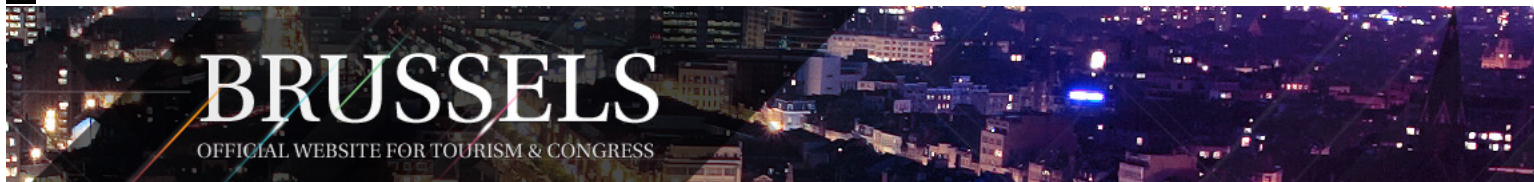
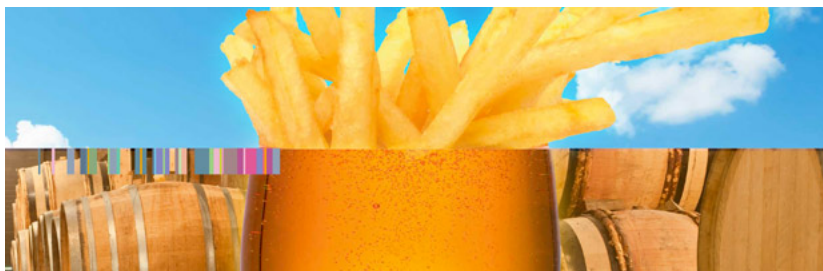




- Do & See
- Sleep
- Eat & Drink
- Nightlife
- Essential Brussels
- You are / You want
- e-shop





BRUSSELS ON DRAUGHT



In Belgium, the word " café " has two meanings: coffee, the drink you enjoy in the morning, at home or at the office, or the establishment where you order one, known as a... café. Although belgians are coffee drinkers, their cafés are known first And foremost for serving draught beer and, in a return to their roots and authenticity, traditional beers. belgians love their beer, drinking 100 litres of the beverage a year.

To see the variety and wealth of this heritage, go to a specialist café and ask the café proprietor to advise you. soak up the cheerful atmosphere of a café on the Grand-place and share the enjoyment of this sociable drink.

 Fan
 Share

MUSEUMS

The Gueuze museum - cantillon brewery



Come and discover a brewing tradition that's unrivalled anywhere in the world, a Lambic brewery from 1900 still working, run by a family of master brewers who are proud of its

traditions and products.

Mainly period equipment, casks of Lambic, Kriek and Framboises, small cellars where bottles of Gueuze, Kriek and Lambic Grand Cru patiently await their debut at the tables of appreciative consumers, brewing vats and boiling kettles made of copper, a granary and a large cooling tank with Brussels air flowing over it, filtering and bottling equipment, all will be revealed during your visit!

It will take place in the surroundings of one of the very last old-style breweries, in a setting unchanged for more than a century. You'll have the very special opportunity to spend a while among the delicious smells of Lambic evaporating from the casks in which the Lambics mature for three long years.

The Van Roy - Cantillon family will give you a warm welcome and explain the mysteries behind the production of traditional Lambic.

Rue Gheude 56
1070 Brussels
Tél. : +32 (0)2 521 49 28 i
nfo@cantillon.be
www.cantillon.be

Schaerbeek beer museum

Mini-Map
Brussels
on
draught





documents, advertising objects, bottles, glasses, etc.

In 1993, 11 enthusiastic volunteers set up the A.S.B.L. (non-profit association) of the Schaerbeek Beer Museum and became its administrators. The local authorities of Schaerbeek allowed them to use the old, disused technical section of the school on rue de la Ruche. One founding member loaned his collection of around 300 bottles of Belgian beers to the museum. This was the starting point for the museum's collection and, from then on, the search began among breweries, second-hand dealers and private individuals for machinery, tools, coopers' tools, signs, trays, various advertising objects, old documents and more, from breweries still in existence and those that have since vanished.

Avenue Louis Bertrand 33-35
1030 Schaerbeek
Tél. : +32 (0)2 241 56 27
muschaerbieren@yahoo.fr
<http://users.skynet.be/museedelabiere>

Belgian brewers' museum



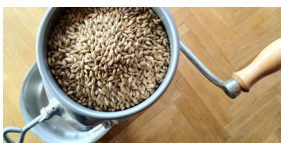
Grand-Place 10
1000 Brussels
Tél. : + 32 (0)2 511 49 87
info@belgianbrewers.be
www.belgianbrewers.be

In the Museum of 'Belgian Brewers', you'll find the rich tradition of Belgian beer. There, visitors can see all the utensils, the brewing and fermentation vats, the cauldrons and all the brewing equipment used in the 18th century. In the quaint 'estaminet' (small, old-style café-bar), memories from long ago are recalled: old tankards, antique porcelain and typical objects filling a period inn testify to what can undoubtedly be described as the "Belgian culture of beer".

EVENTS

Brussels never misses an opportunity to honour beer !

Brewspot : learn how to brew your own beer



Brewspot offers four different courses to the participants : the Discovery Course is a brewing course for beginners (1 day), the BrewMaster Course is for more advanced homebrewers (2 days), the Team-Building Sessions allow you to brew a beer with your company during a challenging business game and finally BrewSpot also offers Beer-Tasting Evenings where the objective is to learn how beer is made by tasting some very specific beers illustrating the influence of each ingredient on the final taste of the beer!

contact@brewspot.com
www.brewspot.com

Cantillon: public brew



Twice a year
From 6.30 in the morning until 5 in the afternoon, the master-brewer, his family and friends invite you to the big traditional brewing day. They welcome you along to experience the different stages in the traditional production of Lambic and Gueuze.

On the programme:

- from 7 a.m. to 9 a.m. Brewing process

- from 9 a.m. to 1 p.m. Filtration and adding the hops
- from 12 noon to 3 p.m. Boiling the wort
- around 3.30 p.m. Pumping the wort into the cooling vat
- from 7 a.m. to 12 noon Cleaning the old-style casks

Guided tour every 1/2 hour from 7 a.m. onwards

Belgian beer weekend



04 > 06/09/2015
Each year Brussels celebrates beer on the Grand-Place during an entire weekend. Many small, medium-sized and large Belgian breweries will present to you their best selections of beers. Entrance is free and beer prices are very democratic!

Grand-Place
1000 Brussels

www.belgianbrewers.be

Brussels beer challenge



November 2015
The aim of the Brussels Beer Challenge is to promote the beer sector in a core market and a market of connoisseurs. International experts will come together to give their objective, impartial and professional opinion on the beers entered in the competition. During the tasting, all the beers will be divided into homogeneous categories based on their origin, typicity and style.

The beers awarded prizes at the Brussels Beer Challenge will benefit from international media coverage and recognition. These distinctions will be a powerful marketing tool and open up new prospects for development.

The first Brussels Beer Challenge took place from 2nd to 4th November 2012 in Brussels.
More information: www.brusselsbeerchallenge.com

A FEW BARS AND RESTAURANTS

The region is spoiled for choice when it comes to places where you can enjoy a great beer while soaking up the characteristic atmosphere of Brussels, enjoy a bit of live music or just an unpretentious meal. Below are a few carefully selected bars and restaurants.

Bars



1000 Brussels
www.lafleurenpapierdore.be
T +32 (0)2 503 03 94

La fleur en papier doré

This literary café with its poetry-lined walls is a listed building that was once the surrealists' local. However, this is also where you can get the 'Het Goudblommeke in Papier' praline, made from Belgian quality chocolate, filled with a Girardin cherry, an artisanal regional beer from the Pajottenland made from Lambic. Only available at the café itself.

Rue des Alexiens 55



T +32 (0)2 511 78 37

La porte noire

With plenty of typical beers and various live music offerings, this vaulted space with its Celtic and medieval ambience was once the kitchen of the Alexian Brothers' monastery.

Rue des Alexiens 67
1000 Brussels
www.laportenoire.be



Moeder Lambic

Standing in the shadow of the town hall of Saint-Gilles, a little local café yet one of the best-stocked beer bars in the country.

Rue de Savoie 68
1060 Brussels
www.moederlambic.com
T +32 (0)2 544 16 99



Moeder Lambic Fontainas

One of the widest ranges of draught beers in the country, a paradise for beer lovers.

Place Fontainas 8
1000 Brussels
T +32 (0)2 503 60 68



Le pochenellekelder

A 'cellar for dolls' the size of a pocket handkerchief but that collects lovely big old puppets.

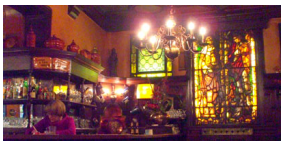
Rue du Chêne 5
1000 Brussels
T +32 (0)2 511 92 62



A l'imaige de nostre-dame

Tucked away at the end of a secret cul-de-sac, an old-fashioned 'estaminet' for escaping to another age for a while.

Rue du Marché-aux-Herbes 8
1000 Brussels



Au bon vieux temps

Another 'estaminet' which, tucked away at the far end of a cul-de-sac, dates from the days when Brussels used to speak the old 'Brusseleer' dialect.

Impasse Saint-Nicolas 4
1000 Brussels
T +32 (0)2 217 26 26



A la mort subite

A quaint institution for anyone who loves authentic Belgian beers and assorted large open sandwiches.

Rue Montagne-aux-Herbes-Potagères 7
1000 Brussels
www.alamortsubite.com
T +32 (0)2 513 13 18



Delirium

Quite simply, one of the widest assortments of beers in the world...

Impasse de la Fidélité 4a
1000 Brussels
www.deliriumcafe.be
T +32 (0)2 514 44 34

**Café theater toone**

A puppet theatre and 'estaminet', a monument of Brussels folklore.

Petite rue des Bouchers 21
1000 Brussels
www.toone.be
T +32 (0)2 513 54 86

**A la Bécasse**

An old-fashioned 'estaminet' where Lambic is still served from a jug and where you can savour typical specialities of Brussels.

Rue Tabora 11
1000 Brussels
www.alabecasse.com
T +32 (0)2 511 00 06

**Le biercircus**

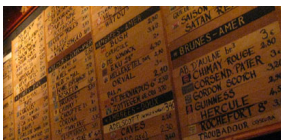
Draught beers made by expert brewers, vintage bottles and traditional cooking with beer, a temple for hop lovers.

Rue de l'Enseignement 57
1000 Brussels
www.bier-circus.be
T+32(0)22180034

**Beer mania**

Aptly named, both little shop and bar, where you can drink or buy some 400 different beers from Belgium and elsewhere...

Chaussée de Wavre 174-176
1040 Brussels
www.beermania.be
T +32 (0)2 512 17 88

**L'Atelier**

L'Atelier has acquired a new image but has lost none of its charm. Its enormous beer list still holds pride of place on the wall and it's difficult not to find a Trappist to your liking. Because it has around 400 kinds of the delicious brew that's so much a part of Brussels and Belgium.

Rue Elise 77
1050 Brussels

02/649 19 53

Specialized restaurants

**'t spinnekopke**

Sample all Belgian specialities and other preparations involving beer in a historic 18th century property.

Place du Jardin aux Fleurs 1
1000 Brussels
www.spinnekopke.be
T +32 (0)2 511 86 95

**Les brigittines**

A friendly decor and a head chef who is famed for his refined Belgo-French cuisine.

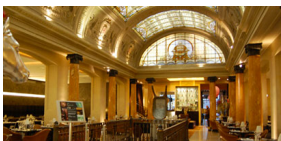
Place de la Chapelle 5
1000 Brussels
www.lesbrigittines.com
T +32 (0)2 512 69 57

**Nuetnigenough**

The beer list holds around 50 beers, including a number of Belgian gems, made by brewers who continue to brew their ales the traditional way. With the landlord himself a keen Geuze lover, this establishment serves the best Lambic beers from around the Pajottenland and Brussels.

Rue du Lombard 25

1000 Brussels
www.nuetnigenough.be

**Belga queen**

A contemporary brasserie housed in a former bank building constructed in the 19th century.

Rue du Fossé aux Loups 32
1000 Brussels
www.belgaqueen.be
T + 32 (0)2 217 21 87

**Restobières**

In the heart of the Marolles Alain Fayt runs his own cuisine that revolves entirely around beer dishes: Waterzooi à la Blanche, veal chop à la Rodenbach, cherry zabaglione, et cetera.

Rue des Renards 9
1000 Brussels
www.restobieres.eu

T +32 (0)2 511 55 83

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Josée Willems · Heverlee
PRIMA men kan er ongestoord verblijven
[Reply](#) · [Like](#) · [Follow Post](#) · January 31, 2014 at 3:11am



Christiane Saint-pau · Limoux
super
[Reply](#) · [Like](#) · [Follow Post](#) · March 2, 2014 at 1:28pm

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