

## Belgian Beer Pub Map Update - Tuur Djès - Beauvoorde

Contributed by Trappist  
Tuesday, 26 January 2010  
Last Updated Tuesday, 26 January 2010

Hi,

Time for a beer pub map update.

An update which was already shortly mentioned inside the BBB forum.

[http://belgianbeerboard.com/index.php?option=com\\_smf&Itemid=88888993&topic=703.0](http://belgianbeerboard.com/index.php?option=com_smf&Itemid=88888993&topic=703.0)

This place has been mentioned to me by Christophe, owner of that new and so excellent new Ostend based beer bar/restaurant De Bistronoom - Vindictivelaan 22 - 8400 Ostend. (see also...).

The new beer bar is located at Beauvoorde in the west corner of Belgium.

Beauvoorde is one of the small places in Veurne with a beautiful Castle to visit.

The pub is called Café Tuur Djès. The name is derived from a defunct local folcloric giant who indeed was named Tuur Djès.

The giant has been dismantled in the 70's, but there's hope that giant Tuur Djès will be revived soon !!

Anyway, a great name for a great bar. A bar offering a satisfying 65 beers in total.

Tuur Djès - Gouden Hoofdstraat 42 - 8630 Beauvoorde (Veurne) - 0474 53 45 92

Number of beers: 65

<http://www.tuurdjes.be/>

It's quite amazing that this gorgeous place hasn't been noticed before, because it exists already for more than 3 years!

The most friendly owners Marieke and Willy are running this outstanding bar with knowledge, passion and true dedication.

The 65 beers menu contains some great Belgian quality.

For example this Bolivar brewed at bry. Huyghe.

One of the ingredients is quinoa.

In

Peru, Chile and Bolivia, quinoa is widely cultivated for its nutritious seeds, and they are referred to as "little rice." The seeds are used in creating various soups and bread, and also fermented with millet to make a beer-like beverage. A sweetened decoction of the fruit is used medicinally, as an application for sores and bruises. Quinoa has been grown outside of South America for a relatively short time. It is grown in Canada and has been grown in the U.S., in Colorado since the 1980's by two entrepreneurs who learned of the food from a Bolivian. Technically quinoa is not a true grain, but is the seed of the Chenopodium or Goosefoot plant.

The name Bolivar is derived from the Venezuelan rebel, Simon Bolivar. Bolivia remained a Spanish colony until 1825, when the Venezuelan rebel, Simon Bolivar, gave the country its independence (and its modern name). Hence the name of this beer.

This beer is brewed on command by Oxfam Fairtrade at brewery Huyghe.

Apart from quinoa, two more foreign ingredients were added.

Rice from Thailand and cane sugar from Costa Rica.

Interesting to know that the ingredients are products from honest trade (fair trade).

See also <http://www.oxfam.org/en/campaigns/trade>

Tasting this golden blond - crystal clear - beer indeed gave those remarkable quinoa flavours.

7.5 vol% strong, and a truly excellent and well balanced beer beauty.

By the way, this beer was beer of the month at Tuur Djès.

Here's a beer you seldom find at beer pubs.

Kapittel Pater, the lowest alcoholic beer of the excellent Kapittel range.

This 6 vol% dark candi sugar - caramel malty - sweet liquid has always been one of my favorite Kapittel beers.

I always wonder why this beer is so seldom seen at beer pubs.

Tuur Djès has it on the menu, and this is a wonderful surprise.

For a low alcoholic 6 vol% beer, this beer has so much flavours going on.

A great brew from bry. Van Eecke !

We are in the west corner of Belgium, so there's the availability of Ploegsteert beers.

On the right side Ploegsteert or Queu de Charrue blond. A blond tripel beauty with those remarkable thyme flavors, brewed at Van Steenberge for drink central Van Uxeem. This beer reminds me of that other Van Steenberge tripel called Bornem Tripel. Very similar. This also means top-quality!

By the way, the mixed dish that was ordered alongside our beers was a true pleasure ! Burgundian at its upper best.

More top-quality !!!! Papegaei

A hoppy blond beer at 8 vol%, brewed with perle hop flowers (hop bitterness) and hersbrucker hops (aroma hop).

This is a brand new beer brewed at Deca services in Woesten for new beer firm "brewery Verstraete".

Here some more details about brewery Verstraete:

[http://www.streekproductenwestvlaanderen.be/ned/02\\_streekproducten/producten/detailproducent.asp?ProdID=123&CatID=4](http://www.streekproductenwestvlaanderen.be/ned/02_streekproducten/producten/detailproducent.asp?ProdID=123&CatID=4)

Refermented inside the bottle, unpasteurized, unfiltered ! The way it should be.

A blond hazy beer brewed according the recipe from Adam Verstraete and J. Vandenhove.

Folks, I'm very impressed with this beer. Quite an amazing piece of brewing.

If you observe this beer, you will see a remarkable yellow pale beer with a huge haziness.

Tasting gave a low carbonated beer, which gives a very soft mouth feeling.

Spices like coriander and curaçoa peel are clearly noticed, and makes it a very refreshing beer.

Most of all, the hop flavours and aromas are such a true delight. Amazing how hoppy this beer really is.

Hoppiness as kind of fruity, citric. The combination malts and spices gave an excellent top-quality beer !

Top notch !

Brouwerij Verstraete (Deca services)

Grote Dijk 13

8600 Diksmuide

Tel.: 051/50 51 05

Anyway, café Tuur Djès is a most welcome new beer pub map entry..... well deserved.

I can only recommend.....

Tuur  
Djès

Gouden Hoofdstraat 42

8630 Beauvoorde (Veurne)

0474 53 45 92

Number of beers: 65

Website

Closed on Mondays

Tuesdays open from 14.00 till 22.00

Fridays and Saturdays open from 11.00 till 23.00

Other days open from 11.00 till 22.00

Cheers,  
Filip