

It's not always easy to find the right food pairing and, above all, it takes a little training. Fortunately, there are a few well-known examples that make it easier to try.

Wheat beer & tomato mozzarella



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The acidity of these two dishes complements each other very harmoniously, and the cheese also gets a really creamy mouthfeel, especially from the carbonation. The breadly sweetness of the beer complements the salad, plus the spicy notes that fit super into the dish.

Scotch Ale & Tom Kha Gai



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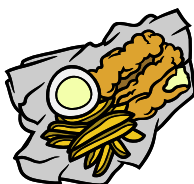


The light yet flavorful Asian soup has a good counterpart in the Scotch Ale, which is a super complement to the soft coconut broth with sugar and full body. The light malt flavors are also a perfect counterpart in the combination and balance the dish nicely.

Pilsner & "Fish & Chips"

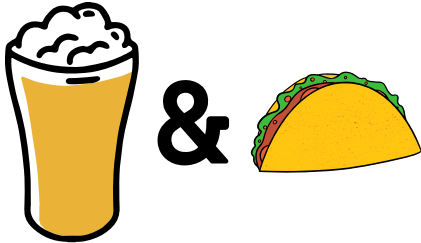


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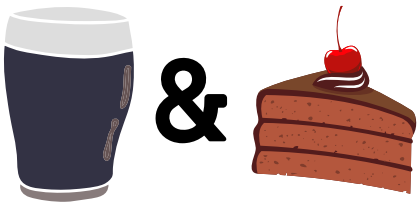
The Pils rather decent from the body goes very well with the lighter fish. However, due to its carbonation, the Pils also harmonizes perfectly with the batter of the fish and the fattier fries. The dish is perfectly complemented by the aromas of bitter hops in the Pilsner.

American IPA & Tacos with Carnitas & Guacamole



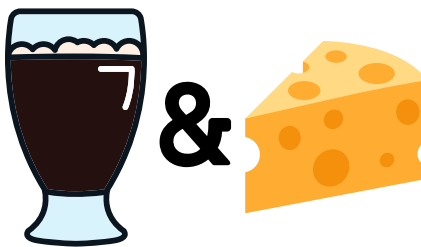
An American Pale Ale does well with the spiciness of Mexican food and rounds it out. Also, the intense flavors from the pork can not dominate the American IPA and therefore go with the fruitiness of the guacamole in a nice interplay.

Stout & Schokoladenkuchen



Birds of a feather flock together: chocolate and coffee notes dominate the stout. These flavors are also found in the chocolate cake. From the cake also comes a dominant sweetness and creamy chocolate, which perfectly complement and round off the stout.

Quadruppel & Gruyere



A strong beer like Quadruppel also needs a strong counterpart. Especially the nutty flavors of the Gruyere therefore fit super to the malty flavors of the beer. The nevertheless soft body of the Gruyere harmonizes perfectly with the warming alcohol and the intense flavors of the Quadruppel.