

# BEER BOUTIQUE

OCT 1<sup>ST</sup> - NOV 14<sup>TH</sup>

TASTINGS EVERY  
EVENING 6-7pm



10 NEW LABELS  
FROM EUROPE

BEER - THE NEW  
GASTRO CHOICE?

WIN THE

ULTIMATE

BEER LOVERS' EXPERIENCE

EUROPE'S CHIC

ATT.RAD.IONE

# Beer necessities

Beer and food were made for each other, says Richard Fox, as thousands of 'gastronauts' are already discovering.

From fish and chips to foie gras on toasted *brioche*, gastronomic pairings have been fundamental to the quality of our dining experiences since the beginning of time. So it's strange that we restrict ourselves to drinking wine and nothing else with our food. We've been quaffing the stuff for the last 20 years - at a vastly disproportionate rate to its suitability for the food it's accompanying.

The stylish cities of northern Europe - Prague, Berlin, Munich, Brussels, Amsterdam and, of course, London - are all steeped in the grain rather than the grape. If we scratch below the surface of the more populist beer brands, we find a range of artisan quality beers to rival the finest *châteaux*. And all of them are great with food. From floral, honeyed and buttery pilsners to herb-infused, sweet n' sour, zesty wheat beers, these beverages have a gastronomic value to dine for.

These are beers that have been around for hundreds of years (and that's a long time to perfect a recipe) but it's only now that we're beginning to appreciate their style, balance and complexity. And we just can't put them down.

During the food revolution of the last 20 years we've been slowly but surely educating and developing our palates: experimenting, breaking out, and cutting loose old prejudices. Low-cost air travel has sent us all around Europe on weekend breaks - and we've educated our tastebuds in bars and restaurants from Munich to Prague. Now, we know flavour when we meet it and we've got the confidence to embrace it. So when the soft, natural carbonation of an Erdinger Weiss bier combined with its refreshing citrus character acts to cleanse, refresh and stimulate the palate for the next mouthful of creamy coconut with tiger prawn, we know we're onto a good thing.

