

BØCK BIÈRE CAFÉ

À la Carte Menu Winter 2019

ENTRÉES

BREAD & HOT CHEESE LAVA (V)

Fresh breads & cornichons to dip in Bock's delicious cheese fondue lava

Vegan option available

£6

BITTERBALLEN

An age old delicious Dutch recipe consisting of beef in a roux, breaded and fried

£7

VEGGIBALLEN (VE)

Bock's take on bitterballen with a vegan twist. Served with Chill Jam

£5

FRENCH ONION SOUP (V)

A classic served with a cheesy croute

£5

TRIO OF HUMMUS (VE)

A variety of freshly made hummus served with freshly baked bread

£5

BRUSCHETTA (V)

Tomato, red onion, olives and salsa on crisp ciabatta

£6

PARTAGEURS

TRADITIONAL CARNE

Flat-iron 8oz Steak, chorizo sausage, bockwurst sausage, Fajita chicken, and pommes frites with spicy aioli

£25

MEZZE PLATTER (V)

Bruschetta, falafel balls, sun-blushed tomatoes, halloumi, cornichons, jalapenos and olives served with hummus dips

Vegan option available

£18

CARBONADE FLAMANDE

Signature Belgian dish. Eight-hour slow cooked decadence of beef in biere red wine gravy. Served with savoury waffles

£22

MAISON À FONDUE

CLASSIC CHEESE FONDUE

A melange of four cheese, Belgian biere and crème fraiche, with crunchy vegetables, focaccia bread bites and baby potato rosti, served with your choice of:

- Steak and cured bockwurst
- Vegetarian Sausage and Halloumi

£22

BOCK PIZZA FONDUE

Cheesy marinara lava. Served with all your favourite pizza toppings, including; pepperoni, steak, meatballs, jalapeno, chorizo, ham, pineapple and – best of all – dough waffles!

Vegetarian/ GF options available

£30

BOCK VEGAN FONDUE

Incredible vegan fondue delight consisting of Bock's secret recipe vegan cheese served with marinated tofu, veggiballen, seasonal vegetables and fresh bread

£22

MOULES FRITES

Classic national dish of Belgium consisting of fresh mussels served with pomme frites

WITH A CHOICE OF SAUCES:

- Classic • Biere • Devil

£10 / £18 *to share*

POMMES FRITES

CHOOSE TWO SAUCES:

- Chilli Jam (VE)
- Spicy Aioli (V)
 - Gravy
- Salsa Verde (VE)
- Marinara (VE)
- Fondue Cheese (V)

Vegan option available

£4



LES PLATS PRINCIPAUX

BELGIAN FISH & CHIPS

Originally derived from Belgium, we give you classic fish & chips. Biere battered cod with pea puree & tartare sauce served with hand-cut pommes frites

£12

CRISPY BEEF SALAD

Light crispy shredded beef on a bed of rocket, carrots and seasonal veg. Served with sweet chilli dressing

£12

CHICKEN WAFFLES

Marinated chicken served on our homemade sweet waffles with Bock's famous gravy

£12

TUNA NICOISE

Classic dish from Nice with tuna steak, boiled egg, sun blushed tomatoes, olives, green beans, red onion and leaves

£12

STEAK FRITES

Classic dish of France & Belgium. 8oz flat iron steak, served with a salsa verde sauce and pommes frites

£16

TOFU SALAD (VE)

Marinated tofu chunks served on a bed of mixed leaves, sun blushed tomato with a soy and vinegar dressing

£10

DESSERTS

CHEESECAKE OF MONTH

(see server for details)

£4

LEMON & VANILLA MOUSSE

with lemon curd (VE) (GF)

£4

WAFFLE STACK

with fresh fruits (perfect to share)

£5.50

CHOCOLATE FONDUE

Belgian chocolate lava served with sweet waffles, marshmallows & fresh fruit

£20 *to share*

Please inform your server of any dietary requirements or allergies - (V) Vegetarian • (VE) Vegan • (GF) Gluten Free - Allergen list available on request

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