

BEER SELECTION

DRAUGHT BEER "0.4 cl"

Menabrea Bionda (40 cl –Lager, 4.8%, Italy – Biella) 6,00
Light lager but with a nice body. Distinct fruity and flowery notes match with an intense but light flavour, featuring a full and moderately bitter finish. Very balanced beer suitable for any food pairing.

25 cl

Cuvée des Lacs Bio Silenrieux – 25 cl gluten-free (lager 5.2%, Belgium) 6,00
Top-fermented lager with scented and compact head. Slightly herbal aroma with spicy notes. Medium-bodied, light and refreshing. The finish is absolutely thirst-quenching, with slight if any bitterness. Chickpea cream or rather light dishes.

Blanche de Namur (White, 4.5%, Belgium) 6,00
Fresh and delicate bouquet of white flowers, bergamot and fine spicy hints of turmeric and coriander. Very drinkable, with citrus notes and spices well balanced by persistent bitterness. The fruity hints of white peach and lemon make it a thirst-quenching beer, but with a great personality. Made with raw wheat. Pair with: pizzas topped with Spanish cured meat, salami and sheep's milk cheese, but also biscuits and tarts.

33 cl

Menabrea (Lager 5.5% - Italy, Biella) 6,00
Light bottom-fermented amber-coloured beer.
Good structure with balanced bitterness and fragrant roasted hop notes.
Pair with: elaborate and average fatty dishes.

Star ship, Olmaia Brewery, Siena (Bitter pale ale, 5 English hops, 4.5%) 6,00
A tribute to Led Zeppelin. Amber ale with a considerable olfactory impact through fine herbs and vegetable overtones, a panoply of yeasts and malts turning quickly to dried fruits and oxidised apple. Finish of almond and "herbal" notes.
Pair with: goat cheese, seasoned salami

Grunge Ipa, Elav Bergamo Independent Brewery (American Red Ipa, 6.5%) 6,00
A tribute to Nirvana. Veiled red Ipa-style beer with firm, persistent head. Herbal notes of hop, malt, caramel, and roasted hints in the nose for this well-balanced beer with soft body and bitter finish. Pair with: salami, seasoned pecorino cheese, elaborate pizzas

Saison Dupont (Saison, 6.5%, Belgium) 6,00
Blonde colour with golden reflections, fruity aroma with citrus and spicy notes. Intense flavour featuring a hop finish. Thirst-quenching but full bodied beer which can be matched with light dishes, soft cheeses and fatty cold cuts, as well as traditional and raw topped pizza.

Pietra (Bock, 6.5%, Corsica – Fr) 6,00
Bottom-fermented chestnut beer with a firm and compact head. The chestnut sweetness is well balanced by the bitterness of the hop, with an intense and lingering taste. The brackish hints of the Mediterranean scrubland emphasize the connection of this island beer with a great terroir. Suitable for pairing with a wide range of food: complex pizzas, fatty cured meats, sheep's milk cheese and French goat's milk cheese (chevre). Perfect matching with mushrooms and chickpea cream.

Punks do it better – Elav Brewery (Best Bitter 4.3%, Bergamo, Italy) 6,00
An amber-coloured beer with dull copper reflections and lingering taste. Fresh and citrusy aroma of tangerine and ginger topped with toasted and biscuity notes. Slightly fruity flavour of peach and apple in a nice body. Its initial sweet tones turn into a bitterish, herbal, well-balanced finish. Perfect matching with medium-fat cured meat and traditional pizza.

Non-alcoholic Clausthaler (Lager, Germany) 6,00
Pale beer with golden reflections. Intense aroma of herbs and flowers with honey notes. Well-bodied with average persistent finish. Suitable for the whole meal

50 cl

Peroni Gran Riserva (Double Malt Bock, 6.6%, Italy) 8,00
Amber ale with roasted hints in the nose. Full-bodied and intense flavor starting with spicy and dried fruit notes supported by a balanced structure, with a bitterish licorice finish. Pair with aged cured meat and cheese, elaborate pizzas.

Augustiener Weiss original (Weiss, 5.4%, Germany) 8,00
Wheat beer with a slightly amber colour and dense head. Flowery bouquet with hints of fine spices, white-fleshed fruit and freshly baked bread. Light and thirst-quenching, with a bitterish finish of orange zest. Pair with: fresh cheese and white pizzas of medium complexity.

75 cl

Saison Dupont Biologique (Saison 5.5%, Belgium) 16,00
Blonde colour with fine, white and persistent head. Bouquet revealing hints of wheat and slightly roasted grain. Medium body but intense, with herbaceous and dried fruit notes. Quite lingering finish, very drinkable. Pair with goat's milk cheeses and spun curd cheeses, as well as white pizzas.

Olmaia La5 (Ale 5.5%, Italy – Val D'Orcia, Siena) 16,00
Unfiltered, unpasteurized beer and re-fermented in the bottle. Honey colour with golden reflections. Flowery, slightly herbaceous and fruity notes in the nose. Good balance between the malt sweetness and the hop bitterness in the mouth. Full-bodied finish with a nice acidity, slightly spicy and lingering. Pair with red pizzas and Tuscan sheep's milk cheese.

La Rulles Saison XII (Saison 5.3%, Belgium) 16,00
Unfiltered lager re-fermented in the bottle. The newborn from Rulles Brewery glows with orange shades and has a rather firm head. Its aroma is fresh and lingering, with malt and toasted hazel notes. Well balanced with a full and soft body full of caramel-ly and toasted notes though limited bitterness for a very refreshing finish. Suitable for many food pairing, from cheese to smoky fish. Perfect with Superbio or Scozzese & Bufala.

Rulles Blonde (Ale 7%, Belgium) 16,00
Golden colour, soft and creamy head, citric and spicy bouquet, with light malt notes of caramel. Thirst-quenching with a lingering finish, not very bitter. Pair with fatty cured meats and medium complex dishes, as well as elaborate pizzas.

Blanche de Namur (White, 4.5%, Belgium) 16,00
Fresh and delicate bouquet of white flowers, bergamot and fine spicy hints of turmeric and coriander. Very drinkable, with citrus notes and spices well balanced by persistent bitterness. The fruity hints of white peach and lemon make it a thirst-quenching beer, but with a great personality. Made with raw wheat. Pair with pizzas topped with Spanish cured meat, salami and sheep's milk cheese, but also biscuits and tarts.

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Méthode Champenoise

Malheur Dark Brut (Classical method, dark, 12%) 24,00
Refermented in the bottle, this beer rests on yeasts in oak barrels for not less than 6 months. Mahogany colour with an Irish-coffee style head and roasted hints in the nose. Bouquet featuring prune, raisin and dried fruits, in addition to biscuit, dark chocolate, vanilla, and liquorice. Rhubarb and leather finish on roasted notes. Good balance in the mouth with further overtones of chocolate, coffee, red fruits and Mon chéri. The missing link between beer and Champagne. Pair with: elaborate dishes, blue cheese

Malheur Brut (Classic Method, Blonde, Vol. 11%) 24,00
Refermented beer in a clear bottle, aged in oak barrels for six months. Golden color slightly veiled. Notes of croissants with butter, toast and roasting but also a citrus note that refreshes the bouquet. Excellent for aperitif, with smoked salmon or small pastries.

Oppale (Classic method, Pale Ale, Vol. 5.5%) 32 Via dei Birrai 20,00
Refermented beer in a high fermentation bottle, alternating the bitterness of different types of hops. Sweet notes of caramel malt. Complex but drinkable beer evolves into pleasant floral and spicy appeals.

Curmi (Weiss - White - Classical Method, Vol. 5.8%) 32 Via dei Birrai 20,00
Refermented beer in spelled bottle and barley malt. Delicate and flowing, with a light Mediterranean spice it closes with notes of tropical fruit. Perfect on soft cheeses.