

BEER MENU

Belgians are fiercely loyal to their local brews and take their beers as seriously as the French take their wines. You'll find beers corked and wired like a bottle of Champagne, and some beers will mature in the bottle for up to 6 years. Just like wine, certain beers are paired with certain dishes to create the ideal food matches. Each beer has its own distinctive glass, and colourful cardboard coasters. **We would love you to enjoy sampling the fabulous beers we have available!**

BELGIAN BEERS -ON DRAFT-

Anker Brew - Our Speciality

5 % alc
A recipe which was developed by the late Denis Bouckaert - founder of Den Anker. We Hope you enjoy it as much as we have enjoyed recreating this beer for you.

R41.00

De Koninck - Bolleke Koninck

5 % alc
This lightly amber-coloured beer is typical of Antwerp. An extremely pure beer of rich aroma, top fermentation yeast and fine soft hops. A lively, dry and slightly bitter taste.

R48.00

La Chouffe

8 % alc
An unfiltered blonde beer, which is re-fermented in the keg. It is pleasantly fruity - spiced with coriander and a light hop taste.

R48.00

Vedett Extra White

4.7 % alc
Premium White beer. Barley, hops, coriander and orange peel add to the unique flavor of this unfiltered beer.

R43.00

Liefmans Yell'oh

3.8% alc
Bold mix of lime, apple, elder flower, basil and pineapple leave a lasting taste.

R48.00

Gin Yell'oh Cocktail

Exciting Blend of Hope Salt River Gin infused with our refreshing Liefmans Yell 'oh with hints of lime and mint. Served with a complimentary Khanyiso straw.

R60.00

Happy Hour: Gin Yell'oh Cocktail
Fri-Sat - 2 for the price of 1
16:00 - 18:00

Liefmans Fruitesse

3.8 % alc
A unique, fresh beer blend maturing for 18 months on cherries, this is then artfully blended with the natural juices of cherry, bilberry, elderberry, strawberry and raspberry. The result is a refreshing beer with a soft foam head.

R48.00

Tasting of 6 Draught beers - R80.00

ARTISANAL BEERS

Duvel

8.5 % alc
A pride of Belgium since before WWI, this refreshing beer seems innocent, however this "sleeping devil" needs no publicity. Refermented in the bottle. Thirst quenching with a dry and yet light, sweet, alcohol taste and a pronounced hoppy character.

330ml R60.00

750ml R145.00

Duvel Tripel - Hop 2017

9.5 % alc
Brewed with 3 hop varieties to obtain an increased bitterness. The typical Duvel palate is enriched with the Citra Hop.

R70.00

Kwak

8.4 % alc
Kwak is a dark beer, which was favoured by the coach-drivers during the 19th century. It is drunk from a traditional glass with a bowl-shaped bottom. These glasses are extremely expensive and difficult to replace, which is why we keep your left shoe until we get our glass back. This is a Belgian custom which we've brought to Cape Town.

We'll keep your shoe in the basket hanging from the rafters until you're done. Don't worry, we keep air freshener at hand. No shoe. No Kwak.

R65.00

Vedett Extra Blond

5.2 % alc
Blonde, lightly hopped premium beer. Pleasant lemon aroma, followed by a light, creamy taste of malt dominated by the powerful bitter edge of hops

R60.00

Vedett IPA

6 % alc
Moderately sweet American hopped beer with a use of a Belgian yeast makes this an interesting and very refreshing IPA.

R60.00

Houblon Chouffe

9 % alc
This unfiltered IPA is a marriage between a Belgian tripel and an Imperial IPA, heavily hopped golden ale

R73.00

Cherry Chouffe

8 % alc
Fruit beer, aromas of sour cherries with strong notes of strawberry, marzipan, sweet port and subtle spices.

R65.00

Tripel Karmeliet

8.4 % alc
Blonde, robust, smooth and fruity 3 grain beer (wheat, oats and barley), with final fermentation in the bottle.

R65.00

Liefmans Goudenband

8 % alc
Made in open vats with beer of mixed fermentation, it is left to mature for 4 to 12 months in the cellar. Mature beer is then fortified with younger beer, so the fermentation process starts up again. You'll immediately pick up on the wonderful aromas of caramel, apple, rhubarb, cherries and malt.

330ml R72.00

Liefmans Kriek Brut

6 % alc
Lagered in oak barrels with cherries. A fantastic aperitif.

R70.00

Liefmans Cuvée Brut 750ml

6 % alc

R145.00

TRAPPIST BEERS

Not any beer can call itself a "Trappist". Only a beer brewed by Cistercian monks in abbeys still in operation can rightfully use the strictly controlled name of "Trappist".

Trappist Orval

6.2 % alc
Belgian Brewers consider Orval one of the best beers in the country. The abby of Orval dates back to 1070.

R55.00

Westmalle Dubbel

7 % alc
Slightly stronger than Orval and completely different. A typical taste of dark beer with quite a lot of bitterness and a slightly sweet aftertaste.

R50.00

Westmalle Tripel (Amber)

9.5 % alc
The strongest among the Westmalle Trappist beers. A pale Trappist ale with a well pronounced bitterness and its own typical flavour.

R58.00

Chimay Bleue

9 % alc
This dark Trappist ale has a very smooth malty taste. Notice its fresh but neutral aroma. This is a beer with body and taste that flows softly and easily

R65.00

Chimay Rouge

7 % alc
An intensely fruity nose, with notes of dried apricots, fig and a chocolatey background. On the palate it is smooth and silky-textured, with a luxurious mouthfeel.

R55.00

Rochefort 6

7.5 % alc
The oldest Rochefort Trappist beer and was brewed empirically until the end of the Second World War. It has a strong malt taste and is slightly bitter.

R48.00

Rochefort 8

9.2 % alc
Also referred to as the "Special", dark beer with fruity flavour and heavy mouthfeel.

R60.00

Rochefort 10

11.3 % alc
Pours dark, opaque brown with thick tan head. Nose is mostly dominated by fruit. Smells of cherry, plum, and some yeast.

R68.00

Achel Blond

8 % alc
Blond with aromas of fruity sourness, bread and sweet caramel, spicy too with a light hoppiness. Crisp refreshing and enjoyable.

R50.00

Achel Bruin

8 % alc
Dark Amber in colour with flavours of sweet caramel, dried fruits, sherry notes and mild bitterness.

R60.00

ABBEY BEERS

Maredsous Tripel

10 % alc
A beer for special occasions. A fragrant, golden Belgian triple, full of festive sparkle with a creamy body and a luscious head. It's elegant smoothness tempers the strong alcohol content and the finish is balanced, long and warm.

R60.00

Maredsous Blond

6 % alc
A delightful, soft, malted blonde beer with a sprightly fruitiness and slightly dry, gently-hopped finish. A sparkling nose, complex flavours and a hint of bitterness give this fine beer all the refreshing qualities of a classic Belgian Blonde.

R56.00

Maredsous Brune

8 % alc
High fermentation abbey beer, refermented in the bottle during the 2 month aging period.

R65.00

St. Bernardus Abt 12

10 % alc
A dark Abbey Ale with a full ivory coloured head, fruity aroma full of complex flavours and excels because of its long bittersweet finish with a hoppy bite. One of the original recipes from the days of licence-brewing for the Trappist Monks of Westvleteren.

R62.00

TASTING BELGIAN BEER

The Five Tasting Steps

1. Serve lager at 4-6°C and ales at 10-12°C.
2. Rinse the glasses in clean, cold water. They could have absorbed odours from the storage cupboard. Glasses washed in chlorinated water will smell of chlorine.
3. Fill only one-third of your glass, so that the aroma is captured in the glass.
4. Sniff and jot down your initial impression. By the second whiff the aroma will have changed slightly.
5. Taste in a series of small sips, and describe what you've tasted.

Liefmans Yell'oh

bold mix of lime, apple, elder flower, basil and pineapple

La Chouffe

unfiltered blonde, fruity & spicy

De Koninck

delicious, soft, malted beer

Liefmans Fruitesse

mixed berry, refreshingly sweet & spritzzy

Anker

fruity, hoppy ale

Vedett Extra White

Premium white beer-coriander & orange peel

Classification

Well-brewed beer will have different characteristics, depending on the type and brewer. In general, there are two beer groups: lagers and ales, identified by the type of yeast used, either low-fermentation (lager) or top-fermentation (ale). For a comparison of types, compare two lagers with two ales. Can you tell them apart? Or establish your favourite brew by tasting four brands from either group.

What To Look For In Lager

A pale colour, low alcohol content (about 5%) and low aroma level. Lager's low fermentation temperature (around 9°C) results in "neutral" beer aromas, with

the yeast settling at the bottom of the fermenting tank after fermentation. Lagers are essentially light-bodied thirst-quenchers made from the best malts and finest hops. Given this purity, any "off" odours will be immediately apparent.

What To Expect From Ale

Ales vary in colour from pale to dark. The colour is derived from malt on the kiln in the maltery. The higher and earlier the temperature is raised, the darker the malt. When brewing, these darker malts are blended with pale malts, giving a spectrum of colours and tastes that vary from roasted (amber) to burned (Guinness). White beers (which are ales) are entirely different, as they are brewed with some wheat.

Ale has rich, strong aromas and high alcohol levels that can reach 12%. The high alcohol content contributes to the full-bodied character and the full, round aftertaste of the beer. Fermentation takes place at a much higher temperature than lagers, using another type of yeast, which floats on the surface of the beer at the end of the fermentation process. Brewing is far more complex and every brewer has his own yeast, which is often a closely guarded secret. It is this yeast that imparts a "special" taste to the beer. Sweet beers are usually very strong beers.

During fermentation the alcohol content rises so high that it kills the yeast, and some unfermented sweetness remains in the beer.

What Is Common To Both

A compact and resistant foam. Poor foam resistance is proof of bad brewing or the sign of a dirty glass. A beer should be bitter but never tart. The level of bitterness depends on fashion and taste.

Some 50 years ago, beers were more bitter but when women were allowed into pubs after World War II, the bitterness level dropped.

Pin-Pointing Faults

A beer is faulty when:

- It neither tastes nor smells like beer. (makes sense!)
- The taste does not live-up to the promise of the smell.

- There is a sour taste indicating that the beer has been infected with an acetobacter (vinegar) or lactobacter (lactic acid).

- The aromas and tastes are too easily distinguishable. (In beer-speak they are "non-married").

GEZONDHEID AND GOOD LUCK WITH YOUR TASTING.

HAVE FUN!