



STARTERS/SNACKS

STEAMED BUN WITH CRISPY PORK AND SALSA	7,50
SOUR DOUGH BREAD AND DIPS *	4,75
HOT WINGS FROM THE GRILL	6,50
EMPANADAS (MEAT OR VEG)*	6,90
GRILLED HALLOUMI SALAD*	5,25
SELECTION OF THE BEST CURED SAUSAGES	8,50
HOMEMADE MEATBALLS IN A TOMATO SAUCE	5,90
CURED BEEF COMBO (BILTONG, JERKY & COWBOY MEAT)	7,50

BUTCHER'S AGED STEAKS

20 TO 40 DAYS DRY AGED TO CREATE A MAXIMUM BEEF
FLAVOUR WITH A HINT OF NUTTINESS.

CÔTE DE BOEUF 650GR	39,50
RIB EYE 400GR	29,50
ENTRECOTE 300GR	24,50
T-BONE 400GR	32,50

BIGGER STEAKS TAKE LONGER TO COOK!

THE BUTCHER'S CUTS

THESE WERE THE STEAKS THAT BUTCHERS USED TO KEEP FOR THEMSELVES!

HANGER STEAK GETS IT'S NAME FROM THE FACT THAT IT HANGS DOWN FROM BETWEEN THE TENDERLOIN AND THE RIB	16,50
HIPSTER TRY THIS TENDER CUT BEFORE IT BECOMES COOL.	17,50
OYSTER STEAK ALSO KNOWN AS SPIDER STEAK, WITH A WEB OF FATTY LINES. FOUND IN THE HIP.	15,50

ALL STEAKS SERVED WITH A JACKET POTATO AND COLESLAW

#2

MAINS FROM THE BLOCK

BURGER, PURE BEEF PATTY WITH CHEESE & BACON ON A PRETZEL BUN WITH FRIES	14,50
PORCHETTA SERVED WITH ROASTED VEGGIES	15,50
MORE SURF THAN TURF, VICTORIA PERCH WRAPPED IN ZEEUWS SPEK	15,50
RIBS FROM THE BUTCHER'S BLOCK WITH COLESLAW	15,75
HOMEMADE FALAFEL ON A MIXED SALAD WITH RUSTIC BREAD OR AS A BURGER ON A PRETZEL BUN WITH TZATZIKI, SERVED WITH FRIES *	12,50
GNOCCHI PAN FRIED WITH SEASONAL VEGGIES *	11,50

SIDES

SMOKED MAC AND CHEESE *	4,20
CHARRED SPROUTS IN ASIAN VINAIGRETTE	3,00
OVEN ROASTED VEGGIES *	3,20
JACKET POTATO, ONION AND GARLIC SMOTHERED IN CHEESE SAUCE *	3,20
GNOCCHI 'BURRO DI SALVIA' (CLASSIC BUTTER AND SAGE)*	3,50
WEDGE SALAD, RANCH DRESSING AND BACON BITS	2,75
SKIN-ON RUSTIC FRIES *	2,75

DESSERTS

HOME MADE CHOCOLATE MOUSSE WITH TUILE	5,75
CHEESECAKE WITH A RED FRUIT COULIS AND PRALINE	5,20
HOMEMADE COOKIE DOUGH AND ICE CREAM	4,80

* VEGETARIAN
** HAVE ALLERGIES? TELL OUR STAFF

BLOCK & BARRELS
