

*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.*

# ANTIDOOT - WILDE FERMENTEN\*

Kortenaken, Belgium

**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.*

**cornucopia regent** 42

*A wildly 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.*

**cornucopia cabernet** 42

*A wildly fermented, barrel aged cider, made from untreated & handpicked local apples from high standard trees, blended with some wine we made from homegrown Cabernet Jura & Pinotin grapes. The apples were picked at the idyllic collection orchard of Belgian pomologist & friend Dirk.*

**analogia rosato** 42

*A wildly fermented, barrel aged cider (made from untreated & handpicked local apples from high standard trees co-fermented on the skins of Pinot Noir, Riesling & Sauvignac grapes.*

**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.*

**l'ambigu - riesling / appel / kwee** 42

*In late summer 2022, we made a macerated wine from biodynamically cultivated Riesling grapes that we picked at Weingut Melsheimer (Mullay-Hofberg). After primary fermentation, we added the wine to two barrels of beer we brewed 9 months earlier. At bottling those two barrels were blended with one barrel of cider we made from apple & quince.*

**illuminé - perzik / nectarine** 42

*We added organic peaches and nectarines to a beer barrel aged for fifteen months.*

## **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>honeymoon 2022</b>	45
<i>Blend of 1, 2 &amp; 3 year old lambic with locally picked elderflower, from 7 different varieties.</i>	
<b>dr no</b>	45
<i>Blend of 1, 2, 3 &amp; 4 year old lambic. The blend aged for more than one year in an old rum barrel</i>	
<b>hannibal lecter 2020</b>	45
<i>Blend of 1, 2 &amp; 3 year old lambic with Cabernet Franc &amp; Dornfelder grapes.</i>	
<b>nebbiolo (white label)</b>	45
<i>Blend of 1, 2 &amp; 3 year old lambic with Nebbiolo grapes from Piëmonte.</i>	
<b>dornfelder blue label 2020</b>	45
<i>Blend of 1, 2, 3 &amp; 4 year old lambic with dornfelder grapes from Mosel (seasons '20 &amp; '22)</i>	

## **PELLICLE\***

St-Michiels, Belgium

<b>foundation 2023</b>	34
<i>This cider contains 30% Pomme d'Or &amp; 70% other varieties. Fermented completely spontaneous without any additions.</i>	
<b>it's just a p-haze 2023</b>	34
<i>Blend of different apple ciders (60%) &amp; quince cider (40%). Fermented completely spontaneous &amp; without additions.</i>	
<b>going up the country - pt.1</b>	34
<i>This country wine contains equal parts of cherry wine &amp; quince cider.</i>	

## **CANTILLON\***

Brussel, Belgium

<b>grand cru bruocsella</b>	28
<i>Vintage lambic. All the beers are from the same brewing season &amp; mature in barrels for three years.</i>	
<b>cuvée st. gilloise</b>	28
<i>Two-year-old lambic in which fresh Hallertau Mittelfrüh hops have been soaked.</i>	
<b>fou'foune 2023</b>	36
<i>Blend of lambics aged 18 to 20 months with Bergeron apricots.</i>	
<b>sang bleu 2024</b>	36
<i>Lambic blend with blue honeysuckle.</i>	
<b>vigneronne 2023</b>	36
<i>Blend of lambics aged on average 16 to 18 months with organic Viognier grapes.</i>	
<b>st. lamvinus 2023</b>	36
<i>Blend of lambics aged on average 16 to 18 months with Merlot grapes.</i>	
<b>racine 2023</b>	40
<i>Blend of lambics with Chardonnay, Tokay &amp; Sauvignon Blanc pomace from Radikon.</i>	
<b>drogone 2023</b>	40
<i>Blend of Lambic with the pomace of Aglianico grapes from Cantina Giardino</i>	
<b>sophia 2023</b>	40
<i>Blend of Lambic with the pomace of Greco grapes from Cantina Giardino</i>	
<b>50°N - 4°E</b>	40
<i>A blend of lambics aged in barrels from Cognac Grosperin.</i>	

## **HUISSTEKERIJ H.ERTIE\***

Duisburg, Germany

<b>kweeper</b>	60
<i>A lambic with quince</i>	

## **BOERENERF\***

Huizingen, Belgium

- gueuze cuvée heritage 2023 33  
*This Gueuze is a traditional blend of young & old lambics. Cuvée Héritage is a tribute to our brewing & farming heritage: 1876 - 1964.*
- rabarber (oogst 2023) 33  
*Blend of lambics with maceration of rhubarb infused with verbena from the garden.*
- fluweel (oogst 2023) 33  
*Blend of young & old lambics with maceration of raspberries & muscat bleu grapes.*
- framboos (oogst 2023) 33  
*Maceration of young & old lambics with 3 varieties of raspberries.*
- symbiose (oogst 2022) 33  
*This is a delicate assemblage of cider - lambic - mead*

## **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  
*#2023/008 - barrel aged saison/lambic blend with Savagnin & Chardonnay.  
Bottled july 2023*

## **VERMEERSCH\***

Maldegem, Belgium

jan 2022

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

42

## **BRASSERIE SURREALISTE**

Brussel, Belgium

hands of desire - muscaris

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

28

hands of desire - imperial stout vanilla, cacao

*After 18 months ageing in Bourbon barrels, we infused this stout with cacao nibs & vanilla beans.*

28

## **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

oude

*A special blend of one, two, three & four year old barrel fermented & aged wild ales.*

38

## **A TUE- TÊTE**

Aigle, Switzerland

betterave 30  
*Mixed fermented barrel aged sour ale with beetroot*

habanero 30  
*Golden ale aged in oak barrels, with habanero peppers*

## **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.*

## **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 dry hopped it with Cascade & Simcoe*

## **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.*



## DE GARDE

Tillamook, Oregon

the oxiversary 60  
*A spontaneous wild ale aged in oak Sherry barrels for three years*

the rocksiversary 55  
*A spontaneous wild ale with Mourvèdre grapes aged in amphorae for three years.*

## 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.*

## TRIAL & ALE

Edmonton, Alberta

30.000 steps 36  
*Wild ale with pineapple*

.brunch 36  
*Wild ale with raspberry & mango*

## THE VEIL

Richmond, Virginia

make you feel: blueberry 40  
*An open-fermented farmhouse-inspired ale aged in red wine barrels for 22 months, then conditioned on 1kg/l of whole local blueberries. Bottle conditioned for 9 months.*

## **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.*

## **BALANCE BREWING CO.**

Manchester, UK

fools gold

34

*Wild ale with apricots*

creak

34

*Wild ale with Morello cherries*

## **MILLS BREWING CO.**

Berkeley, UK

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.*

# THE WILD BEER CO.

Kent, UK

ninkasi 30

*A Belgian-style saison with copious amounts of New Zealand hops, blended in equal parts with freshly harvested Somerset apple juice, wildly fermented. Second fermentation in the bottle with champagne yeast.*

# 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)*

vendage groseille 2022 35

*Wild ale macerated for a year on Burgundy redcurrants (300g/l)*

# LA MALPOLON

Monpellier, France

- grosse coupure 14  
*Blend of barrel aged (bourbon & rivesaltes) strong & dark beers with a younger imperial stout.*
- 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 ale & 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.*

# 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.*