

Belgian Beer Café Eureka



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

Cauliflower Fritters

fried in chickpea batter served with spiced yoghurt

9.00

Pickled Mussels

black bay mussels pickled with citrus, bay leaves and coriander

8.00

Cheese Croquettes

gruyere and emmenthal squares with fresh lemon, fried parsley

9.50

Duck Liver Pate

served with croutons and condiments

9.00

Smoked Salmon

house cured and lightly smoked served with dark rye toast horseradish crème, capers

10.50

Meatballs

pork and veal balls braised with tomato and sage

9.00

Spiced Calamari

lightly fried served with lime aioli

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