

Which glasses to use (REVIEW)

In Hubble and Meteor, there are multiple glasses. There are many drinks to be served in certain glasses. on this page, we would like to teach you what glasses we have and what drink you should pour in these glasses but also the attention points when serving these glasses..



Be aware of the stripes on the glass

The stripes on the glasses indicate the correct level to pour the beer, this is called the **pour line**. A perfectly poured beer reaches up to this line.

The pour line can vary between different glasses. For example, the **Le Fort** and **Ipra** glasses have relatively low pour lines. When learning to pour beer, you are often taught that the ideal amount of beer reaches this line.

See the example in the picture on the left:

A Brewdog IPA poured in a Le Fort glass, with the beer reaching the pour line and the remaining space filled with foam. With these glasses, it is also acceptable to have slightly less foam than shown in the picture.

Allergy glasses

Something really important when serving drinks to people with a gluten or lactose allergy.

Gluten allergy

Guests with a gluten allergy must not receive drinks in glasses that were washed in the bar sink. That sink contains gluten residue because many beer glasses are rinsed there.

Guests with a gluten allergy may only receive glasses that have come directly from the dishwasher..

Lactose allergy

Glasses that have contained milk or any lactose product must not be washed in the bar sink nor in the bar dishwasher. These glasses must be sent to the back.

- At **Hubble**: kitchen staff will put these glasses through the kitchen dishwasher the next day.
- At **Meteor**: these glasses will go through the main dishwasher in the back.

Serving an empty glass

Not all beers are draft. Some are bottled or canned and are stored in the fridge. We still provide a glass for all bottled and canned beers (see below which glass matches which beer).

When serving the glass, always place it **upright**, never upside down. Bar mats are not clean, and if the rim of the glass touches the bar mat it becomes unhygienic. This is the same rim the guest will drink from.

Beer and Cider

		
Bavaria glass (0.25L) • Bavaria pils	Witte Trappist glass (0.3L) • Witte trappist	La Trappe glass (0.25L) <i>(only in Hubble)</i> • La Trappe Blond • La Trappe Dubbel (bottle) • La Trappe Tripel (bottle) • La Trappe Quadrupel (bottle) • La Trappe Isi'dor (bottle) • La Trappe Nillis 0.0 (bottle) • La Trappe Epos 0.0 (bottle)



Le Fort glass

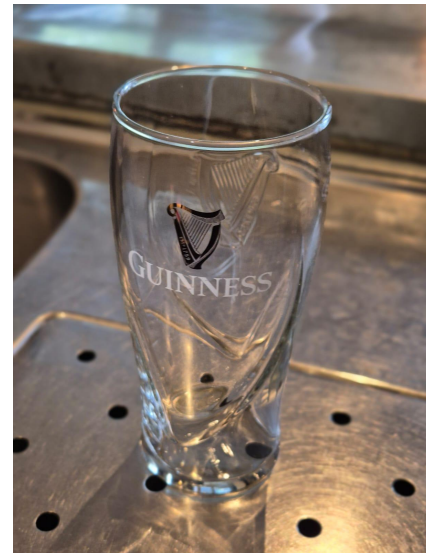
(Only in Hubble)

- Triple Le Fort
- Bavaria 0.0 IPA
- Brewdog IPA
- Any other kind of special beer that is not mentioned on this page



Bavaria 0.5L glass

- 0.5L Bavaria



Guinness glass 0.5L

- Guinness



Weihenstephaner 0.5L

(only Hubble)

- Weihenstephaner 0.5L
- Witte Trappist 0.5L



Weihenstephaner 0.5L

(only Hubble)

- Weihenstephaner 0.5L
- Witte Trappist 0.5L
- Mocktails made with 2 sodas



Bavaria pitcher 1.5L

- Bavaria Pitcher
- Witte Trappist Pitcher

(6 bavaria beers fit in 1 pitcher)



Weihenstephaner 0.3L
(only Meteor)



Max krieg 0.25L
(only Meteor)

- MAX Krieg
- Other special beer

These glasses can also be used when you run out of Martini glasses.



Ypra glass 0.25L
(only Meteor)

- La Chouffe Blond
- Other special beer



Magners Cider glass 0.5L
(Only Meteor)

- Cider from the tap

Wine and soft drinks



Everest glass (180ml)

(only Hubble)

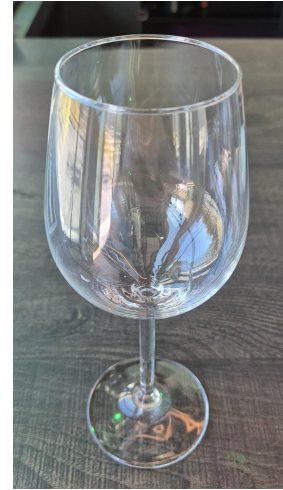
- All Wine
- Port



Everest glass (200ml)

(only Hubble)

- Soda
- Water
- Cold chocolate milk
- Apple juice
- Orange juice



Wine glass

(only Meteor)

- All wine

For wine, it is important to know to not fill the entire glass. According to etiquetes, the wine should be poured a little above the curving of the glass.

[Click here](#) to learn more about wines and how to pour it.



Coca Cola glass 0.2L

(only Meteor)

- Soda
- Water
- Cold chocolate milk
- Apple juice
- Orange juice

Cocktails



Martini glass

(only Meteor)

Look at the recipe of the cocktail machine to see which glass you need

Cocktails served in a Martini glass, require a cocktail shaker. When you run out of Martini glasses, you can also use a Le Fort glass



Hurricane glass

(only Meteor)

Look at the recipe of the cocktail machine to see which glass you need



Spritz glass

(only Meteor)

Look at the recipe of the cocktail machine to see which glass you need



Everest Cocktail glass

(only Meteor)

- Mocha Cocktail

Look at the recipe of the cocktail machine to see which glass you need



Jug cocktail glass

(only Hubble)

- Cocktails
- Mocktails made with 1 soda

In case you run out of jug glasses, you can also use a Le Fort glass

Hot drinks

Hot drinks are all served on a plate with a cookie and spoon.

Want to know how to make all different kinds of coffees? [Click here](#) for the tutorial.



Espresso cup

(Smallest cup)

- Espresso



Coffee cup

(middle cup)

- Coffee (decafé included)
- Double Espresso (Doppio)

[Click here](#) to learn how to make a coffee



Cappuccino cup

(Biggest cup)

- Cappuccino (soy/almond milk too)

[Click here](#) to learn how to make cappuccino



Latte glass

- Latte machiato (all specials included)
- Ice coffee
- Hot chocolate (Meteor)

[Click here](#) to learn how to make a latte



Chocomel cup

(only Hubble)

- Hot chocolate

[Click here](#) on how to make hot chocolate



Special coffee glass (whipped cream coffees)

(only Hubble)

- Spanish coffee
- French Coffee
- etc.

[Click here](#) to learn how to make special coffees



Tea glass • Tea • Ginger tea • Mint tea		
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