



hotels that dare to be different

Grilled vegetable ceviche bruschetta with Saint-Maur goats cheese crumble, matched with

Veltins Pilsner 4.8% ABV

One of the finest examples of a German Pilsner. Veltins has a superb delicate, dry and clean palate with a fine carbonated body that gives a light citrus finish.

Smoked salmon with guacamole, served with

Pure Gold 4.3% ABV

Refreshing golden ale. Caragold malts, Hallertau Northern Brewer, Hereford Goldings and Bobeck hops create an easy drinking beer with a dry and bitter finish. Grapefruit and honey flavours.

UBU braised blade of beef and smoked pomme puree, paired with

Pure UBU 4.5% ABV

Distinctive full-flavoured amber ale. 100% English Maris Otter malt, Cascade and Hallertau Northern Brewer hops combine to produce a sweeter finish. Toffee and orange notes.

Roasted pork tenderloin stuffed with apricot and sage, matched with

Maisel's Weisse 5.2% ABV

Made with mountain spring water, Hallertau hops and top quality grain. This Bavarian wheat beer has a deep amber colour with a delightful citric aroma and a smooth spicy finish.

Dark chocolate delice with Bacchus glazed cherry, served with

Bacchus Kriek 5.8% ABV

A remarkable cherry beer from the Van Honsebrouck family brewery in West Flanders, Belgium. An intensely sweet palate followed by a sour and slight almond finish.

Montgomery Cheddar, paired with

Sierra Nevada Stout 5.8% ABV

A satisfyingly rich, creamy, malty and full-bodied San Francisco ale. Caramel and Black malts give the stout its deep, dark colour and pronounced roasted flavour.

