

CANTILLON'S BREWERY QUINTESSENCE
Saturday 24 April 2010
from 10.00 to 16.00

Walking tasting with real Brussels Lambic beers, made according the tradition: the spontaneous fermentation.
The visitors will discover a Cantillon beer with the best daintiness in each of the 8 rooms of the brewery. As for the cantillon beers, all the accompanying specialities are made by artisans, advocates of the quality and natural food.

~ Cheese Menu ~
~ Cheeses Selection from Jacquy Cange – Affineur ~

1. * **Lambic Cantillon december 2008 – Comté 2008**
* **Grand Cru Bruocsella brewed in 2007 - Pavé de Soignies**
2. * **Gueuze-Lambic bottled in 2009** (Lambic 06, 07, 08) – *Herve piquant*
* **Gueuze-Lambic bottled in 2002** (Lambic 99, 00, 01) – *Pottekeis on toast*
3. * **Trou bruxellois: Gueuze sorbet** (Framboisier Doré)
4. * **Kriek-Lambic** (kriek harvest 2009, lambic 2007) - *Rompi*
* **Lou Pépé Kriek** (kriek harvest 2009, lambic 2007) – *Maroilles*
5. * **Rosé de Gambrinus** (raspebrries harvest 2009 lambic 2007) – *Pelardon belge*
* **Lou pépé Framboise** (raspberries harvest 2009 lambic 2007) – *Délice des Bois*
6. * **Vigneronne** (muscat harvest 2008, lambic 2007) – *Pâté with Gueuze* (Boucherie St-Lambert)
* **Cuvée Saint-Lamvinus** (merlot harvest 2009, lambic 2007) – *Sausage with cep*
7. * **Bierjams**
8. * **Iris 2007 bottled in 2010** (100% malt dry hopping Saaz) – *Le Villée*
* **Cuvée St-Gilloise 2008 bottled in 2010** (dry hopping Hallertau) - *Trappe*
9. * **Zwanze 2009** (elderflowers 2009 – lambic 2007) – *Pecan nuts pie* (Laurent Dumont)
10. * **Faro** (lambic 2008 with candi sugar) – *Speculoos* (Maison Dandoy)

Price : 15,00 € p.p.
Members : 12,00€

Please book :
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e-mail (info@cantillon.be) or phone (00 32 2 521 49 28) or fax (00 32 2 520 28 91)