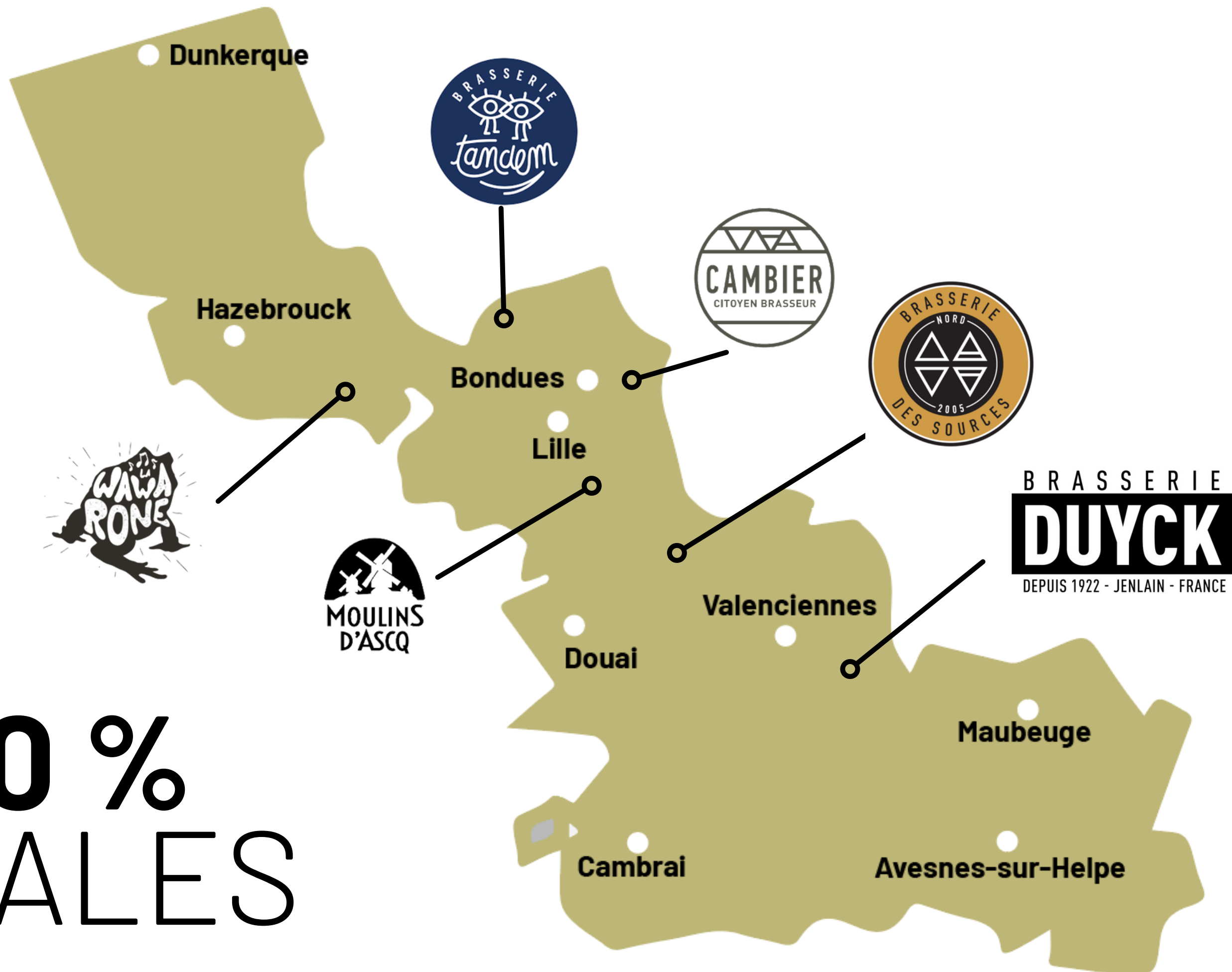


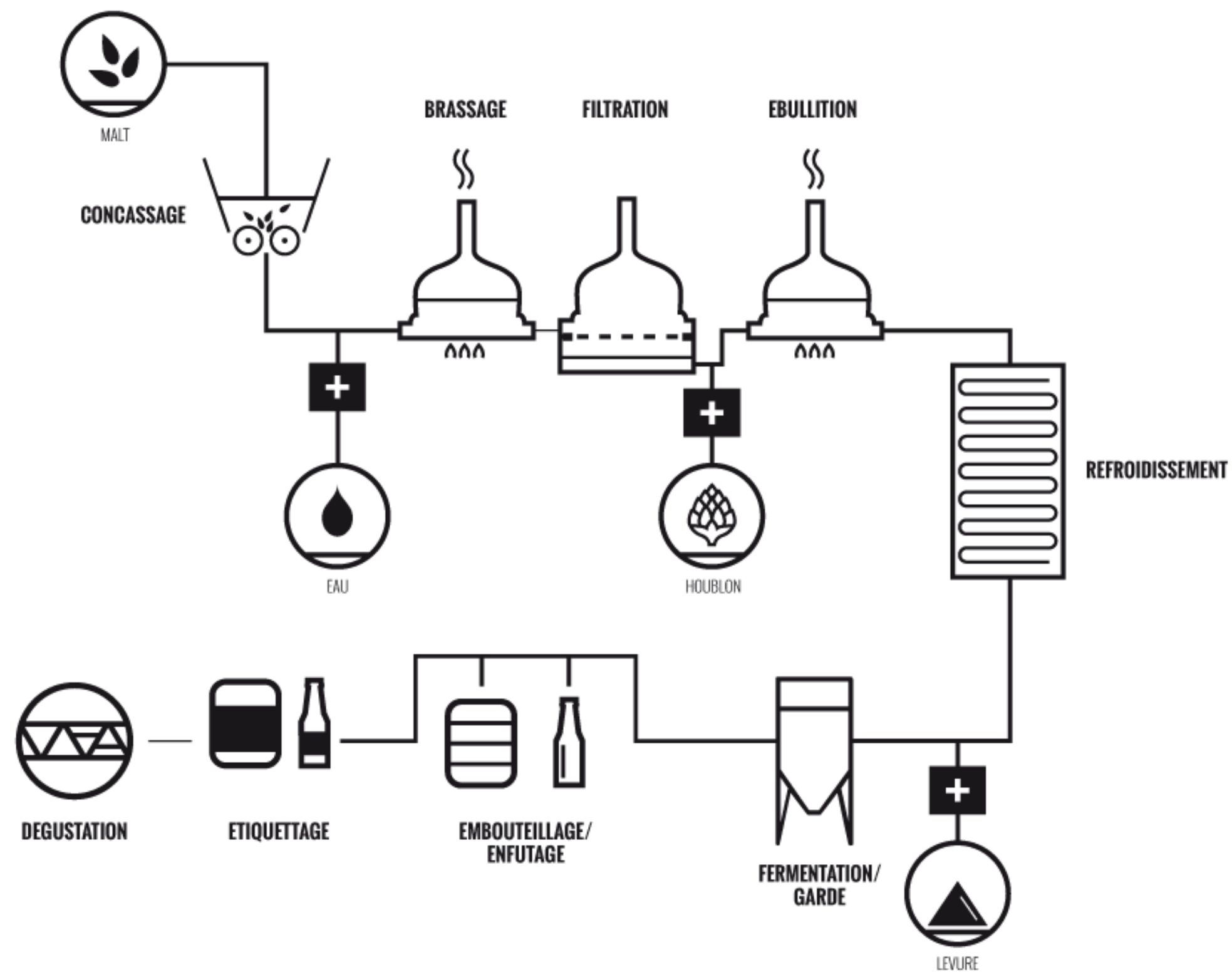


NOS BIÈRES ARTISANALES
EN FÛTS DE 20 OU 30 LITRES

**100 %
LOCALES**

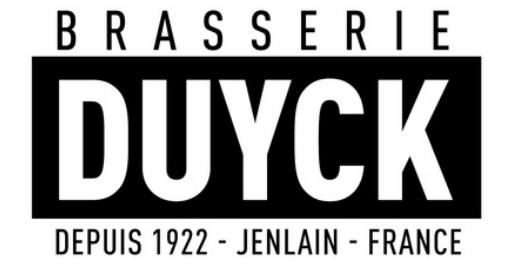


FABRICATION DE LA BIÈRE



BRASSERIE DUYCK

📍 Jenlain



La Bise Blonde 5%

La Bise Ardente 3,2% (Fruits rouges)

Jenlain Grand Cru 8%



BRASSERIE DES SOURCES

📍 Saint-Amand-les-Eaux

Bellerose 6,5%

Bellerose IPA 6,5%

Estaminet 7% (Triple)

Vieux Lille 8,5% (blonde dorée)

Vivat Blonde 6,5%



BRASSERIE CAMBIER

📍 Croix



Mongy IPA 6,8%

Mongy saison bio 5,2%

Mongy blonde 6,2%

Mongy triple 8%



BRASSERIE TANDEM

📍 Wambrechies



Coup de Soleil Blonde 7,5%

Prem's 4,2%

Poule Mouillée 6,5%

Bonne Pioche 5,5%





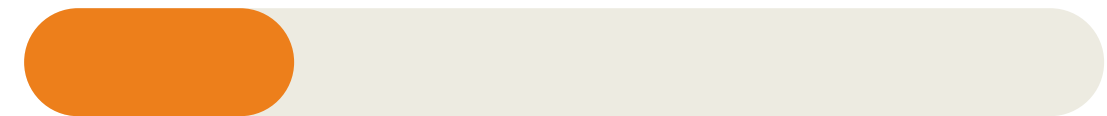
BRASSERIE MOULINS D'ASCQ

Villeneuve d'Ascq

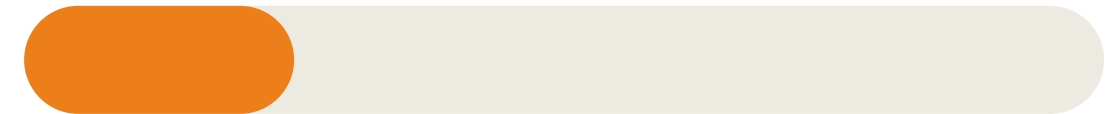


Moulins d'Ascq Blanche 5%

Amertume



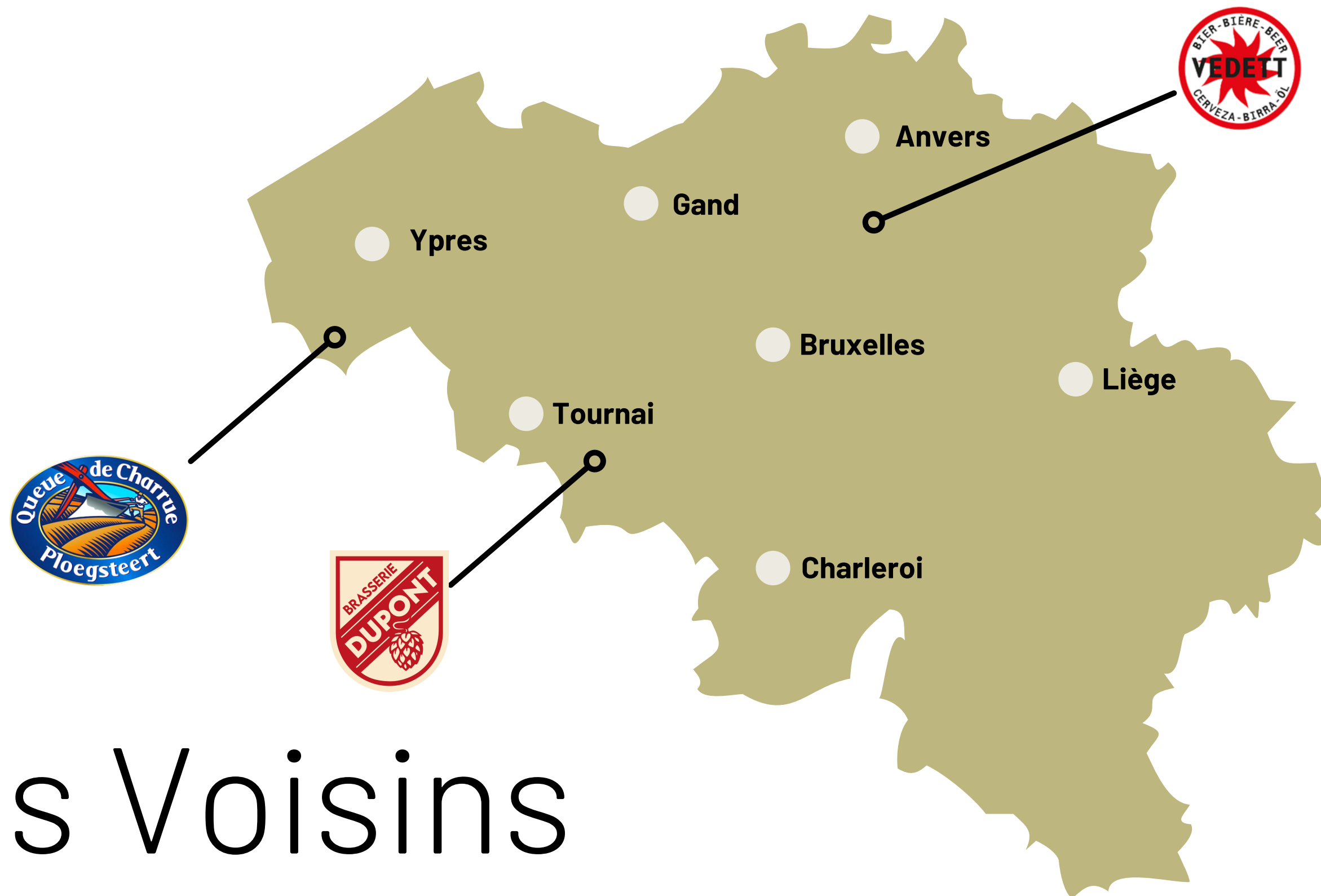
Rondeur



Acidité



Arôme : notes de coriandre et d'écorce d'orange



Nos Voisins
Belges

BRASSERIE DUPONT

📍 Tourpes

Saison dupont 6,5%



BRASSERIE MOORTGAT VEDETT

📍 Puurs-Sint-Amands



Vedett IPA 5,5%

Vedett Extra White 4,7%



BRASSERIE VANUXEEM

QUEUE CHARRUE

📍 Comines-Warneton

Queue Charrue Blonde 6,6%

