

BISTRO
DE BOCK

1790

2022

Starters

BREAD FROM BAKERY VERSLUIS

with herb butter and olive tapenade

6.50

RUSTIC MUSTARD SOUP

with croutons, bacon, and bread

9.50

HOUSE SMOKED SALMON

with red onion compote and honey-mustard-dill dressing

16.50

BEETROOT TARTARE

puffed beetroot, remoulade sauce, radish, and dill

13.50

Main

served with french fries

SATÉ

22.50

made of chicken thighs served with satay sauce, fried onions, atjar, seroendeng and prawn crackers

BOCK BURGER

19.50

with semi-matured Gouda cheese, bacon jam, truffle mayonnaise, arugula, and served with coleslaw

VEGAN BOCK BURGER

20.50

with vegan cheddar, onion confit, truffle mayonnaise, arugula, and served with coleslaw.

SALMON FILLET

24.50

with orzo pasta, spinach, and pesto

PAN-SEARED SEA BREAM

25.50

Served with seasonal vegetables and white wine sauce

Desserts

CRÈME BRÛLÉE

9.50

infused with mokka and vanilla

SORBET

9.50

homemade kiwi, peach and watermelon ice cream with raspberry crumble

DAME BLANCHE

10.50

homemade vanilla ice cream and chocolate sauce

APPEL TARTE TATIN

10.50

served with homemade vanilla ice cream and caramel

CHIMAY POTEAUPRÉ (OVEN-BAKED)

14.50

Belgian Trappist cheese with Dutch 'Boerenjongens', toasted brioche and rosemary-honey

 **VEGAN DISHES**

 **VEGETARIAN DISHES**

Bock Classics

STEAK TARTARE

15.50

LARGE STEAK TARTARE

23.50

CARPACCIO

15.50

LARGE CARPACCIO

23.50

FISH TASTING (FROM 2 PPL.)

19.50 PP

Smoked eel, Dutch shrimp, house-smoked salmon, rosemary focaccia, and cocktail sauce

DO YOU HAVE ANY DIETARY REQUESTS OR QUESTIONS ABOUT A DISH?

Please ask our service staff to help you out.

From the charcoal grill

served with french fries

PORK TENDERLOIN

200 gram

23.50

VEAL PICANHA

200 grams

25.50

RIB-EYE

220 gram

29.50

TOURNEDOS

180 grams

34.50

BEEF STEAK

200 gram

25.50

300 gram

32.50

MIXED GRILL

pork tenderloin, beef steak, rib-eye

37.50

incl. 2 sauces

We serve our grilled meat medium rare unless requested otherwise

Sides

GREEN SALAD

4.50

fresh salad with croutons, pickled cucumber and sundried tomatoes

SAUTÉED SEASONAL VEGETABLES

6.00

SAUTÉED ONION, BACON, BELL PEPPER, AND MUSHROOMS

4.50