

U.S. Department of Justice

Washington, DC 20530

Supplemental Statement**Pursuant to the Foreign Agents Registration Act of 1938, as amended**For Six Month Period Ending 31/05/2015

(Insert date)

I - REGISTRANT

1. (a) Name of Registrant (b) Registration No.

Tourist Office for Flanders, Belgium

5840

(c) Business Address(es) of Registrant

620 Eighth Avenue, 44th floor
New York, NY 10018

2. Has there been a change in the information previously furnished in connection with the following?

(a) If an individual:

- | | | |
|---------------------------|------------------------------|-----------------------------|
| (1) Residence address(es) | Yes <input type="checkbox"/> | No <input type="checkbox"/> |
| (2) Citizenship | Yes <input type="checkbox"/> | No <input type="checkbox"/> |
| (3) Occupation | Yes <input type="checkbox"/> | No <input type="checkbox"/> |

(b) If an organization:

- | | | |
|--------------------------|------------------------------|--|
| (1) Name | Yes <input type="checkbox"/> | No <input checked="" type="checkbox"/> |
| (2) Ownership or control | Yes <input type="checkbox"/> | No <input checked="" type="checkbox"/> |
| (3) Branch offices | Yes <input type="checkbox"/> | No <input checked="" type="checkbox"/> |

(c) Explain fully all changes, if any, indicated in Items (a) and (b) above.

IF THE REGISTRANT IS AN INDIVIDUAL, OMIT RESPONSE TO ITEMS 3, 4, AND 5(a).3. If you have previously filed Exhibit C¹, state whether any changes therein have occurred during this 6 month reporting period.Yes No If yes, have you filed an amendment to the Exhibit C? Yes No

If no, please attach the required amendment.

¹ The Exhibit C, for which no printed form is provided, consists of a true copy of the charter, articles of incorporation, association, and by laws of a registrant that is an organization. (A waiver of the requirement to file an Exhibit C may be obtained for good cause upon written application to the Assistant Attorney General, National Security Division, U.S. Department of Justice, Washington, DC 20530.)

4. (a) Have any persons ceased acting as partners, officers, directors or similar officials of the registrant during this 6 month reporting period?

Yes No

If yes, furnish the following information:

Name	Position	Date Connection Ended
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(b) Have any persons become partners, officers, directors or similar officials during this 6 month reporting period?

Yes No

If yes, furnish the following information:

Name	Residence Address	Citizenship	Position	Date Assumed
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5. (a) Has any person named in Item 4(b) rendered services directly in furtherance of the interests of any foreign principal?

Yes No

If yes, identify each such person and describe the service rendered.

(b) During this six month reporting period, has the registrant hired as employees or in any other capacity, any persons who rendered or will render services to the registrant directly in furtherance of the interests of any foreign principal(s) in other than a clerical or secretarial, or in a related or similar capacity? Yes No

Name	Residence Address	Citizenship	Position	Date Assumed
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(c) Have any employees or individuals, who have filed a short form registration statement, terminated their employment or connection with the registrant during this 6 month reporting period? Yes No

If yes, furnish the following information:

Name	Position or Connection	Date Terminated
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(d) Have any employees or individuals, who have filed a short form registration statement, terminated their connection with any foreign principal during this 6 month reporting period? Yes No

If yes, furnish the following information:

Name	Position or Connection	Foreign Principal	Date Terminated
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6. Have short form registration statements been filed by all of the persons named in Items 5(a) and 5(b) of the supplemental statement?

Yes No

If no, list names of persons who have not filed the required statement.

II - FOREIGN PRINCIPAL

7. Has your connection with any foreign principal ended during this 6 month reporting period? Yes No
- If yes, furnish the following information:

Foreign Principal

Date of Termination

8. Have you acquired any new foreign principal(s)² during this 6 month reporting period? Yes No
- If yes, furnish the following information:

Name and Address of Foreign Principal(s)

Date Acquired

9. In addition to those named in Items 7 and 8, if any, list foreign principal(s)² whom you continued to represent during the 6 month reporting period.

Flanders Tourism Board (Toerisme Vlaanderen)

61 Grasmarkt

1000 Brussels

Belgium

Note: Toerisme Vlaanderen is an independent agency of the Flemish Government in Belgium

10. (a) Have you filed exhibits for the newly acquired foreign principal(s), if any, listed in Item 8?

Exhibit A³ Yes No Exhibit B⁴ Yes No

If no, please attach the required exhibit.

- (b) Have there been any changes in the Exhibits A and B previously filed for any foreign principal whom you represented during this six month period? Yes No

If yes, have you filed an amendment to these exhibits? Yes No

If no, please attach the required amendment.

² The term "foreign principal" includes, in addition to those defined in Section 1(b) of the Act, an individual organization any of whose activities are directly or indirectly supervised, directed, controlled, financed, or subsidized in whole or in major part by a foreign government, foreign political party, foreign organization or foreign individual. (See Rule 100(a) (9)). A registrant who represents more than one foreign principal is required to list in the statements he files under the Act only those principals for whom he is not entitled to claim exemption under Section 3 of the Act. (See Rule 208.)

³ The Exhibit A, which is filed on Form NSD-3, sets forth the information required to be disclosed concerning each foreign principal.

⁴ The Exhibit B, which is filed on Form NSD-4, sets forth the information concerning the agreement or understanding between the registrant and the foreign principal.

III - ACTIVITIES

11. During this 6 month reporting period, have you engaged in any activities for or rendered any services to any foreign principal named in Items 7, 8, or 9 of this statement? Yes No

If yes, identify each foreign principal and describe in full detail your activities and services:

12. During this 6 month reporting period, have you on behalf of any foreign principal engaged in political activity⁵ as defined below? Yes No

If yes, identify each such foreign principal and describe in full detail all such political activity, indicating, among other things, the relations, interests and policies sought to be influenced and the means employed to achieve this purpose. If the registrant arranged, sponsored or delivered speeches, lectures or radio and TV broadcasts, give details as to dates, places of delivery, names of speakers and subject matter.

13. In addition to the above described activities, if any, have you engaged in activity on your own behalf which benefits your foreign principal(s)? Yes No

If yes, describe fully.

⁵ "Political activity," as defined in Section 1(o) of the Act, means any activity that the person engaging in believes will, or that the person intends to, in any way influence any agency or official of the Government of the United States or any section of the public within the United States with reference to formulating, adopting or changing the domestic or foreign policies of the United States or with reference to political or public interests, policies, or relations of a government of a foreign country or a foreign political party.

IV - FINANCIAL INFORMATION

14. (a) RECEIPTS-MONIES

During this 6 month reporting period, have you received from any foreign principal named in Items 7, 8, or 9 of this statement, or from any other source, for or in the interests of any such foreign principal, any contributions, income or money either as compensation or otherwise? Yes No

If no, explain why.

If yes, set forth below in the required detail and separately for each foreign principal an account of such monies.⁶

Date	From Whom	Purpose	Amount
12/24/2014	Flanders Tourism	Funds were transferred from our head	\$200,000.00
02/02/2015	Board	office in Belgium to finance all of our	\$140,000.00
04/02/2015		operational and marketing expenses	\$350,000.00
05/29/2015			\$300,000.00

\$990,000.00

Total

(b) RECEIPTS - FUNDRAISING CAMPAIGN

During this 6 month reporting period, have you received, as part of a fundraising campaign⁷, any money on behalf of any foreign principal named in Items 7, 8, or 9 of this statement? Yes No

If yes, have you filed an Exhibit D⁸ to your registration? Yes No

If yes, indicate the date the Exhibit D was filed. Date _____

(c) RECEIPTS-THINGS OF VALUE

During this 6 month reporting period, have you received any thing of value⁹ other than money from any foreign principal named in Items 7, 8, or 9 of this statement, or from any other source, for or in the interests of any such foreign principal?

Yes No

If yes, furnish the following information:

Foreign Principal	Date Received	Thing of Value	Purpose
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^{6, 7} A registrant is required to file an Exhibit D if he collects or receives contributions, loans, moneys, or other things of value for a foreign principal, as part of a fundraising campaign. (See Rule 201(e)).

⁸ An Exhibit D, for which no printed form is provided, sets forth an account of money collected or received as a result of a fundraising campaign and transmitted for a foreign principal.

⁹ Things of value include but are not limited to gifts, interest free loans, expense free travel, favored stock purchases, exclusive rights, favored treatment over competitors, "kickbacks," and the like.

15. (a) DISBURSEMENTS-MONIES

During this 6 month reporting period, have you

(1) disbursed or expended monies in connection with activity on behalf of any foreign principal named in Items 7, 8, or 9 of this statement? Yes No (2) transmitted monies to any such foreign principal? Yes No

If no, explain in full detail why there were no disbursements made on behalf of any foreign principal.

If yes, set forth below in the required detail and separately for each foreign principal an account of such monies, including monies transmitted, if any, to each foreign principal.

Date	To Whom	Purpose	Amount
December	Staff and various vendors	Staff salaries and expenses	\$261,158.36
1,2014 - May 31,	Various vendors	Operational expenses	\$125,421.32
2015	Various vendors	Marketing expenses	\$340,472.48

\$727,052.16

Total

(b) DISBURSEMENTS-THINGS OF VALUE

During this 6 month reporting period, have you disposed of anything of value¹⁰ other than money in furtherance of or in connection with activities on behalf of any foreign principal named in Items 7, 8, or 9 of this statement?

Yes No

If yes, furnish the following information:

Date	Recipient	Foreign Principal	Thing of Value	Purpose
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(c) DISBURSEMENTS-POLITICAL CONTRIBUTIONS

During this 6 month reporting period, have you from your own funds and on your own behalf either directly or through any other person, made any contributions of money or other things of value¹¹ in connection with an election to any political office, or in connection with any primary election, convention, or caucus held to select candidates for political office?

Yes No

If yes, furnish the following information:

Date	Amount or Thing of Value	Political Organization or Candidate	Location of Event
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^{10, 11} Things of value include but are not limited to gifts, interest free loans, expense free travel, favored stock purchases, exclusive rights, favored treatment over competitors, "kickbacks," and the like.

V - INFORMATIONAL MATERIALS

16. (a) During this 6 month reporting period, did you prepare, disseminate or cause to be disseminated any informational materials?¹²
 Yes No

If Yes, go to Item 17.

(b) If you answered No to Item 16(a), do you disseminate any material in connection with your registration?
 Yes No

If Yes, please forward the materials disseminated during the six month period to the Registration Unit for review.

17. Identify each such foreign principal.

Flanders Tourism Board (Toerisme Vlaanderen)

18. During this 6 month reporting period, has any foreign principal established a budget or allocated a specified sum of money to finance your activities in preparing or disseminating informational materials? Yes No

If yes, identify each such foreign principal, specify amount, and indicate for what period of time.
 \$432,700.00 per annum

19. During this 6 month reporting period, did your activities in preparing, disseminating or causing the dissemination of informational materials include the use of any of the following:

- Radio or TV broadcasts Magazine or newspaper Motion picture films Letters or telegrams
 Advertising campaigns Press releases Pamphlets or other publications Lectures or speeches
 Other (specify) _____

Electronic Communications

- Email
 Website URL(s): www.visitflanders.com
 Social media websites URL(s): Facebook 'Visitflanders', Twitter 'Visitflanders'
 Other (specify) _____

20. During this 6 month reporting period, did you disseminate or cause to be disseminated informational materials among any of the following groups:

- Public officials Newspapers Libraries
 Legislators Editors Educational institutions
 Government agencies Civic groups or associations Nationality groups
 Other (specify) Travel and Tour Operators, MICE and press

21. What language was used in the informational materials:

- English Other (specify) French

22. Did you file with the Registration Unit, U.S. Department of Justice a copy of each item of such informational materials disseminated or caused to be disseminated during this 6 month reporting period? Yes No

23. Did you label each item of such informational materials with the statement required by Section 4(b) of the Act? Yes No

¹² The term informational materials includes any oral, visual, graphic, written, or pictorial information or matter of any kind, including that published by means of advertising, books, periodicals, newspapers, lectures, broadcasts, motion pictures, or any means or instrumentality of interstate or foreign commerce or otherwise. Informational materials disseminated by an agent of a foreign principal as part of an activity in itself exempt from registration, or an activity which by itself would not require registration, need not be filed pursuant to Section 4(b) of the Act.

VI - EXECUTION

In accordance with 28 U.S.C. § 1746, the undersigned swear(s) or affirm(s) under penalty of perjury that he/she has (they have) read the information set forth in this registration statement and the attached exhibits and that he/she is (they are) familiar with the contents thereof and that such contents are in their entirety true and accurate to the best of his/her (their) knowledge and belief, except that the undersigned make(s) no representation as to truth or accuracy of the information contained in the attached Short Form Registration Statement(s), if any, insofar as such information is not within his/her (their) personal knowledge.

(Date of signature)

(Print or type name under each signature or provide electronic signature¹³)

June 24, 2015

/s/ Line Vreven

eSigned

¹³ This statement shall be signed by the individual agent, if the registrant is an individual, or by a majority of those partners, officers, directors or persons performing similar functions, if the registrant is an organization, except that the organization can, by power of attorney, authorize one or more individuals to execute this statement on its behalf.

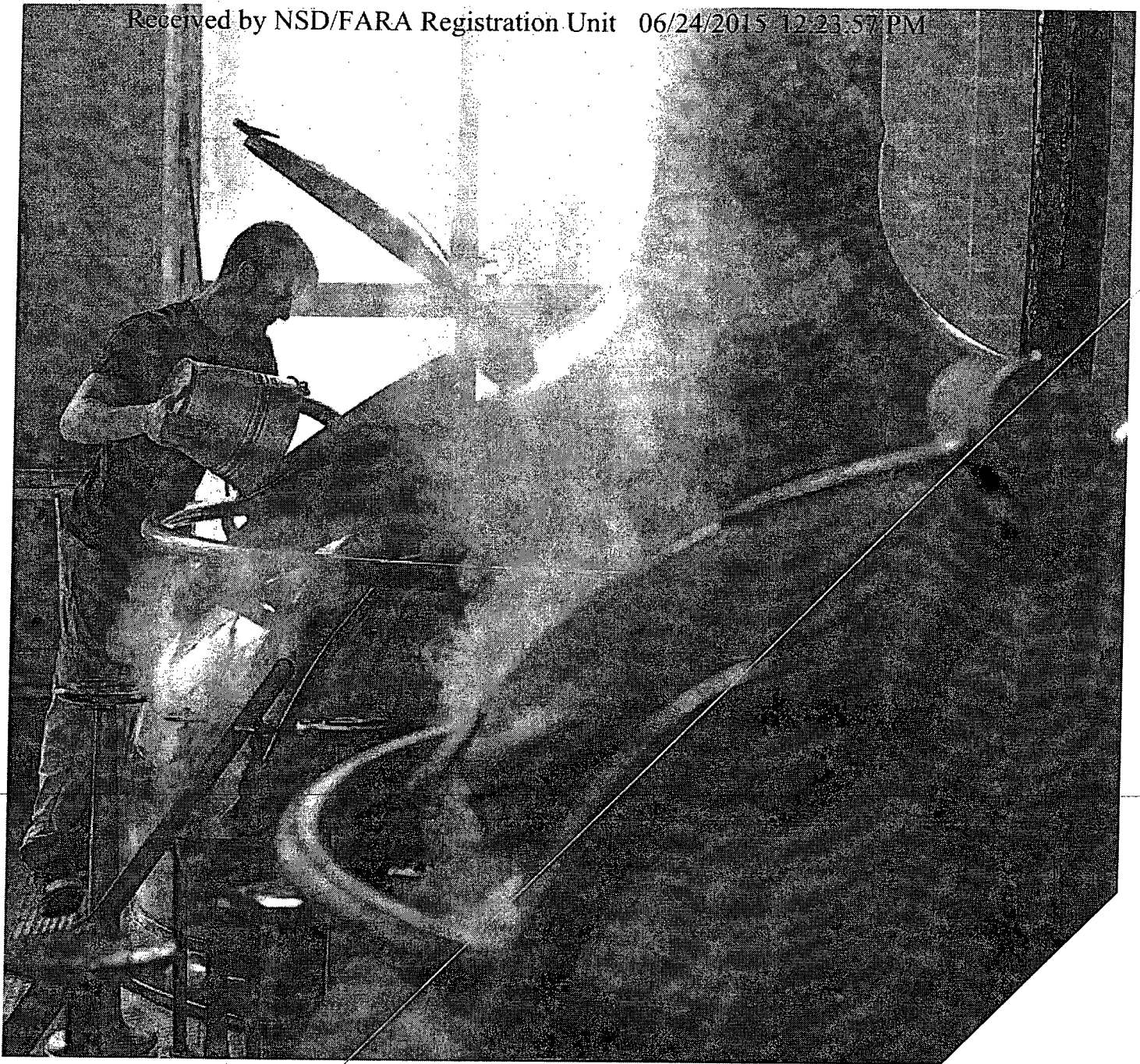
Belgian Beer Experiences

IN FLANDERS & BRUSSELS



Flanders
State of
the Art

VISITFLANDERS



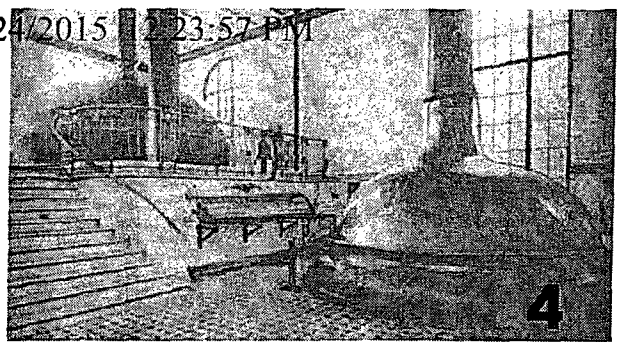
INTRODUCTION

The combination of a beer tradition stretching back over centuries and the passion displayed by today's brewers in their search for the perfect beer have made Belgium the home of exceptional beers, unique in character and produced on the basis of an innovative knowledge of brewing. It therefore comes as no surprise that Belgian brewers regularly sweep the board at major international beer competitions.

Interest for Belgian beer and that 'beer experience' is highly topical, with Tourism VISITFLANDERS regularly receiving questions and inquiries regarding beer and how it can be best experienced. Not wanting to leave these unanswered, we have compiled a regularly updated 'trade' brochure full of information for tour organisers. We plan to provide further information in the form of more in-depth texts on certain subjects.

In this brochure you will find information on the following subjects:

- A brief history of Belgian beer 4
- Presentations of Belgian Beers..... 6
- What makes Belgian beers so unique?10
- Beer and Flanders as a destination 12
- List of breweries in Flanders and Brussels offering guided tours for groups 16
- List of beer museums in Flanders and Brussels offering guided tours..... 34
- Pubs.....41
- Restaurants 45
- Guided tours 48
- List of the main beer events in Flanders and Brussels 56
- Facts & Figures..... 60



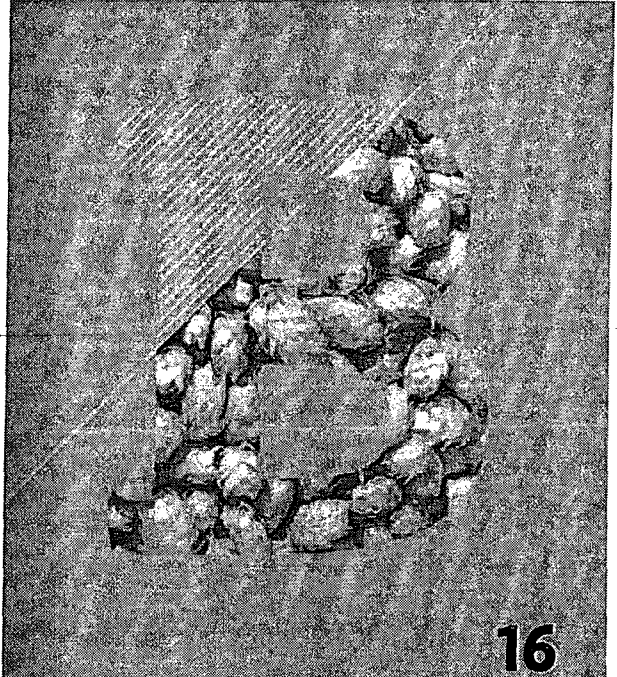
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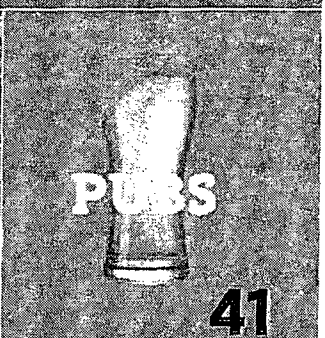
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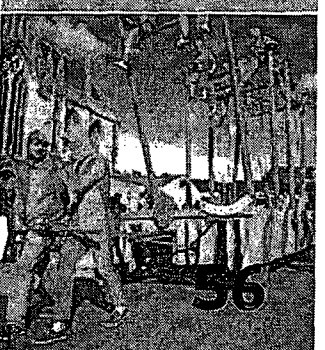
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We hope that this brochure helps you in putting together your tours. Anything missing? Any comments?

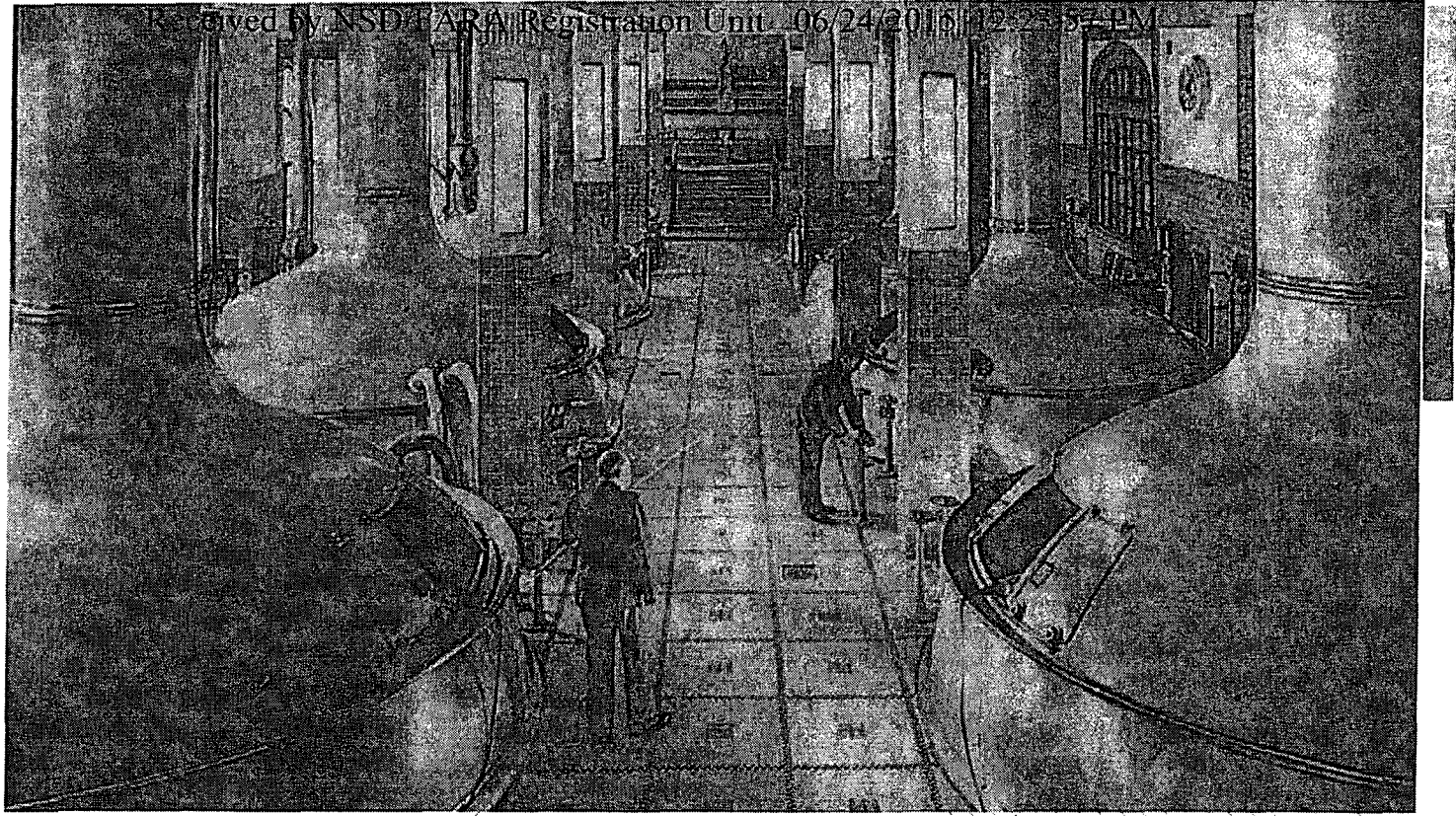
Contact your Trade Manager, contact details on back cover.



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A BRIEF HISTORY OF BELGIAN BEER

The art of brewing beer is as old as civilisation and originated in Mesopotamia in 9000 BC. Over time, beer found its way to Gaul via Egypt and the Roman Empire. Initially, beer brewing was a household task and the first brewers were women.

In the Middle Ages, abbeys became knowledge centres for agriculture, livestock and certain crafts, including brewing beer. The monks were allowed to drink limited amounts of their regional beverage because the quality of the drinking water was so unsanitary. In southern Europe, the daily drink was wine, which is why the monks there concentrated on growing grapes and winemaking. The climate of our region was not suited

for winemaking, which is why the locals turned to beer brewing instead. Thanks to the monks, beer brewing evolved from a domestic activity into a true, artisanal craft.

In the Middle Ages, beers were flavoured for the first time with a herbal mixture called "gruit". Brewers had to purchase this mixture in the "gruithuis" (see the Gruuthuuse in Bruges). The abbeys were exempt from this obligation. Nevertheless, they switched to hops because it helped preserve the beer, giving it a longer shelf life. In the eleventh century, the Benedictine Abbey of Affligem played an important role in the introduction of hops-growing in Flanders.

In 1364, Emperor Charles IV enacted the "Novus Modus Fermentandi Cerevisiam" decree. He sought to improve the quality of beer with his "new method for brewing beer" and required that brewers use hops. The obligation applied throughout the Holy Roman Empire of the German Nation to which Brabant and Imperial Flanders (Rijks-Vlaanderen), the region to the east of the Scheldt, belonged. In the Flanders, the region to the west of the Scheldt, the right to dispense gruit was maintained. As a result of this division, Belgian beer culture diversified. The brewers in Imperial Flanders and Brabant brewed hopped beers, which kept for longer. The gruit beers held their own in Flanders and brewers



acidified their beer to help preserve the beer, leading to the development of red-brown beers.

In the sixteenth and seventeenth centuries, more and more regulations were drawn up to ensure that good beers were brewed. In Germany, the "Reinheitsgebot" (1516) stated that beer could be brewed exclusively from barley, hops and water. In Halle, in Flemish-Brabant, a city account from 1559 refers to the mash for brewing "lambiek" beer. From the seventeenth century onwards, regional beers were created such as the Antwerp "gerstenbier" (barley beer), "Leuvense witte" (Leuven white beer), brown beers in Diest and Oudenaarde, and "caves" (cellared beers) in Lier. Gradually, brewers started to "export" their beers outside of their own region.

The end of the eighteenth century marked the end of the abbey's privileges. In 1783, the Emperor Joseph II dissolved the abbey's because they infringed upon the breweries. Several abbey's and their breweries were destroyed during the French Revolution.

The nineteenth century marked a new chapter in beer history with the breakthrough of the Czech pilsner (1839). This beer was an instant success in the world of cloudy, dark (regional) beers. During the Industrial Revolution, scientists gained a better insight into the brewing process and yeast culture in general.

The First World War was the final blow for several Belgian breweries. The German occupying forces seized the copper vats, equipment and their vehicles. Only half of the nearly 3,200 breweries survived the First World War. The breweries, which slowly picked up where they left off, were dealt a new, heavy blow during the economic crisis of the 1930s and by the Second World War. There were only 775 breweries left in 1946.

In the following decades, more and more microbreweries closed as a result of the competition and the high investment cost for new installations. The big breweries consolidated their home market through acquisitions.

Inspired by the Flower Power movement of the late 1960s, Belgian specialty beers were rediscovered. In 1977, the British beer guru Michael Jackson (1942-2007) finally put Belgian beer culture in the spotlight, leading to the global recognition of the Belgian beer culture in the following decades.

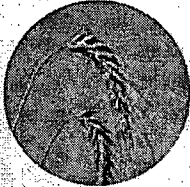
Between 1985 and 2000, large and medium-sized breweries began to merge. At the same time, local microbreweries opened, which largely brewed beer for export, in some cases at the request of foreign importers who were looking for unique Belgian beers.

The interest in authentic speciality beers has continued to grow since the turn of the century. The Belgian beer industry includes some of the best known and popular brands, which are supported by intensive marketing and publicity campaigns, as well as Trappist beers - which are becoming increasingly exclusive because of the limited quantities that monasteries can produce - and the distinctive specialty beers of local and familyowned breweries. The trend was first observed for lambic beers, but is now spreading to include Flemish red-brown beers, brown beers, and strong blonde, well-hopped beer.

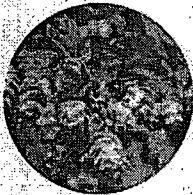
In recent years, hobby brewers are increasingly starting to share their beers with the public, selling them directly to customers or to local restaurants and pubs.



WATER



BARLEY



HOPS



YEAST



BEER

PRESENTATIONS OF BELGIAN BEERS

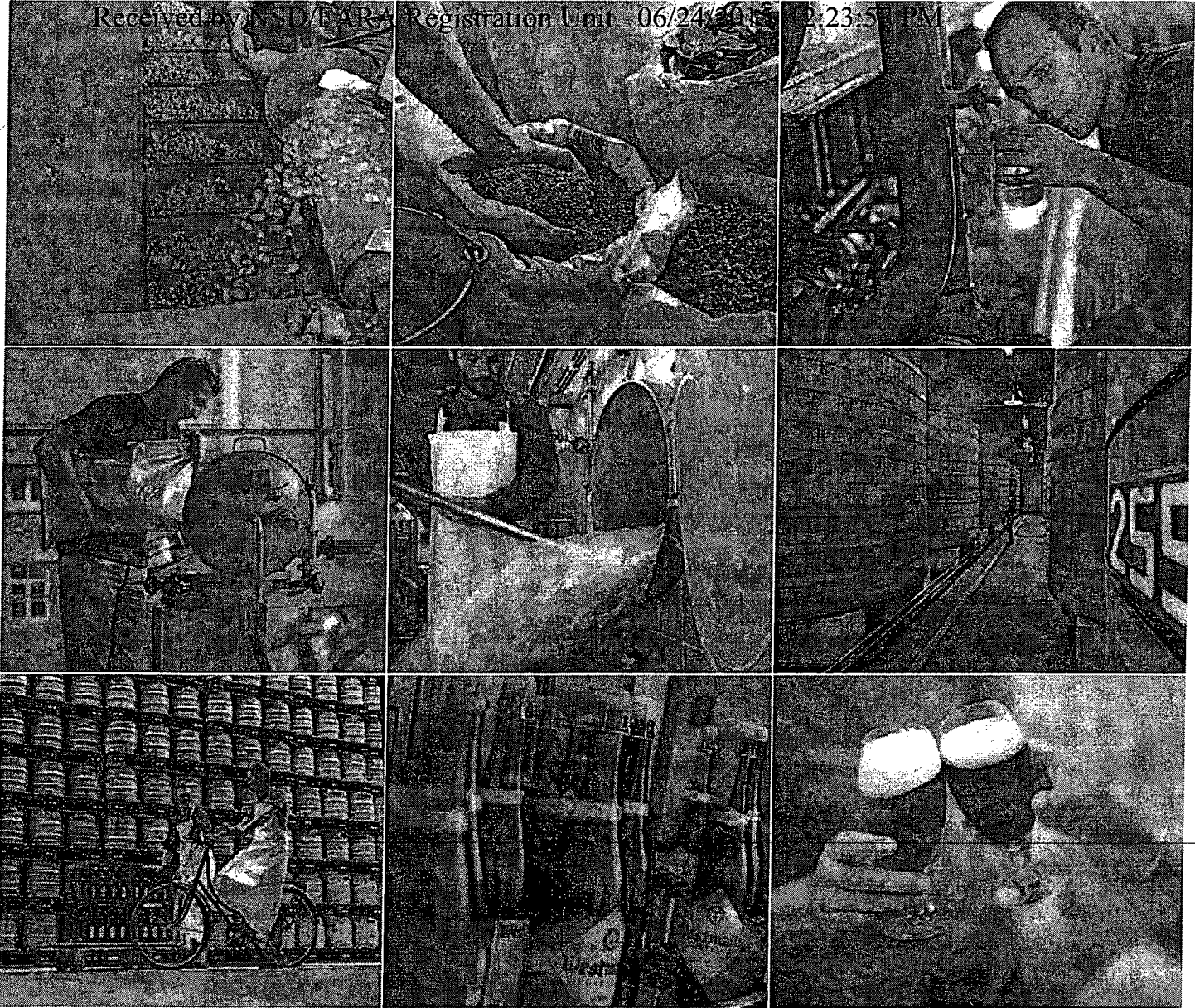
Beer ingredients and the brewing process

Beer is traditionally made from water, barley and hops, but sometimes wheat is added to create a crisp, citrusy flavour. A yeast culture is added to the mash that derives from this mixture, which then converts the sugars into carbon dioxide and alcohol. Every brewery has its own strain of yeast culture, each with its own specific properties that contribute, together with the selection of different types of malts and hops, towards defining the type of beer exclusive to that brewery. Beers can ferment in wooden barrels or undergo a secondary fermentation in the bottle.

Various Belgian breweries add 'rough grains' such as rice and maize to guarantee the beer's taste and stability. A very important ingredient in the brewing process is, of course, hops, which not only give the beer its bitterness, but also help preserve it. In addition to the classic bitter hops, Belgian brewers are increasingly turning to more aromatic hops for their typical, often fruity, flavours. Lambic brewers use aged, dried hops to make their beers less bitter.

In line with the example of the medieval 'gruit'-based recipes, various herbs and spices are added in addition to hops for a more distinctive flavour. Coriander and curaçao (dried orange peel) are often used to add a more citrusy touch to specialty beers.

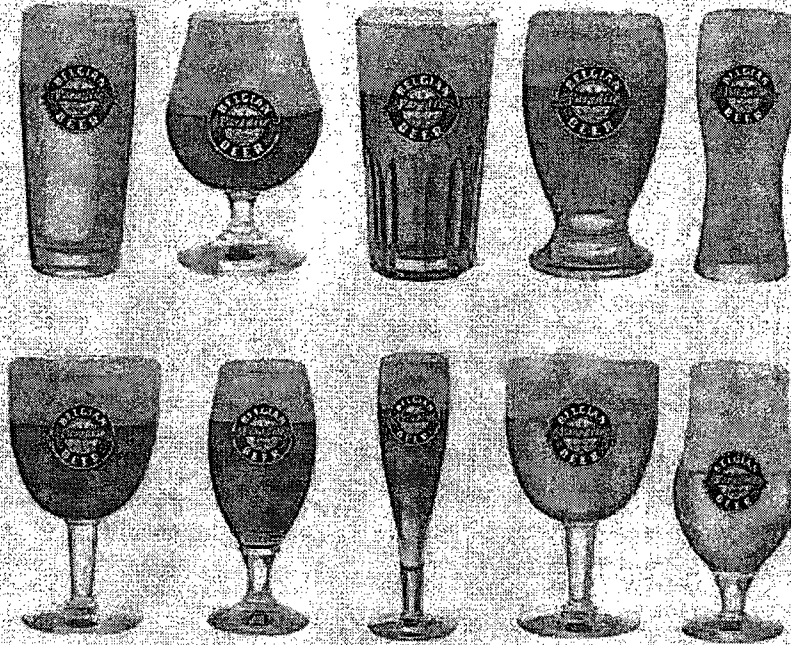
Beers and beer styles are classified according to the fermentation method used and there are four fermentation methods: bottom, top, spontaneous and mixed. Low fermentation beers, or pilsners, are the most widely distributed. 'bottom-fermentation' refers to lower temperatures (between 5° and 10 °C (between 41° and 50 °F) at which fermentation takes place and the type of yeast, which sinks to the bottom of the tank after several days. Bottom-fermentation beers have a more stable and consistent flavour. Top-fermentation' is typically used for most specialty beers. The fermentation takes place at higher temperatures (between 15° and 25 °C (between 59° and 77 °F) and towards the end of the process, the yeast cells float on the surface. The yeast culture used will add a slightly fruity and/or spicy touch.



Two unique and typically Belgian beer styles are beers of spontaneous fermentation and beers of mixed fermentations. In spontaneous fermentation the brewer does not inoculate the hopped, lambic wort with a yeast culture. Instead, the hopped wort is exposed to the cool outside air, which results in spontaneous fermentation. Although these beers can theoretically be brewed anywhere, the most suitable microflora are found in the air to the south west of Brussels.

Various yeast cultures are used for beers of mixed fermentation. Usually the parent brew is a top-fermenting beer and a part of this is stored in oak barrels for one and a half years or longer. A lactic acid fermentation process takes place during this time and this beer is then mixed with young, high fermentation beer.

Belgian beer styles



Low fermentation beers

PILS (4.5 to 5.5 vol%) is a golden, clear beer with a softly bitter taste (e.g. Stella Artois, Primus, Romy, Bavik, Vedett, etc.) often used as thirst quencher.

Top-fermenting beers

TRAPPIST (www.trappist.be) is the name of the Order of Cistercians of the Strict Observance, also known as the Trappist Order. The name does not infer anything about the beer type. There are six Trappist breweries in Belgium: Westmalle, Westvleteren, Achel, Chimay, Orval and Rochefort, and their beers are easy to recognize thanks to the hexagonal logo of an Authentic Trappist Product, which means that the beer was brewed within or in the close vicinity of the walls of a Trappist monastery (by the monks or under their supervision). The brewery must be of secondary importance within the monastery. There should be no intention to make profit; the main goal is to cover the expenses of the monks, and what remains should be donated to charity.

This association has a legal standing, and its logo gives the consumer some information and guarantees about the product.

ABBEY BEER is a collective denominator (so not a specific beer type) for beers where the brand name refers to an existing or dissolved Northern or Benedictine abbey such as Grimbergen, Affligem, Tongerlo, Sint-Bernardus, Bornem and others. These breweries and religious orders have created an authenticity logo, which reads Erkend Belgisch Abdijbier (Recognised Belgian Abbey Beer, see www.belgianbrewers.be). In order to use the logo, there has to be a demonstrable, historical connection with an abbey site; the brewery has to pay royalties to the abbey and

the abbey may also check the marketing strategy and publicity material.

WHITE BEER OR WHEAT BEER is usually an unfiltered, cloudy beer of which the mash contains 30 to 50% of wheat. Usually coriander and orange peel are added for a crisp, refreshing taste (e.g. Hoegaarden, Vedett White, Mater, Witbier, etc.). This old beer type was rediscovered and brewed again in 1966 by Pierre Celis.

BLONDE BEERS (5.5 – 7.5 vol%) usually have a moderate alcohol content and are slightly malty to slightly sweet with a bitter aftertaste (e.g. Manablusser, Smiske Nature-Ale, Augustijn Blond, etc.). They are brewed with pale malts to obtain a lightly coloured beer.

STRONG BLONDE BEERS (7 – 11 vol%) are different from triple beers because of their rich head and slightly bitter taste (e.g. Duvel, Hapkin, Omer, Gentse Strop, etc.).

TRIPEL (7 – 9 vol%) is often, but not always, a relatively strong, golden beer with a malty to slightly sweet taste, sometimes with spices (e.g. Tripel Karmeliet, Brugse Tripel, etc.).

AMBER BEERS are brewed with a mixture of pale and amber malts.

BROWN OR DARK BEERS (6 - 7 vol%), refers to darker, slightly sweet beers with a flavour of liquorice, candy, raisin and sometimes a slightly burnt finish (e.g. Witkap Pater, Pater Lieven Bruin, etc.). They are brewed with a mixture of pale, amber and dark malts.

DUBBEL (DOUBLE) is often, but not always, a relatively strong dark beer. This name is often used when referring to abbey or trappist beers.

STRONG DARK BEERS (8 - 13 vol%) are a group of dark beers with a high alcohol content. Usually these beers have a sweet to slightly burnt flavour (e.g. Gouden Carolus Classic, Kasteelbier Bruin, etc.).

STOUT originates from the U.K. or Ireland and is typically a dark beer with a slightly burnt/roasted flavour. A stout can be sweet (milk stout, e.g. Pony Stout) or bitter (e.g. Troubadour Imperial Stout, Hercule). Originally "stout" was the strongest beer of the brewery and could therefore be either blonde or dark.

SCOTCH is a beer style related to stout, characterized by a touch of caramel.

BARLEY WINE is a strong, alcoholic variety of blonde or dark beer.

SAISON originates from the province of Hainaut and is typically pale to amber in colour, with a relatively low ABV (5 - 6.5 vol%) and usually thirst quenching and quite hoppy or spicy. However, saison is not an

official beer style and can differ from these characteristics. Originally saison was a farmhouse ale brewed in the winter months in the French-speaking part of Belgium to be drunk by the farm workers in summer.

INDIA PALE ALE (IPA) originates from the British 'stock bitter' which was more intensely hopped to ensure a longer preservation. When its popularity in the Indian colonies increased, this beer type also became known as India Pale Ale.

SPÉCIALE BELGE (4.8 - 5.5 vol%) is an authentic, Belgian beer style that was created in 1905 as a response to the German pilsner beers and English imported beers that were so successful at the time. Spéciale belge are amber-colored beers with a distinctive, malty flavour (e.g. a: bolleke De Koninck, Palm, Spécial De Ryck, Tonneke, etc.).

BIÈRE BRUT (11 - 11.5 vol%) is a strong beer that is aged like a champagne. The 75-cl bottles are regularly rotated a quarter turn and slightly tilted until all the yeast collects in the neck of the bottle. The yeast is then frozen and removed, and the bottle is topped up again. The result is a very sparkling beer (e.g. Deus, Malheur Brut, etc.), blonde or dark.

FRUIT BEER (2.5 - 6 vol%) are beers flavoured with fruit, fruit juice or fruit extract. Traditionally sour cherries are steeped in young beer for a few months. Fruit beers can be sweet (e.g. Mystic Lemon, Wittekerke Rosé, Liefmans Cuvée Brut, etc.), or sour when based on lambic beer (see "Oude Kriek").

Spontaneous fermentation beers

LAMBIK / LAMBIC is a flat, sour wheat beer which fermented with airborne yeast and aged on wooden barrels. Traditionally, young and old lambic are blended with each other and then re-fermented in the bottle to obtain a sparkling geuze beer.

OUDE GEUZE (5 - 7 vol%) is a blend of spontaneously fermented lambic beers of different ages, the oldest being at least 3 years old and the average at least 1 year old, and re-fermented in the bottle. Only this type of beer can be called "oude geuze", this being protected as "guaranteed traditional specialty" on a European level.

GEUZE is usually a more commercial variant, either not consisting of a blend of 1, 2 and 3 year old lambic, or being a blend of spontaneously fermented beer with a top-fermented beer. The adjective "oud" or "oude" may not be used in this case.

Beers of mixed fermentation

VERSNIJBIER (6 - 8 vol%) or blended beer, is brewed by blending old and young beer or mixing beers of spontaneous fermentation with high and low fermentation beers (e.g. Petrus Aged Pale, Cuvée Watou, Vicardin Tripel Geuze, etc.). The most traditional type of this blended beer is the so-called "oud bruin".

VLAAMS BRUIN / FLEMISH BROWN (4.5 - 8 vol%) is associated with the region around Oudenaarde. These are beers with a deliberate lactic acid infection and often slightly sweetish. They are obtained by mixing young beer and "old" beer aged on metal tanks or wooden barrels.

FARO is a sweetened low-alcohol beer made from a blend of lambic and a much lighter, freshly brewed beer to which brown sugar (or sometimes caramel or molasses) was added. The use of the lighter beer (or even water) and of substandard lambic in the blend made this a cheap, light, sweet beer for everyday use. The sugar was originally added shortly before serving, and therefore did not add carbonation or alcohol to the beverage and gave it a sweet taste.

OUDE KRIEK is the most traditional fruit beer and is brewed using 100% lambic as a base. Cherries are macerated in lambic to obtain this beer (e.g. Mort Subite, Boon, Lindemans, Timmermans, De Troch, Cantillon, Drie Fonteinen, De Cam, etc.). The name is protected by on a European level, like Oude Geuze.

FLEMISH RED-BROWN BEER (5 - 6.5 vol%) is brewed with reddish barley malts and is associated with southern West Flanders. They are obtained by mixing young beer and "old" beer aged on wooden barrels. The beers tend to be spicy instead of bitter and have a distinctive, crisp, slightly citrusy note (e.g. Rodenbach, Duchesse de Bourgogne, Vander Ghinste Oud Bruin, etc.).

'OUD BRUIN' / FLEMISH SOUR ALE is collective noun for Flemish Brown and Flemish red-brown beers.

WHAT MAKES BELGIAN BEERS SO UNIQUE?



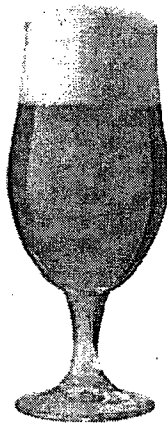
1 THE QUALITY AND THE GROUND-BREAKING CRAFTSMANSHIP

These ensure that Belgian brewers regularly win awards in international competitions. For example, the renowned American website, www.ratebeer.com, recently honoured Westvleteren with the title of world's best beer for the second year in a row. But other beers also regularly win prizes.

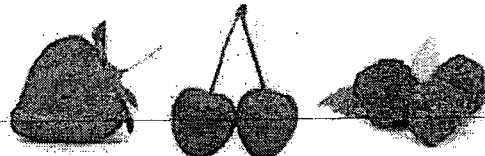
2 The great variety of the brewing processes, the ingredients and the taste profiles.

3

The tradition that has been handed down over the centuries from generation to generation. A good example of this is the Belgian Family Brewers label of origin (www.belgianfamilybrewers.be). The members of this association have all been brewing beer in Belgium uninterruptedly for at least fifty years. The beers that bear this logo have to be unique and may not be sold under another brand name. These beers represent a combined total of over 1,500 years of experience in beer brewing.



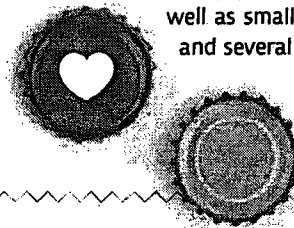
4



Beer such as Trappist beers, abbey beers, lambic beers (geuze, faro, kriek), reddish-brown beers, "speciale belge", "bière brut", and wood-aged, fruit beers are a unique Belgian speciality. These beers are seducing increasingly more Belgian and international beer lovers alike. They are also increasingly imitated abroad, although the authentic Belgian beers are widely considered to be the beer reference par excellence.

5 The wide spectrum of passionate beer brewers,

including global and national breweries, as well as small (family-owned) breweries, and several passionate home brewers.

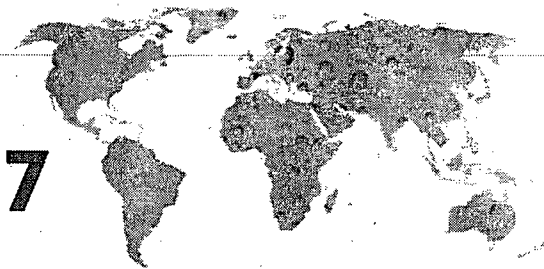


6

The inclusion of Belgian beer culture in the Inventory of the Intangible Cultural Heritage in Flanders as a first step towards a potential UNESCO heritage listing.



7



The pioneering role that AB InBev played in putting Belgian beer on the world map.

9



The centuries-old Flemish tradition of beer-based dishes.

Compared with other countries, Belgian cuisine has a lot of dishes that use beer as an ingredient, and beer is often presented as the best pairing option for gourmet meals. New initiatives, which have met with a positive reception, focus on the combination of beer and cheese or beer and chocolate. "Bapas", or small appetizers inspired by the Spanish tapas, have been created, which pair well with specialty beers. In some cases, beer was even used an ingredient.

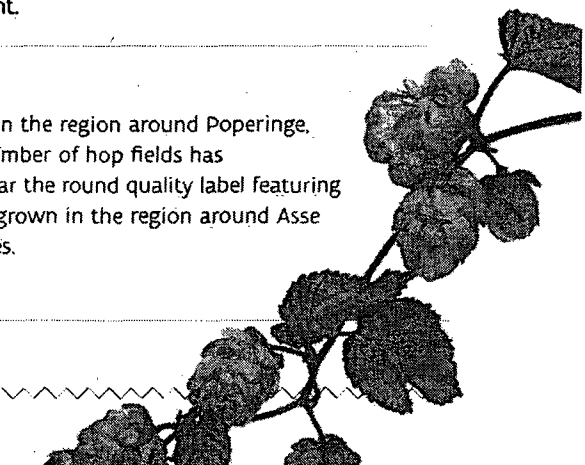
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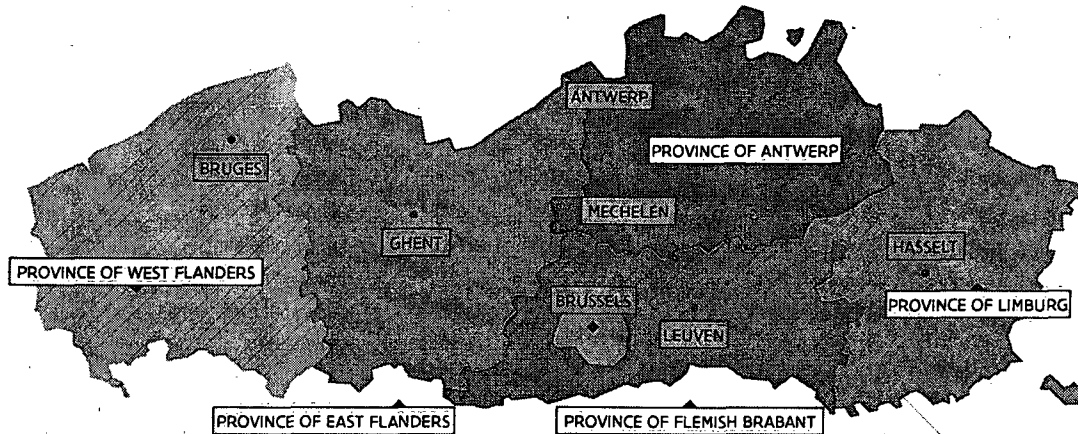
The fact that every beer has its own glass. Nowhere in the world will you find such a variety of branded glasses.

10

In West Flanders, more specifically in the Westhoek region and in the region around Poperinge, you will still find several hop gardens. In recent decades, the number of hop fields has dwindled to about 160 hectares. Beers that use Belgian hops bear the round quality label featuring a stylised hop cone (www.belgischehop.be). A small quantity of hops is still grown in the region around Asse and Aalst, albeit for hop shoots (a Belgian delicacy) and decorative purposes.



BEER AND FLANDERS AS A DESTINATION



Leuven and the Province of Flemish Brabant

Leuven is Belgium's beer capital. AB InBev still brews its well-known Stella Artois beer here, while Domus creates artisanal beers in its brewery in the shadow of City Hall. And the city can be explored year-round thanks to several unique packages. Leuven also organizes the Leuven Beer Weekend with as top activity the Zythos Beer Festival, the biggest beer-tasting festival in the world about Belgian beer. Flemish Brabant has about 30, often artisanal, breweries. Besides AB InBev, with branches in Leuven and Hoegaarden, the Haacht Brewery, Palm Brewery and Affligem Brewery have also become prominent. The Pajottenland region, to the south west of Brussels, is the birthplace of the unique lambic beers, found only in Belgium. There is a great atmosphere in the region's authentic pubs and B&Bs and hotels often offer beer packages.



Brussels

Belgium's rich beer heritage is celebrated in countless cafés in Brussels, which serve a host of beers including kriel and geuze, the typical regional beers of Brussels and the surrounding region. What could be better than enjoying a beer on a terrace or in the cosy setting of one of the authentic brasseries in Brussels? The city still has two traditional breweries which are considered to be among the world's best: the Zenne Brewery and Cantillon, which is part of the Brussels Geuze Museum. A highlight for every beer lover is the beer weekend, held each year in the unique setting of the Grote Markt, site of the Belgian Brewers Guild Hall. Dozens of well-known and lesser known breweries take part, giving visitors the opportunity to discover their beers.



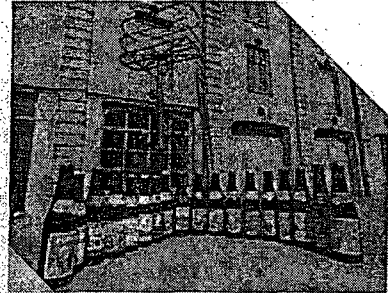
Antwerp, Mechelen and the Province of Antwerp

The Province of Antwerp has a great deal to offer beer lovers. There are currently 14 breweries in the province but, centuries ago, there were many more. Despite the small number of breweries still in existence, beer culture is very much alive and well, and new local beers are regularly developed or rediscovered here. There are several prominent specialty beer cafes, and many internationally acclaimed beer festivals take place in the Province. Moreover, several beer gems are brewed here, including the famous "Bolleke Koninck" in the city of Antwerp; the deliciously foamy Duvel beer from Breendonk; and the widely appreciated Westmalle Trappist beer. Het Anker in Mechelen is one of the oldest breweries in Belgium and is known the world over for its Gouden Carolus Classic.



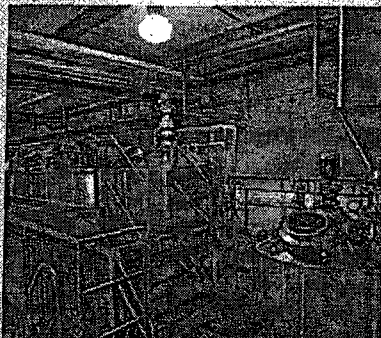
Ghent and the Province of East Flanders

In the Gruut city brewery in Ghent, visitors can taste beer among the brewing tanks, while young, talented, Ghent-based chefs like to make creative use of beer as an ingredient in their dishes. For example, De Heeren van Liedekercke, in Denderleeuw, has been named the best beer gourmet restaurant in the world. Ghent or East Flemish beer can be enjoyed in authentic or very trendy beer cafes which serve crisp, sour, brown beers from Oudenaarde in the Flemish Ardennes alongside renowned specialty beers such as Delirium Tremens, Augustijn and Tripel Karmeliet. The beers can be tasted during a beer tour by bike or on foot, or while visiting a brewery. There are several authentic breweries in this region, including Roman, which is over 400 years old, and the famous Liefmans brewery.



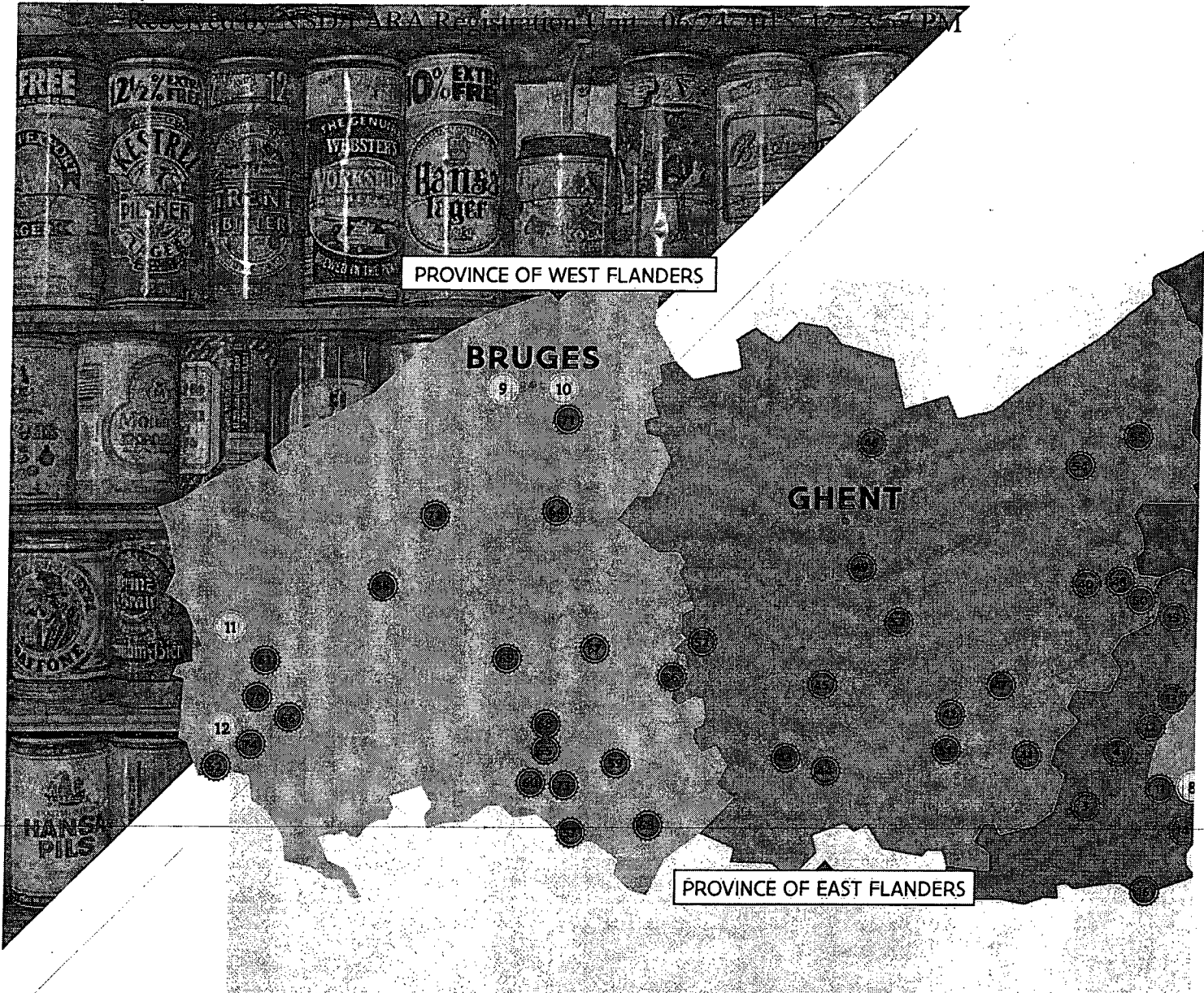
Bruges and the Province of West Flanders

The people of Bruges regularly appreciate a good beer, especially when brewed in their city. Bruges has three city beers: Straffe Hendrik, Brugse Zot and Bourgogne de Flandres - all internationally praised, distinctive beers that always leave visitors wanting more. The Bruges Beer Festival is an opportunity to discover even more hidden treasures. West Flanders probably owes its name as a beer province to the Trappist beers of Westvleteren. The American website, Ratebeer.com, once again honoured Westvleteren 12 with the title of world's best beer. Other breweries around Poperinge, the hop region, are also in the world's top 50. A West Flemish beer style, reddish-brown beers that spend months ageing in oak barrels at Rodenbach, is becoming increasingly popular.



Province of Limburg

Visitors to Limburg will find Trappists with their own brewery and an open brewing hall in Achel, the biggest European industrial archaeological beer museum in Bocholt, and an authentic 19th-century brewery-distillery in Wilderen. The nicest Limburg breweries can be found in stunning historic and cultural heritage sites such as Ter Dolen Castle in Houthalen-Helchteren, where visitors can often still see the brewers at work. A tour of the Limburg breweries is bound to come up to everyone's expectations, thanks to the diversity of their products and the warm welcome. Visitors can even take a bike on a discovery tour using the bicycle network to map out a route past breweries and a selection of bike-friendly pubs and restaurants that cherish and promote Limburg's regional beers.



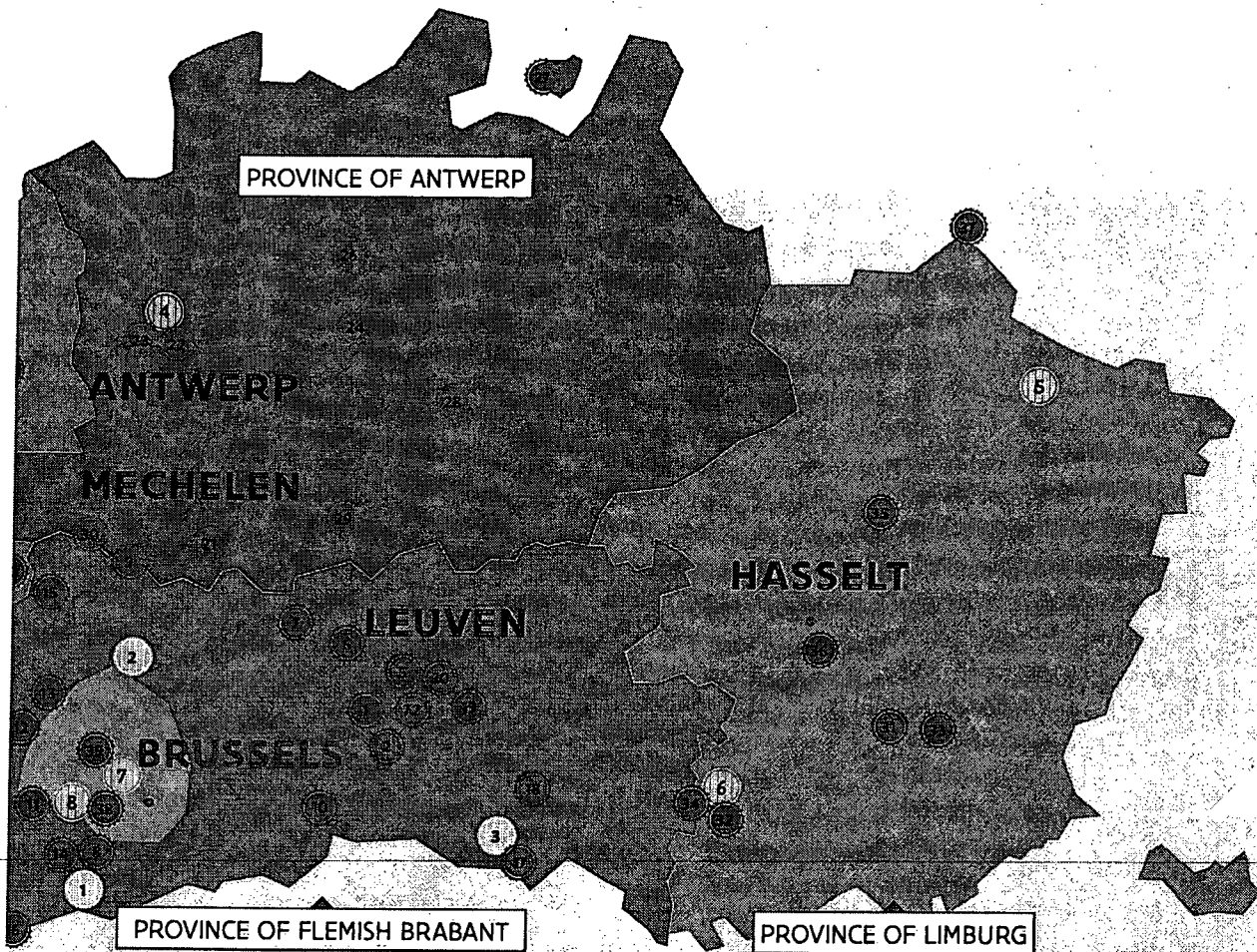
PRESENTATIONS OF BELGIAN BEERS

The breweries and beer museums listed here all offer guided tours and/or explanations in English. Visitors are, of course, welcome at many other breweries in Belgium, but guided tours/explanations are only available in Dutch, French or German.

Further information is available at
www.visitflanders.com

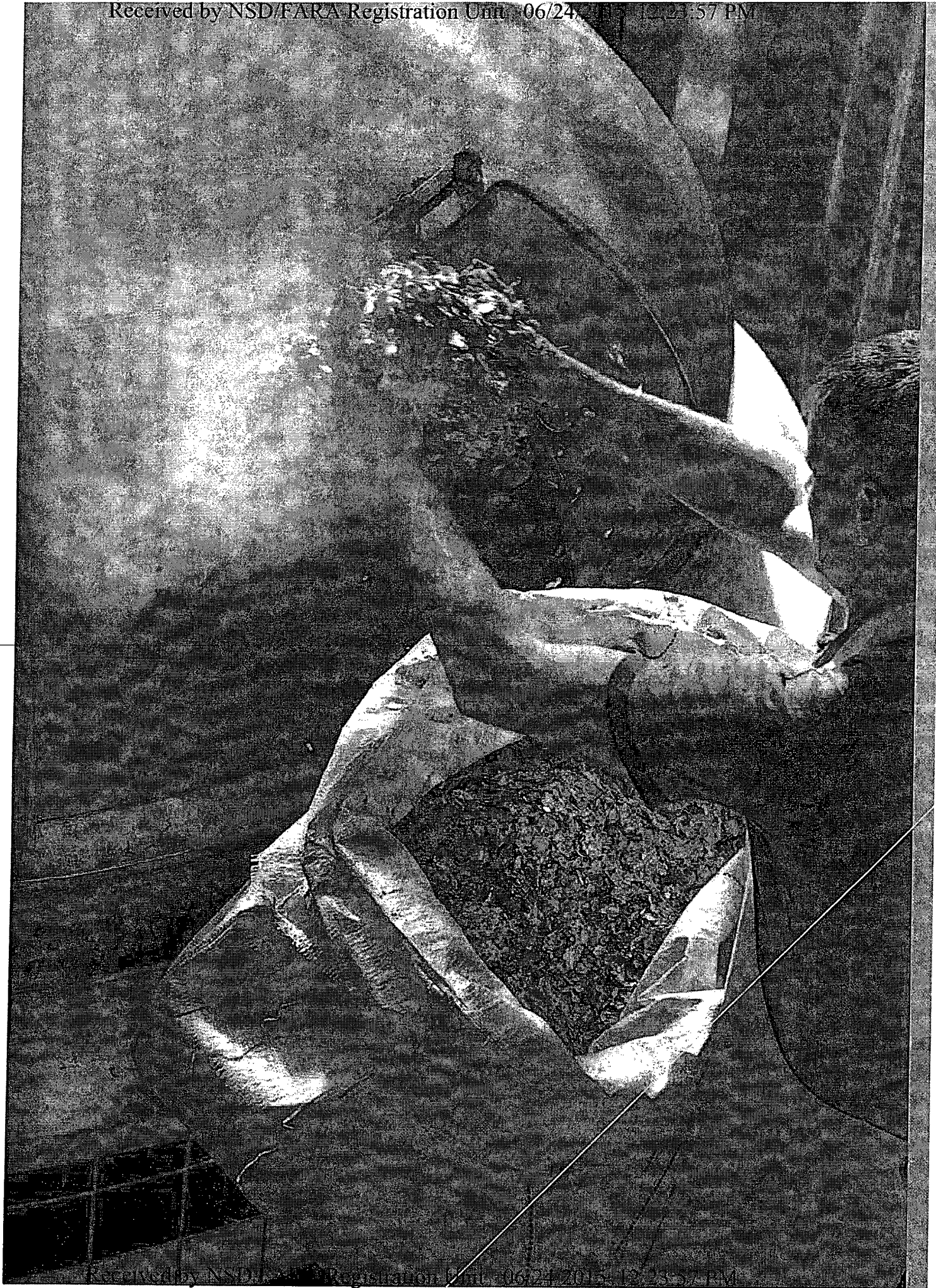
BEER MUSEUMS

1. BEZOEKERSMUSEUM DE LAMBIEK
2. ABDUBIERMUSEUM
3. BEZOEKERSCENTRUM 'T WIT GEBROUW
4. EXPERIENCE CENTER DE KONINCK
5. BOCHOLTER BROUWERIJMUSEUM
6. BROUWERIJ WILDEREN
7. MUSEUM VAN DE BELGISCHE BROUWERS
8. BRUSSELS MUSEUM VAN DE GEUZE
9. BRUGES BEER MUSEUM
10. BROUWERIJ DE HALVE MAAN
11. MOUT- EN BROUWHUIS DE SNOEK
12. HOP MUSEUM



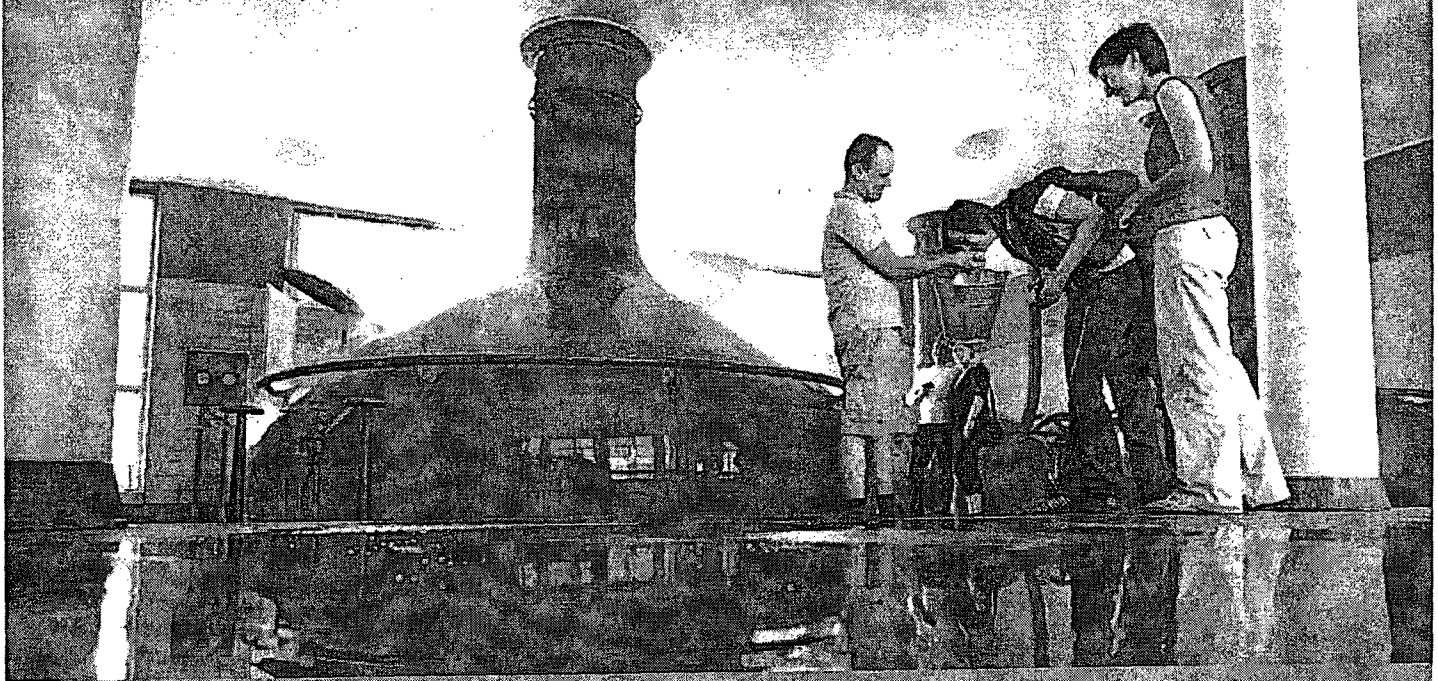
BREWERIES

- | | | | |
|---|--|----------------------------------|--|
| 1 BROUWERIJ STELLA ARTOIS | 22 BROUWERIJ DE KONINCK | 40 BROUWERIJ DILEWYNS | 62 BROUWERIJ SINT BERNARDUS |
| 2 HUISBROUWERIJ DOMUS | 23 HUISBROUWERIJ 'T PAKHUIS | 41 BROUWERIJ SLÄGHMUYLDER | 63 BROUWERIJ ALVINNE |
| 3 GEUZESTEKERIJ DE CAM | 24 BROUWERIJ PIRLOT | 42 BROUWERIJ DE RYCK | 64 BROUWERIJ DE LEITE |
| 4 BROUWERIJ DE TROCH | 25 DORPSBROUWERIJ HUMULUS | 43 BROUWERIJ LIEFMANS | 65 BROUWERIJ GULDEN SPOOR |
| 5 BROUWERIJ DE VLIJER | 26 BROUWERIJ DER TRAPPISTEN VAN WESTMALLE | 44 BROUWERIJ ROMAN | 66 BROUWERIJ DE PLUKKER |
| 6 BROUWERIJ HOF TEN DORMAEL | 27 BROUWERIJ DE DOCHTER VAN DE KORENAAR | 45 BROUWERIJ CONTRERAS | 67 BROUWERIJ MAENHOUT |
| 7 BROUWERIJ HAACHT | 28 BROUWERIJ DIJWAERT | 46 BROUWERIJ VAN STEENBERGE | 68 BROUWERIJ EUTRÓPIUS |
| 8 BROUWERIJ OUD BEERSEL | 29 'T HOFBROUWERIJE | 47 BROUWERIJ DANNY | 69 BROUWERIJ RODENBACH |
| 9 MICROBROUWERIJ DEN TRIEST | 30 BROUWERIJ DUVEL MOORTGAT | 48 BROUWERIJ MALHEUR | 70 BROUWERIJ SINT-SIXTUSABDIJ WESTVLETEREN |
| 10 BROUWERIJ DE KROON | 31 ALKEN MAES | 49 BROUWERIJ GRUUT | 71 HUISBROUWERIJ DE HALVE MAAN |
| 11 BROUWERIJ LINDEMANS | 32 BROUWERIJ KERKOM | 50 BROUWERIJ BOSTEELS | 72 BROUWERIJ STRUBBE |
| 12 BROUWERIJ TIMMERMANS | 33 BROUWERIJ DEN TOETELER | 51 BROUWERIJ VAN DEN BOSSCHE | 73 SEIZOENSBROUWERIJ VANDEWALLE |
| 13 BROUWERIJ MORT SUBITE | 34 BROUWERIJ WILDEREN | 52 HUISBROUWERIJ SINT CANARUS | 74 BROUWERIJ VAN EECKE |
| 14 BROUWERIJ DRIE FONTEINEN | 35 BROUWERIJ TER DOLEN | 53 BROUWERIJ HUYGHE | |
| 15 BROUWERIJ PALM | 36 BROUWERIJ JESSENHOFKE | 54 BROUWERIJ BOELENS | |
| 16 BROUWERIJ BOON | 37 SINT-BENEDICTUSABDIJ DE ACHELSE KLUIS | 55 BROUWERIJ 'T PAENHUYNS | |
| 17 CAFÉ BROUWERIJ NIEUWHUYS | 38 BROUWERIJ CANTILLON | 56 BROUWERIJ DE BIE NV | |
| 18 BROUWERIJ VISSENAKEN | 39 BRASSERIE DE LA SENNE/ BROUWERIJ VAN DE ZENNE | 57 BROUWERIJ BOCKOR | |
| 19 BROUWERIJ - DISTILLEERDERIJ CRAYWINCKELHOF | | 58 BROUWERIJ DE DOLLE BROUWERS | |
| 20 BROUWERIJ KORTRIJK DUTSEL | | 59 BROUWERIJ 'T GÄVERHOPKE | |
| 21 BROUWERIJ HET ANKER | | 60 BROUWERIJ DE RANKE | |
| | | 61 BROUWERIJ DE STRUISE BROUWERS | |





**BREWRIES IN
FLANDERS AND BRUSSELS**
/ OFFERING GUIDED TOURS /



IMPORTANT

Guided tours for groups are only possible with the **PRIOR AGREEMENT** of the brewery.
For the tour to take place on the day required booking **AS EARLY AS POSSIBLE** is recommended.

TELEPHONE NUMBERS AND E-MAIL ADDRESSES:

Please use the listed telephone numbers and e-mail addresses to obtain any further information you might require for your visit and to make a booking for your group in English, as these do not always correspond to the normal telephone numbers and e-mail addresses.

DURATION OF THE GUIDED TOUR:

Guided tours normally include a tasting session, possibly also with a meal, meaning that tours can vary greatly in length dependant on the programme and the size of the group. If you have other relevant questions, please contact the brewery.

MINIMUM/MAXIMUM GROUP SIZE:

Breweries often divide large groups into smaller groups of 25-30 people. More information on this aspect can be obtained when booking the tour with the brewery.

The Trappist breweries at Westmalle, Westvleteren (St. Sixtus Abbey) and Achelse Kluis (St. Benedict Abbey) are closed to the public. However there are nearby inns and pubs in which visitors can enjoy a glass of the beer brewed here and learn more about the beer and the monastic order. As these beers are very popular and unique, the breweries are listed (despite being closed to the public), together with an associated inn or pub.

LEUVEN AND THE PROVINCE OF FLEMISH BRABANT

Brouwerij Stella Artois

Vuurkruisenlaan 1, 3000 Leuven

T + 32 16 27 61 11 E breweryvisitsbelgium@ab-inbev.com

W www.breweryvisits.be



to the Gueuze brewery visitors can enjoy a beer in the authentic people's café across the road.

Guided tours for individuals: No

Stella Artois is located in the university city of Leuven. The brewery's beer was marketed for the first time in 1926 as a Christmas beer. Stella means "star" in Latin, while Artois is the family name of the master brewer, who started brewing in 1708. Six centuries of brewing tradition and the most modern technology guarantee a tasty and lively high-quality beer.

Possibility for individuals to join groups: Yes.

Brouwerij De Troch

Langestraat 20, 1741 Ternat

T + 32 2 582 10 27 E info@detroch.be W www.detroch.be



De Troch was founded on a farm in 1795. The brewery is located on a stately square-shaped farm and the installation is still more or less the same as the original - an archaeological industrial gem! Around 1984 the brewery caused something of a commotion in the Gueuze world by being the first to market an exotic beer: Lambic with banana and mango, and subsequently strawberry, lemon, peach, mirabelle plum and apricot. Today these beers make up the majority of the brewery's production and in addition it also blends Kriek and old Gueuze. Its Oude Geuze Chapeau Cuvée was one of the first traditional regional products to feature the VLAM regional product logo.

Possibility for individuals to join groups: No

Huisbrouwerij Domus

Tiensestraat 8, 3000 Leuven

T + 32 16 20 14 49 E info@domusleuven.be

W www.domusleuven.be



In and around the year 1900 Belgium had over 4.000 breweries. Most of the beers brewed at that time were regional beers and some were served only in the local watering hole. Since September 1985 the Domus home brewery on Tiensestraat in Leuven has been brewing its own old-fashioned, delicious beers, without additives, in its small-scale brewery.

A home brewery is defined as a small brewery which is directly related to a café where beer lovers can taste the brews in the best possible conditions.

Possibility for individuals to join groups: Yes

Brouwerij De Vlier

Leuvensebaan 219, 3220 Holsbeek

T + 32 473 83 94 63 E info@brouwerij-devlier.com

W www.brouwerij-devlier.com



De Vlier was established in 2008 by Marc Andries, a bio-engineer with several years' experience in the brewing industry thanks to previous jobs at Meura, Achouffe and Haacht. He chose a vacant building in the centre of the Leuven subdivision Kessel-Lo as the location for his brewery, once home to the "Bieduif"ke" café. He named his brewery after the region, Vlierbeek.

Possibility for individuals to join groups: Every second and fourth Saturday of the month at 15:00

Geuzestekerij De Cam

Dorpsstraat 67a, 1755 Gooik

T + 32 2 532 21 32 E volkscafedecam@hotmail.com

W www.decam.be



De Cam is a Gueuze brewery in Gooik (Brabant) which, in 1997, launched its first locally-blended Gueuze. The wort is sourced from various Lambic breweries (Boon, Girardin and Lindemans) and undergoes a spontaneous fermentation and ripening in Gooik. Lambic of various ages is then blended and the beer then ferments in the bottle for at least another year. After a visit

Brouwerij Hof ten Dormael

Caubergstraat 2, 3150 Haacht

T + 32 477 51 59 91 E info@hoftendormaal.com

W www.hoftendormaal.com

At one time the Dormael farm in Tildonk was the centre of the Lauwendries estate. Today the stately square-shaped farm is a lively farm brewery where the owner, André Janssens, brews Dormaal beer, using hops and barley which he grows himself, and also sources the energy for boiling, cooling and bottling the beer from his own rapeseed, making this a unique facility. He also processes all the barley products, rapeseed oilcake and draff as animal feed.

Possibility for individuals to join groups: Every Saturday from 14:00 to 18:00

Brouwerij Haacht

Provinciesteenweg 28, 3190 Boortmeerbeek

T + 32 16 60 15 01 E info@brouwerijhaacht.be

W www.haacht.com

Over 110 years of family tradition, independence and real Belgian craftsmanship - the Haacht brewery in a nutshell. Originally the current site was home to the "Melkerij van Haecht" dairy, managed by Eugène De Ro, an engineer in fermentation companies, who brewed his first high-fermentation beer in 1898 and his first low-fermentation beer four years later. In 1929 the dairy closed for good and the brewery started producing new types of beer such as Bock, Export, Pilsen and Stout-Ale. Today Brouwerij Haacht is an ultra-modern company and the third biggest pilsner brewer in the Belgian market. The fourth, equally passionate, generation is ready to tackle the new challenges which the future will bring.

Possibility for individuals to join groups: No

Brouwerij Oud Beersel

Laarheidestraat 230, 1650 Beersel

E info@degezuenvanoudbeersel.be

W www.oudbeersel.com

The Oud Beersel brewery, which was founded in 1882, is one of the last authentic Lambic breweries in Belgium. The brewery's existence was under threat, but in 2005 it was acquired and reopened with the main aim of protecting the traditional Lambic beers and the cultural and historic heritage of Oud Beersel for future generations. The traditional Lambic brewery is managed in a contemporary manner, but with respect for tradition and craftsmanship.

Possibility for individuals to join groups: Yes

Microbrouwerij Den Triest

Trieststraat 24, 1880 Kapelle-op-den-Bos

T + 32 15 71 43 86 E info@dentriest.be

W www.dentriest.be

The Den Triest microbrewery is situated in the hamlet of Kapelle-op-den-Bos and was founded out of passion for beer and everything related to it. The brewery has been operational for four years now and only works with pure, natural ingredients. It has already won two awards. The beers can be tasted in the brewery's cosy café, which is open every Sunday of the month, from 11:00 - 18:00.

Possibility for individuals to join groups: Every first Sunday of the month from 11:00 to 18:00.

Brouwerij De Kroon

Beekstraat 20, 3040 Neerijse

T + 32 16 43 94 72 E info@brouwerijdekroon.be

W www.brouwerijdekroon.be

The Delvaux family has given the old buildings of the De Kroon brewery a new lease of life. Father Freddy and his son Filip are considered international authorities on the subject of speciality beers and give technological advice to over 20 breweries in the Belgian top 30. Together with the other son, Peter, they established a project which focuses on the art of brewing and the taste experience. The new De Kroon brewery is the place where the Delvaux family can fully demonstrate its passion for speciality beers. Here the beers are carefully tended, invented, produced, consumed and promoted, and the brewery is an unusual combination of science, the art of brewing, tourism and gastronomy - a creative, family-owned company in a historic setting.

Possibility for individuals to join groups: Yes

Brouwerij Lindemans

Lenniksebaan 1479, 1602 Vlezenbeek

(Sint-Pieters-Leeuw)

T + 32 2 569 03 90 E info@lindemans.be

W www.lindemans.be

In 1822 the Lindemans family ran a farm near Brussels where, during the winter months, all farmhands worked in a small Lambic brewery. In 1950, as the brews became more successful, the farming activities ceased and the family started to produce Gueuze, Kriek, and later Faro and other beers full time. Today the cousins Geert and Dirk Lindemans continue the 200-year-old family tradition.

Possibility for individuals to join groups: Yes



Brouwerij Timmermans

Kerkstraat 11, 1701 Dilbeek

T + 32 2 569 03 57 E timmermans@johnmartin.be

W www.anthonymartin.be



Brouwerij Drie Fonteinen

Hoogstraat 2A, 1650 Beersel

T + 32 2 306 71 03 E info@3fonteinen.be

W www.3fonteinen.be



The brewery, which was established by Jan Vandermeulen in 1702, was known as "De Mol" brewery at the time. But it was also a farm, fruit grower, a malting facility and café. Timmermans is known far and wide in the Pajottenland region and is the oldest Lambic brewery in the world. The people featured on the beer labels are actually the brewery's employees!

Possibility for individuals to join groups: Every second Saturday of the month from 12:00 to 17:00. Must be booked in advance.

The 3 Fonteinen brewery was founded around 1887 as a café and Gueuze brewery on Hoogstraat in the village of Beersel. The name referred to the three wells in the centre of the village where the villagers got their water in bygone times. Armand Debelder, the brewery's owner, grew up among the Lambic and Gueuze of his father's brewery and is carrying on the tradition as an expert in the craft.

Possibility for individuals to join groups: Every first Sunday of the month

Brouwerij Mort Subite

Lierput 1, 1730 Asse

T + 32 2 270 99 30 (Toerisme Brabantse Kouters)

E toerisme@brabantsekouters.be W www.alken-maes.be

Beer has been brewed in the picturesque village of Kobbegem since 1604. This brewery was established at the end of the 17th century by Joris Van Hasselt and was subsequently continued by a related family, the De Keërsmaekers. The brewery developed and, over time, started to specialise in the production of Gueuze beer under the name "Mort Subite", which refers to the final throw in a dice game.

Possibility for individuals to join groups: No



Brouwerij PALM

Steenhuffeldorp 3, 1840 Londerzeel

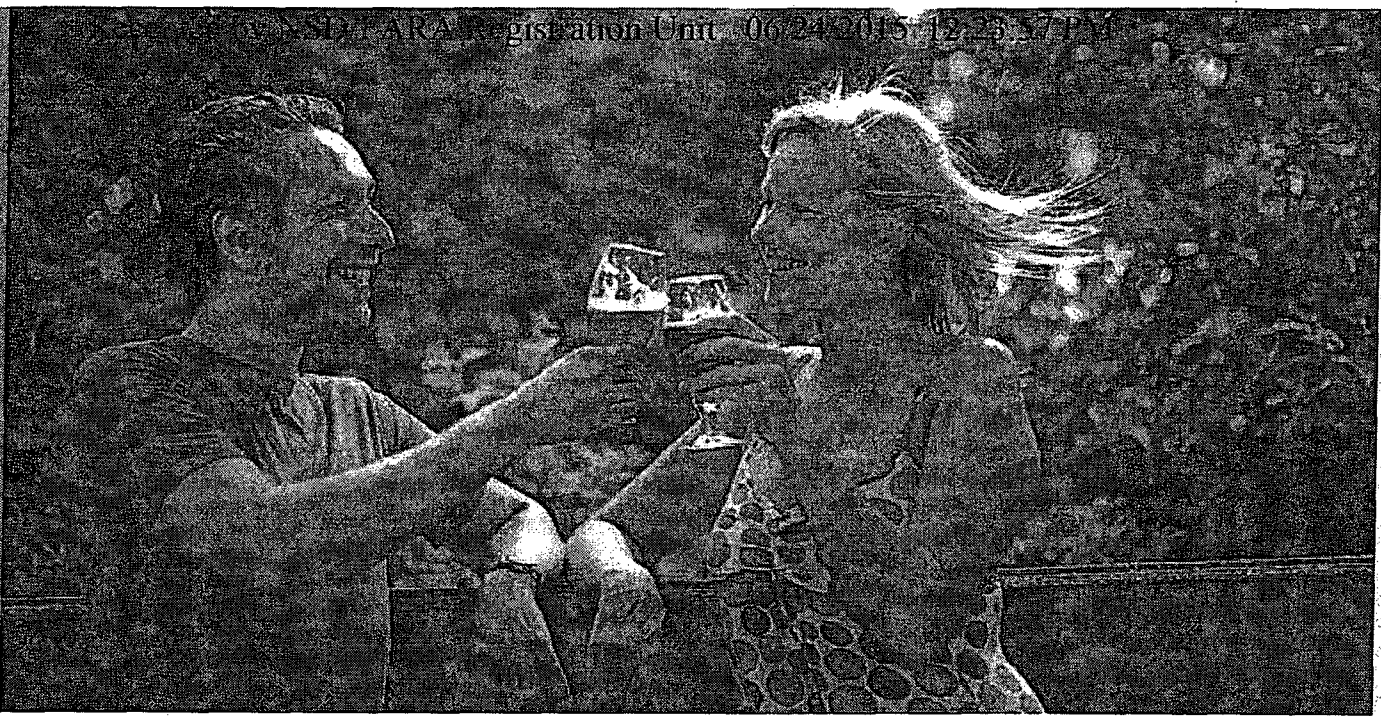
T + 32 52 31 74 14 E events@palmbreweries.be

W www.palmbreweries.com



The Palm brewery is a tourist attraction with over 30,000 visitors a year, where an educational visit to the brewery can be combined with a visit to the famous Brabant carthorses at the Diepensteyn stud farm. The Brabant carthorse on the beer glass epitomises the power and the pride of the Palm beers.

Possibility for individuals to join groups: Yes.



Brouwerij Boon

Fonteinstraat 65, 1502 Halle

T +32 2 356 42 59 (Toerisme Halle) E toerisme@halle.be

W www.boon.be

The first traces of what is currently known as the Boon brewery date from 1680 when J.B. Claes purchased a farm to establish his own brewery-distillery. In 1975 Frank Boon acquired the brewery and transformed the old Gueuze brewery into a modern Lambic brewery, in full respect of centuries-old tradition. Lambic of superlative quality has to be stored in wooden barrels, and this brewery has over 100 casks that lie horizontally.

Possibility for individuals to join groups: Every Wednesday in July and August at 15h00.

Café Brouwerij Nieuwhuys

Ernest Ourystraat 2, 3320 Hoegaarden

T + 32 16 81 71 64 E jan@nieuwhuys.be

W www.nieuwhuys.be

Today Hoegaarden is no longer just known for its wheat beer, but also for its Alpaide, a dark traditional Tripel beer, which packs a punch and plenty of tradition. When Hoegaarden was in danger of losing the production of its traditional wheat beer, a new initiative was launched in the Nieuwhuys café: the Nieuwhuys brewery, where Alpaide was brewed for the first time. It is Hoegaarden's smallest brewery, in the oldest house in the village, with a cosy adjoining café.

Possibility for individuals to join groups: No



Brouwerij Vissenaken

Metselstraat 74, 3300 Tienen

T + 32 16 82 13 77 E brouwerij.vissenaken@skynet.be

W www.vissenaken.info/brouwerij

Beer aficionado Rudy Scheys has a vision. It's not his objective to make a profit, he simply wants to share his passion for beer and his brewing knowledge with others.

Possibility for individuals to join groups: No

Brouwerij - Distilleerderij Craywinckelhof

Staatsbaan 263, 3210 Lubbeek

T + 32 16 49 84 70 E louis.schrevens@skynet.be

W www.craywinckelhof.be

The Straffe Hagelander beer matures in a long line of oak barrels - which brewer Louis Schrevens bought in Scotland - here at the Craywinckelhof.

Possibility for individuals to join groups: No

Brouwerij Kortrijk Dutsel

Lindestraat 21, 3220 Kortrijk-Dutsel (Holsbeek)

E brouwerijkortrijkdutsel@gmail.com

W www.brouwerijkortrijkdutsel.com

Jürgen Bessendorffer brews the perfect aperitif beer to enjoy on an idyllic spot in the heart of the sloping greens of the Hageland Hills.

Possibility for individuals to join groups: Yes

ANTWERP, MECHELEN AND THE PROVINCE OF ANTWERP

Brouwerij Het Anker

Guido Gezellelaan 49, 2800 Mechelen
T + 32 15 28 71 41 E info@hetanker.be W www.hetanker.be

Het Anker is the city brewery of Mechelen and one of the oldest breweries in the country. It is mainly known for its internationally-praised beer, "Gouden Carolus Classic," and owes its success to its authenticity, as the brewing process is founded on ancient recipes and herbs. Since 2010 the brewery has also been distilling its own whisky, called the Gouden Carolus Single Malt, using the malt mash of Gouden Carolus Tripel, and visitors can see the ripening warehouses where the whisky is patiently maturing.

Possibility for individuals to join groups: Yes

Brouwerij Pirlot

Heistraat 3, 2240 Zandhoven
T + 32 3 314 33 70 E nfo@kempisch-vuur.be
W www.kempisch-vuur.be

In the mid-1980s, Guy Pirlot started practising his favourite hobby in his wife's kitchen, with a large 10-litre pot and a thermometer as his main tools. Soon the capacity of his home-made 50-litre cauldron proved insufficient, so he started to brew elsewhere, until, in 2011, he opened his own brewery with his own brewing coppers. Besides beers, Guy also distils jenever and whisky. On a sunny day visitors can enjoy tasting his beers on the terrace.

Possibility for individuals to join groups: No

Brouwerij De Koninck (opening: spring 2015)

Mechelsesteenweg 291, 2018 Antwerp
T + 32 3 218 40 48 E bezoekers@dekoninck.com
W www.dekoninck.be

De Koninck Brewery will open a new multi-sensory and innovative beer experience centre that will open in spring 2015. Visitors will experience the beer history of Antwerp and the brewing of the De Koninck beer in an interactive and multimedia setting. The latest audio-visual techniques will be used to give visitors a unique experience. The multifunctional centre will also act as a tourist information point which will make it the ideal starting point and gateway for a visit to Antwerp.

Possibility for individuals to join groups: No

Dorpsbrouwerij Humulus

Pelgrimsplein 19, 2370 Arendonk
T + 32 476 254 420 E info@brouwerijhumulus.be
W www.dorpsbrouwerijhumulus.be

By founding the Humulus Village Brewery, the brewers wished to preserve the brewing process following traditional methods. The brewery's two beers, "Arendonker bruin" and "Arendonker tripel," are brewed using only natural raw materials, following the traditional brewing process. For example the brewers use real hop flowers instead of concentrates and do not add colourings, foam improvers or artificial flavourings. The result is a delicious, honest beer that is never pretentious: a living beer with a distinctive character and the kind of beer the people of Arendonk can be proud of. The hand-made wooden crates with a fire brand, and the special glasses will undoubtedly also attract the attention of real beer aficionados.

Possibility for individuals to join groups: No

Huisbrouwerij 't Pakhuis

Vlaamsekaai 76, 2000 Antwerp
T + 32 3 238 12 40 E info@pakhuis.info W www.pakhuis.info

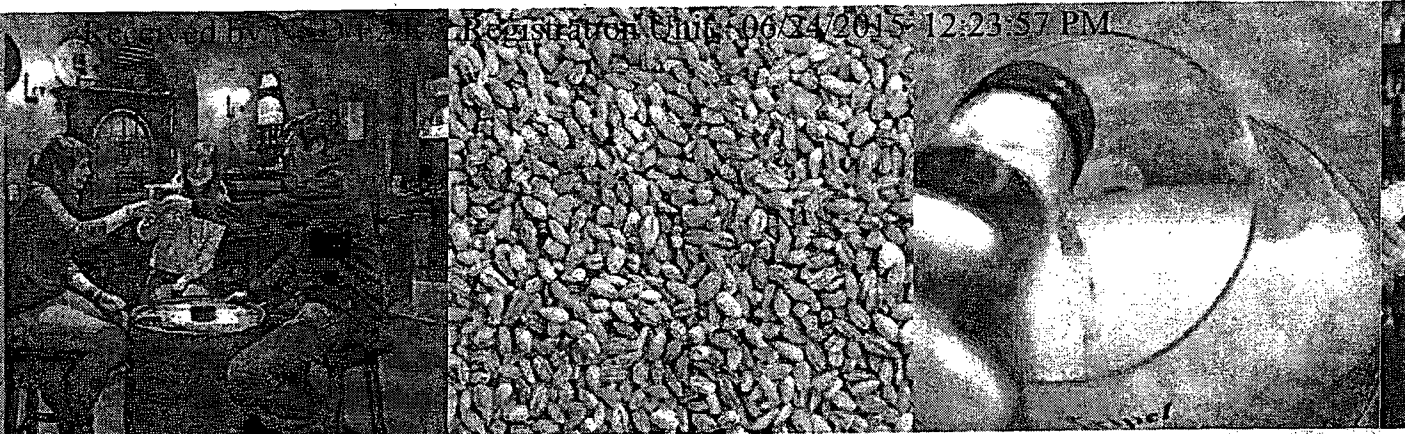
Huisbrouwerij 't Pakhuis, the first and only real home brewery in the province of Antwerp, is situated in Antwerp's trendy Zuid District. The building in which the brewery is situated was built in 1850 and was used as a large warehouse near the southern Docks of the River Schelde. Here visitors have the unique opportunity to follow the various phases of the brewing process from every angle of the building.

Possibility for individuals to join groups: No

Brouwerij der Trappisten van Westmalle

Antwerpsesteenweg 496, 2390 Malle
T + 32 3 312 92 22 E info@trappistwestmalle.be
W www.trappistwestmalle.be

The Westmalle Trappist beers are brewed within the confines of the Trappist abbey under the supervision of the monks, who have consciously opted in favour of small-scale production because it is not their objective to make a profit. They want to use the



revenue from their beer production to reinvest in the brewery, provide their own upkeep and donate to other abbeys and charities. The monks also run a cheese-making facility and dairy farm, using milk from their own herd for the production of their own cheese, which they sell at the abbey gate.

Possibility for individuals to join groups: No

and Carine Van Dyck, founded their brewery in 2010, and besides producing regional beers, they also sell several other delectable products such as fruit wines, aperitifs and cordials, and syrup.

Possibility for individuals to join groups: Yes

Brouwerij De Dochter van de Korenaar

Pastoor de Katerstraat 24, 2387 Baarle-Hertog

T + 32 14 69 98 00 E brouwerij@dedochtervandekorenaar.be

W www.dedochtervandekorenaar.be

Baarle has had its own beer brewery since 2007, where the brewer has taken a modern approach to a traditional craft, creating a small, yet professional production company. "De Dochter van de Korenaar" (the daughter of the ear of grain) is a synonym for the word beer. Ancient chronicles from the region around Mechelen indicate that in 1550 or so, Holy Roman Emperor Charles V already preferred the "juice of the daughter of the ear of grain" to the "blood of the grape". In other words, Charles V preferred beer to wine.

Possibility for individuals to join groups: No

't Hofbrouwerijke

Hoogstraat 151, 2580 Putte

T + 32 15 75 77 07 E info@thofbrouwerijke.be

W www.thofbrouwerijke.be

Essentially, 't Hofbrouwerke is a hobby that got out of hand. The beer is made according to traditional methods, but the fermentation and ripening have been automated in order to avoid surprises. Visitors can enjoy some delicious beers with original names including Hofnar, Hofelf and Bosprotter.

Possibility for individuals to join groups: Yes

Brouwerij Dijkwaert

Dompel 27, 2200 Herentals

T + 32 14 277 707 M + 32 473 710 944 E info@dijkwaert.be

W www.dijkwaert.be

The traditional Dijkwaert brewery is a newcomer on the Antwerp beer landscape. The brewery's proud owners, Hans Wierls

Brouwerij Duvel Moortgat

Breendonk dorp 58, 2870 Puurs

T + 32 3 860 94 00 E brouwerijbezoek@duvel.be

W www.duvel.be

In 1923 Duvel production started up with a few crates of beer, and today countless beer lovers around the world (in over 60 countries) enjoy this beer. It is still brewed with the greatest respect for the original recipe and ripening times. Visitors can choose a standard visit, a visit with a beer tasting, or a visit with food pairing (beer and cheese).

Possibility for individuals to join groups: Yes



PROVINCE OF LIMBURG

Brouwerij Alken Maes

Stationsstraat 2, 3570 Alken

T + 32 15 30 90 11 E info@alken-maes.com

W www.alken-maes.be

As the second biggest brewer, Alken-Maes is the innovative challenger on the Belgian beer market. With pils brands like Maes and Cristal, the abbey beers of Grimbergen and Affligem and several special beers like Mort Subite, Alken-Maes has a beautifully balanced brand portfolio. In addition to the head office in Mechelen, Alken-Maes has three breweries in Alken, Opwijk and Kobbegem and three distribution platforms in Grimbergen, Wellen and Middelkerke.

Possibility for individuals to join groups: No

Brouwerij Kerkom

Naamsestenweg 469, 3800 Sint-Truiden

M + 32 495 38 12 14 E info@brouwerijkerkom.be

W www.brouwerijkerkom.be

This traditional brewery is situated in the castle village of Kerkom and is the ideal stop for walkers, cyclists and beer lovers where they can taste the home-brewed Bink beers (Bink blond, Bink bruin, Bink Bloesem). The brewery also produces other home brews such as Winterkoninkske, Winterkoninkske Grand Cru, Adelardus Dubbel, Adelardus Tripel and Bink Tripel, as well as the most recent addition to the range, Bloesem Kriek.

Possibility for individuals to join groups: Every Saturday afternoon at 15:00



Brouwerij Den Toeteler

Kleistraat 54, 3730 Hoeselt

T + 32 89 41 70 85 E info@toeteler.be W www.toeteler.be

Brouwerij De Toeteler was founded out of the desire to once again have a brewery in the region which produced a typical, honest regional product. The brewers already have extensive experience gained while brewing in the open-air museum of Bokrijk, together with the Demerdal beer guild of Kortesseem, where they learned ancient beer brewing techniques.

Possibility for individuals to join groups: No

Brouwerij Wilderen

Wilderenlaan 8, 3800 Wilderen

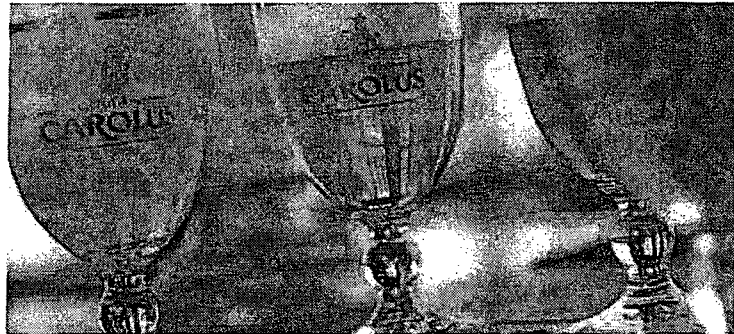
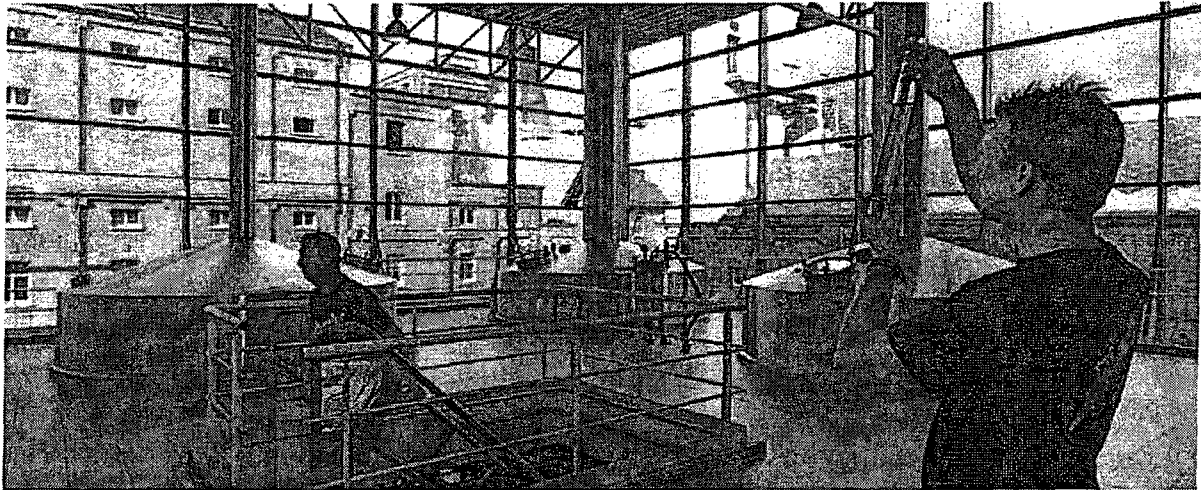
T + 32 11 58 06 80 E info@brouwerijwildereren.be

W www.brouwerijwildereren.be

This is an authentic industrial monument, built in 1743 in the centre of the village of Wilderen, amid expansive fruit orchards in the region around Sint-Truiden. A contemporary brewery and distillery, an imposing alcohol distillery dating from 1890 and a monumental, traditionally-built Hesbaye farm are part of this unique story. There is an impressive café with a large terrace serving home-brewed beers and jenever.

Possibility for individuals to join groups: Yes





Brouwerij Ter Dolen

Eikendreef 21, 3530 Houthalen-Helchteren
T + 32 11 60 69 99 E info@terdolen.be W www.terdolen.be



fermentation beer using Belgian organic hops. During a tasting he will introduce visitors to the various tastes and impressions.
Possibility for individuals to join groups: Yes

The Ter Dolen brewery is a 16th-century estate and castle with an ultra-modern brewery. The brewery produces the Certified Belgian Abbey Beer Ter Dolen Blond, Ter Dolen Donker, Ter Dolen Tripel and Ter Dolen Kriek, the only abbey kriek beer known worldwide. Beers can be enjoyed in the brewery café, with its heated terrace, and, during a tour, visitors can find out more about the secrets of the brewing process and the history of De Dool Castle.

Possibility for individuals to join groups: No



Sint-Benedictusabdij De Achelse Kluis

De Kluis 1, 3930 Hamont-Achel
T + 32 11 80 07 60 E brouwerij@achelsekluis.org
W www.achelsekluis.org



In 1846 the Trappist monks of Westmalle founded St. Benedict's Abbey in Achel where, in 1999, after an interruption of 80 years, they started to brew Trappist beer again. This was prompted to a great extent by the need to earn revenue to maintain the abbey and its 20 monks. The Achel beers are fermented with the Abbey's own yeast and hopped with Saaz and Styrian Golding hops.
Possibility for individuals to join groups: No



Brouwerij Jessenhofke

Jessenhofstraat 8, 3511 Kuringen - Hasselt
T + 32 11 25 56 99 E info@jessenhofke.be
W www.jessenhofke.be



The Jessenhofke is a typical home brewery where visitors are welcomed in the family living room to experience traditional Limburg hospitality first hand. Brewer Gert is passionate about the taste of beer and has developed various types of high

BRUSSELS

Brouwerij Cantillon

Gheudestraat 56, 1070 Anderlecht
T + 32 2 521 49 28 E info@cantillon.be
W www.cantillon.be

The Brussels Gueuze Museum is all about living heritage in its technical, economic and historical context. From October to March each year, visitors can experience first hand the various phases of the brewing process of Gueuze and Lambic beers in this Cantillon brewery, which is still operational. The guides explain the various stages of the process to visitors as they walk through a succession of halls: the brewing hall, the hall containing fermenting vats, granaries, cooling basins, the warehouse for the wood barrels, the hall where the beer is bottled and, of course, the cellar where the bottles are stored.

Possibility for individuals to join groups: Yes

Brasserie de la Senne Brouwerij van de Zenne

Steenweg op Gent 56, 1080 Brussels
T + 32 2 465 07 51 E info@brasserie delasenne.be
W www.brasserie delasenne.be

The beers of the Zenne Brewery are produced by two young Brussels beer brewers, Bernard Leboucq and Yvan De Baets, who are extremely passionate about their trade. They work in a small, traditional brewery and make it a point of honour to brew their beer in the old-fashioned way. This means unfiltered, not pasteurised, without additives, using only the noblest raw materials of the highest quality. These beers have a complex flavour and a distinct personality, making them real character beers. They ferment again in the bottle or barrel, which means they can be preserved for a long time and their taste will keep on evolving.

Possibility for individuals to join groups: No

GHENT AND THE PROVINCE OF EAST FLANDERS

Brouwerij Dilewys

Vlassenhout 5, 9200 Dendermonde
T + 32 52 20 18 57 E info@vicaris.be
W www.vicaris.be

The Dilewys brewery was founded by Vincent Dilewys, who, as a scion of a family of brewers, knows everything there is to know about beer and the brewing process. He brewed his first beer on 11 December 1999, perfecting first his Tripel, then launching Generaal, under the Vicaris brand. Vincent did not, initially, intend to sell his home brews but as his beers became more successful he contacted a "test" brewery to have the Vicaris beers brewed under licence there. March 2010 marked a new chapter in the family's history, as Vincent purchased a building in the business park in Dendermonde, laying a solid foundation for the future, and in 2011 he brewed his first brew using the new installation.

Possibility for individuals to join groups: Yes

Brouwerij Slaghmuylder

Denderhoutembaan 2, 9400 Ninove
T + 32 54 33 18 31 E info@witkap.be
W www.witkap.be

The Slaghmuylder is a unique family-owned business, founded in 1860 in Ninove by Emmanuel Slaghmuylder, and currently the fifth generation is continuing a rich brewing tradition, looking ahead to the future with the same passion as its forebears. The whole brewery site is a well-preserved gem of industrial archaeology dating from the inter-war period. The authentic engine room, featuring a steam engine which is still operational, is now a museum where visitors can experience first hand the birth of Witkap-Pater, from the highest malt loft to the deepest cellar and from the coldest fridge to the hottest room.

Possibility for individuals to join groups: No

Brouwerij De Ryck

Kerkstraat 24, 9550 Herzele

T + 32 53 62 23 02 E brouwerij.de.ryck@skynet.be

W www.brouwerijderick.be

The De Ryck brewery, founded by the eponymous family in 1886 in Herzele, has been supplying beer lovers all over Flanders with divine brews for four generations, and is currently managed by An De Ryck, one of the few female brewers in Belgium. Authenticity and nostalgia should be cherished, which is why visitors are welcomed by a guide in the brewery's authentic former horse stable, now used as the reception space. The guide describes the amazing history of this family-owned brewery and its special, yet tasty, range of beers over a beer and a snack.

Possibility for individuals to join groups: No**Brouwerij Liefmans**

Aalststraat 200, 9700 Oudenaarde

T + 32 3 860 94 00 E brouwerijbezoek@liefmans.be

W www.liefmans.be

The history of the Oudenaarde brewery began in 1679, and 100 years later the brewery was renamed by brewer Liefmans. After the acquisition in 2008 by the Duvel Moortgat brewery, Liefmans once again started to produce its authentic traditional brown ales and fruit beers in full respect of traditional brewing methods. The beer's distinctive taste is due to the mixed fermentation in open fermenters, the lactic acid fermentation in warm storage in the cellars and the blending of young and old beers. Liefmans was the first brewery to wrap its bottles in silk paper.

Possibility for individuals to join groups: No**Brouwerij Roman**

Hauwaart 105, 9700 Oudenaarde

T + 32 55 45 54 01 E verkoopadministratie@roman.be

W www.roman.be

For over four centuries Mater has been home to the Roman brewer's family, which has handed down the brewing tradition from father to son since 1545. Louis Roman, the brewery's current manager, is the twelfth successor in the direct family line. The brewery is largely known for its successful Ename abbey beers and produces an almost complete range of Belgian speciality beers such as Adriaen Brouwer, Sloeber and Gentse Strop, which are all brewed according to traditional methods.

Possibility for individuals to join groups: No**Brouwerij Contreras**

Molenstraat 110, 9890 Gavere

T + 32 9 384 27 06 E info@contreras.be

W www.contreras.be

The Contreras brewery in Gavere started out in 1818 as the Latte brewery and was then taken over in 1898 by the Contreras family, who originally hail from Spain. Today the brewery is managed by a husband and wife, Frederik De Vrieze and Anne Contreras. Besides Valeir Extra, Contreras also produces Valeir Blond, Donker and Tonneke. The passage through Gavere of the Tour of Flanders cycling race in 2007 prompted the brewery to produce a new blond beer with 6.5 alc. vol. called "El Toro". It was subsequently renamed Valeir Extra and permanently included in the brewery's range.

Possibility for individuals to join groups: No**Brouwerij Van Steenberghe**

Lindenlaan 25, 9940 Evergem

T + 32 9 344 5071 E theresa@vansteenberge.com

W www.vansteenberge.com

Van Steenberghe is the only operational brewery in the Meetjesland region and its core values are independence, progress and growth. Focusing on traditional brewing techniques which have been adapted to reflect technological developments, the brewery guarantees reliable quality and service and implements a policy which focuses on respect for its employees and environmental awareness.

Possibility for individuals to join groups: No**Brouwerij Danny**

Kerkveldstraat 61, 9420 Erpe-Mere

T + 32 53 83 58 95 E brdanny@skynet.be

W www.brdanny.be

What originally started out as a hobby, has today become a small home brewery. Brouwerij Danny was officially established in the spring of 2008 and, as a result, the East Flemish town of Erpe-Mere now has two breweries. Currently the Danny brewery produces two high fermentation beers: Kwibus blond and Kwibus donker, both with 6.4% alc content.

Possibility for individuals to join groups: Yes.



Brouwerij Malheur

Mandekensstraat 179, 9255 Buggenhout

T + 32 52 33 39 11 E info@malheur.be W www.malheur.be

In August 1997 Manu De Landtsheer reopened the old brewery of the De Landtsheer family, founded in 1773, renaming it "Brouwerij Malheur" and restoring the family's brewing tradition. He chose the name "Malheur" because of its ambiguous meaning, with fun connotations - a name that "sticks". It is an independent, family-owned brewery where the blonde beers are brewed according to an ancient and traditional method, using barley, hops and yeast, but in ultra-modern installations. The brown beers are produced based on an old Flemish method using hops and herbs.

Possibility for individuals to join groups: No

Brouwerij Gruut

Grote Huidevettershoek 10, 9000 Ghent

T + 32 9 269 02 69 E ingrid@gruut.be W www.gruut.be

The Gruut city brewery is located in Ghent city centre and is a special brewery because they do not use hops, but a mix of herbs called "gruut" or "gruut" as an ingredient. The brewery combines modern brewing technology with a centuries-old tradition.

Possibility for individuals to join groups: Yes.

Brouwerij Bosteels

Kerkstraat 96, 9255 Buggenhout

T + 32 52 33 23 23 E info@kwak.karmelijet.be

W www.bestbelgianspecialbeers.be

The Bosteels family has been brewing beer in the village of Buggenhout since 1791, for seven generations. The brew house was designed by the architect Minnaert and is listed as a



monument of historical importance. Over the years the brewery has earned several awards and in 2008 its Tripel Karmelijet won a World Beer Award for the "World's Best Ale".

Possibility for individuals to join groups: Yes.

Brouwerij Van den Bossche

Sint-Lievensplein 16, 9550 Herzele

T + 32 54 50 04 11 E info@paterlieven.be

W www.paterlieven.be

Beer has been flowing from the brewing coppers of the Van Den Bossche brewery, located on the village square of Sint-Lievens-Esse (Herzele), since 1897. This is truly a family-owned brewery, currently managed by the fourth generation. The brewery used to produce pilsners and beers for export, but now only offers high fermentation beers such as Pater Lieven and Lamoral Degmont. The brewing process takes place in the authentic brew house according to traditional methods.

Possibility for individuals to join groups: No

Huisbrouwerij Sint Canarus

Polderweg 2B, 9800 Gottem - Deinze

T + 32 51 63 69 31 E info@sintcanarus.be

W www.sintcanarus.be

The Sint Canarus home brewery is a small but convivial home brewery near the church of Gottem (Deinze) and its St. Canarus's flagship is the St. Canarus Tripel beer. In addition to this, and a beer called Potteloereke, the brewery also often produces brews for special occasions such as the "Maagd van Gottem".

Possibility for individuals to join groups: No



Brouwerij Huyghe

Geraardsbergsesteenweg 14B, 9090 Melle
T + 32 9 252 15 01 E dan.lemmens@skynet.be.
W www.delirium.be

The Huyghe Brewery, also known as the Delirium Tremens Brewery, is a large Belgian family-owned brewery founded in 1906 by Leon Huyghe and located in Melle in East Flanders. Beer has been brewed on this site since 1654, making it the oldest operational brewery in the region around Ghent.

Possibility for individuals to join groups: Yes.

Brouwerij 't Paenhuis

Nieuwkerkenstraat 202 B, 9100 Nieuwkerken-Waas
M + 32 475 70 10 01 E paul.vannieuландe@telenet.be

Brouwerij 't Paenhuis grew from a hobby that spiralled out of control, and the business is slowly expanding. This home brewery now makes 50 hl beer per year. One brewing session turns out 5 hl.

Possibility for individuals to join groups: Yes, possibility to join groups

Brouwerij Boelens

Kerkstraat 7, Belsele
T + 32 3 772 32 00 E info@brouwerijboelens.be
W www.brouwerijboelens.be

The family Boelens, whose brewery is based in the village of Belsele, has been brewing beer in the Waasland region of Belgium since the mid 1800s. This is the agricultural area south west of Antwerp, on the west side of the Scheld River.

Possibility for individuals to join groups: Yes.

BRUGES AND THE PROVINCE OF WEST FLANDERS

Brouwerij de Bie NV

Vijverstraat 47, 8720 Dentergem
T + 32 (0)478 462 184, 32 (0)475 234 795 E info@brijdebie.be
W www.brijdebie.be

De Bie, one of the smallest traditional breweries in Flanders, was founded in 1992 in the hop gardens of the brewer's village of Watou, near Poperinge and the French border. In 2001 this home brewery moved to Loker, to the well-known "D'Hellekapelle" inn, then in 2011 moved again to Wakken (Dentergem), to a fully renovated farm. Here visitors can experience the brewing process first hand on a tour which starts in the hop field and ends in the bottling room where 10 incredibly delicious regional beers, each with its own distinctive taste, can be enjoyed.

Guided tours for individuals: No

Brouwerij Bockor

Kwabrugstraat 5, 8510 Kortrijk
T + 32 56 23 51 71 E info@bockor.be W www.bockor.be

In May 1892 Remi Vander Ghinste bought a house and annexes from a brewer for his son Omer. That same year the first barrels of "ouden tripel" made their way across the cobblestones of Belleghem. Following the production of Pilsner type beers, the brewery developed its own Pils beer which was sold under the brand name "Ghinst pils". This was subsequently renamed "Bockor", a contraction of the German word "Bock" and the French word "or", thus creating the "golden beer". In 1970 the brewery launched various Gueuze and fruit beers, but real success only followed at the end of 2008 when the combination of 120 years of craftsmanship and five generations of brewing tradition led to the creation of Omer, a high-fermentation blond beer.

Possibility for individuals to join groups: No

Brouwerij De Dolle Brouwers

Roeselarestraat 12b, 8600 Diksmuide

T + 32 51 50 27 81 E info@dedollebrouwers.be

W www.dedollebrouwers.be

Doctor Louis Nevejan founded the brewery in Esen in 1835, then it changed hands over the years until De Dolle Brouwers acquired it in 1980. The brewery takes its name from a cycling club, and one condition for admission to the club was to cycle the annual trip from Roeselare to Cap-Gris-Nez and back in just one day – a remarkable tradition still honoured today. Thus the cyclists had an excellent knowledge of distances and hills as well as the regional beer culture. In 1980 De Dolle Drawers was renamed De Dolle Brouwers following the purchase of a vacant brewery in Diksmuide where they would brew "Oerbier", based on their experiments at home, using only natural ingredients and with a fermentation in the bottle. Several beers have been added to the range since 1980 and the brewery's production has stabilised at around 1,000 hectolitres a year.

Possibility for individuals to join groups: Yes, Every Sunday afternoon at 14:00 (English) and 15:00 (Dutch), except for Catholic Holidays

Brouwerij 't Gaverhopke

Steenbrugstraat 187, 8530 Harelbeke/Stasegem

T + 32 497 76 04 13 E info@gaverhopke.be

W www.tgaverhopke.be

't Gaverhopke was founded in 1994, and because beer is a passion here, visitors to the cosy tasting room can try high-quality regional beers, brewed the traditional way.

Possibility for individuals to join groups: Yes, every Saturday and Sunday from 15:00 – Daily from 21st of July till 15th of August from 15:00

Brouwerij De Ranke

Brugstraat 43, 8560 Wevegem

T + 32 56 58 80 08 E br_deranke@hotmail.com

W www.deranke.be

The De Ranke brewery takes its name from the hop vine and the name was chosen because the brewers consider hops to be the most important raw material for beer. From the start it was clear that the brewers founded their brewery with only one objective in mind: to produce the best beer in keeping with their standards. With attention paid to the use of natural raw materials without additives or artificial ingredients, the brewers use the centuries-old traditional methods without eschewing new techniques - but they only apply the latter if they improve beer quality, never just to reduce costs.

Possibility for individuals to join groups: No

Brouwerij De Struise Brouwers

Kasteelstraat 50, 8640 Vleteren

T + 32 495 28 86 23 E struisesales@gmail.com

W www.struisebrouwers.be

De Struise Brouwers is a microbrewery which was opened in a former school building in Ostvleteren where the brewers soon earned a reputation for themselves abroad because of the superlative quality of their beers. Over time, they also became well-known in Belgium and are now regularly at the top of the ranking of the best brewers worldwide on the American Rate Beer website. Visitors can sample the beers in the brewery's tasting room.

Possibility for individuals to join groups: Yes, Every Saturday afternoon, beer seminar from 14:00 to 18:00

Brouwerij Sint Bernardus

Trappistenweg 23, 8978 Poperinge

T + 32 57 38 80 21 E visit@sintbernardus.be

W www.sintbernardus.be

Situated in the centre of "Le Plat Pays", in the heart of the West Flemish hop region near the French border, the St. Bernardus brewery has been brewing the noble St. Bernardus beers since 1946. The history of the brewery is closely related to the history of two Trappist communities: it owes its name to the Trappists of Catsberg in Godewaersveldé, France, who produced cheese under the St. Bernard Watou brand name, while from the Trappists of Westvleteren they gained their know-how and the original recipes. These dark and blond abbey beers are brewed using the brewery's own yeast and hops from its hop field nearby and using only the best quality malt. The brewery still brews the same beers, with the same recipe, but they are marketed under a different brand name: St. Bernardus.

Possibility for individuals to join groups: Yes

Brouwerij Alvinne

Vaartstraat 4a, 8552 Zwevegem

T + 32 496 35 96 19 E info@alvinne.be W www.alvinne.be

The brewery's name harks back to Middle-Dutch literature, Irish elves' tales and Grimm's mythology. It was stories about so-called "alves", beautiful winged women who were spotted in the marshes around castles all over Flanders, that prompted the brewers to choose the name. The Alvinne brewery uses its own home-grown yeast called Morpheus yeast and always tries to take an innovative and experimental approach by, for example, giving old traditions a new lease of life (i.e. ripening in wooden barrels) and using new hop varieties.

Possibility for individuals to join groups: Yes

Brouwerij De Leite**De Leiteweg 32, 8020 Oostkamp****T + 32 50 25 07 96 E info@deleite.be W www.deleite.be**

"Leite" is a corruption of the Dutch word "laagte" (glen) but may also refer to a place in Ruddervoorde where a brook flows past the Leite Mill, near the brewery. Luc Vermeersch, who founded De Leite, started his beer experiments and microbrewery in 1997 in a small shed in his garden. He then took a one-year brewing course met fellow brewers, and in April 2008 founded De Leite. In February 2011 the brewery installed even larger coppers. The high fermentation beer is brewed according to traditional methods.

Possibility for individuals to join groups: No**Brouwerij Gulden Spoor****Heulestraat 168, 8560 Wevekegel****T + 32 497 54 88 80 E info@guldenspoor.be****W www.guldenspoor.be**

The brewery was founded in 2003 under the name "t Brouwkot" after a barn was renovated to meet all the hygiene requirements for working with food. The brewers run the brewery with the goal of delivering a high-quality product by using only regional ingredients and the beers are still brewed in the traditional manner in times of mass production. In 2009 the brewing installation was expanded and renamed "Het Gulden Spoor" in view of its location in the Lys region.

Possibility for individuals to join groups: Yes**Brouwerij De Plukker****Elverdingseweg 14a, 8970 Poperinge****E brouwerij@plukker.be W www.plukker.be**

De Plukker is an independent brewery located in Poperinge and is particularly unique because it originated on one of the hop farms around Poperinge. In other words this is not a brewery with its own hop field, but a hop-producing business with a brewery on the premises. The brewers only use hops organically grown on their own hop farm, and only use organic raw materials. Thus De Plukker is 100% organic and uses 100% home-grown hops.

Possibility for individuals to join groups: No**Brouwerij Maenhout****Tieltstraat 219, 8760 Meulebeke****E info@brouwerijmaenhout.be W www.brouwerijmaenhout.be**

The Maenhout brewery, situated in Meulebeke, is a traditional microbrewery which was founded at the end of 2009 in the

former plant of a bouillon manufacturer. The beers are neither filtered nor pasteurised and bottling is done entirely by hand, bottle by bottle. Every beer undergoes a fermentation in the warm room and the complete production process takes six weeks.

Guided tours for individuals: Yes**Brouwerij Eutropius****Mellestraat 138, 8500 Heule****T +32 474 84 30 61 E info@brouwerij-eutropius.be****W www.brouwerij-eutropius.be**

Brewery Eutropius is one of Belgium's smallest active breweries. Their beers are all top fermented and unfiltered. A very open brewery everyone should visit.

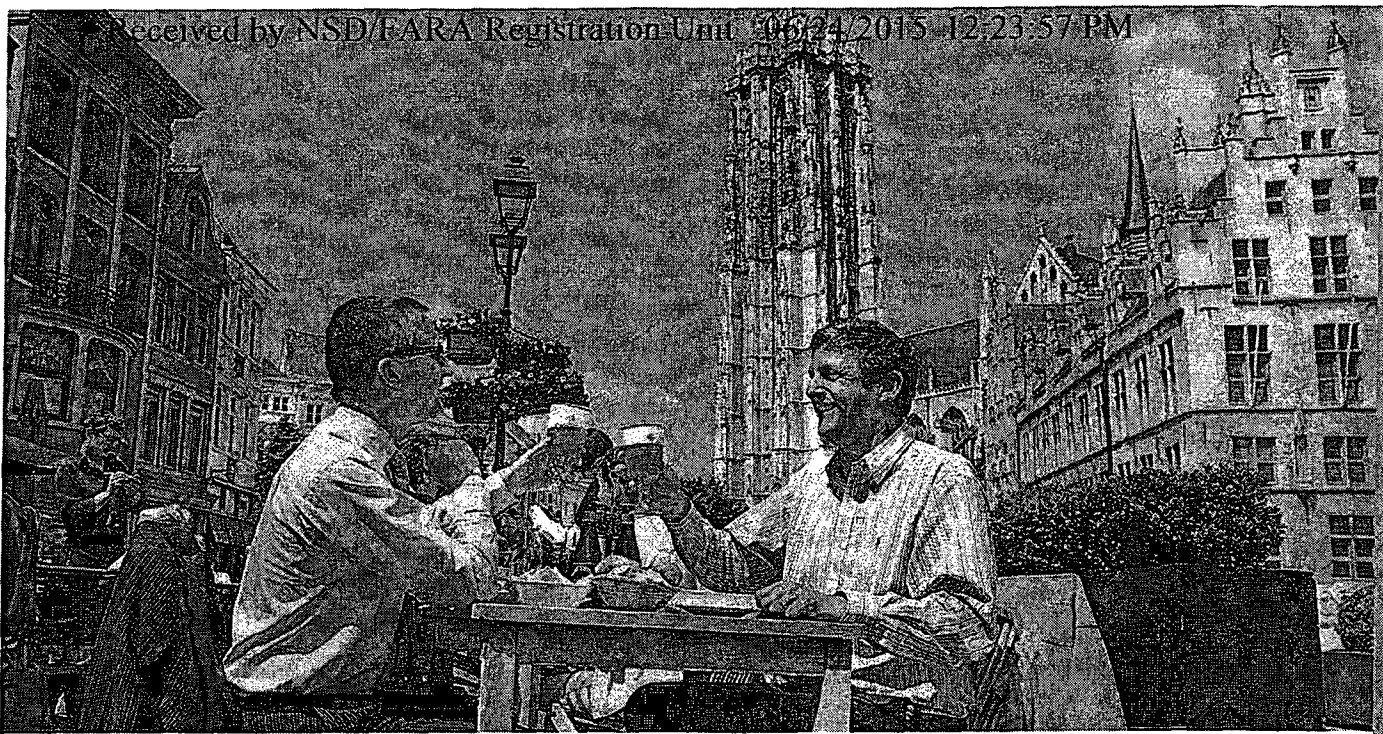
Possibility for individuals to join groups: Yes**Brouwerij Rodenbach****Spanjestaat 133-141, 8800 Roeselare****T + 32 51 27 27 00 E visit.rodenbach@palmbreweries.com****W www.rodenbach.be**

The brewery building's historic architecture makes it a perfect setting for brewing Rodenbach beer. Visitors will enjoy the tour of this special brewery which allows them to follow the entire brewing process from start to finish. The new brewing room was built in 2002, inside glass, so that visitors can see the installation from the courtyard. Visitors can also enjoy an interactive multimedia museum on the Rodenbach beer and family.

Possibility for individuals to join groups: Yes.**Brouwerij Sint-Sixtusabdij Westvleteren****Donkerstraat 12, 8640 Westvleteren****T + 32 57 40 03 76 E brouwerij@sintsixtus.be****W www.sintsixtus.be**

In 1831 the Cistercian order founded a new abbey in Westvleterenand, and the Trappist monks brewed their first beer here in 1839. Today 21 monks still live in the abbey and their Trappist beer is renowned all over the world. It has been ranked as best beer worldwide on no fewer than three occasions (2005, 2012 and 2013) in the biennial competition of Rate Beer, a specialised American website for beer lovers. The monks only produce small quantities of the beer.

Possibility for individuals to join groups: No



Huisbrouwerij De Halve Maan

Walplein 26, 8000 Bruges

T + 32 50 44 42 22 E info@halvemaan.be

W www.halvemaan.be



Seizoensbrouwerij Vandewalle

Zwartestraat 43, 8647 Lo-Reninge

T +32 497 54 95 85 E info@seizoensbrouwerij.be

W www.seizoensbrouwerij.be



Brugse Zot and Straffe Hendrik are two delicious beers brewed in the only still-operational family-owned brewery in the centre of Bruges, called De Halve Maan. This home brewery was established in 1856 and was thoroughly renovated and modernised in 2005. Here, visitors can experience the beer brewing process first-hand and find out more about the fascinating world of malt and hops. The brewery also offers a stunning panoramic view of the beautiful medieval city of Bruges.

Possibility for individuals to join groups: Yes

The seasonal brewery 'Vandewalle' in Lo-Reninge is a young company that can build on its strong family tradition from back in the 18th century. After being out of business for a while, the seasonal brewery with its brewer Chris Vandewalle continues its long tradition. The remarkable regional materials such as the hop from Poperinge, the exquisite expertise and skilled labour, nature's influence, time and an extensive historical past give shape to the creation of the beers in the well-known Westhoek region.

Possibility for individuals to join groups: Only during the summer

Brouwerij Strubbe

Markt 1, 8480 Ichtegem

T + 32 51 58 81 16 E info@brouwerij-strubbe.be

W www.brouwerij-strubbe.be



Brouwerij Van Eecke

Douveweg 2, 8978 Watou

T +32 57 38 80 30 E brvaneecke@skynet.be

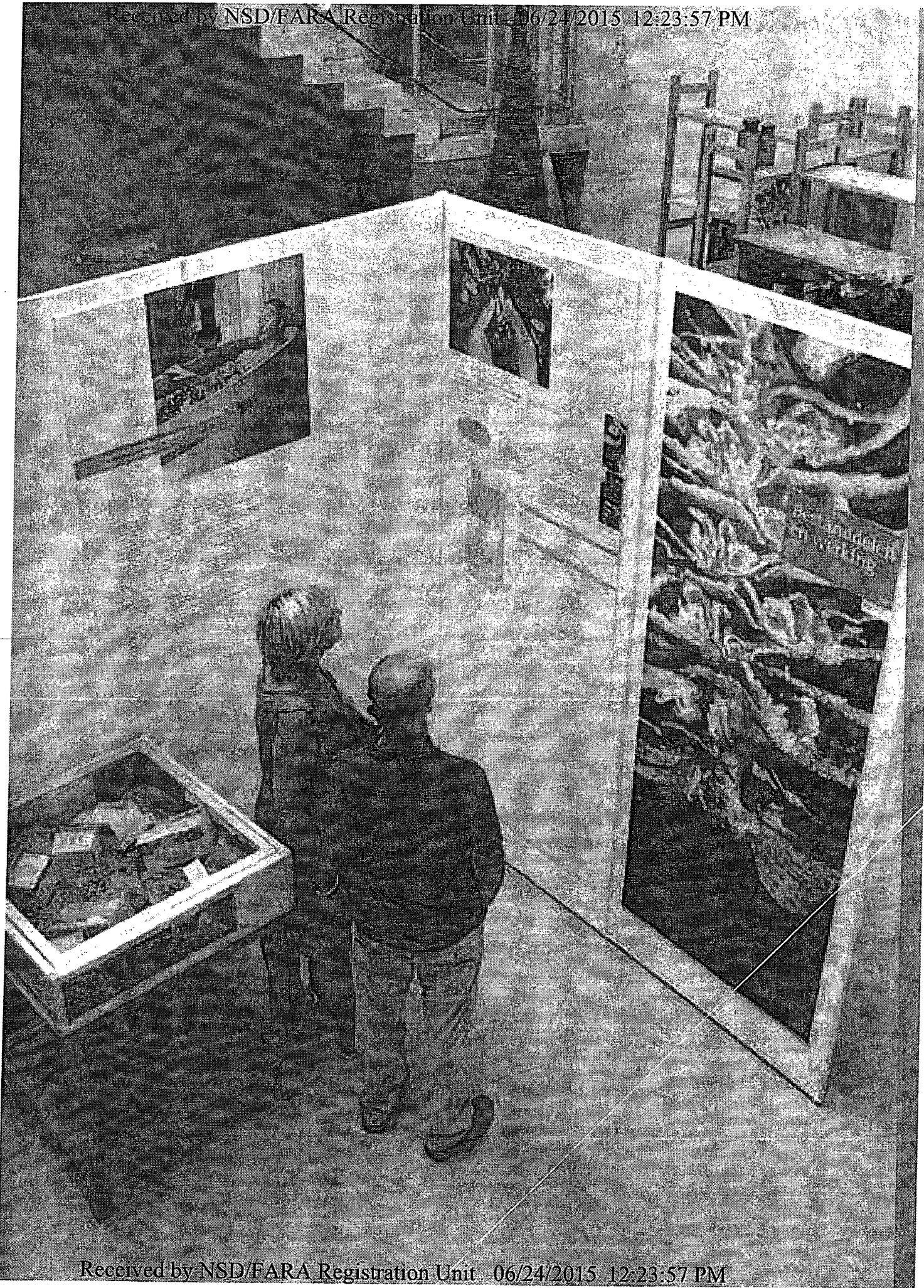
W www.brouwerijvaneecke.be



The tranquil village of Ichtegem is located in the heart of West Flanders, not far from the busy road between Roeselare and Ostend. A village without a history of any particular note, it occasionally made the news in the past because it was home to three breweries, but only one is still operational today. Situated near 17th-century St. Michael's Church, the Strubbe brewery or "Maagd van Ghent" (Virgin of Ghent) as it used to be known, is a traditional brewery which is as old as Belgium itself.

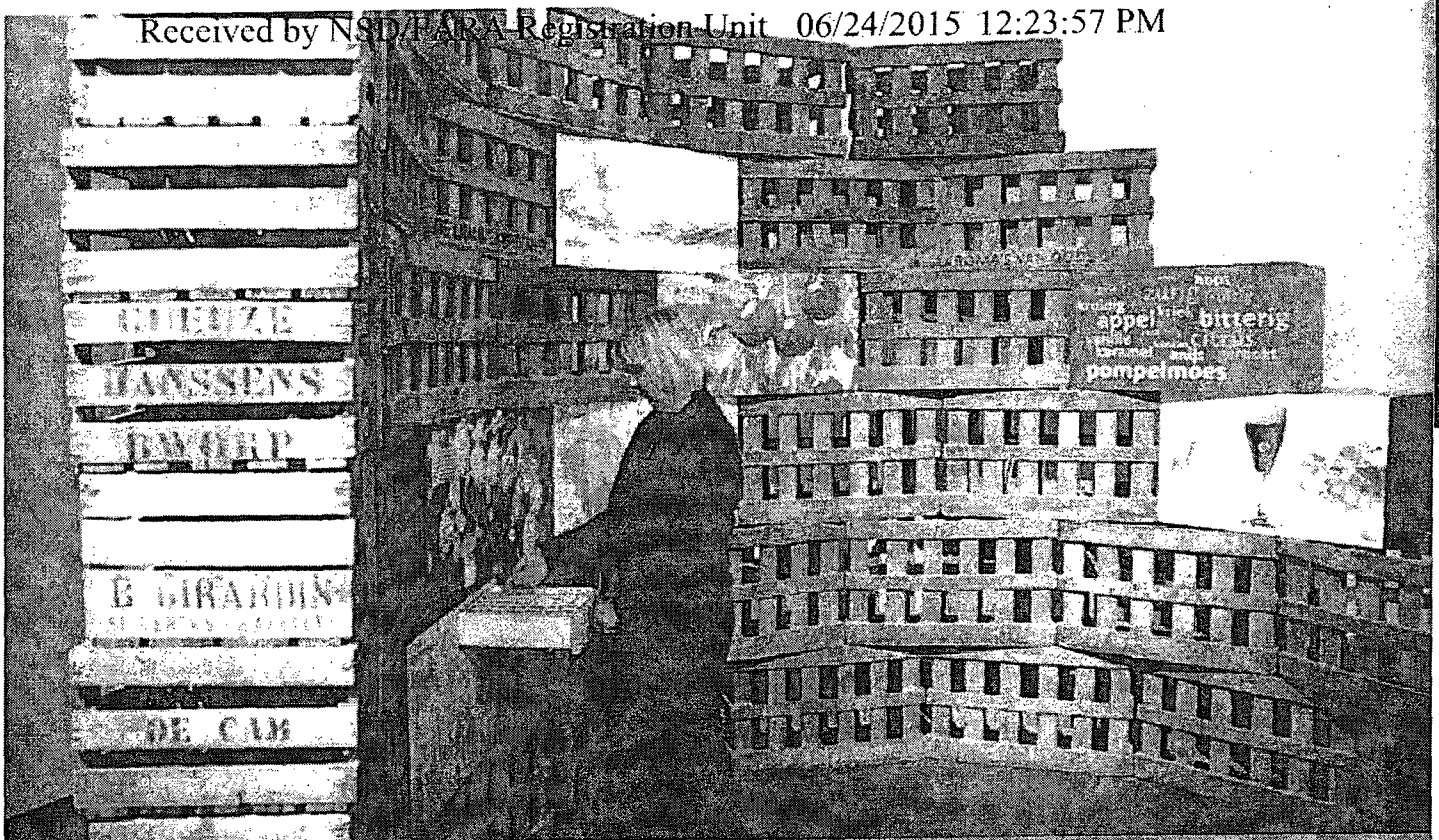
Guided tours for individuals: Yes

Possibility for individuals to join groups: : No





**BEER MUSEUMS
IN FLANDERS AND BRUSSELS**



Below you will find a list of beer museums in Flanders and Brussels. Some of them offer guided tours in English. Please contact the beer museums for any further information (opening times, duration of the tour guide, group size, price, possibility to offer food with beer, guided tours for individuals/groups) or for a reservation.

Please note that guided tours for groups are only possible with the PRIOR AGREEMENT of the beer museum. For the tour to take place on the day required, early booking is recommended.



LEUVEN AND THE PROVINCE OF FLEMISH BRABANT

1 Bezoekerscentrum de Lambiek

Gemeenveldstraat 1,
1652 Beersel

T + 32 2 359 16 36/37
E toerisme@beersel.be
W www.delambiek.be

The emphasis is on experience and discovery in this visitor centre. Visitors are invited to immerse themselves in the world of Lambic beer and discover the taste, smell, sound and texture of this unique product. It is also the perfect place to start a tour of the various Lambic breweries, the Pajottenland region and the Senne Valley.

Group size: accessible for individuals:
150 persons

Opening times: Daily from 11:00
to 18:00

Duration: 90 minutes

Prices: €1 + €55 for every guide

Opening times: From 1st of February
to 24th of December:

(max. 25 persons per guide)

Tasting included

2 Abdijbiermuseum

Pastoor Woutersstraat 1b,
1850 Grimbergen

T + 32 2 270 99 30
E toerisme@brabantsekouters.be
W www.brabantsekouters.be

As the world's first abbey beer museum, it contains a wealth of historic information about the origin and evolution of Grimbergen abbey beer. The tastefully decorated museum has an exhibition space with authentic objects and original images, as well as a projection room and tasting room.

Group size: accessible for individuals:
no min. max 50 persons

Opening times: Daily from 14:30
to 17:30

Duration: 70 minutes

Prices: €3 + €50 for every guide

Tasting included

3 Bezoekerscentrum 't wit Gebrouw

Stroopkensstraat 24 A,
3320 Hoegaarden

T +32 16 76 74 33
E info@twitgebrouw.be
W www.twitgebrouw.be

Visit 't Wit Gebrouw' and fully immerse yourself in the world of Hoegaarden White Beer. The fascinating history of the pleasant village of Hoegaarden and its worldfamous White Beer are vividly illustrated here.

Group size: accessible for individuals



ANTWERP, MECHELEN AND THE PROVINCE OF ANTWERP

Experience Center De Koninck (June 2015)

Mechelsesteenweg 291, 2018 Antwerp

T + 32 471 92 17 29 E rene.tolenaars@dekoninck.be W www.dekoninck.be

Since 1833, the De Koninck brewery, the oldest city brewery of Antwerp, has been one of the icons of the port city. To strengthen its strong ties with the city, the De Koninck brewery will open a prestigious and innovative beer experience centre in the spring of 2015. In an authentic, educational and interactive way, visitors will experience the rich beer culture and history of Antwerp's last remaining city brewery. In 9 themed rooms, the history of Antwerp, its individuality as a beer city and the brewing of De Koninck beer are explained using the latest audio-visual techniques.

Group size: accessible for individuals

PROVINCE OF LIMBURG

Bocholter Brouwerijmuseum

Dorpstraat 53, 3950 Bocholt
T + 32 89 48 16 76 E p.martens@pandora.be
W www.bocholterbrouwerijmuseum.be

The origins of the Bocholter Brewery Museum lie in one of the oldest family-owned breweries in Belgium. The museum was founded by Jean Martens (1919), and since as long ago as 1979 its amazing collection has been telling the story of the art of beer brewing throughout industrial history, from 1758 to the present. The museum - no less than 4,000 m² in size - is Europe's largest brewery museum and is situated in an industrial, archaeological, architectural setting, on which eight generations of brewery history have left their mark.

Group size: no min. max 240 persons
Prices: €5 per person (max 20 persons);
€4,50 (Groups > 20 persons)
Duration: 120 minutes + €20 per Guide
(max 20 persons per Guide)
Opening times: Daily

5 Brouwerij Wilderen

Wilderenlaan 8, 3800 Wilderen-Sint Truiden
T + 32 11 58 06 80 E info@brouwerijwilderen.be
W www.brouwerijwilderen.be

An authentic industrial monument built in 1743, it is situated in the centre of the village of Wilderen, in the region around Sint-Truiden, amid expansive fruit orchards. A contemporary brewery and distillery, an imposing alcohol distillery dating from 1890 and a monumental, traditionally-built Hesbaye farm are part of this unique story. There is an impressive café with a large terrace which serves home-brewed beers and jenever.

Group size: 30 - 60 persons
Prices: €5 per person
Opening times: Daily except Mondays and during Christmas holidays
Duration: 90 minutes
(Tasting+ postcard with stamp included)

BRUSSELS

Museum van de Belgische Brouwers

Grand Place 10, 1000 Brussels
T + 32 2 511 49 87 E info@belgianbrewers.be
W www.belgianbrewers.be

The Brewery Museum is located in the vaulted cellars of a magnificent town house in Brussels' Grand Place where the exhibited material (fermenting vat, boiler etc.) is from a traditional 18th-century brewery. Modern brewing techniques are explained using multimedia.

Group size: 10 - 50 persons
Prices: €4 per person
(Tasting included)+ €150 per guide
Opening times: Daily from 10:00 to 17:00
Duration: 60 minutes

7 Brussels Museum van de Geuze

Gheudestraat 56, 1070 Anderlecht
T + 32 2 521 49 28 E info@cantillon.be W www.cantillon.be

The Brussels Gueuze Museum is all about living heritage in its technical, economic and historical context. Between October and March each year visitors can experience first hand the various phases of the brewing process of the Gueuze and Lambic beers in this Cantillon brewery, which is still operational. The guides explain the various stages of the process to visitors as they walk through a succession of halls: the brewing hall, the hall with the fermenting vats, the granaries, the cooling basins, the warehouse for the wood barrels, the hall where the beer is bottled and, naturally, the cellar where the bottles are stored.

Group size: 20 - 40 persons
Prices: €5 per person (Tasting included)
Opening times: Saturdays from 10:00 to 17:00
Duration: 60 minutes
Opening times: Monday to Friday, from 9:00 to 17:00

BRUGES AND THE PROVINCE OF WEST FLANDERS

Bruges Beer Museum

Breidelstraat 3, 8000 Bruges

T + 32 479 35 95 67 E info@brugesbeermuseum.com

W www.brugesbeermuseum.com

A nice and innovative way to discover all the fascinating aspects of beer in the historical heart of Bruges. Dig deeper into the history of beer, brewing process, beer types, trappists, foodpairing and much more. Look, feel, listen, smell and taste! A special tour is available for kids.

Group size: accessible for individuals

Duration: 90 minutes **Prices:** €11 Tasting included

Brouwerij De Halve Maan

Walplein 26, 8000 Bruges

T + 32 50 44 42 22 E info@halvemaan.be

W www.halvemaan.be

De Halve-Maan-brewery is a fully operational, family-owned brewery situated in a unique location in the historic centre of Bruges. It tells the story of six generations of this family of brewers, which have succeeded one another since 1856, always with the same objective in mind: to brew superior beers of optimum quality which respect tradition. The history of the centuries-old tradition of this Bruges-based brewery is revealed in a fascinating museum with unique industrial heritage, where experienced guides take visitors on daily tours of the modern brewery and the museum.

Group size: 100 persons (max 45 persons per guide)

Opening times: Daily from 10:00 to 17:00,

January only on weekends

Duration: 45 minutes

Prices: €7 Tasting included

Mout- en Brouwhuis De Snoek

Fortem 40, 8690 Alveringem

T + 32 58 28 96 74 (Toerisme Alveringem)

M + 32 492 31 30 31 (De Snoek)

E bezoek@desnoek.be or karien.becuwe@publilink.be

W www.desnoek.be

Anyone wishing to know how people used to quench their thirst in the past should definitely visit this unique museum site with its complete, authentic 19th-century brewery and malt house. This exceptional industrial heritage dates from the pre-industrial era of hot malting floors, steamy brew halls and cool fermentation cellars. In the old Brouwershof café visitors can taste the delicious, traditionally-made brews.

Group size: 15 - 50 persons

Prices: €4 (visit), €5 (tasting included),

€6 (tasting "Snoekbier")

Duration: 75 minutes included,

€50 per guide (max. 30 persons per guide)

Opening times: Daily

Hop Museum

Gasthuisstraat 71, 8970 Poperinge

T + 32 57 33 79 22 E hopmuseum@poperinge.be

W www.hopmuseum.be

The Hop Museum is located in the city's former weighhouse, where the hops used to be weighed, inspected and stored. Today visitors can check out the extensive collection of authentic equipment used for the hop harvest and take in the audio-visual information and quiz modules, thus experiencing the history and lifecycle of hops first hand.

Group size: 15 - 100 persons

Prices: €4 (only tour), €6,50 (1 tasting included)

Duration: 90 - 120 minutes

€35 per guide (max 35 persons per guide)

Opening times: Daily except 25th December and 1st January



PUBS

HERE IS A SHORT LIST OF SPECIAL BEER PUBS WHICH OFFER A WIDE RANGE OF BEERS - NOT JUST THE WELL-KNOWN ONES, BUT ALSO LOCAL BEERS AND/OR 'BEER EXPERIENCES'. A NUMBER OF THESE PUBS ARE SUITABLE FOR GROUPS, THOUGH SOME TEND TO BE QUITE SMALL AND MORE TRADITIONAL, THUS NOTIFYING THE PUB IN ADVANCE OF AN INTENDED VISIT AND RESERVING SUFFICIENT SEATING IS STRONGLY RECOMMENDED.

The Capital in Leuven
Grote Markt 14, 3000 Leuven
 E info@thecapital.be
 W www.thecapital.be

This bar in the city center opened in 2013 and wants to present you the largest selection of beers in the world. You can see the cellars full of beer through the glass floor. They will be brought to you with an ingenious elevator system.

Fiere Margriet
Margarethaplein 11, 3000 Leuven
 T + 32 486 06 78 16

The beer café 'De Fiere Margriet' on the Margarethaplein has no fewer than 280 different beers on the menu, including local specialties such as Wolf, Broeder Jacob, Kessel Blond, Hector and Hof Ter Dormael. Every month a "Beer of the month" is featured on the menu.
Opening times: Daily, from 07h00
Number of different beers on offer: 280

De Metafoor
Parijsstraat 34, 3000 Leuven
 T + 32 496 25 44 65

De Metafoor is highly recommended for beer-lovers, and customers will find this welcoming "brown café" on the Parijsstraat. De Metafoor has a particularly good selection of beers, including the usual local specialties. Here too there is a "Beer of the month".
Opening times: Daily

M-café
Savoyestraat 10, 3000 Leuven
 T + 32 494 50 40 82
 W www.mleuven.be

You can visit the M-café for a drink and a bite to eat before, during or after your visit to the M-museum. But this bar is way more than just a museum bar and offers

you the largest selection of regional beers in Leuven. Nice is also the knowledge and experience they have. They know what they do and what they serve.

Bier Central
De Keyserlei 25, 2018 Antwerp
 T + 32 3 201 59 85
 E info@biercentral.be
 W www.biercentral.be

With over 300 different bottled beers and over 20 draught beers, Bier Central is one of the top beer cafés in Antwerp. The choice of beers is so extensive that they don't use a beer list; they use a beer encyclopaedia, in which customers can also read more about the beer experience in general. Every Friday a beer sommelier comes by and gives customers a detailed explanation of the beer selection.
Opening times: Daily, from 10:00
Number of different beers on offer: 320

Kulminator
Vleminckveld 32, 2000 Antwerp
 T + 32 3 232 45 38

Beer house De Kulminator is a paradise for every beer lover, as it is a specialist beer café with a business manager who also specialises in beer ripening. And although it's tucked away in a side street, it's definitely worth tracking down as the beer list consists of some 600 beers from around the world. What really makes this place particularly special is its unrivalled variety on the beer list, with an abundance of "old" beers - for example, forgotten beers from long-gone breweries and beers never officially sold. And last but not least, De Kulminator has been named best café in the world by ratebeer.com.

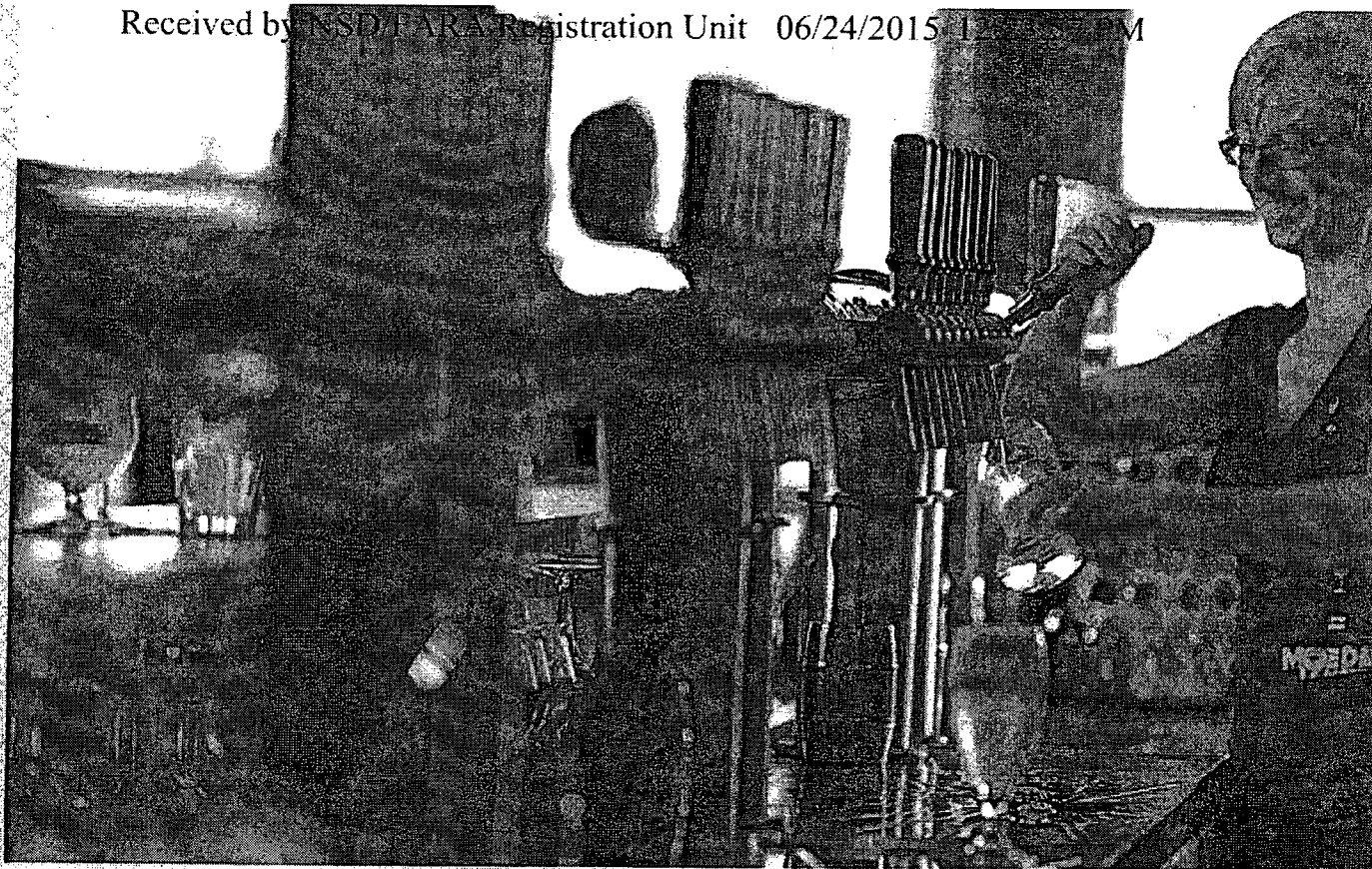
Opening times: Daily from 11:00, Mondays from 20:00, Saturdays from 16:00. Closed on Sundays.
Number of different beers on offer: 600

't Ankertje aan de Dijle
Vismarkt 20, 2800 Mechelen
 T + 32 15 34 60 34 E info@tankertje.be
 W www.tankertje.be

In this cosy café located in an 18th-century building of Late Baroque style, customers will find famous Mechelen beers on the beer list, and there is also a beer shop featuring all sorts of "beery" gifts. The ground floor of the building is dedicated entirely to the beers of Brewery Het Anker, with several of their beers on tap. The upper floor is decorated with countless advertising panels and materials from the 30-odd breweries that have been located in Mechelen at one time or another. 't Ankertje is located on the Vismarkt, which is today a fashionable, trendy neighbourhood in the city.
Opening times: Daily, from 15:30, Saturdays from 11:00, Sundays from 14:00
Number of different beers on offer: All of the beers from the brewery

d'Hanekeef
Keizerstraat 8, 2800 Mechelen
 T + 32 15 20 78 46

D'Hanekeef is Mechelen's oldest café. Around 1950, cafés were the hub of social life in the city and money boxes known as "spaarkaskes" hung on the café walls. Café-goers would put a small sum in them every week, which was then deposited with a financial institution, and eventually the proceeds were used to organise an annual dinner or other festivity. Today D'Hanekeef is still very much a social hub, where customers can gossip and play popular café games to their heart's content. There are some 50 different beers on the beer list.
Number of different beers on offer: 50



Moeder Lambic

Place Fontainas 8, 1000 Brussels
 T + 32 2 503 60 68
 E info@moederlambic.com
 W www.moederlambic.com

Visitors will find the famous Chez Moeder Lambic beer café both on Fontainas square in the centre of Brussels and in Saint-Gilles, just outside the city centre. Both cafés are regularly voted among the best beer cafés in the world. What makes Moeder Lambic really special are the artisanal beers on tap that are kept in a unique chilled area that promotes storage life - although that's not really necessary in view of the speed which with the beer finds customers.

Opening times: Daily, from 16:00
Number of different beers on offer: 400

A La Mort subite

Warmoesberg 7, 1000 Brussels
 T + 32 2 513 13 18
 E info@alamortsubite.com
 W www.alamortsubite.com

When entering the Mort-Subite, visitors walk straight into another era: high ceilings, dilapidated benches and tables, a purring cat under a pre-war radiator. On the wall are numerous yellowed photos of former clients such as Jacques Brel and King Baudouin. Today the Mort-Subite is mostly visited by foreign tourists who come here to taste Faro, Kriek beer and the typical Brussels sandwich with radishes and fresh soft cheese.

Opening times: Daily, from 11:00
Number of different beers on offer: 30

De Dulle Griet

Vrijdagmarkt 50, 9000 Ghent
 T + 32 9 224 24 55
 E info@dullegriet.be
 W www.dullegriet.be

The 'Dulle Griet' is a unique tavern with a great medieval interior, right down to the cartwheels on the walls. Its name goes back to a 15th-century cannon located just round the corner. In addition to being pleasant and relaxing inside, the tavern has Ghent's largest range of beers on offer, with some 250 different sorts on the menu, including Trappist beers, abbey beers and "Kriekbier". Also on offer is the tavern's own brew, naturally going under the name of "Dulle Griet". As a novelty, customers can, if they wish, swap one of their shoes (they will get it back!) for a Max beer, served in a boot-shaped glass.

Opening times: Daily, from 12:00, Mondays from 16:30
Number of different beers on offer: 250

Het Waterhuis aan de Bierkant

Groentenmarkt 9, 9000 Ghent

T + 32 9 225 06 80

E info@waterhuisaandebierkant.be

W www.waterhuisaandebierkant.be

Het Waterhuis aan de Bierkant is another of Ghent's traditional historic pubs, a 'must' for beer fans and tourists. Its location right next to the River Leie makes it very popular, especially in the summer when the terrace becomes a true hot spot, but there is also a splendid view over the river from the candle-lit bar. A further attraction is the regular performances of the Ghent puppet theatre, which take place upstairs. No visit is complete without having tasted one of the tavern's own brews - Gandavum, Klokke Roeland or Mammelokker. Apart from these, the tavern specialises in Gueuze and Kriek beers.

Opening times: Daily, from 11:00

Number of different beers on offer: 175

Rose Red

Cordoeanierstraat 16, 8000 Bruges

T + 32 50 33 90 51

E info@cordoeanier.be

W www.cordoeanier.be/rosered.php

Café Rose Red is a cheery café, full of character, located in the heart of Bruges, a stone's throw from the market. It is in a quiet side street, away from the tourist route, and spirits customers into an authentic atmosphere in the town centre of Bruges. The speciality of the house is the Trappist beer; hence the café offers all the Trappist beers that are prized all over the world. Customers can savour this delectable nectar inside the café or on the pleasant terrace.

Opening times: Daily from 11:00

't Brugsch Bieratelier

Wijngaardstraat 13, 8000 Bruges

W www.brugsbieratelier.com

't Brugsch Bieratelier is a unique café as it only offers draught beers, and only Belgian beers to boot. It is located in a little terraced house and its interior is cosy and pleasant where the eye is immediately drawn to the bar with its beer pulls. There are always 12 beers to be tasted, with the selection on offer changing on a monthly basis depending on the season. If visitors can't decide which type of beer they would prefer, they can opt for a tasting. For EUR 8, three beers from the list arrive at the table in miniature editions, giving customers a great overview so they can taste and enjoy the various flavours to their heart's content.

't Brugs Beertje in Bruges

Kemelstraat 5, 8000 Bruges

T + 32 50 33 96 16

E info@brugsbeertje.be

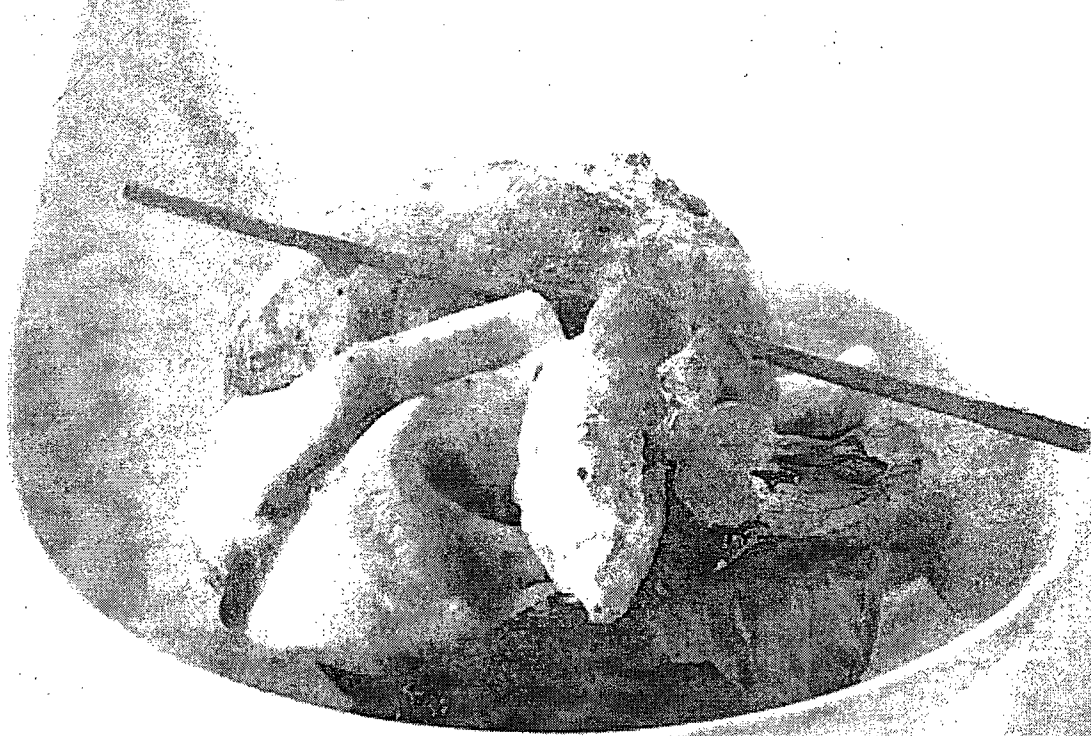
W www.brugsbeertje.be

't Brugs Beertje serves 300 different Belgian beers. Add some Belgian cheese or paté will make your pub visit even more enjoyable.



RESTAURANTS

HERE IS A LIST OF SELECTED BEER RESTAURANTS EITHER SPECIALISING IN 'BEER GASTRONOMY' OR REGULARLY FEATURING BEER DISHES (BEERSTRONOMY). ALL RESTAURANTS ARE SUITABLE FOR GROUPS, THOUGH BOOKING TABLES IN ADVANCE IS RECOMMENDED.



Zarza

Bondgenotenlaan 92, 3000 Leuven
T + 32 16 20 50 05 E info@zarza.be
W www.zarza.be

Restaurant Zarza has a cosy, modern interior and here the chefs use only the best products, which they often source locally. In 2009 Zarza was awarded the "Bierkok" (Beer chef) title, an initiative aimed at promoting the beers and breweries of Flemish Brabant. At Zarza, customers can enjoy a fun evening with good food in an atmospheric setting.

Opening times: Lunch from 11:45 to 15:00 and dinner from 18:30 to 22:00, closed on Sundays

Brasserie Improvisio
Brusselsestraat 63, 3000 Leuven
T + 32 16 20 76 46
W www.improvisio.net

A phenomenal culinary surprise awaits at Improvisio, located in the

former 18th-century hospital of Leuven. During the summer months customers can choose to eat outside on one of the idyllic courtyard terraces with a view of the chapel near the Romanesque Gate. This restaurant also caters for beer lovers with its excellent varied beer list.

Opening times: Daily from 11:00, closed on Mondays and Sundays

De Drie Fonteynen
Herman Teirlinckplein 3, 1650 Beersel
T + 32 2 331 06 52
E guido.debelder@telenet.be
W www2.resto.be/driefonteynen-restaurant

3 Fonteynen is a café annex restaurant, owned by Guido Debelder, the brother of Armand who brews and blends Gueuze beers. The restaurant is just around the corner from the brewery and serves traditional regional dishes using

the Gueuze and Kriek beers of the 3 Fonteynen brewery. Customers can also visit the café for a taste of one of the home brews.

Opening times: Closed on Tuesdays and Wednesdays

De Grootte Witte Arend
Reyndersstraat 18, 2000 Antwerp
T + 32 3 233 50 33
E info@degrootewittearend.be
W www.degrootewittearend.be

This brasserie in the centre of Antwerp is a must-visit, and during the summer months customers can choose to eat outside on the lovely terrace. The menu includes several traditional Flemish dishes featuring beer as an ingredient. In addition, De Grootte Witte Arend also has an extensive beer list, with a number of speciality beers that are quite rare.
Opening times: Daily from 11:30

Het Duvels Genot

Sint-Aldegondiskaai, 2000 Antwerp

T + 32 3 485 59 55

E info@hetduvelsgenot.be

W www.hetduvelsgenot.be

As well as offering a stunning view of Antwerp's newest museum MAS, Het Duvels Genot is also the perfect place to enjoy good food and a great atmosphere, where the chefs pay tribute to Belgian beer cuisine with a menu consisting of traditional dishes with a contemporary twist. Before, during, and after the meal, customers can try out the various beers of the Duvel-Moortgat brewery, which are paired with each meal or even included as an ingredient.

Opening times: Daily from 11:00

Restobieres

Vossenstraat 9, 1000 Brussels

T + 32 2 511 55 83

M +32 495 50 63 00

E fayt@restobieres.be

W www.restobieres.eu

Alain Fayt's restaurant is situated in the heart of the Marolles neighbourhood in Brussels. He serves typical Brussels dishes and likes to use traditionally brewed beers as an ingredient: mussels with Hommelbier, veal stew with Blanche de Watou, zabaglione with Kriek beer, and so on.

Opening times: Open for lunch from Tuesday to Sunday at 12:00. Monday to Sunday open for dinner from 18:45

Les Brigittines

Kapellemarkt 5, 1000 Brussels

T + 32 2 512 68 91 T2 + 32 2 512 69 57

E info@lesbrigittines.com

W www.lesbrigittines.com

Les Brigittines is situated in the centre of Brussels within walking distance of the Grand Place, the Sablon, the Law Courts and the Marolles neighbourhood. Traditional Belgo-French cuisine, using fresh seasonal products, can be enjoyed in a lovely Art Nouveau setting.

Opening times: Open from 12:00 to 14h3 and from 19:00 to 22:30 (Weekends to 23:00).

Closed on Saturday afternoon.

Sundays and holidays

De Heeren van Liedekercke

Kasteelstraat 33, 9470 Denderleeuw

T + 32 53 68 08 88

E info@heerenvanliedekercke.be

W www.heerenvanliedekercke.be

De Heeren Van Liedekercke was awarded the title of the World's Best Beer Restaurant in 2013. The restaurant serves original beer dishes which highlight the characteristic flavour and refinement that only beer provides. Their beer cellar is impressive - more than 400 different Belgian beers are waiting for a beer lover to choose them. The staff are on hand to assist customers, in their choice, with expert advice about aroma, colour and taste.

Opening times: Daily from 11:30, Sundays from 12:30
Closed Tuesdays & Wednesdays

't Hommelhof

Watouplein 17, 8978 Watou

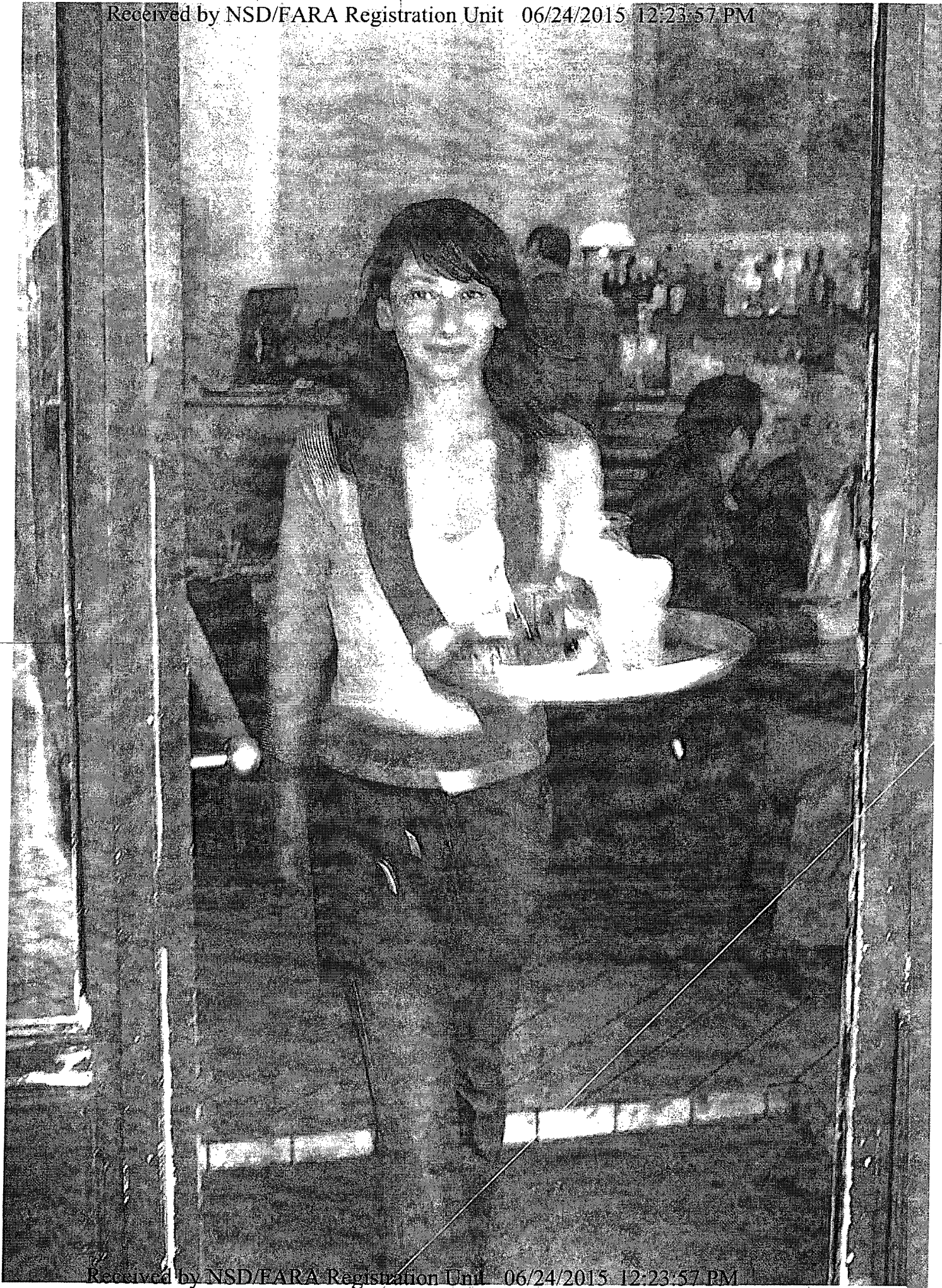
T + 32 57 38 80 24

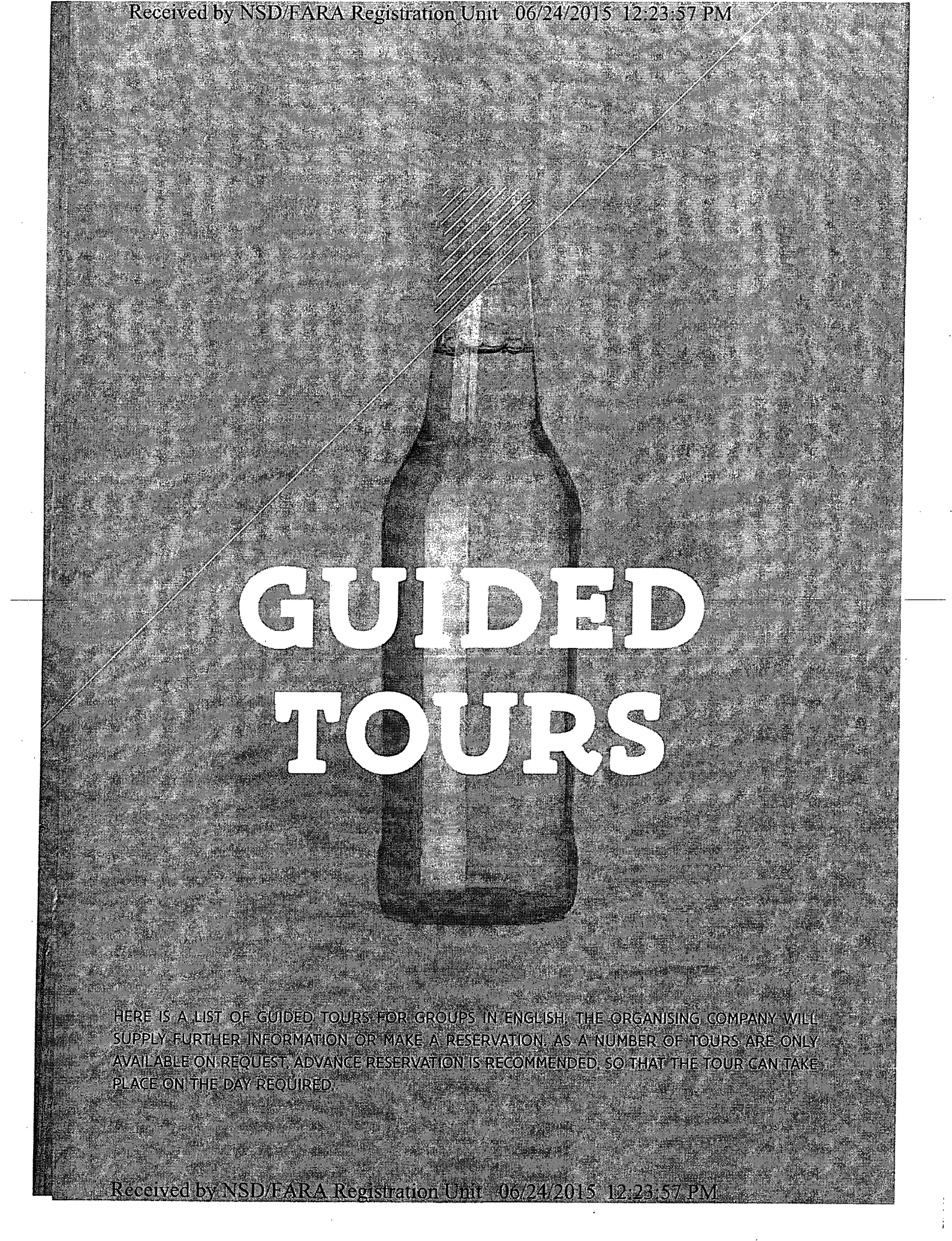
E info@hommelhof.be

W www.hommelhof.be

Chef Stefaan Couetteneye is one of the pioneers of beer gastronomy. His beer dishes, for which he mainly uses beers from Belgium's Westhoek region, are praised far and wide. He has already written several books about food pairing and was recently inducted in the Order of the 33 Master Chefs of Belgium. His restaurant, in the poetic village of Watou, is a favourite destination for beer and food aficionados who enjoy delicious, honest, affordable food, made with beers from the region of Poperinge.

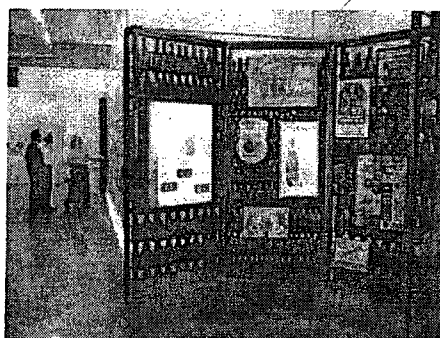
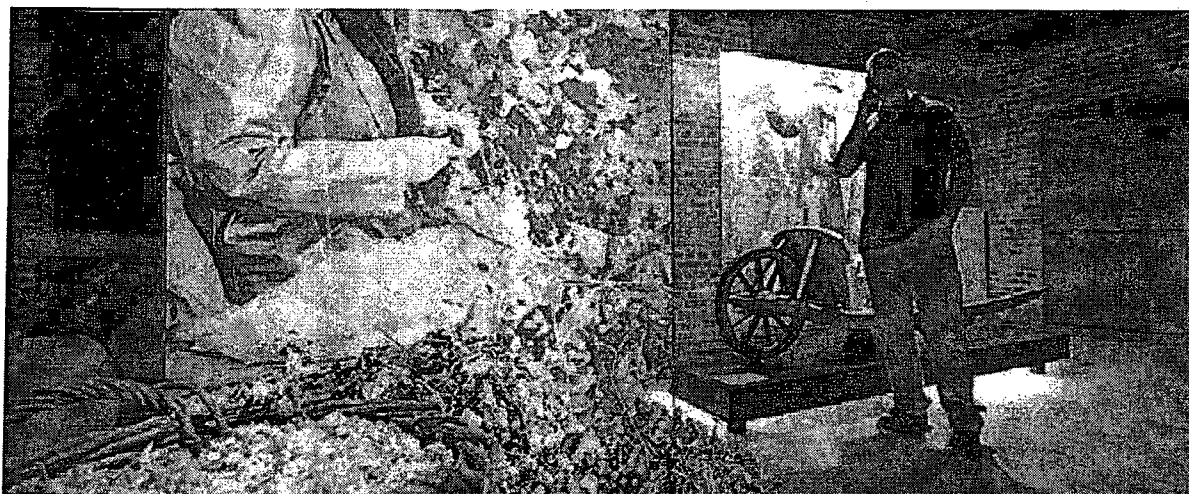
Opening times: Closed Monday evening, Tuesday evening, Wednesday, Thursday evening, July and August, only closed on Wednesdays





GUIDED TOURS

HERE IS A LIST OF GUIDED TOURS FOR GROUPS IN ENGLISH. THE ORGANISING COMPANY WILL SUPPLY FURTHER INFORMATION OR MAKE A RESERVATION, AS A NUMBER OF TOURS ARE ONLY AVAILABLE ON REQUEST. ADVANCE RESERVATION IS RECOMMENDED, SO THAT THE TOUR CAN TAKE PLACE ON THE DAY REQUIRED.



LEUVEN

Leuven Beer Stories

W www.leuven.be/bierstad

On this walk, the guide takes participants on a discovery tour of old taverns and (disappeared) breweries, telling the history of Leuven as a beer centre. Was so much beer really drunk here? Where are all the breweries now? Is there a difference between a "Kroeg" and an "Estaminet"? Why are there so many pubs around the Oude Markt? What made beer from Leuven so famous? Is it true that the brewers used fish scales and pigs trotters, and was the beer really brewed with water taken from the River Dijle? All these questions are answered on the tour.

Duration: 2 hours

Group size: max. 25

Price: €60 per group

Beerhop

W www.beerhop.be

W www.leuvenleisure.com

All kind of beer tours in and around Leuven. Beerwalks, brewery visit by bike or by bus, pub sports tour, tastings of regional beers, ... and everything accessible for the individual traveler. Check it out on the website.

Culinary Beer Walk of a kick bike

W www.cameleon-events.be

The visitor follows a city tour guide through Leuven - on foot or on the kick bike - and enjoys a 3-course meal in 3 different restaurants. The dishes are accompanied by the appropriate beers.

Duration: 4 hours

Group size: min. 13

Price: €68 p.p.

Brewery Walk on a kick bike

W www.cameleon-events.be

The visitor follows a beer-guide expert through Leuven - on foot or on the kick bike - and stops in a number of typical cafés. You'll start at the Vaartkom, in the shadow of the Stella Artois brewery, and visit old breweries and malt houses near the city centre, where you'll certainly stop at the city brewery Domus to taste three beers.

Group size: min. 13

Price: €39 p.p.

ANTWERP

Pub Tour in Antwerp taverns by horse tram

W www.focusflanders.com

A tour of Antwerp taverns, followed by a beer dinner in a historic cellar restaurant.

Duration: 3 hours

Group size: 15 - 60

Price: on request

Fun with beer

W www.visitantwerpen.be

Participants in this tour will enjoy finding out more about the gripping 'petites histoires', the tales featuring a number of Antwerp's taverns with their important social, business or cultural roles. In taking this tour, visitors will learn not just about the charm and history of these traditional taverns, pubs, inns or 'estaminets', but also about the local beers and how they are brewed. A great tip for people wanting to discover that 'other side' of Antwerp.

Duration: 2 hours

Group size: max. 20

Price: €65 for the whole group

Beer walk

W www.vizit.be

Antwerp is more than just a tasty Bolleke. During the beer walk, the visitors will also discover the city's most special beer stories. Nowhere else are there so many authentic pubs and no other city has such close ties with the holy beer. Where else are there more meetings about beer? Or where else has a brewer ever cared for a 'Nieuwstad'? Antwerp and its beer, a surprising story with the customary tastings.

Duration: 2.5 hours

Group size: max. 20

Beer walk with a Meal

W www.vizit.be

Many delicious dishes are made with beer, which is the perfect reason to combine

a beer walk with a meal. In addition to the beer aperitif and appetizers, beer enthusiasts can devour a main dish with which a beer is definitely appropriate, and naturally, the walk ends with a beer.

Duration: 4 hours

Group size: max. 20

On a Beer Adventure in Antwerp

W www.culinairewandelingen.be

A walk through the historic centre of Antwerp while discovering hidden corners and squares. Each visitor will learn to differentiate between sour, sweet and bitter, Trappist and abbey beers, the various fermentation processes and much more. So as not to drink all this beer 'on an empty stomach', the walk will be preceded by a delicious meat and fish casserole. During the walk itself each 'beer tasting stop' will include a small snack. A total of 9 typical beers will be discussed and tasted.

Duration: 4.5 hours

Group size: 6 / 30

Price: from €65 p.p

Pub Legends

W www.tanguyottomer.com

This walk will definitely give the visitor a warm feeling inside, even though it's probably from all those tasty drinks that they'll learn about during this tour. Funny little facts about the legends of Brabo and Lange Wapper will definitely come up, as well as some well-kept secrets about Antwerp's drinking culture...

Duration: 2 hours

Group size: 15 / 20

Price: from €20 p.p

Fun with Beer and Elixir

W www.visitantwerpen.be

This is a longer and primarily stronger variant of the regular pub crawl. After all, it's not just about the local beers; it's also

about some of the 'stiff drinks' here, like the Antwerp jenevers or herbal liqueurs that especially - but not only - are very moreish in the winter. Those who don't like the strong stuff can continue to enjoy the fun and beers ...

Duration: 3 hours

Group size: max. 20

Price: €95 for the whole group

Antwerp Pub Crawl

W www.antwerpconnection.com

On every street corner and very often in between, there's a bar in Antwerp. Some of them old fashioned with nostalgic postcards attached to crooked walls, trendy lounge bars where the beautiful people sip from their martini cocktails, all-round cafeterias where the regulars order their first Duvel at 9 a.m. and where the salesgirls from the local supermarket eat a wholegrain pasta for lunch, and so many more. This pub tour will take the visitor to classics like 'het 11de gebod', specialist jenever bars like 'de Vagant' and 'Copa Cava', as well as a host for others. Learn about the origin of 'blijven plakken' (stick around), why the local tavern was so important in everyday life, what people used to drink at dinner and how, and so much more. The visitor will get an answer for everything.

Duration: 3 hours

Group size: min. 15



MECHELEN

Charles Walk

W www.toerismemechelen.be

An opportunity to find out more about Mechelen (FR: Málínes) and taste its liquid gold. The Carolus walk goes through the historic city centre, with one or two stops in traditional Mechelen pubs, giving participants the opportunity to enjoy the great Mechelen beer. The route is dependent on which pubs participate.

Duration: 2 hours (1 beer) or 3 hours (2 beers) **Group size:** min. 15 **Price:** €8 (2 hours), €13 (3 hours)

BRUSSELS

Best of Belgian Beers

W www.sterkmansevents.eu

This theme walk takes visitors right through the centre of Brussels, including the Grand Place and the 'Manneken-Pis' and participants can also stroll through the Galeries Royales Saint-Hubert. Included in the tour are stops at two taverns for a very drinkable hand-brewed beer (individual choice between about eight different beers) which the knowledgeable guide will describe.

Duration: 2 - 2.5 hours, between 10:00 and 19:00

Group size: 5 - 25

Price: on request

Brasselicious

W www.itineraires.be

The Poehenellekelder, La Bécasse, L'Image Notre Dame, Greenwich, 't Goudblommeke van Papier and the Mort Subite are all historic pubs in Brussels offering just the right atmosphere for a pleasant drink. On this tour, a guide takes participants to each pub, telling them about their history, how they have developed over the years and what has been changed. And on top of that, they'll be told lots of anecdotes and interesting facts. While in the pubs, the guide will explain the unique character of the different kinds of beer.

Duration: on request

Group size: max. 25

Price: on request

Beer, food and music in the city

W www.sterkmansevents.eu

This tour goes past the 'Manneken-Pis' over the Grand Place, the Ilot Sacré and through the Galeries Royales Saint-Hubert. Participants will experience a true beer evening with live music, enjoying an aperitif, main course and dessert in three different pubs in the centre of Brussels. The aperitif is a special Belgian beer with cheese.

the main course a dish made with beer accompanied by a second glass of special beer, and dessert is a third hand-brewed beer. In all pubs there's music on the menu as well.

Duration: 3 hours, departure between 19:00 and 20:00

Group size: 15 - 25

Price: on request

Beer and breweries

W www.provelo.org

A cycle tour tracing the history of beer and Brussels breweries. As well as taking cyclists to typical Brussels pubs and 'estaminets', the tour includes a visit to the Cantillon Brewery, Brussels' last brewery still producing beer.

Duration: 4 hours (15 km)

Group size: max. 20 **Price:** €175 per guide,

Price: €8 per bicycle, €4 for the tour of the Cantillon Brewery

The beers of Brussels: from Gueuze to Pils

W www.lafonderie.be

Pubs, taverns, brasseries, 'Estaminets and 'Caberdochkes' first started appearing in 18th and 19th century Brussels. Steadily increasing in numbers, they became popular places for a drink with friends. This walking tour enables visitors to find out more about all those different Belgian beers and how they developed.

from the traditional Gueuze to the factory-brewed Pils. The walk starts in the historic centre of Brussels and ends at the Cantillon Brewery.

Duration: 2.5 hours (Last departure at 14:00 - not on Sundays or public holidays).

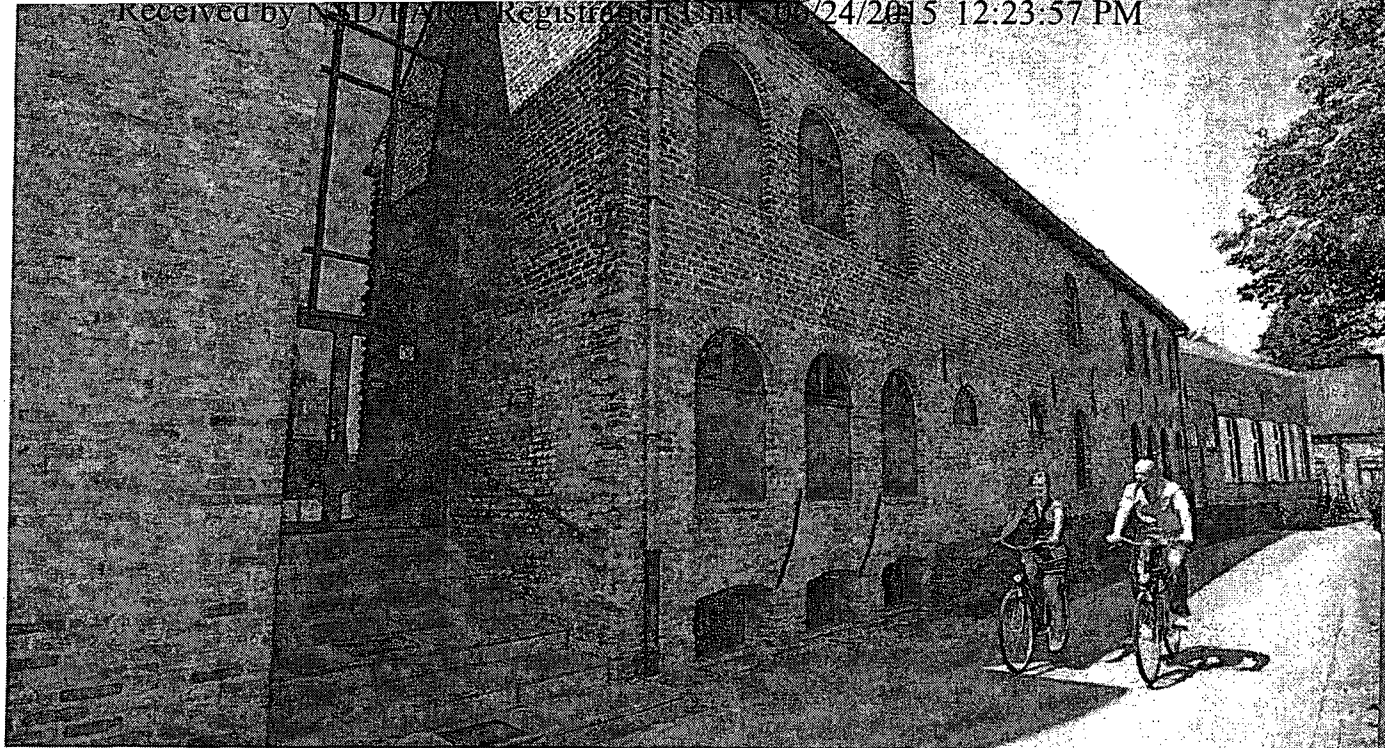
Group size: max. 25

Price: €235

Dine Around

W www.itineraires.be

Dine Around is a great way of enjoying an entertaining tour of the capital of Europe in an 'interactive' bus, enabling visitors to take in the jewels of this historic city: the Cinquantenaire Triumphal Arch, Magritte's surrealism, Art Nouveau-style curls and speech bubbles in comics, the avenues of the Warandepark, the Atomium panorama. On board the bus participants have the chance to sample beer and cheese and there are additional tasting sessions at two stops (the Cinquantenaire Triumphal Arch and the Atomium). It's a unique way of finding out more about Brussels, in the company of others.



Duration: on request
Group size: max. 25
Price: on request

Cycle tour: cafés and comics

W www.provelo.org

Brussels is undoubtedly Belgium's No. 1 city for comics. They're all here - from Quick and Flupke via Brüssel to Gaston Lagaffe. A large number of famous cartoonists started their careers in the city, and many still live here. Over the last 10 years, 25 dull walls in the city have been enlivened with comic heroes. This tour also takes cyclists past some of Brussels' most typical city centre pubs, and the guide explains everything of interest about them - ideal for a stopoff for a beer after the ride.

Duration: 4 hours
Group size: max. 20
Price: €175 per guide, €8 per bicycle.

The Belgian Beer Review

W www.busbavard.be

It is a well-known fact that Belgians are renowned for drinking immense quantities of beer. And there is no other country in the world with such a wide variety of different beers - pale ales, brown ales,

dark or deep-red, with cumin, cherries or honey. There's something for every taste. On this course a beer expert starts by introducing participants to the most important Belgian beer families,

explaining in detail how their beers are produced. Participants will find out how a beer is top- or bottom-fermented, what spontaneous fermenting is, the meaning of alcohol content, and a lot more. Apart from enabling participants to learn a lot in a relaxed environment, the course also provides practical exercises, allowing them to consolidate what they have just learned in two different ways. As an aperitif, brewing theory is illustrated by tasting four different types of beer in a typical pub and this is followed by a buffet or a sit-down meal where all courses - from starters to desserts - feature beer in their preparation.

Duration: 2 - 2.5 hours (possibly shorter)

Group size: on request
Price: on request

Taverns that tell the tales of Brussels

W www.busbavard.be

This is a walk taking visitors to old, typical or unusual pubs - centuries-old witnesses of the city's history and

the development of social customs and preferences, and providing an insight into the major architectural trends that have swept through the city in the past. There are two stops, where participants can personally soak up the typical Brussels atmosphere.

Duration: 3 hours
Group size: max. 25
Price: € 156 (daytime),
€ 176 (after 20:00)

Cheers!

W www.guidesbrussels.be

As one of beer's fatherlands, Belgium has a whole range of different beers on offer, including Trappist beers, abbey beers and seasonal beers - probably more than 750 different kinds. The beers typical of Brussels are Gueuze, Lambik, Faro and Kriek, and the right places to taste them are such typical pubs as Mort Subite, A l'Image de Notre-Dame, Bécasse, Les Brasseurs, Het Goudblommeke in Papier, Manneken Pis and the great taverns lining the Grand Place.

Duration: 2 hours
Group size: max. 20
Price: € 117, participants pay at the pub for what they consume



GHENT

Discovery of Belgian beers

W www.focusflanders.com

An evening dedicated to Belgian beers: A guided bus tour of Ghent, a beer workshop with a beer expert, a tasting session and a beer dinner.

Duration: 2 hours

Group size: 15 - 80

Price: on request

Beer, fun and gastronomy

W www.focusflanders.com

An entertaining tour of Ghent pubs led by the Gentse Belleman, followed by an evening meal in a typical Ghent restaurant, where all meals have beer as one of the main ingredients.

Duration: 2 hours

Group size: 15 - 80

Price: on request

Beer Walk

W www.vizit.be

During this refreshing beertour in Ghent each participant will learn about the first bars and breweries, the tradition of beer brewing in the monasteries, whether or not it is healthy to drink beer... And the participant immediately gets the opportunity to test his newly acquired knowledge! Included are a beertasting in one of the many beerpubs of Ghent and a beer in the City Brewery Gruut.

Duration: 2.5 hours

Group size: max. 25

Beer Walk with dinner

W www.vizit.be

During this tour, the visitor combines the beerwalk in Ghent with a dinner. First he has a beer with some appetizers in a local pub. Afterwards, a restaurant serves him a main course accompanied by a beer and finally he ends his beerwalk in another local bar where he gets to taste another beer!

Duration: 4 hours

Group size: max. 25

Brewing, distilling and bottling

W www.gandante.be

Brewing, distilling and bottling – witty tidbits and other drinks – this is a tour taking visitors on the trail of the once thriving brewing and distilling trade.

Duration: 2 hours

Group size: max. 25

Price: € 80 per guide

Pub tour

W www.gentsegidsen.be

Flanders has the reputation of being the land of beer and gin, and this walk attempts to prove the fact in three traditional pubs where an entertaining story about "Keit", "Gruut" (a mixture of herbs) and "Hoppe" (hops) can be enjoyed. It highlights the history of Ghent's beers and breweries over the course of the centuries, but it is not a pub tour, though there is always the possibility to sample the beers at the end of the walk, for example in the Gruut Brewery.

Duration: 2 hours

Group size: max. 25

Price: € 75 for the whole group, € 5 for the refreshments

From monastery to brewery

W www.gentsegidsen.be

This walk is dedicated to the centuries-old history of beer and breweries in Ghent. It is not a pub tour, though there is always the possibility to sample the beers at the end of the walk, for example in the Gruut Brewery.

Duration: 2 hours

Group size: max. 25

Price: € 75 for the whole group, € 5 for the refreshments



BRUGES

Old jugs and old wives' tales

W www.q-rius.be

Participants on this tour can enjoy taking a break in a traditional Bruges pub,

drinking one of the many very drinkable local brews, or taking the plunge and trying the hand-brewed Bruges beer, the 'Brugse Zot'. In the company of a guide full of entertaining stories and anecdotes about Bruges and its beer, visitors will discover two typical Bruges cafés in which they can breathe in the atmosphere of days long gone.

Duration: 2 hours (daily departures between 15:00 and 19:00).

Group size: 12 - 25

Price: €15 per person

Cheers!

W www.gidsenkringbrugge.com

During this pub crawl, the guide takes the visitor to pleasant little cafés, pubs and taverns, just a few of Bruges' typical bars, you could say. Of course the visitor will get to enjoy a drink each time, but the guide will add a little flavour to the tasting with interesting stories and

information about the café and the neighbourhood.

Duration: 2 to 3 hours.

Group size: max. 25

Price: €12.5 to €16 p.p.

Typical bars and though tales

W www.q-rius.be

What's better than relaxing in a friendly, old-fashioned pub over a tasty beer or the city's own traditional beer 'Brugse Zot'? Discover two of Bruges' unique pubs while in the company of a guide who will share entertaining stories and anecdotes about Bruges and the beers with the visitor along the way, bringing back the ambiance of days gone by!

Duration: 2 hours (daily departures between 15:00 and 19:00).

Group size: 12 - 25

Price: €15 per person

Happas in Bruges

W www.focusflanders.com

During this tour, the visitor takes a one hour drive through the historic heart of Bruges in an horse drawn tram with a

stop for a beer tasting and dinner with Happas!

Duration: 3 hours

Group size: 15 - no limit

Price: on request

In the footsteps of 'Brugse Zot'

W www.focusflanders.com

A chance for visitors to discover the 'Brugse Zot' brewery together with a beer dinner in a traditional guild house.

Duration: 3 hours

Group size: 15 - no limit

Price: on request

A cheerful pub tour in Bruges by horse tram

W www.focusflanders.com

A tour of Bruges taverns in a horse-drawn carriage.

Duration: 3 hours

Group size: 13 - 58

Price: on request



