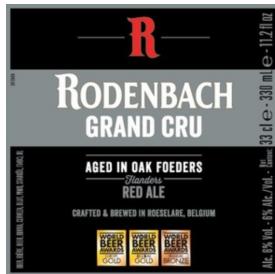
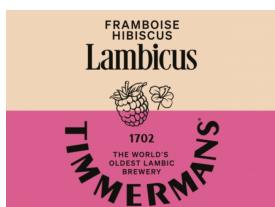




2nd Half - Fruit, Flower, Vinegar, Oak, Light & Dark

4% ABV.

Our Framboise Hibiscus is an authentic, yet bold fruity beer, crafted with traditional barrel-aged lambic and 100% natural raspberries, delicately spiced up with hibiscus.



6% ABV.

This is an aged Belgian red ale, which is 'ripened quietly in oak barrels for two years', according to the label. It has an extremely pungent aroma of rich grapey fruit, with acidic notes, very much like a slightly sour red wine or possibly a gueuze. In the mouth it is slightly sweet, extremely acidic and fruity, with grapes and even cherries discernible, and very lively. Despite the sweetness it is not at all cloying, even thin, with little or no trace of malt. Finish is sharp and fruity.



8% ABV.

Named Cinq Cents in 75 cl (25.4 fl.oz.) bottles, this beer, with its typical golden color, slightly hazy appearance and fine head, is especially characterized by its aroma which results from an agreeable combination of fresh hops and yeast.

It was first brewed by the monks of Chimay at Scourmont Abbey in 1966.

Above all it is the fruity notes of muscat and raisins that give this beer a particularly attractive aroma.



10% ABV.

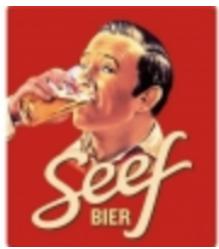
Zundert 10 Trappist is a quadrupel with a slightly spicy touch that characterizes our beers. This Trappist beer is a deep red-brown color, with a beautiful, light beige foam head. The scent gives hints of dried southern fruits, sultry herbs, licorice and a little chocolate. The taste is full and soft, balanced by a nice hop bitterness. The Zundert spiciness subtly returns in the aftertaste.



3rd Half - Food & Fresh Beers

4.8% ABV.

Corsendonk Blanche, a refreshing thirst-quenching white beer, is brewed with the finest ingredients in the Belgian Ardennes and filled with unfiltered. It has fruity aromas, a subtle coriander fragrance mixed with notes of orange. These herbs are easy on the palate and make the Corsendonk Blanche a soft and refreshing beer.



6.5% ABV.

Seef beer is an historical Belgian cloudy blond beer from Antwerp. It dates back to the 17th century (and is probably even older), making it one of the oldest existing beers of Belgium. It was the most popular beer of the Antwerp region, so popular that a part of Antwerp was even named after the beer. (Seefhoek) With the disappearance of the smaller craft breweries (due to big industrial competition and WWI), the beer and the recipe were lost. After a search that took over 3 years, the recipe was recovered, and rebrewed using the original ingredients barley, wheat, oats and buckwheat, Belgian Hops and historic yeast....

9% ABV.

The gnomes of Fairyland may be little, but they have big, very big, personalities. HOUBLON CHOUFFE matches their impish spirits. All gnomes, with their innate good taste, are in full agreement about HOUBLON CHOUFFE, which is flavoured by three different types of hops. This India Pale Ale is appreciated for its pronounced bitterness combined with the fruity tones of traditional Achouffe beers: it softens the strongest of characters.

