

BIGALLET CHINA-CHINA BIÈRE MENU

Experience the China-China Bière. Inspired by the traditional Picon Bière, Bigallet has reinvented this delicious french shandy. The original recipe, based on a bitter orange liqueur, makes Bigallet China-China Amer the perfect compliment to this classic cocktail.

RECIPE

.75 oz. Bigallet China-China Amer
5 - 6 oz. Beer

METHOD: Build all ingredients in a tall glass

GARNISH: Orange wheel (Optional)

Here is a curated list of refreshing beer choices for optimal enjoyment. Salut!



PALE LAGER: Pale Lagers are traditionally crisp, balanced, biscuity, earthy, and light-bodied. Made with selected malts and a specific "bottom-fermenting" yeast, this beer tends to possess golden highlights and has an aromatic hoppiness and a subtle bitterness.



CZECH-STYLE PILSNER: True pilsners are soft, fragrant, and complex, and express in their overall character a distinct contribution from each of the four basic beer ingredients: malt, hops, yeast, and water. Czech-Style Pilsners tend to possess a beautiful bright golden color, with high foaminess and lighter flavor.



HEFEWEIZEN: Originating in Belgium, Witbier – "white beer" – is brewed with a combination of unmalted wheat and malted barley. Traditional wheat beer flavors include honey, banana, and clove. However, they can also exhibit fruity aromas and flavors of coriander and orange peel.



KÖLSCH-STYLE: A crystal-clear, bright-golden beer. Generally warm-fermented with an ale yeast, yet lagered, or matured, at a cold temperature, Kölsch possesses both ale and lager characteristics. The Kölsch-style beer exhibits aromas of mild biscuity pale malts, and subtle fruity ale yeast esters.



JAPANESE RICE LAGER: Japanese Rice Lagers are brewed with rice in addition to barley in the grain mix. Hop bitterness is low but mildly perceptible, providing a balance to the grain sweetness. The mouth-feel of rice lager is crisp and refreshing, with a generally dry finish.