

## **BeerFood**

*Hors d'oeuvres and appetizers to share*

**Aged Gouda** **8.00**  
cheese cubes served traditional style with Dijon mustard

**Duck Liver Pate** **9.00**  
served with toast and condiments

**Pork Belly** **11.00**  
salted and twice cooked with apple pickles

**Meatballs** **9.00**  
pork and veal balls braised with tomato and sage

**Cheese Croquettes** **9.50**  
gruyere and emmenthal squares with fresh lemon and fried parsley

**Mushroom on Toast** **8.50**  
creamy seasonal mushrooms on grilled bread seasoned with fresh herbs

**Crumbed Mussels** **8.00**  
shelled mussels lightly fried and served with tartare sauce

**Frites and Mayonnaise** **7.50**

## **Snacks**

**Classic Croque Monsieur** **13.50**  
pan fried sandwich of double smoked ham and gruyere cheese with frites and house made mayonnaise

**Beef Bourguignon Pie** **13.00**  
beef and onion cooked in red wine served with potato mash, minted pea crush and gravy

**Chicken Chasseur Pie** **13.00**  
chicken and mushroom cooked in white wine served with potato mash, minted pea crush and gravy

**Charcuterie Board** **21.00**  
cold Belgian style cuts including twice cooked pork terrine on baby endive, cured meat, duck liver pate and weisswurst sausage