <u>500ml</u></i>	20
cuvée louis <i>gcb craft beers (be) - 6.9% abv - <u>375ml</u> highland park barrel aged apple cider</i>	20

BOTTLES TO SHARE (75cl)

elegast - hard cider <i>Dutch cider</i>	25	æblerov - hyper cider <i>Danish cider + apple, rondo grape & lilac</i>	28
fruktstereo - cider stardust <i>Danish cider + honey</i>	28	la galotière - brut <i>French dry & woody apple cider</i>	20
antoine marois - chevrette <i>French oak aged cider</i>	32		

MEAD

mead is a fermented, alcoholic drink, based on a mixture of honey & water. Also referred to as **mede** in Dutch or **honey wine**. The result is a beverage often to the sweeter side, ideal to pair with cheeses & desserts after dinner, or as a night cap.

Most of our meads will be served at room temperature, while other dry meads are served chilled. We pour our meads standard in 8cl portions, but more exclusive ones are served as a 4cl pour.

There are six important subcategories:

- **melomel** - mead with fruit
- **cyser** - mead with apple juice
- **metheglin** - mead with spices
- **braggot** - mead & beer blend
- **pyment** - mead with grape juice
- **bochet** - mead with caramelized honey

A FLIGHT OF MEADS

16

Choose whichever of these meads you like & combine them in a flight of 4 x 4cl.

meads with asterisk:

* = + €2

** = + €4

*** = + €8

BLACKSMITH'S MEADERY (be) - 8cl

rosé de brabant, joengûh! <i>session mead + berries</i>	5	sanguis regis plus ultra <i>melomel + blackberry</i>	5
galea iacta est <i>double barrel aged traditional mead</i>	5	sanguis nobilis plus ultra <i>melomel + raspberry</i>	5
gravitas <i>orange blossom mead</i>	5	lux in tenebris <i>melomel + blueberry & white chocolate</i>	5
the clocksmith <i>traditional mead - clockwork bee collab</i>	6	2001: a strawberry oddity <i>melomel + strawberry & white chocolate</i>	5
original sin 3.0 <i>cyser</i>	6	son of a peach <i>melomel + peach & apricot</i>	5
lynn's christmas mead 2023 <i>metheglin + christmas spices</i>	6	i wanna brag about this cherry bourbon b.a. braggot <i>braggot - collab with galea</i>	6
fade to black <i>melomel + cherry & black pepper</i>	5	i wanna brag about this rum b.a. braggot <i>braggot - collab with galea</i>	6
kriek mythology <i>melomel + sour cherry</i>	5		

CLOCKWORK BEE (be) - 8cl

the botanist's cherrished apple 6
cyser + cherry - 8cl

the spymaster's burn notice 6
bochet, aged with whisky cask cubes

ALCHYMIÆ (be) - 8cl

natalis 7
dry mead, aged in acacia wood

martinus 7
smoked traditional dry mead

MARLOBOBO (no) - 4cl

mulders dream 2021 ** 8
melomel + blackberry & raspberry

norwalien bliss ** 8
melomel/metheglin + blueberry, vanilla & meadowsweet

brainbow ** 8
raspberry blossom & wildflower mead + red currant

fanal select ** 8
spontaneously fermented melomel + cherry

fun-fossil fool ** 8
bourbon barrel aged melomel + cherry

velvet cobweb ** 8
bourbon barrel aged melomel + wild blueberry, cherry & blackberry

stevensberry free jazz ** 8
spontaneously fermented melomel + cherry

bourbon b.a. bumfuzzle ** 8
bourbon barrel aged melomel + blackberry

SCHRAMM'S (usa) - 4cl

black agnes ** 8
melomel + blackcurrant

the statement ** 8
melomel + balaton cherry

madeline - 6th birthday *** 12
melomel + boysenberry

red totality ** 8
*garagiste meadery(usa) - 4cl
melomel + redcurrant, blue- & blackberry*

apple mead * 6
*copenhagen mead co. (dk) - 4cl
melomel + apple*

SUPERSTITION (usa)

blackberry hex * 12
melomel + blackberry - 8cl

gryphon's tart cherry mead * 12
cyser + cherry - 8cl

barrel aged hera's orchard *** 12
barrel aged melomel + peach & apricot - 4cl

berry white *** 12
*melomel + white chocolate & a berry - 4cl
choose your berry: raspberry / blueberry /
blackberry / strawberry /
cherry / mango*

SMALL BITES

roasted pistachios (v)	3.2	cured meat	7
marinated olives (v)	3.2	pigs head	7
dry sausage	3.6	paté	7.5
spicy mackerel paté	8	black pudding	7
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cheese plate (v)	18	kato (<i>karditsel</i>)	8.5
meat plate	18	<i>soft goat cheese</i>	
a little bit of everything	22	blankaart (<i>dischhof</i>)	8.5
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cider & cheese pairing (v)	54	funky monk (<i>'t groendal</i>)	8.5
<i>a tête-à-tête pairing for two persons,</i>		<i>abbey cheese washed in brine - pasteurized</i>	
<i>sharing a cheese plate with six belgian</i>			
<i>cheeses & two flights of 6x15cl paired ciders</i>		bio bleu (<i>het hinkelspel</i>)	9
		<i>blue cheese</i>	

STOKED PIES

delicious savoury pies from Paul & Zsu.
served with home fermented giardiniera salad.

steak, stout & cheese	12
<i>with holstein beef, stout mokke & géant des flandres</i>	
moroccan lamb tajine	12
<i>with chickpea, aubergine & paprika</i>	
pumpkin & mushroom (v)	12
<i>with spinach & ancho pepper</i>	

PINT & PIE

combine a steak pie
with a london black

€20

ALCOHOL-FREE BEER

pico bello 5.5
brussels beer project
sour hazy ipa - 0.5%

energibajer 5.5
mikkeller (dk)
refreshing ipa with vitamins - 0.5%

prenzlauer 0 6
pohjala (ee)
berliner weisse + raspberry & lactose - 0.5%

dokkie 6
dok brewing (be) - sour ipa - 0.5%

limbo riesling 6
mikkeller (dk) - sour ale + riesling - 0.5%

sand diver 0.3 6
kromme haring (nl) - light sour & hoppy - 0.5%

no worries grapefruit 6
lervig (no) - pale ale + grapefruit - 0.5%

raspberry rush 6
mikkeller (dk) - raspberry & coffee sour - 0.5%

non(netje) wit 6
jopen (nl) - witbier - 0.5%

brune dmc 10
lowtide (uk) - brown ale - 0.5%

check this stout 10
lowtide (uk) - stout + honeycomb & cacao - 0.5%

SODA

tap water
We offer you free water with your beer.
Pour yourself a glass at the bar.

afri cola 3.6
with sugar || without sugar

local apple juice 3.2
made from organic high standard apples
in Honsem

home made apfelschorle 3.2
sparkling apple juice

home made lemonade 3.2
ask us about the current flavour

thomas henry 3.8
tonic || ginger beer || bitter lemon ||
mystic mango || pink grapefruit

APPLE BASED

roxmut de castañon + tonic 8
cider based vermut + tonic

CALVADOS

Brandy made out of cider or poiré, from the French Calvados & Domfront regions

calvados +20y 17
la galotière (fr) - 4cl

calvados domfrontais aoc 20y 20
pacory (fr) - calvados made from pears

CIDRE DE GLACE

Ice ciders are made by freezing ciders until solid & slowly defrosting it again. Others are made by using frozen apples.

secret's 7.5
kystin (fr) - 10% abv - 4cl

cidre de glace de normandie 8
domaine sicera (fr) - 12.5% abv - 4cl

malus danica 7.5
cold hand (dk) - 9.5% abv - 4cl

poiré de glace 9
eric bordelet (fr) - 7.5% abv - 4cl

TEQUILA

don julio añejo 8
*100% blue agave tequila
aged for 18 months in american oak barrel*

GIN & JENEVER

hoppy gin 7.5
tom's brouwerij (be)

plum & blackthorn 6
*collective arts (can)
spiced gin infused with plum & blackthorn*

hophemel hopjenever 11
jenever distilled from a double ipa

RUM

mikkeller beer beer geek 6
vanilla shake
beer barrel aged 4 year old guatemala rum

mikkeller x / guatemala 2016 12
4 year old guatemala rum in stout cask