

Belgian Beer Café Bluestone



BeerFood

Hors d'oeuvres and appetizers to share

Aged Gouda

cheese cubes served in traditional style with Dijon mustard

8.00

Pacific Oysters

shucked to order and served with mignonette dressing

each 3.50

Chicken Wings

marinated in Hoegaarden, chilli and coriander served with mango chutney

9.00

Salmon Fishcakes

lightly fried served with preserved lemon, yoghurt, endives

9.50

Meatballs

pork and veal balls braised with tomato and sage

9.00

Cheese Croquettes

gruyere and emmenthal squares with fresh lemon, fried parsley

9.50

Crispy Lolligo Squid

served with lemon pepper, grilled lime

10.50

Cocktail Sausages

grilled Toulouse and Merguez sausages with Dijon mustard

9.00

Frites and Mayonnaise

7.50

Snacks

Classic Croque Monsieur

pan fried sandwich of double smoked ham and gruyere cheese with frites and house made mayonnaise

13.50

Beef Burgundy Pie

served with pea stoemp and red wine jus

13.00

Chicken Chasseur Pie

served with pea stoemp and red wine jus

13.00

Vis en Frites

beer battered fish and chips with tartare sauce

20.00

Charcuterie Board

cold Belgian style cuts including ham hock terrine, cured meats, duck liver pate and weisswurst sausage served with traditional accompaniments

21.00