



CHEESE & BEER GUIDE



Fresh white mold cow cheeses, all goats cheeses: Pilsner, Wheat and Lambic-style Beers.

The term “fresh” is used to describe cow milk cheeses that have not been aged.

These cheeses have a high moisture content, are usually mild, and have a very creamy taste and soft texture.

Goats cheese come in all varieties. Their sourly content makes a good pairing to “Weissbier”.

**CHEESES:** Brie de Meaux, Brebrousse d’ Argental (Får) and Vacherousse d’ Argental. Plus our 8 goat cheeses.

**BEERS:** Ayinger Urweisse and Poppels Vit.



Washed-Rind Cheeses : *Belgian-Style Ales*

These cheeses are bathed in water, wine, spirits or even beer which helps it to retain moisture and aids the growth of bacteria. The cheese itself is often creamy.

**CHEESES:** Taleggio, Brigand, Chimay a la Biere, Limburger, Epoisses , Fransk Bondost (Tomme de basque).

**BEERS:** Zodiak, Leon Blonde, Moinette Blonde, American Dream, My Pils, Drinkin' the Sun.



Firm/Hard Cheeses, Sweet and Salt: Pilsner, Bock, Brown Ale and Imperial Stout

**CHEESES:** Gouda matured and strong, from 16 or 30 weeks to 60 weeks or 3 years :

Old Amsterdam, Old Rotterdam, Reypenaer Primadonna Maturo & Forte, Ruby Mist portcheddar and others.

**BEERS:** Pilsner, Ipa, Apa, Epa : Williams Irish Red, Peter, Pale & Mary, Zodiak, Poppels Ipa, Celebrator Dubbelbock, Nebuchadnezar double IPA, Moinette Brune, Monk's Brew.

Firm/half Hard Cheeses, Sour-sweet and Nutty : Saison and Sour Beers

**CHEESES:** Maasdammer, Leerdammer Caractère, Gruyère, Appenzeller, Comté, Beer Cheeses, Almnäs Tegelost, Cheddars : Black Bomber, Amber Mist Whisky, Rökt Cheddar, Rökt Holländsk ko och get

**BEERS:** Pilsner, Sour Pilsner and Saison : Saison Dupont, American Dream



Blue Cheeses: Porter, Stout, Imperial IPA, Dubbelbock, Barley Wine

The term “blue” is used to describe cheeses that have a distinctive blue/green veining, created when the penicillium roqueforti mold, which is added during the cheesemaking process, is exposed to air. This mold provides a distinct flavor to the cheese, which ranges from fairly mild to assertive and strong.

**CHEESES:** Blue Stilton, Roquefort (får), Fourme d’ Ambert, Bleu de Graven, Hommage (get) and Norin’s Whisky Ädel.

**BEERS:** Ayinger Celebrator, Monk’s Brew, Moinette Brune, Barley Wine.