



USP

- 1 Brewed according to the original recipe & Benedictine tradition
- 2 Relatively dry and sparkling abbey beer

Specifications

Style Blond Abbey beer

Look Clear and golden coloured with a thick, white head

Aroma The bouquet is honey, slightly smoked in the nose and with a subtle note of caramel.

Taste The beer has a touch of bitterness and a clear gently-hopped finish. All this ends with a perfect aftertaste.

Ingredients

Malt: Pale barley malt

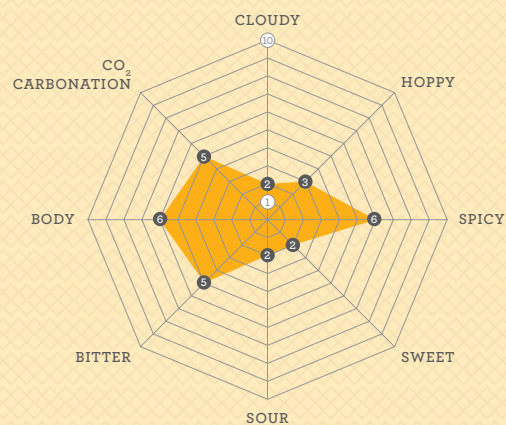
Hop: Saaz-Saaz & Styrian Golding

EBU 29

Packaging Bottle: 33cl & 75cl - Keg: 20l & 30l

ABV 6,0%

Shelf life 18 months (bottle) - 9 months (keg)



VEGETABLES



chicory
fried mushrooms
sweet potato

FISH & SHELLFISH



coquille
mussels
sushi

MEAT



fried chicken filet
parma ham
veal

mustard
cream



SAUCES

HERBS



dill

pear



FRUIT

DESSERT & SWEET



appel cake

abbey cheese
hard cheeses
strong, creamy white
crust cheese



CHEESE



USP

- 1 Brewed according to the original recipe & Benedictine tradition
- 2 Brewed with roasted and caramel specialty malt

Specifications

Style Dark Abbey beer (Belgian dubbel)
Look Beautiful red-brown colour with a light-brown, thick head

Aroma The bouquet is caramel, immediately followed by a sophisticated roasted aroma which means the thought of mocha is not far away.

Taste The beer is very smooth, not too strong at all but the alcohol taste is there. The bitterness comes more from a nutty character combined with the roasting of the used malts. These qualities are easily carried through to the aftertaste which lingers sufficiently.

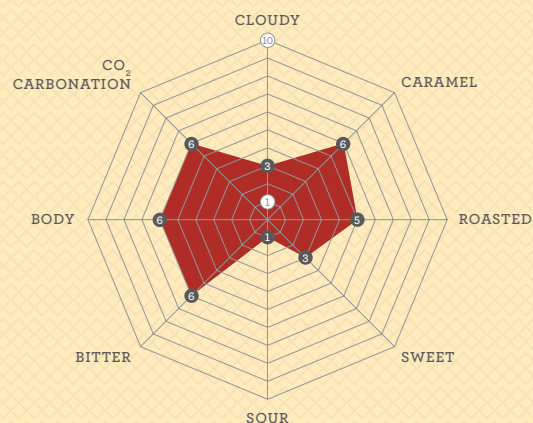
Ingredients
Malt: Pale and dark roasted barley malt
Hop: Saaz-Saaz & Styrian Golding

EBU 29

Packaging Bottle: 33cl & 75cl - Keg: 20l, 30l & 50l

ABV 8,0%

Shelf life 18 months (bottle) - 9 months (keg)



VEGETABLES



chicory
mushrooms

tuna
oyster



FISH & SHELLFISH

MEAT



onglet de boeuf
grilled entrecôte
eye round with bone marrow
stew

brown sauces



SAUCES

HERBS



cloves

plum



FRUIT

DESSERT & SWEET

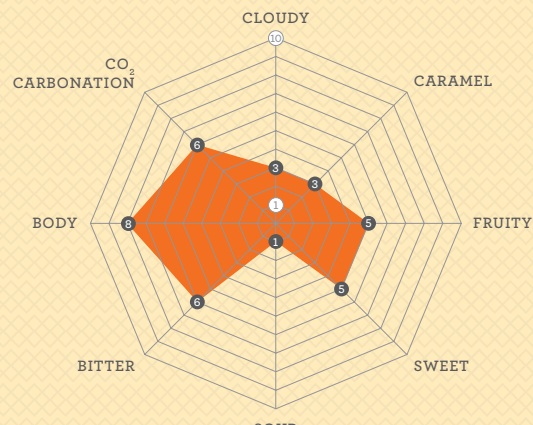


tiramisu
black chocolate

soft blue cheese
goat's cheese
with ash



CHEESE



VEGETABLES
chicory
mushrooms
fennel

mussels
FISH & SHELLFISH

MEAT
foie grass

light meat sauces
SAUCES

HERBS
cinnamon

banana
FRUIT

DESSERT & SWEET
tarte tatin

strong red-crusted
cheese
CHEESE

USP

- 1 Brewed according to the original recipe & Benedictine tradition
- 2 Strong tripel with amber colour

Specifications

Style Strong amber Abbey beer (Tripel)

Look Amber coloured with a creamy, white head

Aroma The bouquet is a complex combination of fruit (banana), alcohol, notes of raisin and other dried fruit, with a note of caramel which is slightly reminiscent of sweet syrup.

Taste The beer pretty much melts in your mouth with a soft bitterness in the background. The alcohol in the aftertaste provides a pleasant warm feeling.

Ingredients

Malt: Pale and amber barley malt

Hop: Saaz-Saaz & Styrian Golding

EBU 29

Packaging Bottle: 33cl & 75cl - Keg: 20l, 30l & 50l

ABV 10,0%

Shelf life 18 months (bottle) - 9 months (keg)



Maredsous

BIÈRE D'ABBAYE-ABDIJBIER

MAREDSOUS

Brewed following the authentic recipe

Maredsous beers are still brewed following the authentic recipe of the Benedictine monks at Maredsous Abbey in Belgium.

The abbey lies in the Belgian Ardennes, south of the city of Namur and near the picturesque village of Denée. Thirty-three monks live, pray and work in Maredsous Abbey, following the Rule of Saint Benedict. This tradition dates back to the 6th century. Dedication and hospitality are the most important values at Maredsous Abbey.

