

Monastic Beers

in the Cloister Café

TRAPPIST

Brewed following the same methods adopted by Trappist monks of the Cistercian Order named from the abbey of La Trappe.

Achel Blond:

Brewed with Pils malt and brewing sugar, Saaz and Tradition hops, it has a pronounced pear fruit nose, juicy malt, spicy hops in the mouth, and a long, quenching finish.*

Achel Brown:

Described by the brewer as "our Bordeaux". Roasted malt and brown sugar are blended with Pils malt. It has a massive fruit bouquet - raisins and sultanas - along with biscuity malt.

*Tasting notes from Roger Protz, editor of CAMRA's annual Good Beer Guide

AFFLIGEM

Brewed in the Flemish village of Opwijk following the original Abbey recipe, this is an award-winning beer.

Affligem Blonde:

The classic clear blonde abbey ale with a gentle roundness. Low on bitterness, it is eminently drinkable.

Affligem Tripel:

The king of the abbey beers. It is amber-gold and pours with a deep head and original aroma, delivering a complex, full bodied flavour. Pure enjoyment!