



The unique 'Lambic'

LAMBIC, the unique beer from Pajottenland and the Zenne valley, can only be drunk in this region. There are just a handful of pubs that sell this brew. All the following pubs have 'Lambic' as well as the finished product, GUEUZE, on their beer lists. I hope we have a lovely, warm spring and perhaps we will meet in this marvellous region and enjoy 'ne platte lambic' together. To your health, but beware, 'Lambic' can bewitch you.



Den Haas

Gooik is known as the heart of Pajottenland. 'Den Haas' stands on a hill just outside the centre. From the terrace you have a marvellous panoramic view over the rolling landscape. Next to the pub there is a 'cabin' with a bolbaan (a sort of bowling alley). If this bolbaan isn't being used by members, then you are free to bollen. Of course, you can enjoy a Gueuze or a Kriek here, but if you dare, ask for a Lambic. It's an acquired taste, but I can guarantee that it will quench your thirst. If the bolbaan is occupied, no matter, you can walk and cycle for miles in this region. You will find all the information you need in the pub. Open from 10.30 a.m. Closed on Thursdays.

Wijgaardbosstraat 6 • 1755 Gooik • Tel: 054/33 45 98

De Cam

De Cam is a 'Lambic stekeryj' housed in the buildings of Gooik's first town hall, dating back to the late 17th century. The pub has been open since 1996 and the stekeryj since 1997. This is very recent, and therefore unique as all the other pubs and stekeryjen or breweries are far older. Guided tours can be provided, but only by appointment. The village pub is big enough to welcome groups. Of course, you can taste a Lambic from their own stekeryj.

Dorpstraat 67 A • 1755 Gooik • Tel: 02/532 21 32

In de groene poort

This lovely Brabant farm lies in the centre of Gooik. They have been drinking Lambic and Gueuze in the inner courtyard and the cosy brown pub here for over 80 years now. Anita also has a lot of information about the village and its sights. After your walk, ask for a plate of bacon and eggs, accompanied by a flat Lambic, of course. Life can be wonderful! Open from 10.00 a.m. Closed on Tuesdays.

Dorpsstraat 31 • 1755 Gooik • Tel: 02/532 10 21

De 3 fonteinen

Beersel also has a 'Lambic steker'. Armand De Belder has also recently started brewing small quantities himself, but mainly he blends his Lambic. If you get the chance to talk to Armand, then do so. He is sure to convince you of the worth and originality of Lambic in the beer world. You must taste their products in the pub and perhaps enjoy a meal prepared with Gueuze from De 3 fonteinen. In other words, Beersel is a must. Open from 10.30 a.m. Closed on Tuesdays and Wednesdays.

H. Teirlinckplein 3 • 1650 Beersel • Tel 02/331 06 52

and 'Gueuze' pubs in Pajottenland



Den Esseleer bij Germaine

This little old pub has been here for over a hundred years now. In all that time, it has not changed much. Even the lady of the house, 74-year-old Germaine, has spent her entire life pouring Lambic in the traditional manner. Germaine herself prefers a Girardin Lambic. This is Pajottenland at its purest. You must experience it, but not all at once. It's not all that big.

Langestraat 69 • Wambeek

De Heeren van Liedekercke

Is there a beer lover who does not know this famous pub? Here you can enjoy both Lambic and all the 'basic Gueuzes' and 'Krieks' of Belgium, as well as a whole host of other beers, 320 in total. This pub may well have the best beer list in Belgium. And do go along if you're hungry. This pub is renowned for its regional dishes, made with beer, of course! Open from 11.30 a.m. Closed on Tuesdays and Wednesdays.

Kasteelstraat 33 • 9470 Denderleeuw • Tel: 053/68 08 88

De rare vos

'De rare vos' is a byword in the region, but it also has quite a reputation further afield. When I visited it, the lady of the house showed me a 75cl bottle bearing the name 'de rare vos' (the rare fox) – it was a beer brewed in America! Girardin has recently started brewing a beer especially for this pub (a sort of faro) that you can only drink here, and the same brewery supplies them with old and young Lambic. The two are well worth comparing. Delicious! If you're hungry, you must try the regional specialities, prepared with Gueuze or Kriek. A real treat! Closed on Tuesdays and Wednesdays

Marktplein 22 • Schepdaal • Tel: 02/569 20 86

Brouwerij Vandervelde

There is still a 'Lambic brewery' in Beersel where you can taste 'Oud Beersel' Gueuze and Kriek in the adjacent pub. Lambic is available, too, and if you wish you can visit the brewery. Beersel castle is also well worth a visit, and you simply must walk or cycle through the beautiful countryside.

Laarheidstraat 230 • 1650 Beersel • Tel: 02/380 44 48