

BØCK BIÈRE CAFÉ

Alla Carte Menu 2018

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

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

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

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

POMMES FRITES

CHOOSE TWO SAUCES:

- Chilli Jam (VE)
 - Spicy Aioli (V)
 - Gravy
 - Salsa Verde (VE)
 - Marinara (VE)
 - Fondue Cheese (V)
- Vegan option available*

£4



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BØCK BIÈRE CAFÉ

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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www.bockcafe.co.uk