

**Artisanal Beer Menu**

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| **Please Ask your server for our rotating draft beer and check the last page for our new Craft ciders** **Fresh IPAs** |  |
| **OH IPA:** Bier Factory (Rapperswil, CH): Named after the Owner of the Breweries first son (Oliver Hill). Cloudy dark amber beer with a long lasting beige foam; very hoppy aroma, piney, flowery, quince marmalade, oranges and citrus; full-bodied, creamy palate, well-integrated solid bitterness, light residual sweetness, very aromatic piney, flowery and fruity finish – quite complex and very good | **11 CHF**33cl bottle |
| **8 Ball Rye IPA:** Beavertown (London, UK):  This beer is a nod to the big IPA’s of the US!  Rye is used to give the beer its spiciness and earthiness.  Southern hemisphere and American hops help balance the sweet malty character | **11 CHF**33cl can |
| **Vanilla Sky:** Storm & Anchor (CH): A sweet milkshake double IPA. Great local double IPA! | **12 CHF**33cl bottle |
| **Salem Witch:** Barfuss (CH): A sweet NE IPA made by a Michigan guy living in Switzerland. Super fun beer. Limited availability.  | **11 CHF**33cl bottle |
| **Dr. Raptor:** Het Uiltje (NL): A beast of a beer. An awesome 9.2% imperial IPA. Get it while it last | **12 CHF**33cl bottle |
| **Me, Myself & IPA:** Het Uiltje (NL): A shockingly narcissistic 7% NWPA. | **12 CHF**33cl bottle |
| **Zodiak:** Omnipollo (SE): A fresh IPA hopped with Simcoe, citra and Centennial hops. Omnipollo’s house IPA. | **12 CHF** 33clbottle |
| **Brett Brett Double IPA Double IPA:** Wild Beer (UK): A west coast style double IPA. A wild yeast strain that turns in to a super fresh IPA. One not to be missed. | **12 CHF** 33clbottle |
| **Amazing Haze:** Stigbergets (SE): Sweet style NE IPA. Freshly hop-flavored with crisp bacon, pineapple, passion fruit, spices and grapefruit peel. Served at 8-10 ° C as a snack or with lamb or beef. | **11 CHF**33cl bottle |
| **Nebuchanedzzar:** Omnipollo (SE): An 8.5% imperial IPA has won a ton of awards in Sweden and is originally a home brew recipe that was scaled up. Their motto get fresh or die trying! | **12 CHF** 33clbottle |
| **Pasionaria Double IPA:** (Biere Trois Dames): Nice orange, amber color. The flavour is of carmel and fruity tons. Definitely more malty then bitter. 9% alcohol. | **11 CHF**33cl bottle |
| **On the lighter side** |  |
| **Corporate Monkey Lager:** Bier Factory (Rapperswil, CH): This beer is locally brewed down lake Zurich. It is a delicious, lightly hopped lager beer. | **10 CHF**33cl bottle |
| **P017-DM-AL C&R:** Oedipus Brewing & De Molen (NL): Planet Oedipus Lifeform No. 2 – Number two out the six collaborations brewed during Planet Oedipus Festival 2017 is an Adjunct Lager with Corn & Rice. | **11 CHF**33cl bottle |
| **Artemis:** Blackwell (Bern, CH): Pours amber. Aroma is malty, vegetable and funky. Spicy, fruity taste.**Wheat Wine:** White Frontier (CH); Uiltje (NL): When [Uiltje Brewing Company](https://www.facebook.com/hetuiltje/?fref=mentions) meets WhiteFrontier strange things happen. Unreasonable amounts of chewy wheat malt are balanced with some of the best hops to create this new style of chimera.  | **11 CHF**33cl bottle**12 CHF**33cl bottle |
| **Pineapple Weizen**: Het Uiltje (NL): A nice well balanced pineapple Hefeweizen | **11 CHF**33cl bottle |
| **Sommer’s Blonde Ale** Bier Factory (Rapperswil, CH): Bright and bubbly! A light, unfiltered summer ale made with locally grown corn from the Linth region. It is very fruity and slighty sour to create a lemony, spritzy tanginess: a perfect hot summer day drink. | **11 CHF**33cl bottle |
| **Schabernack**: German word for hoax, practical joke. This is the brewers latest stroke to highlight that a light beer does not have to be boring. A light and refreshing beer made with local wild yeast. Slightly sour. | **12 CHF**33cl bottle |
| **La Fraîcheur au Basilic:** (Biere Trois Dames):  Cloudy golden-orange beer with a foamy white head; the basil clearly dominates the notes of this citrus Belgian style wit; light-bodied; the finish is peppery and salty with some bitterness; long notes of herbs and basil | **11 CHF**33cl bottle |
| **La Voisine:** (Biere Trois Dames CH):  Brewed with 100% pilsen organic pale malt.  This beer was originally made for selling in mountain chalets and restaurants around St. Croix.  It is close to a blonde ale or Kolsch.  Perfect for Beer garden day | **11 CHF**33cl bottle |
| **Mannenliefde:** Oedipus (NL): Beer is for everyone. This refreshing 6% saison is made with love and lemongrass. Open up! | **11 CHF**33cl bottle |
| **P017-GL-HMBO:** Oedipus (NL) & Great Leap brewing (CN): Planet Oedipus Lifeform No. 1 – Number one out the six collaborations brewed during Planet Oedipus Festival 2017 is a Black Golden Ale with Honey & Sichuan Pepper. | **12 CHF**33cl bottle |
| **Fred‘s Cream Ale:** Blackwell (CH): Collaboration project brewed together with the Thuner Homebrew Club for the 1st Craft Beer Festival Thun. A top-fermented beer with the character of a Lager beer. Slightly malty, amber in color and very easy drinkable.  | **10 CHF** **33cl bottle**  |
| **Preach Berliner Weiss:**  Blackwell (CH): Light sour beer with peaches in the style of a Berliner Weisse. Fruity aroma and a light body. Hint of sourness in the finish.  | **11 CHF**33cl bottle |
| **Semi Bitter Beers** |  |
| **Wanderlust:** Bier Factory (Rapperswil, CH): Is a light dry hopped Swiss Pale Ale. Its super refreshing, not over-the-top, not aggressive, yet it’s a beer with true character. Wanderlust makes you yearn for more beer adventure in your life. | **11CHF**33cl bottle |
| **Sublimo: :** Stigbergets (SE): A well balanced APA with citra, mosaic and eucanot hops. Super fun easy drinking beer. | **11CHF**33cl bottle |
| **Dikke Lul 3 Bier:** Het Uiltje (NL): Awesome hop forward and dry-ridiculously-hopped American Pale Ale. Light/medium bodied and a lot of dank hops in it. The good stuff ☺ | **11CHF**33cl bottle |
| **Gamma Ray:** Beavertown(London, UK): A killer juicy tropical APA! Rammed with juicy malts and huge tropical aromas you could drink this all day in the beer garden plus the can is cool. | **11CHF**33cl can |
| **Fresh:** Wild Beer (UK): An awesome pale ale made with the best hops from the northern and southern hemisphere. | **11CHF**33cl can |
| **Bibble:** Wild Beer (UK): This is the brewers everyday drinking beer! Bready malts, citrus/tropical fruits and balanced bitterness.  | **11CHF**33cl can |
| **Lucky Jack APA**: Lervig (NO): Literally an old school take on an lavoru pale ale | **11CHF**33cl can |
| **Amarillo Simcoe Pale Ale:** 523 (Bern CH): Super Fresh beautiful well balanced american style west coast pale ale with simcoe and amarillo hops. | **11CHF**33cl bottle |
| **Pacific Northwest Pale Ale**:Biere Trois Dames (CH): This pale ale is brewed with US Yakima hops. Has a nice bitterness balanced with exotic fruits, lychees and grapefruit. This beer goes well with spicey dishes | **11CHF**33cl bottle |
| **On the sweeter side** |  |
| **HYPA 2000:** Brasserie des Franches Montagnes: (Saignelégier CH): Very well spiced beer with notes of absinth and anise. A lovely profile of a weizenbock with a strong character. | **15CHF/** 37.5 clbottle |
| **Procrastinator 4:** Brasserie des Franches Montagnes: (Saignelégier CH): Amaudruz Balsamic Barrel Aged Imperial Stout.  | **13 CHF**33cl bottle |
| **Puff Daddy:** Bier Factory (Rapperswil, CH): A crazy 10% imperial Swiss chocolate marshmallow stout. Awesome flavor profile. | **11 CHF**33cl bottle |
| **Redneck:** Het Uiltje (NL): A creamy nitro-injected strawberry milk stout  | **12 CHF**33cl bottle |
| **Sleeping Bear Amber ale:** Barfuss (CH): Well balanced ale with a sweet rich carmel flavor and a flowerly citrus notes. Great with seafood and chicken dishes | **11 CHF**33cl bottle |
| **After Nine:** Het Uiltje (NL) & Jopen: A 11.5% imperial mint and Chocolate Porter that is guaranteed to knock your socks off. | **13 CHF**33cl bottle |
| **Barley Wine:**Lervig (NO):  Brewed only once a year with Munich, Chocolate and Caramel malts.  Hopped with Golding hops.  Aged in Jack Daniel barrels for a year.  One of the best barley wines. We have tasted. | **16CHF**33cl bottle |
| **Amurga:** Omnipollo & De Molen (SE & NL): Wow what a crazy collab beer. Black butter vanilla volcano salt mocha maple white chocolate ganche. At 11% this beer is not made for the faint of heart. | **13CHF**33cl bottle |
| **Hoppy Joe**: Lervig (NO): Don’t know where to start with this one. She is a well balanced coffee malt forward creation that hits you in the face with smooth refined hops. Unique American red ale. | **11CHF**33cl bottle |
| **Konrad:** Lervig (NO): Rich, refined cinnamon smell. There flagship beer. Well rounded buttery, coffee and vanilla taste. Beautiful smoke malts. Very smooth. | **11CHF**33cl bottle |
| **Kinderyoga:** Oedipus (NL) A dark and full-flavored Imperial Stout with 11% ABV – the strongest in the Oedipus beer family. Along with chocolate and roasted flavors, there is a subtle yet distinct hoppy bite with a hint of bitterness | **12CHF**33cl bottle |
| **Sippin into Darkness:** Lervig (NO) & Hoppin Frog (US): Lervig collaboration with one of the best stout brewers out there out of Akron Ohio. Silky smooth 12% chocolate stout. Truly epic and great with our Brownie Sundae dish. | **16CHF**33cl bottle |
| **Begi Haundi Oatmeal Stout**: (Basqueland (ES**):** Creamy yet light oatmeal stout. Notes of espresso and chocolate. This drinks almost like a dry Irish stout.  | **11CHF**33cl bottle |
| **La Cuvee Alex Le Rouge**: Brasserie des Franches Montagnes: (Saignelégier CH) is a Jurassian Imperial Stout clocking in at 10.2% volume. The bouquet incorporates hints of liquorice, Bourbon vanilla, and Sarawak pepper. Best served with chocolate desserts. | **11CHF**33cl bottle |
| **Hatermilk:** 523 (CH): A nice creamy oatmeal milk stout. | **11CHF**33cl bottle |
| **Old Fort Export Stout:** Red Church (UK):A nice smell of roasted malt, chocolate and coffee. Taste of chocolate, liquorice and a malt driven bitterness at the end. | **11CHF**33cl bottle |
| **Get in the Sea Laverbread Porter:** Collab Jopen; Waen; Hopcraft & Ken Fisher: An English Porter with dried orange, purple (Porphyra umbilicalis) and a touch of smoke malt. This beer is inspired by Laverbread, a traditional Welsh recipe using seaweed. | **12 CHF**33cl bottle |
| **Archie Pumpkin Spice Ale:** Bier Factory (Rapperswil, CH): This amazing pumpkin ale is made with freshly roasted pumpkins from the Zurich Area and the Bier Factories own secret pumpkin pie spice recipe. 6% ABV. We only have a limited amount so this a very limited release | **12 CHF**33cl bottle |
| **Teatime Wild Ale:** Blackwell (CH): Made with smoked black tea and our local, nativewild yeast from the Emmental. Smokey, herbal in the nose and a slightly bitterand dry finish. Perfect for teatime! | **12 CHF**33cl bottle |
| **Mondus Operandi:** Wild Beer (UK):Barrel-aged and using a variety of yeasts a study in patience. A blending of different yeast which take 90 days to work there magic. This beer is great with strong flavoured meats and could easily be substituted with red wine. | **12CHF**33cl bottle |
| **Onheils Profeet: Jopen (NL):** This an epic 11% smoked Russian imperial stout will take you for a real trip as an end of the night drink. Brewed with Peat smoked malts. | **12CHF**33cl bottle |
| **Screaming Trees: White Frontier (CH):** Nordic inspired ale brewed with Juniper needles & Voss Kviek yeast. | **11 CHF**33cl bottle |
| **Blackbier:** Bier Factory (Rapperswil, CH): A stout brewed with English yeast, German malts & Swiss hops. This is a heavier and sweeter beer then most dry stouts. The aroma is chocolate and a hint of coffee. Smooth in the mouth but you will experience a strong hop and roasted malt bitterness. | **10 CHF**33cl bottle |
| **Belgian Style**  |  |
| **The Original HΨ Super Beer:** Zago (Prata di Pordenone, IT): Sparkling wine lovers will enjoy this 11% alcohol Belgian boasting an intense sweet yeast flavor & an effervescence similar to the bubbly stuff. | **30 CHF**/ 75 cl bottle |
| **Brut Des Franches 2015:** Brasserie des Franches Montagnes: (Saignelégier CH): Possibly my favourite beer of last year! We were lucky enough to get a small amount bottles before the rest got exported. An awesome sparkling Ale using champagne yeast aged in barrels for 18 months and then cellared for 18 months. BFM’s secret mixture. A little tangy. 8% ABV enjoy for a special occasion or if you are a beer geek! Rare bottle. | **55 CHF**/ 75 cl bottle |
| **Leon:** Omnipollo (SE): The brewer created this Belgium Pale ale in fear of having to drink a bland lager all night. He wanted a companion throughout the evening. Uses champagne yeast. Rich in taste yet refreshing | **12 CHF**33cl bottle |
| **Yadokai:** Wild beer UK: Sake Inspired Ale, wild’s somerset saison yeast barley, flaked rice, Scottish sea buckthorn, Japanese Yuzu and two types of seaweed. Very limited quantity. | **30 CHF**75cl bottle |
| **Sours:** |  |
| **Dry Hopped Sour:** Red Church (UK): Pours cloudy hazy. Funky nose with a fruity tart finish. | **8 CHF**33cl bottle |
| **Engine, Engine No. 9 (aka cherry cola vice):** (Magic Rock UK): Is a cherry cola inspired Berliner Weiss featuring no less than 20 different ingredients to create a unique beverage with that most recognizable of flavours | **11 CHF**33cl can |
| **Fairy Tales:** Sour stout brewed with port caramelized currants | **12 CHF**33cl bottle |
| **Berliner Ryesse:** Jopen (NL): Sour and slightly alcoholic with a fresh light body. Brewed with 25% rye and raspberry. | **11 CHF**33cl bottle |
| **Swingers:** Oedipus Brewing (NL):Refreshing and fruity, Swingers is proud to be the first ‘Dutch Gose’ on the market. They add grapefruit and lime peels along with Citra hops to give this beer a quirky character | **11 CHF**33cl bottle |
| **Wild & Sauer: Blackwell (CH):** Collaboration project brewed together with the „sour-group“ founded back in 2013. A group of Swiss resident homebrewers, gastronomers and blending wizards with a shared interest in good beer. Wild & Sauer is a red sour beer aged for 14 months in Port wine barrels. Fruity, woody, lavorus. Hint of lactic sourness finish. | **12 CHF**33cl bottle |
| **Hallon Sour barrel aged: Stockholm Brewing (SE):** Berliner Weisse style ale, aged in Champagne barrels for one year and then further aged on organic raspberries for three month. 5,5% | **17 CHF**37.5cl bottle |
| **Pausenbrot:** Blackwell (CH): A collaboration project brewed with Güschu 58 Braui, 3122 Kehrsatz. Brewed with Pale Ale, Munich, Carafa 1 and rye malt. Refined using Columbus hops from the US and rose hips and hibiscus tea. This beer was fermented with sourdough only instead of brewers yeast. Thee fruity aroma of the tea dominates and a bready, wild lavor rounds up this truly special beer.  | **12 CHF**33cl bottle |
| **Salty Kiss Fruit infused Gose:** Magic Rock (UK): Flavoured with fruit, sea buckthorn and sea salt, tart, lightly sour, fruity and refreshing with a defined saltiness makes this beer an excellent accompaniment to food | **11 CHF**33cl can |
| **Beer Bera:** LoverBeer (Marentino, IT): A cask aged beer that uses wild yeasts & spontaneous fermentation (similar to the Champagne method). | **20 CHF**37.5cl bottle |
| **Saison Barrique:** Blackwell (CH): Vintage 2017. Barrel aged Saison. Notes of wood in the aroma, balanced body and a light sourness in the finish.  | **13 CHF**33cl bottle |
| **Rhubarber:** Wild Beer (UK) Inspired by our love of traditional rhubarb desserts, The Rhubarber combines rhubarb with one of its favourite friends – ginger. Stem root ginger balances the fresh fruit character, marrying with the rhubarb, adding warmth and a spicy complexity. Complimenting the ginger is a flurry of Tonka Beans to give a Rhubarber a dessert like decadence on the finish | **12 CHF**33cl bottle |
| **Project G: 523 (CH):** Terroir Ale – with wild yeast collected from the Gurten (right near bern), Winterbarley and Savinjski Golding. | **12 CHF**33cl bottle |
| **Beer Brugna**: LoverBeer (Marentino, IT): A sour kriek plum beer made from Piedmonte white plums that date back to medieval times. The Plums are only available in August. | **20 CHF**37.5cl bottle |
| **Polyamorie:** Oedipus (NL): Sharing the love for hops, mango and sourness. Killer sour. | **11 CHF**33cl bottle |
| **Rooting around-summer**: Wild Beer (UK): Utilises all aspects of the cherry tree apart from the fruit. Branches in the mash tun, buds and leaves in the boil and most importantly blossom (both white and pink) post fermentation. Finally aged in ex Modus Operandi barrels with the brewers wild cultures, this beer is bold, tart, and robust yet full of the nuances and complexities of the cherry tree. | **12 CHF**3cl bottle |
| **L’Abbaye de Saint Bon-Chien**: Brasserie des Franches Montagnes: (Saignelégier CH): This beer is the crown jewel of the BFM beers. This is an antique beer, strong sour ale with 11% vol, brewed in honour of the ol’ brewery cat. It is matured for months in oak barrels that previously contained wine or other spirits. It has the taste of a fruity red wine. | **19CHF/ 37.5 cl****35 CHF/ 75 cl bottle** |
| **Saison de L’ouvrier Griotta:** LoverBeer (Marentino, IT): Wild Farmhouse Ale with Sour Cherries. Extremely harmonious beer, with a citrus and fruity persistence | **20 CHF**37.5cl bottle |
| **Saison de L’ouvrier Serpilla:** LoverBeer (Marentino, IT): Wild Farmhouse Ale with Wild Thyme. The nose is dominated by pungent scents of the Mediterranean scrub such as thyme, oregano and lemon balm. In the palate is slightly sour, very fresh and balsamic, providing freshness and great drinkability | **20 CHF**37.5cl bottle |
| **Neneh:** Stockholm Brewing (SE):Neneh is Nedward’s younger sister. It’s a dark sour, barrel-aged in Champagne barrels for a year and further three months with organic sour cherries. Super rare very limited quantity. | **19 CHF**37.5cl bottle |
| **In Barrel Herbs:** Red Church (UK): Barrel aged sour with herbs. Citrus and lemon aroma. Tart citrus flavor. | **11 CHF**33cl bottle |
| **Plum Stone Sour:** Red Church (UK): An attractive hazed peachy pink orange colour. Aroma is tart, crisp, plum, grape, spicy sour. Flavor is composed of tart spicy sour, pithy citrus, plum, fruit skins, yogurt funk. Palate is sour, spicy, prickly carbonation. Lingering woody funk and tart under ripe fruit | **13 CHF**33cl bottle |
| **Flader Saison:** Stockholm Brewing (SE): A Saison with elderflower, peppery and dry from the French Saison yeast with a floral aroma from the elderflower. 6,2% | **12CHF**33cl bottle |
| **Rooting around the winter:** Wild Beer (UK): Rock Samphire Douglas Fir + Sauternes Casks. A seasonal beer that focuses on the local terroir. Brewed each season with foraged ingredients available at time. Super interesting beer. | **12CHF**33cl bottle  |
| **Saison Citron Framboise:** Biere Trois Dames (CH): A delightful saison made from Jordan the king of sours with lemons and raspberries. | **12CHF**33cl bottle |
| **Double Strawberry:** Biere Trois Dames (CH): This beer uses fermented strawberries that are fermented for 6 months and the beer is in barrels for 9 months. Uses Kolsch and Trappist yeast. | **25CHF**75cl bottle |
| **Madamin:** Lover Beer (IT): Sour oaked amber. Tart cherry, dry oak & earthy notes. Complex with many layers of flavor. | **18 CHF**37.5cl bottle |
| **Breakfast of Champions:** Wild Beer (UK): This is an early sour wild ale. Some caramel and mushroom flavors. Funky with some wild yeast. | **12CHF**33cl bottle |
| **Nebulin-a:** Lover Beer (IT): This a crazy and extremely rare sour which is very hard to get a hold of. Only a limited number of bottle. Loverbeer’s tribute to a Gueuze, a 3-year blend of their Biere du Lambic along with the addition of 2012 Nebbiolo grapes that were used for Barolo wine | **30CHF/** 37.5cl bottle |
| **Craft Ciders** |  |
| **Skylark:** Kentish Pip (UK): A fantastic addition to our beer menu.   A next generation sparkling cider, popping with big notes of fresh Kentish dessert apples, followed by a flourish of complex cider tannins. Perfect for a sunny garden day | **11CHF**33cl bottle |
| **Wild Summer:** Kentish Pip (UK): A taste of summer in a bottle. A sparkling cider infused with elderflowers picked from the Kent countryside. It’s a zingy uplifting drink not too sweet and lead by the subtle but unmistakable taste of real elderflowe | **13CHF**50cl bottle |
| **Somerset Blend:** Ramborn (LU): Luxembourg’s own traditional apple varieties have been expertly combined with the ancient, tannin-rich cider apples hailing from England’s West Country, resulting in an awesomely refreshing medium dry cider | **11CHF**33cl bottle |
| **Cascade:** Ramborn (LU): Bringing the hops into cider making resulting in a floral and citrus, slightly sweet cider perfect for that sunny afternoon.  | **11CHF**33cl bottle |
| **Perry:** Ramborn (LU): A Perry made for protection and revival of traditional varieties of local pears. A crisp dry perry with a slight tart finish. | **11CHF**33cl bottle |