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Beer Tasting Dinner Menu

Tuesday April 26th, 2011 at 6.30 pm

This month, we are honoring blond beers! Our beer dinner is a great occasion to spend a night discovering and tasting new beers paired with creative dishes, while enjoying your friends' company and having lot of fun.

Aperitif

Funny Limburger cocktail with Maes pils and Calvados

Starter

Belgian steak tartare with fried onions, cornichons and salad

Brunehaut Blond (candy-honey & organic, 5%)

Petrus Blond (lightly hoppy, fresh-flavored, 6.6%)

Entrée

Fish with green asparagus, peas, spring onions and light fish broth

Affligem Blond (fresh, hoppy & malty, 6.8%)

Grimbergen Blond (fruity-malty, light tasting, 6.7%)

Gnommegang (fruity, spicy, strong, 9.3%)

Dessert

Kiwi soup with Passion fruit Sorbet

Ephémère Apple (apple sweet beer, 5.5%)

\$49pp

