



# SYMPHONY of TASTES



# ABBAYE DE FOREST

*Top-fermented beer, abbey type with in-bottle re-fermentation.*

*A subtly perfumed aroma precedes a slightly bitter taste. The Abbaye de Forest tickles the taste buds with fruity impressions of raisins that culminate in a pleasantly zesty, bitter finish.*

## COLOUR:

*Blond Beer*

## STRENGTH:

*6,5% alcohol by volume*

## MILDNESS:

*Low*

*High*



## BITTERNESS:

*Low*

*High*



## SERVING SUGGESTION:

*Serving temperature between 5°C and 8°C (41 to 46°F)*

## AWARDS:

- *Australian International Beer Bronze Award 2009*
- *Best Belgian Beer of Wallonia - Best Abbey Beer 2012*



## INGREDIENTS:

*Water, Pale Malt, Yeast, Kent and Hallertau Hops*

## SIZES:

*Abbaye de Forest is available in bottles (33cl and 75 cl) and on tap (20L)*



25 cl.



33 cl.



75 cl.



1,5 L.



20 L.



25 L.



30 L.



50 L.



# DOUBLE ENGHIEEN BLONDE

*Top-fermented beer, regional beer type.*

*The aroma and taste of this beer compose a successful symphony, conducted with care but not in an overstrict manner. The initial taste gives an impression of bitterness that never becomes overpowering, balanced by, where necessary, a round mildness in the centre and at the finish. The quality hops and the pure malt work together to deliver a harmonious recital.*

## COLOUR:

Blond Beer

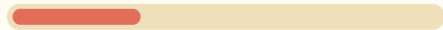
## STRENGTH:

7,5% alcohol by volume

## MILDNESS:

Low

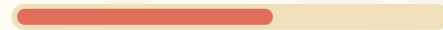
High



## BITTERNESS:

Low

High



## SERVING SUGGESTION:

Best served between 5°C and 8°C (41 to 46°F)

## INGREDIENTS:

Water, Pale Malt, Yeast, Kent and Hallertau Hops

## SIZES:

Double Enghien Blonde is available in bottles (33cl, 75cl, 1.5 L) and on tap (25 L)



# DOUBLE ENGHIEEN BRUNE

*Top-fermented beer, regional beer type.*

*The unique blend of malt varieties gives an exceptional aroma. An unforgettable beer that caresses the nose as well as the taste buds.*

## COLOUR:

*Amber Beer*

## STRENGTH

*8% alcohol by volume*

## MILDNESS:

*Low*

*High*



## BITTERNESS:

*Low*

*High*



## SERVING SUGGESTION:

*Best served between 6°C and 9°C (42 to 48°F)*

## INGREDIENTS:

*Water, Pale Malt, Yeast, Kent and Hallertau Hops*

## SIZES:

*Double Enghien Brune is available in bottles (33cl, 75cl)*



25 cl.



33 cl.



75 cl.



1,5 L.



20 L.



25 L.



30 L.



50 L.



# ENGHIEN NOËL

*Top-fermented beer, tripel type, re-fermented in the bottle.*

*This Christmas beer has a taste that alternates between fresh and warm, always with a pleasant, slightly bitter undercurrent. From the first tasting you experience a rounded taste and the tingly sensation of vanilla with a hint of pepper.*

**COLOUR:**

Blond Beer

**STRENGTH:**

9% alcohol by volume

**MILDNESS:**

Low

High



**BITTERNESS:**

Low

High



**SERVING SUGGESTION:**

Best served between 5°C and 8°C (41 to 46°F)

**INGREDIENTS:**

Water, Pale Malt, Yeast, Kent and Hallertau Hops

**SIZES:**

Enghien Noël is available in bottles (33 cl) and on tap (20L) – on application only



# LA DIVINE

**Top-fermented beer, tripel type.**

*This beer's velvety-smooth aroma introduces pleasant flavours of hops and wood. In the finish you will taste a subtle bitterness with smoky impressions and a hint of alcohol.*

**COLOUR:**

*Amber Beer*

**STRENGTH:**

*9,5% alcohol by volume*

**MILDNESS:**

*Low*

*High*



**BITTERNESS:**

*Low*

*High*



**SERVING SUGGESTION:**

*Serving temperature between 7°C and 10°C (44 to 50°F)*

**INGREDIENTS:**

*Water, Pale Malt, Yeast, Kent and Hallertau Hops*

**SIZES:**

*La Divine is available in bottles (33 cl) and on tap (20 L)*



25 cl.



33 cl.



75 cl.



1,5 L.



20 L.



25 L.



30 L.



50 L.



# GREEN KILLER

*Top-fermented beer, IPA type.*

*Green Killer IPA (Indian Pale Ale) is very hoppy and bitter blond beer. The flavour is quite powerfull with notes of citrus and spices. The after-taste is dry and in perfect balance with the malts.*

**COLOUR:**

Blond

**STRENGTH:**

6,5% alc. vol.

**MILDNESS:**

Low

High



**BITTERNESS:**

Low

High



**SUGGESTION:**

*Serving suggestion: between 5°C and 8°C (41 to 46°F)*

**INGREDIENTS:**

*Water, Pale Malt, Yeast, Chinook, Atakum, Tomahawk and Styrian Hops*

**SIZES:**

*Green Killer is available in bottles (33cl) and on tap (20L)*



# PINK KILLER

*Top-fermented beer, of the fruity white beer type.*

*Pink Killer is a pleasant, slightly sweet, fruity thirst-quencher based on malt, wheat and pink grapefruit, hence its striking colour and the whiff of citrus characteristic of this fruit. A very tasty beer when you just want to quench your thirst.*

## COLOUR:

*A Cloudy Pink*

## STRENGTH:

*5% alcohol by volume*

## MILDNESS:

*Low*

*High*



## BITTERNESS:

*Low*

*High*



## SERVING SUGGESTION:

*Serving temperature between 4°C and 7°C (39 to 44°F)*

## INGREDIENTS:

*Water, Malt, Wheat, Grapefruit Juice, Yeast, Coriander, Orange Peel, Hallertau Hops*

## SIZES:

*Pink Killer is available in bottles (25 cl) and on tap (20 L)*



25 cl.



33 cl.



75 cl.



1,5 L.



20 L.



25 L.



30 L.



50 L.





# SILLY PILS

**Bottom fermented beer, pils type.**

*First and foremost you notice the malt in this beer. This taste is followed by subtle impressions of hop bitters that do not overstay their welcome and never veer toward tartness. A pils beer with an amazing taste that makes for a splendid thirst-quencher.*

**COLOUR:**

*Clear Beer*

**STRENGTH:**

*5% alcohol by volume*

**MILDNESS:**

*Low*

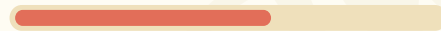
*High*



**BITTERNESS:**

*Low*

*High*



**SERVING SUGGESTION:**

*Serving temperature between 3°C and 6°C (37 to 42°F)*

**AWARDS:**

*Best Beer of Wallonia - Best Pils Beer 2014*



**INGREDIENTS:**

*Water, Pale Malt, Yeast, Saaz and Hallertau Hops*

**SIZES:**

*Silly Pils is available in bottles (25 cl) and on tap (30L and 50L)*



25 cl.



33 cl.



75 cl.



1,5 L.



20 L.



25 L.



30 L.



50 L.



# SILLY BIO PILS

**Bottom fermented beer, organic pils type.**

*Silly Bio Pils is milder than Silly Pils. This thirst-quencher has a malty taste that is followed by touches of bitter hops that don't linger overlong and do not descend into tartness.*

*A light pils beer with an amazing taste.*

**COLOUR:**

*Clear Beer*

**STRENGTH:**

*5% alcohol by volume*

**MILDNESS:**

*Low*

*High*



**BITTERNESS:**

*Low*

*High*



**SERVING SUGGESTION:**

*Serving temperature between 3°C and 6°C (37 to 42°F)*

**INGREDIENTS:**

*Water, Organic Malt, Yeast, Organic Hop*

**SIZE:**

*Silly Bio Pils is available in bottles (25 cl)*



25 cl.



33 cl.



75 cl.



1,5 L.



20 L.



25 L.



30 L.



50 L.



# SILLY ROUGE

## **Brown Cherry Beer.**

*The Silly Rouge is a balanced blend of brown beer and natural cherry juices. Ruby-red in colour, this beer has a powerful taste of cherries with a hint of sour coming from the cherry pips. Silly Rouge is an excellent tasting beer.*

### **COLOUR:**

Dark brown

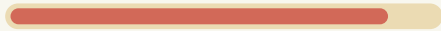
### **STRENGTH:**

8% alc. vol.

### **MILDNESS:**

Low

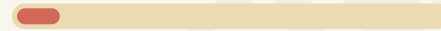
High



### **BITTERNESS:**

Low

High



### **SUGGESTION:**

*Serving suggestion: between 5°C and 8°C (41 to 46°F)*

### **INGREDIENTS:**

*Water, Malt, Cherry juice concentrate, Yeast, Hop*

### **SIZES:**

*Silly Rouge is available in bottles (33cl) and on tap (20L)*



# SILLY SAISON

*Top-fermented beer, saison type.*

*A unique, light taste offering, at the same time, subtle touches of sweets and fruit.*

*A refreshing beer that calls out for another one.*

**COLOUR:**

*Amber Beer*

**STRENGTH:**

*5% alcohol by volume*

**MILDNESS:**

*Low*

*High*



**BITTERNESS:**

*Low*

*High*



**SERVING SUGGESTION:**

*Best served between 4°C and 9°C (39 to 48°F)*

**AWARDS:**

- *Asia Beer Award 2010*
- *Brussels Beer Challenge - Silver 2013*



**INGREDIENTS:**

*Water, Malt, Yeast, Kent and Hallertau Hops*

**SIZES:**

*Silly Saison is available in bottles (25 cl, 33 cl, 75 cl) and on tap (20 L)*



# SILLY SCOTCH

**Top-fermented beer, Scotch type.**

*Silly Scotch was born from a unique tradition and, throughout the years, has grown into a reference beer for its particular style. Its lovely red colour with more than a hint of copper is hidden below a beige head. Its complex aromas breathe the scent of brioche accompanied by raisins, fruit jam and fresh raspberry. This is a generous, full-mouthed beer reminiscent of a liqueur. The initial, most striking impressions are those of honey and caramel. The flavours of prunes and roast malt come through in the finish. There is a refreshing aftertaste.*

**COLOUR:**

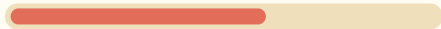
*Dark Brown Beer*

**STRENGTH:**

*8,5% alcohol by volume*

**MILDNESS:**

*Low High*



**BITTERNESS:**

*Low High*



**SERVING SUGGESTION:**

*Best served between 6°C and 9°C (42 to 48°F)*

**AWARD:**

*Scotch Silly Porto Barrel Aged - Brussels Beer Challenge - Honorary Mention 2013*



**INGREDIENTS:**

*Water, Pale Malt, Yeast, Kent and Hallertau Hops*

**LIMITED EDITION:**

*During the end-of-year period, a Scotch matured in oak barrels is marketed in a 75cl-bottle. Previous editions were matured in barrels that used to contain Bordeaux, port and cognac respectively.*

**SIZES:**

*Silly scotch is available in bottles (33 cl, 75 cl, 1.5 L) and on tap (20 L)*



# SILLY SOUR

## *Sour beer.*

*The Silly Sour has been part of our range ever since our brewery was founded by Marcelin Meynsbrughen in 1850. It is brewed with 13% of young beer and 87% of aged beer. The result is a complex beer, fruity and pleasantly acidic. It provides very intense and refreshing sensations.*

### COLOUR:

*Brown*

### STRENGTH:

*5,5% alc. vol.*

### MILDNESS:

*Low*

*High*



### BITTERNESS:

*Low*

*High*



### SUGGESTION:

*Serving suggestion: between 4°C and 9°C (39 to 48°F)*

### INGREDIENTS:

*Water, Malt, Yeast, Hop*

### SIZES:

*Silly Sour is available in bottles (33cl) and on tap (30L)*



# SILLY SUPER 64

*Top-fermented beer, spéciale belge ale type.*

*A beer with a subtle aroma and an equally delicate taste. Malt, hops and wheat take centre stage, enhanced by a very slight and barely perceptible hint of grains accompanied by a slight touch of caramel that will delight the connoisseur.*

**COLOUR:**

*Amber Beer*

**STRENGTH:**

*5% alcohol by volume*

**MILDNESS:**

*Low High*



**BITTERNESS:**

*Low High*



**SERVING SUGGESTION:**

*Best served between 4°C and 9°C (39 to 48°F)*

**INGREDIENTS:**

*Water, Malt, Yeast, Kent and Hallertau Hops*

**SIZES:**

*Silly Super 64 is available in bottles (25 cl) and on tap (20 L)*



25 cl.



33 cl.



75 cl.



1,5 L.



20 L.



25 L.



30 L.



50 L.



# BLANCHE DE SILLY

*Top-fermented beer, wheat beer type.*

*An amazing thirst-quencher. Its refreshing taste will surprise you with its hints of coriander followed by the subtle citrus touches of dried orange peel.*

**COLOUR:**

*Cloudy White Beer*

**STRENGTH:**

*5% alcohol by volume*

**MILDNESS:**

*Low*

*High*



**BITTERNESS:**

*Low*

*High*



**SERVING SUGGESTION:**

*Best served between 4°C and 7°C (39 to 44°F)*

**AWARDS:**

- *Australian International Beer - Silver Award 2008 / 2009*
- *Sochi Beer Festival Russia - Silver 2012*



**INGREDIENTS:**

*Water, Malt, Wheat, Yeast, Coriander, Orange Peel, Hallertau Hop*

**SIZES:**

*Titje Blanche is available in bottles (25 cl) and on tap (20L)*



25 cl.



33 cl.



75 cl.



1,5 L.



20 L.



25 L.



30 L.



50 L.





# PACKS

## HALF-A-METRE OF SILLY BEER

*A wooden case containing nine bottles of beer:*

- BLANCHE DE SILLY (25cl.)
- SILLY SCOTCH (33cl.)
- SILLY SUPER 64 (25cl.)
- LA DIVINE (33cl.)
- SILLY SAISON (33cl.)
- DOUBLE ENGHIE BLONDE (33cl.)
- SILLY PILS (25cl.)
- DOUBLE ENGHIE BRUNE (33cl.)
- PINK KILLER (25cl.)



## ABBAYE DE FOREST IN A METAL CASE

*Bottle of Abbaye de Forest (75cl) in a luxury metal case*



## SILLY PACK

*Six varieties of beer in one pack:*

- BLANCHE DE SILLY (25cl.)
- SILLY SCOTCH (33cl.)
- SILLY SUPER 64 (25cl.)
- LA DIVINE (33cl.)
- SILLY SAISON (25cl.)
- DOUBLE ENGHIE BLONDE (33cl.)



## PINK KILLER PACK

*Gift box with four 25cl bottles plus a Pink Killer glass*



# FOODPAIRING

## CREATIVE PAIRINGS OF SILLY BEER / DISHES

*Beer pairing is hot right now. So, which dishes form an excellent combination with the beers from Brasserie de Silly?*

*The **Titje Blanche** with its aromas of citrus and yeast goes well with crustaceans, mussels, roast or smoked fish and desserts containing fruits.*

*Silly's blonde specialty beers (**Abbaye de Forest**, **Double Enghien Blonde**, **Enghien Noël**) make an excellent aperitif. They're also highly recommended in combination with salads, roast red or white meat, hard cheeses, goat's cheese and fruit desserts.*



*The aromatic amber beers (**La Divine**, **Super 64**, **Silly saison**) are delicious paired with foie gras, game, meat in a sauce, smoked fish, blue cheese and desserts with caramel.*

*The dark beers (**Scotch Silly**, **Double Enghien Brune**) are ideally partnered with crustaceans, Asian dishes, red meats, processed meats from the deli, game and chocolate puddings.*










































*The **Pink Killer** is an aperitif beer or dessert beer par excellence.*

*The **Silly Pils** and **Silly Bio Pils** are well suited to accompany typical brasserie dishes such as steak tartare, a hamburger or just with a delicious portion of frites.*



# TASTY VARIETIES IN DIFFERENT SIZES



SILLY BEER	 25 cl.	 33 cl.	 75 cl.	 1,5 L.	 20 L.	 25 L.	 30 L.	 50 L.
ABBAYE DE FOREST								
ENGHIEN BLONDE								
ENGHIEN BRUNE								
ENGHIEN NOËL								
IPA GREEN KILLER								
PINK KILLER								
SILLY BLANCHE								
SILLY LA DIVINE								
SILLY PILS								
SILLY PILS BIO								
SILLY ROUGE								
SILLY SAISON								
SILLY SCOTCH								
SILLY SOUR								
SILLY SUPER 64	