KAPITAL

PINK ELEPHANT MIGRATION

DELIRIUM BEER & FOOD PAIRING

25 NOVEMBER 2026 · FIVE BEERS. FIVE COURSES.
A special evening with Patrick Van Leijsen · Huyghe Brewery, Belgium

---

01 DELIRIUM ARGENTUM

CZECH FRIED CHEESE

Deep-fried Gouda, sauerkraut, pickles & German mustard.

Rich cheese softens the hops; sharp pickles lift the citrus.

02 DELIRIUM DELIRIA

PAPRIKA-BUTTER PRETZEL

Soft, salted pretzel cooked in paprika butter.

Buttery dough brings out malt sweetness and delicate fruit notes.

03 DELIRIUM NOCTURNUM

BLACK FOREST HAM-WRAPPED BRATWURST

Served with currywurst sauce.

Savoury ham and paprika spice balance the rich, dark malt.

04 DELIRIUM TREMENS

SCHWEINBAUCHBRATEN

Roast pork belly, sauerkraut mash, caraway gravy & crackling crumb.

Lively bubbles cut through the richness; spice echoes the Belgian yeast.

05 DELIRIUM BLACK

BAVARIAN KAISERSCHMARRN

Caramelised rum-raisin pancakes & dark cherry compote.

Caramel and rum-soaked fruit meet oak, vanilla and dark chocolate.

TURN OVER FOR YOUR BEER GUIDE

Please speak to the team about allergens.

KAPITAL

MEET THE PINK ELEPHANTS

YOUR FIVE-BEER FLIGHT

Flown over from Huyghe Brewery near Ghent, Patrick Van Leijsen hosts a rare chance to explore five iconic beers with the people behind them.



DELIRIUM ARGENTUM

HOPPED AMBER · 7.0% ABV · 48 IBU

Grapefruit, citrus and spice over a full malt body, with a touch of caramel and a fresh, bitter finish.

Brewed to celebrate 25 years of Delirium Tremens.



DELIRIUM DELIRIA

FRUITY BLONDE · 6.4% ABV · 22 IBU

Mango, guava and passion-fruit aromas, with orange and stone-fruit notes. Smooth, fresh and gently hoppy.

That hint of pink comes from black carrot.



DELIRIUM NOCTURNUM

STRONG DARK ALE · 8.5% ABV · 24 IBU

Caramel, mocha and chocolate, with liquorice and coriander spice. Rich and rounded, with a roasted-malt edge.

Look for the balance of bitter, sweet and sour in the finish.



DELIRIUM TREMENS

STRONG BLOND ALE · 8.5% ABV · 24.5 IBU

Pale gold, lively bubbles and a gently malty, spicy nose. Warming and rounded, with a long, dry-bitter finish.

Notice how the carbonation lifts the rich pork belly.



DELIRIUM BLACK

BOURBON BARREL-AGED · 11.5% ABV

Caramel, bourbon and vanilla, with a hint of almond. Woody and warming, with a smooth bitterness.

Matured in oak bourbon barrels for nine months.

NA ZDRAVÍ, PAL.

Beer profiles and bottle imagery supplied by the brewery.