

DRAFT BEER

CRISP

These are your light, pale and refreshing beers, with a softer bitterness and crisper mouthfeel.

HELLES 4.9% 40/75

Ebeltoft, Lager

PILS BROSANAN 4.8% 45/85

Sudden Death, Hoppy Pilsner

HOP

Aromatic beers that have a bold hop character and higher bitterness. Often with fruity, grassy and resinous flavours.

CONGENIAL 4.9% 40/75

Broaden & Build, Golden Ale w. Elderflower

WHEAT EVERYDAY 4.6% 45/85

To Øl, Wheat Ale

SCHISM 6.8% 45/85

Fuerst Wiacek, India Pale Ale

ABOVE & BEYOND 8.0% 55/105

Track, Double India Pale Ale

MALT

More malt driven beers, darker, though not quite black. Often on the sweeter side with malt, caramel and nutty flavours.

CELEBRATOR 6.7% 40/75

Ayinger, Doppelbock

GULDEN DRAAK 10.5% 45/85

Van Steenberge, Belgian Dark Ale

SMOKE

Your smoke fix. Beers made with various smoked and peated malt. Notes of bacon, sausage and barbeque.

MÄRZEN 5.1% 45/85

Aecht Schlenkerla, Rauchbier

TAP OF THE DAY

This is reserved for one offs and special kegs. Please ask your waiter for the draft of the day.

ROAST

Brews that use highly roasted malts which imparts a dark to pitch black colour. Often rich and heavy with coffee and chocolate notes.

NATTERAVN 3.9% 40/75

Slowburn, Oatmeal Stout

BIRTHDAY BOMB! 13% 70/--

Prairie, Imperial Stout w. Coffee, Cocoa, Vanilla, Chilli & Caramel

SPICE & FRUIT

Not necessarily brewed with fruit or spices, instead these beers possess some of these flavours from the fermentation and brewing technique.

TROUBADOR BLONDE 6.5% 45/85

The Musketeers, Belgian Ale

MEINE HELLE WEISSE 5.2% 40/75

Schneider, Hefeweizen

BREWERS BRIDGE 6.1% 45/85

Dupont / Allagash, Saison

TART & FUNK

Our sour brews that show rustic, earthy and wine-like characteristics. More often than not with bacteria cultures and mixed fermentation.

CHAFING 4.5% 50/95

Strange Weather, Berliner Weisse w. Red- & Blackcurrants.

CALAMANGO SOUR 4.5% 45/85

Bad Seed, Sour Ale w. Mango & Calamansi

GEUZE SÉLECTION 6.3% 45/85

Boon, Geuze

GRAND CRU 6% 45/85

Rodenbach, Flanders Red Ale

MEAD

Mead is made by fermenting honey with water and can be combined with spices, fruits and sometimes hops. It is also referred to as honey-wine.

BELIEVE 6.5% 55/105

B. Nektar, Apple Mead w. Orange Blossom honey & Michigan cider

