

4. White beer

Brewed with wheat, a pale and cloudy beer, usually spicy with an aromatic nose.

a. Hoegaarden Blanche

This is the authentic Belgian wheat beer, top fermented and then refermented in the bottle. It has a distinctive hazy yellow colour, and an alcohol content of 5% vol. A sweet/sour beer with a little bitterness - slightly spicy, with a strong touch of coriander and a hint of orange. Decidedly interesting and very refreshing!!



7. Cosendock Pater Brune

Corsendonck Pater has a very distinctive bouquet: yeasty, fruity and slightly smoky. In palate, it has notes of port, raisins and black chocolate.



5. Duvel

Duvel is a high fermentation beer that is still brewed today based on the craftsmanship of yesteryear. Duvel is made using the finest barley malt and hops, with no additives or preservatives. It is not pasteurised and so is entirely pure and natural.



6. Rodenbach

Looking for a change-up beer? This one definitely provides a measure of excitement and change of pace. The aroma as well as flavor is reminiscent of tart pie cherries. The aroma is wonderful, like taking whiffs of a fruit wine, quite refreshing. It's amazing what can be done with malt, hops, yeast, water and a little knowledge/creativity.



L i s t



Brewing in Belgium is a noble tradition

One of Belgium's greatest prides is to be able to boast the widest range of specialty beers anywhere. Its tradition of inventive brewing has earned it international acclaim over many years.

Discover at the Le Chateau Restaurant the following different categories:

1. Trappist

a. *Trappiste Chimay Bleue* -

Is above all distinguished by its very character of a strong beer. This is a beer whose scent of fresh yeast, combined with a slightly rosy flowery touch, is particularly pleasing. Its aroma, perceived on tasting, only serves to heighten the pleasant sensations in the scent, while revealing a light but enjoyable touch of caramel.



b. *Orval* -

Trappist beer. Made exclusively from spring water, spring malts, aromatic hops, candy sugar and yeast, this beer has a very typical hoppy aroma and taste. Exceptional for the quality and special nature of its taste, it's one of the most popular Trappist beers in Belgium. An extraordinary brew, mainly due to the wonderful water used from the spring feeding the fountain of Matilda, the Duchess of Tuscany and aunt of Godfrey of Bouillon. Its brilliant copper colour also gives it spontaneous maturity, while the creamy froth crowns it with a princely topping.



2. Abbey beer

Brewed according to a traditional abbey recipe, usually from a Benedictine or Norbertine order, Leffe is the brand leader among Belgian abbey beers - a beer for the connoisseur, which should be served cold at 5° C.

a. *Leffe Blonde*-

Is a top fermented ale which combines typical yeast characteristics with a fruity flavour. It has a beautiful yellow-gold colour, a full body and a subtle, aromatic flavour. A strong beer, it has an alcohol content of 6.6% vol. It has a balanced, gently aromatic flavour. The sweetness is full bodied yet delicate. The palate has restrained fruity hints and a nutty creamy texture. The aftertaste is pleasantly dry. It should always be served in its stylish Leffe chalice-type glass.



b. *Leffe Brune*-

Dark brown in colour - a full-bodied beer with a typical nose of dark malts and fruity flavours. Leffe Brown is a full-bodied and rather fruity abbey beer. The flavour goes from a fruity sweetness to toffee or caramel with some roasted coffee notes, finishing with an oaky dryness. It should always be served in its stylish Leffe chalice-type glass.



c. *Affligem Blonde*

Rich golden color with heavy tight creamy looking foam that cling's to the sides of the glass. Complex in flavor with a beautiful balance of malts and hops to bring out the great flavor with just a bit of bitterness. It is creamy smooth with just the right amount of sweetness. Wow, what a beer!

3. Lambic or fruit beer

Aged in oak casks, sometimes with fruit blended in sour cherries (Kriek), raspberries (Framboise), Fruit Lambic's are a tried-and-true method of converting the most ardent beer haters into beer lovers!!

a. *Kriek Belle-Vue*

Kriek is made by macerating fresh cherries in the lambic, which gives a burgundy hue and a refreshingly fruity taste to the beer. This remarkable speciality is brewed once a year at the end of July, the time when cherries are picked. One pound of these rare cherries are added to one gallon of six months old Goudenband. After eight months of maturation, it is filtered and becomes "Kriekbier" with an agreeable fruity taste. It will be at least two years old before it leaves the brewery.



b. *Framboise Belle-Vue*

Framboise is made with another fruit lambic and is characterised by the elegant and sweet taste of raspberries. This gives the beer a delightful fruity taste. It was so successful that in a few months time it became the best selling raspberry beer in Belgium.



c. *Geuze Mort Subite*

Called "the champagne of beers", has a full bodied taste in which harmony is achieved between sweet, bitter and sour nuances. It is made by blending old & young lambic, triggering a new fermentation

