

*Funky Stuff*

# Funky Stuff

*This list is our pride & joy.*

*The crème de la crème of world's mixed-fermentation, wild, spontaneous, barrel aged, fruit macerated beers, ciders & hybrids.*

*Perfect to enjoy with friends.*

*In general, the bottles you'll find in this menu are 75cl.*

*If they're underlined, it's a 37.5cl bottle.*

*This is an ever evolving & constantly changing overview of what we have in store. Most bottles are limited & exclusive, so there's a real chance that we ran out of some before we had the opportunity to reprint this menu. Ask us for an alternative & we'll happily share our favorites.*

*Our selection is meant to drink in MALZ. But most of them are available to take home with you as well. We'll give a take-away discount of -10%. We do not sell beers for take-away from breweries with an \*.*

*When you want to share a big bottle from your private collection, we charge €12 per bottle & we love to have a small taste as well :D*

*We ask only to consume smaller bottles or cans when bought in MALZ.*

# LAST BOTTLES

Grab 'em while you can!

pellicle / i never promised you a rose garden	36
la malpolon / grisette #1	24
boerenerf / riesling	36
boerenerf / kwee	33
tilquin / oude riesling	28
publitasting / basilicum geuze	40
vermeersch / paul	42
chien bleu / saison riesling	40
l'apaissée / coetus xii	39
l'apaissée / mes anges	40
a-tue-tête / cerise 2020	30
a-tue-tête / noir cassis 2020	30
tommie sjef / sprong	38
tommie sjef / olasz	40
tommie sjef / cuvée	42
jester king / urban mutation	32
brasserie dunham / M1	36
brasserie dunham / matahari	30
cloudwater / one among twelve	32
left handed giant / blender - evocations	32
mills / running beer	29
land & labour / lustre - abricot	28
ammonite / solera vi	28
<u>20 con sangue di drago</u> (375ml)	18
<u>ka saline 2022</u> (375ml)	16
<u>cuvée de zrisa</u> (375ml)	16

# ANTIDOOT - WILDE FERMENTEN\*

Kortenaken, Belgium

l'obscur 2021 *(last bottles)* 42

*Inspired by the red-brown sour beers of Flanders, we added some different caramelised malts to our grain bill, in order to make a more vinous and dry version of those classical styles. Bottled october 2021.*

gorsem / framboos 2022 *(last bottles)* 42

*We added local tart cherries of the Gorsem varietal (at a ratio of 250gr/l) & raspberries (at a ratio of 90gr/l) to a beer barrel aged for 16 months. Bottled december 2022.*

artemisia absinthium - cedrato *(last bottles)* 42

*In our search for sour-bitter combinations, we infused a beer, barrel aged for about a year, with dried wormwood flowers from our garden, together with some cedrate citrons, kumquat & bitter oranges from Sicily. Bottled March 2023*

woop woop 2023 42

*Inspired by some old Brabant tradition, this beer is brewed with barley malt, raw wheat & aged hops. Aged in oak barrels for an average of 24 months. Bottled march 2023.*

cornucopia regent 42

*A wildy fermented, barrel aged cider, made from untreated & handpicked local apples from high standard trees, blended with some wine we made from homegrown Regent & Leon Millot grapes. The apples were picked at the idyllic collection orchard of Belgian pomologist & friend Dirk. Bottled april 2023.*

proceed the gentian - tarocco 2023 42

*We macerated gentian & blood oranges from the Tarocco varietal on a one year old barrel-aged beer, to create an amaro-inspired sour-bitter beer. Bottled march 2023.*

l'ambigu - orange 2023 42

*In late summer 2022, we made a macerated wine from Pinot Gris & Gewürztraminer harvested at Lazarijberg, together with homegrown Sauvignac. After primary fermentation, we added the wine to a barrel of beer we brewed nine months earlier. Just before bottling the beer underwent a short maceration with a small amount of bloodoranges. Bottled March 2023.*

**BOFKONT\***  
Kontich, Belgium

<b>sunshine 2022</b>	45
<i>Blend of 1, 2 &amp; 3 year old lambic with wild white peaches from Spain.</i>	
<b>smulsmurf 2022</b>	45
<i>Blend of 1, 2 &amp; 3 year old lambic with apricots from Ardeche, Riesling grapes from Mosel, Italian Muscat grapes &amp; Ceylon cinnamon.</i>	
<b>pluche 2022</b>	45
<i>Blend of 1, 2 &amp; 3 year old lambic with white vineyard peaches from a small-scale French farmer, together with Riesling grapes from Germany.</i>	
<b>kalisse merlot-kriek 2019</b>	45
<i>Blend of 1 &amp; 2 year old lambic aged on Bordeaux barrels with Kelleris &amp; Noordkriek cherry. After this, the cherry lambic was blended with Merlot lambic &amp; lambic aged with licorice wood.</i>	
<b>ayza 2022</b>	45
<i>Blend of 1 &amp; 2 year old lambic with Belgian plums.</i>	
<b>honeymoon 2022</b>	45
<i>Blend of 1, 2 &amp; 3 year old lambic with locally picked elderflower, from 7 different varieties.</i>	

## **BOERENERF\***

Huizingen, Belgium

- oude gueuze (2023-1) 14  
*A blend of one, two & three year old lambic. Fermented, aged & bottled on the farm.*
- framboos (oogst 2021) 39  
*A lambic macerated on fresh local raspberries. Blended with redcurrants & a bit of kriekenlambic. Barrel aged after maceration.*
- symbiose (oogst 2022) 33  
*A lambic blended together with a cider & a mead. All fermented, aged & bottled on the farm.*

## **PELLICLE\***

St-Michiels, Belgium

- enter the dragon 2023 36  
*A blend of different lambics macerated on Gorse cherry & fresh tarragon*
- foundation 2023 34  
*This cider contains 30% Pomme d'Or & 70% other varieties. Fermented completely spontaneous without any additions.*
- it's just a p-haze 2023 34  
*Blend of different apple ciders (60%) & quince cider (40%). Fermented completely spontaneous & without additions.*
- going up the country - pt.1 34  
*This country wine contains equal parts of cherry wine & quince cider.*

## **BRASSERIE SURREALISTE**

Brussel, Belgium

- hands of desire - muscaris 28  
*We took 300kg of Muscaris grape pomace & blended to a mixed fermentation saison that aged 12 months in Pinot Noir barrels.*

## DUST BLENDING

Brugge, Belgium

terwaar I 45

*#2023/001 - barrel aged saison & lambic blend, aged on bacchus, chasselas, johanniter, phoenix, muller thurgau, pinot gris, pinot noir & regent pomace from Rijnrode. Bottled march 2023*

terwaar II 45

*#2023/002 - barrel aged lambic, aged on pinot gris & pinot blanc pomace from Neuve-Eglise. Bottled march 2023*

terwaar III 45

*#2023/003 - barrel aged lambic, aged on rondo, muscat bleu, solaris & bronner pomace from Lijsternest. Bottled march 2023*

jurange 45

*#2023/003 - barrel aged lambic, aged on rondo, muscat bleu, solaris & bronner pomace from Lijsternest. Bottled march 2023*

le pecheur de vigne 30

*#2023/009 - barrel aged saison/lambic blend & vineyard peach lambic. Bottled june 2023.*

## CANTILLON

Brussel, Belgium

fou'foune 2023 36

*Blend of lambics aged 18 to 20 months and of Bergeron apricots. Bottled 22 August 2023*

50°N - 4°E 36

*Blend of lambics aged in Cognac, Rum & Marsala barrels*

## **GUEUZERIE TILQUIN**

Bierges, Belgium

oude groseille à maquereau verte 26

*Beer of spontaneous fermentation, the Oude Groseille à Maquereau Verte Tilquin is made from the fermentation of 260g of green gooseberries by liter of lambic.*

oude gewurz 26

*Beer of spontaneous fermentation, the Oude Gewurz Tilquin is made from the fermentation of 250g of Gewürztraminer grapes by liter of lambic.*

## **DANSAERT BY BBP**

Brussel, Belgium

go west red sally 26

*This barrel aged mixed fermentation beer is our interpretation of a Flanders Red with an intriguing interplay with sage & Côtes du Rhone barrels which bring out its natural acidity.*

## **VERMEERSCH\***

Maldegem, Belgium

jan 2021 42

*Assemblage of different lambics macerated with rhubarb from Veurne. Ca. 120 bottles were made. Bottled june 2021.*

jan 2022 42

*Assemblage of different lambics macerated with rhubarb from Veurne. Ca. 300 bottles were made. Bottled mei 2022.*

lieve 42

*Assemblage of different lambics macerated with elderflower.*



# **BROUWERIJ 3 FONTEINEN**

Lot, Belgium

## **aardbei oogst 2020 blend 6 40**

*This Aardbei has shortly macerated on a stainless steel tank & then matured on a foeder for another two months. We used strawberries from Ferme Framboos that were hand-picked in the summer of 2020. We used a single jonge lambik. The final fruit intensity amounts up to 623 grams of strawberries per liter.*

## **framboos oogst 2019 blend 3 42**

*For this batch of Framboos, we used raspberries from Ferme Framboos, located in beautiful Huldenberg, Flanders. These raspberries, hand-picked in the summer of 2019, macerated for more than three months on a single oak barrel. While macerating, we only used lambik originating from one brew & from one barrel, & we used another single lambik from one barrel for blending. The final fruit intensity is 378 grams of raspberries per liter*

## **speling van het lot XI.v pruim: conducta + opal 40**

*For this pruim speling, we co-macerated two different plum varieties from Wijndomein Hoenshof, Conducta & Opal. We freed up a small 1000L toasted foeder from our friends at Garbellotto, a small family run cooperage. We macerated the plums, with stone & all, for almost five months on two different young lambikken. We bottled the fruitlambik straight from the barrel.*

## **braambes oogst 2018 blend 38 40**

*We macerate hand picked blackberries on young traditional lambic, during at least four months, with a ratio of one kilo per liter. Afterwards we blend the fruit lambic with young lambic again.*

## **schaarbeekse kriek oogst 2018 blend 99 40**

*We macerated local handpicked tart cherries of the Schaarbeekse varietal on young traditional lambic during at least one year, with a ratio of one kilo per liter. This fruit lambic is blended with young lambic again before bottling & is conditioned in the bottle for about a year.*

## **schaarbeekse kriek oogst 2018 blend 99 45**

*We blended eight different small sherry barrels, having contained over seventeen different brews. The young lambik was left for one & two years on these barrels. We primarily selected Oloroso casks, & a few of Palo Cortado. More than a third of the selected lambikken were brewed with Pajottenland-sourced cereals.*

## **CHIEN BLEU**

Genève, Switzerland

cuvée pompette 2021

*A saison macerated with organic Aligoté pomace from Soral.  
Aged for 12 months in oak barrels.*

40

## **A TUE- TÊTE**

Aigle, Switzerland

betterave

*Mixed fermented barrel aged sour ale with beetroot*

30

habanero

*Golden ale aged in oak barrels, with habanero peppers*

30

## **TOMMIE SJEF**

Den Helder, the Netherlands

voór

*A special blend of one, two & three year old barrel fermented & aged wild ales, with a minimal amount of plums.*

40

kriek

*Our interpretation on a classic style is a blend of different wild ales varying from one up to two years combined with cherries. The cherries were macerated & fermented in the beer for over half a year in a red wine foeder.*

42

druif

*Spontaneously fermented beer, aged in oak barrels & macerated on Kékfrankos grapes.*

40

# YEAST OF EDEN

Monterey, California

## family miner - blend 2

38

*This is our nod to the late 19th century Grisette: the table beer crafted to quench the thirst of stone & coal miners of Belgium. This contemporary interpretation was brewed with a large portion of raw & malted wheat, European noble hops & open fermented with our native saison microbe blend. Bottled July 2021.*

## vinisimilar: charbono - blend 1

46

*Residing somewhere between beer & wine, we've blurred the line combining a blend of barrel aged saisons with Charbono grapes from Castoro Cellars. After a four month maceration on the fruit, bold notes of jammy blueberry pie, plum preserves & late harvest grape intertwine with cardemom, vanilla & fig.*

## timshell raspberry - blend 1

48

*This beer reflects our pursuit of flavours endemic to Monterey County & the Salinas Valley. Each winter we brew a select few batches of spontaneously fermented beer following the Méthode Traditionelle guidelines. Timshel combines our favourite casks spanning the course of three different vintages, blended together, refermented on local raspberries. Bottled September 2020.*

## lasting melody

48

*Built from a blend of 2.5 year old beers, 100% spontaneously fermented with native yeast & bacteria & refermented on Frog Hollow Farm organic O'Henry peaches, Lasting Melody presents a rich experience to the senses. Notes of ripe, juicy peach with freshly baked cobbler intertwine with delicate oak & funk, clasped with a restrained acidity.*

# PERENNIAL ARTISAN ALES

St. Louis, Missouri

## giant steps - blend 4

42

*Fifty percent of the blend comes from a lambic inspired ale which fermented & aged in oak puncheons for 21 months. Twenty-five percent of the blend stems from a hoppy blonde ale fermented entirely in oak with a blend of Brettanomyces where it fermented & aged for 24 months. The final twenty-five percent consists of spontaneously fermented ale that was racked into our coolship where it fermented & aged for 18 months. After their residencies in oak, it macerated on locally grown & hand processed yellow peaches.*

## DE GARDE

Tillamook, Oregon

the kriekenmaak 2021 40

*A spontaneous wild ale with Montmorency & Morello cherries, vanilla, & cinnamon. Aged in oak barrels for two years.*

the architect 2021 40

*A spontaneous wild ale with local honey aged in oak barrels for three years.*

the sixth peach 40

*A spontaneous wild ale aged in oak barrels with white Saturn peaches.*

## CASEY

Glennwood Springs, Colorado

fruit stand preserves - blueberry 40

*A spontaneous wild ale with blueberry. Aged in oak barrels.*

funky blender - peach 40

*This two barrel blend was made with organic Red Haven peaches at a rate of 4 pounds per gallon. Big body and funky peach juiciness.*

undertone - oat saison 40

## JESTER KING

Austin, Texas

spou - three year blend (2022) 26

*Blend of 100% spontaneously fermented beer from our 2021, 2020 & 2019 coolship seasons, made with our own well water, Texas grain, aged hops, & native yeast.*

enigmatic taxa 30

*While the wort chilled in the coolship, it steeped with fresh grapefruit zest & juice. After fermenting in the foudre for about two months, we moved the beer to a stainless steel tank & dry hopped it with Cascade & Simcoe & an experimental hop called "X17"*

## HILL FARMSTEAD

Greensboro Bend, Vermont

### raspberry - 2020 harvest

16

*We blended a selection of our Farmstead ales—all of which spent more than a year in oaken rest—for pairing with red raspberries from the 2020 harvest season .*

## OFF COLOR

Chicago, Illinois

### blueberries feel pain

40

*We harvested native yeasts from the delicate skins of blueberries found on a small farm & then used them to ferment a wild ale in one of our Barolo foedres adding a whole muss of wild blueberries. The resulting beer has juicy blueberries & a round tartness with hints of oatmeal cookies & freshly baked muffins.*

## LE TROU DU DIABLE

Shawinigan, Quebec

### l'ours

36

*A blend of twenty percent sour rye beer aged two years in Banyuls oak barrels & eighty percent young season.*

## TRIAL & ALE

Edmonton, Alberta

### 30.000 steps

36

*Wild ale with pineapple*

### .brunch

36

*Wild ale with raspberry & mango*

## **WILDFLOWER**

Marrickville, NSW, Australia

gold 45  
*This beer undergoes a warm primary fermentation in wide vats before being transferred into French oak barrels for maturation. The beer was naturally bottle conditioned for a minimum of 12 weeks for ideal carbonation.*

## **CLOUDWATER BREW CO.**

Manchester, UK

saying too much 30  
*A wild ale with orange & mango. A beer with a bright fruit expression, a juicy acidity, a dry backbone, crisp minerality & lively carbonation.*

motueka foudre beer 14  
*This beer has been aged for twelve months in a foudre & then dry hopped with 25g/l of Citra & Motueka before bottling.*

## **BALANCE BREWING CO.**

Manchester, UK

saison de maison #3 34  
*Blend of different saisons*

fools gold 34  
*Wild ale with apricots*

creak 34  
*Wild ale with Morello cherries*

# MILLS BREWING CO.

Berkeley, UK

table beer 29

*A blend of two different worts produced in february 2020 using traditional turbid mashing. Rye, oat & barley malts were mashed & seven year old Hallertau Hersbrucker hops were used in the boil.*

vienna 28

*A single barrel bottling made from one brew in May 2019. We made a turbid wort with Vienna malt, rye & raw barley. Slovenian hops, both aged & fresh, were added during the boil. Fermentation & maturation took place in a well travelled 500 litre butt which was previously used for sherry, Scotch whisky & Herefordshire cider. The beer was bottled after 30 months in barrel.*

dinkum 26

*We first produced a rich copper wort utilising floor malted, toasted & crystal malts. To the boiling wort we added a mix of new growth blackberry leaves, picked around the brewery & Mystic hops. The finished wort was fermented in two red Bordeaux barrels with a mix of both Mills & Nevel's yeast cultures.*

# CROSSOVER BLENDERY

Hertfordshire, UK

the stones 2023 33

*A blend of two different worts produced in february 2020 using traditional turbid mashing. Rye, oat & barley malts were mashed & seven year old Hallertau Hersbrucker hops were used in the boil.*

alto 2022 15

*A blend of 3 year old pale ales. Spontaneously fermented & aged in neutral french oak barrels. Generously dry-hopped with fresh, green harlequin grown in Herefordshire.*

obsidian 15

*Pale wheat beer spontaneously fermented & aged for 10 months in neutral french oak barrels. The beer was moved onto whole Ben Gairn blackcurrants.*

## **AMMONITE**

Sennecey-le-Grand, France

- vendage cassis 2022 35  
*Wild ale macerated for a year on Noir de Bourgogne blackcurrants (200g/l)*
- vendage abricot 2022 35  
*Wild ale macerated for a year on Berga Rouge & Tardif de Tain apricots (300g/l)*

## **LA MALPOLON**

Monpellier, France

- grosse coupure 14  
*Blend of barrel aged (bourbon & rivesaltes) strong & dark beers with a younger imperial stout.*
- super guilloire 24  
*A saison de coupage, partly aged in barrels, partly fresh saison.*
- surette #1 24  
*A mixed fermentation beer with a light & elegant sourness, macerated on limequats & artemisia 'cola', aged for three months.*
- chante-loup 24  
*Farmhouse ale fermented with local apples juice & pomace, aged 8 months in wine barrels.*
- abricolage 24  
*Blend of saison & mixed fermented sour ale, macerated rosemary, verbena, absinthe & apricots*



## **HESPEBAY**

Paris, France

monster pineau 24

*This amber beer brewed from barley & rye has been aged for a few months in a very old Pineau des Charentes barrel.*

dada doré 22

*A fresh blond slightly sour beer, made with Camargue rice.*

## **INSIGHT CELLARS**

Copenhagen, Denmark

maturation: bocoy 2021 45

*We aged our Danish wild ale in a large, 65 year old Oloroso Sherry Bocoy cask made of chestnut wood for two years, & blended this with a smaller amount of two-year-old Danish wild ale aged in a traditional oak Oloroso barrel.*

eminence: motueka 2021 45

*We blended a base of two-year-old spontaneous Danish wild ale with our one-year-old Danish wild wle & dry hopped with a generous amount of New Zealand Motueka to highlight the flavors & aromas of lime zest, lemongrass & stone fruit that these hops contribute.*

## **BREKERIET**

Landskrona, Sweden

cassis 17

*This is a natural beer aged in red wine barrels for 18 months, with blackcurrants.*

coulis 17

*This is a natural beer aged in Rioja wine barrels for 13 months, then blended with sour cherries & handpicked sloe berries.*

## **LERVIG**

Sandnes, Norway

### foeder abricots by rackhouse

16

*We brewed a traditional turbid mash as they would do in most lambik breweries in Brussels to generate lots of starch for the brett to work on slowly over a year of fermentation in our foeders, giving a soft funkyness light sour edge with a balance of fruit forward sweetness from the apricots we added 1 month prior to packaging.*

## **CYCLIC**

Barcelona, Spain

### orangie

24

*Sour ale with orange juice & peel, dry-hopped with Mosaic*

### beets

24

*This is our annual Beet Saison release. Beets fresh from our farm added straight to the fermenter.*

## **CA' DEL BRADO**

Pianora, Italy

### oude luisiaard

16

*Blend between our wild farmhouse ale Invernomuto & a 18m old lambic of Oud Beersel.*

## **CANTINA ERRANTE**

Barberino Tavarnelle, Italy

### nonpedro 2021

16

*Spontaneous cofermentation of pears, apples & grains. Three months of barrel ageing & 9 months of bottle conditioning. Beer wort is made from local organic barley malt, wheat from an evolving population & aged hops.*

### saison de coupage 2021

15

*Blend of 1/3 barrel aged spontaneous coolship beer & 2/3 barrel aged saison, gently dryhopped with saaz, green bullet & simcoe .*