

ABBEY BEERS

“Certified Belgian Abbey Beer” indicates beers brewed under license to an existing or abandoned abbey. The following Belgian beers are all official Abbey Beers and carry the certified logo.

Now brewed for Affligem Abbey by Affligem brewery, the monastery itself started brewing 1,000 years ago.

Affligem Blond 6.7%

The rich and smooth taste of this golden purebred Belgian ale has satisfied countless generations of thirsty Belgians. A mild bitterness underpins its soft fruitiness.



AVERBODE

ABDIJ+ABBAYE

Brewed under licence by Brouwerij De Huyghe, more synonymous with the Delirium range of beers.

Averbode – 7.5% Golden Ale.

Resounding sweet malt and a pleasant hop character by carefully selected hops. A fresh, rich and bitter aftertaste make this a truly unique beer experience. **BAR RECOMMENDED**

Ename is brewed in Oost-Vlaanderen by Brouwerij Roman.

In 1063 a Benedictine abbey was founded in Ename, and the first brewing activities date back to this time. The abbey became the beating heart of Ename and there was much activity in and around it until the 18th century. Sadly, the abbey was closed and dismantled during the French revolution, and all that remains of it now are the ruins.

Ename Dubbel 6.6%

Full-bodied and creamy, dark malt, impression of dark chocolate and sweet fruit (figs, raisins, etc.), slight hint of yeast; surprisingly dry finish.

Ename Tripel 8.5%

Full-bodied and creamy, hints of fruit (peach, banana, etc.), prominent and sweet presence of malt, mild hops, Belgian yeast and a long finish with a gentle alcohol surge.





Since 1128, the Grimbergen Abbey has been destroyed 3 times by fire during wars, and rebuilt by the Fathers every time over. The Phoenix symbolizes this inspiring heritage, and the 9 centuries of brewing savoir-faire of Grimbergen.

Grimbergen Blond 6.7%

An authentic and savoury abbey beer, renowned for its unique well-balanced contrast between spicy and fruity notes.

Grimbergen Donker 6.5%

Full bodied beer with a pronounced bitterness. In addition to the dominant liquorice and caramel there are aromas of roasted malt, bitter orange, ripe fruit and macerated prunes.

Brasserie St-Feuillien was founded in 1873 by Stéphanie Friart. With its fifth generation now at the helm, the Friart family continues to brew a wide range of beers. The abbey from which the brewery takes its name was founded in 1125 and was a Premonstratensian abbey: Saint-Feuillien Abbey in Le Roeulx. The abbey was destroyed in the Napoleonic wars.

St Feuillien Bruin 8.5%

The fruitiness resulting from its fermentation blends harmoniously with a dominant liquorice and caramel flavour. The body is decidedly malty. The bitterness is the result of a complex alchemy between the fine hops and special malts used which give a typical dark chocolate appearance. This beer creates an endless variety of sensations with a lingering taste and powerful aroma.



FRENCH ABBEY BEER



Mont des Cats-Trappist® beer, produced by the abbey of the same name in French Flanders. This beer is currently brewed in the Abbey of Scourmont (Chimay), for lack of premises available in the Abbey of Mont des Cats. According to Brother Marie: "It is a trappist beer brewed in a trappist abbey and following a trappist recipe."

Mont Des Cats 7.6%

The beer produces an enticing orange-amber colour with a great beige head. Aroma: fruits, brown sugar, caramel, bit touch of roasted malts. Medium body. Taste full, sweet, caramel, bitterness, little roasted malts.