



Petits Plats

Beer Battered Cod \$10
Tempura and beer battered Atlantic cod with malt vinegar.
Pairs great with ~~chips~~ frites.

Chicken Tenders \$10
Hand cut chicken tenders marinated for 24 hours either grilled or fried.
Served with your choice of Meyboom's signature mustard or beer cheese sauce.

Chicken & Waffle \$10
A chicken tender over a Liège waffle with maple syrup and powdered sugar.

Croque Monsieur \$11
Hot ham and Meyboom's beer cheese sandwich.
**Make it a Croque Madame by adding an egg on top for \$1*

Bitterballen \$11
Classic Flemish bar favorite. Bite size beef & gravy croquettes.
Served with your choice of Meyboom's signature mustard or beer cheese sauce.

State Fair Bitterballen \$12
Texan-sized Bitterballen with freshly chopped jalapeños.
Drizzled with signature mustard and parsley and a side of beer cheese.

Le Dessert

Liège Waffle \$6
The original Belgian waffle. Served with your choice of two toppings:
homemade whipped cream, Dutch chocolate sauce, maple syrup, Nutella, speculoos, peanuts, strawberries, blueberries.
**Additional toppings 50¢ each.*