



DINNER

APPETIZERS

CRISPY BRUSSELS SPROUTS 12
Maple sugar, Lemon

BELGIAN CHEESE CROQUETTES 12
Gruyère cheese, Béchamel, Fresh tomato sauce, Peppercorn sauce

GRATINATED MUSSELS 10
6 pieces of New Zealand green-lipped mussels, Parsley-garlic butter, Gruyère cheese

TUNA TARTARE 18
Sushi Grade Tuna, Avocado, Tomatoes, Soy Dressing

HOUSE COUNTRY PATÉ 16
Pistachio, Mustard, Figs, Cornichons

WARM PRETZEL 18
Monray cheese sauce, Belgian Stout & Mustard dipping sauce

SHISHITO PEPPERS 12
Fried mild Japanese peppers

DAILY SPECIALS

SOUP OF THE DAY 12

1/2 DZ OYSTERS 18

FISH OF THE DAY MP

SALADS

SPICY SHRIMP SALAD 18
Romaine heart, Mango, Cucumber, Tomatoes, Basil oil, White balsamic vinaigrette

BABY SPINACH & BEETS SALAD 16
Apple, Candy walnuts, Summer balsamic vinegar

BELGIAN ENDIVE 18
Maytag Blue Cheese, Candied Walnuts, Honey Mustard Dressing

WATERMELON FETA SALAD* 16
Mint, Feta cheese, Olive oil, Lemon juice

**Seasonal*

SIDES

FRITES 8

BOX FRITES (2-3 people) 16
SAUTÉED GARLIC BRUSSELS SPROUTS 8

SAUTÉED SPINACH 9

***House Salad substitute upon request*

SANDWICHES

*Served with Frites***

AVOCADO TARTINE 18
Open-faced sandwich (Sourdough), Avocado, Goat Cheese & Mesclun Greens

CLUB SANDWICH 26
Roasted Duck Breast, Dijon-Mayo, Gruyère cheese, Bacon, Fried egg

FLANDERS GRILLED CHICKEN 19
Marinated chicken cutlet, Avocado, Tomato, Gruyère cheese & Mayonnaise

BURGERS

B. BURGER 20
8oz. Fresh ground beef, Pancetta, Gruyère cheese & Caper mayo

CHEESE BURGER 19
8oz. Fresh ground beef, Cheddar, & Spicy mayonnaise

IMPOSSIBLE BURGER 19
Impossible vegan pattie, Lettuce, Tomato & Onion jam

ENTRÉES

CARBONNADE FLAMANDE 28
Belgian Beef Stew, Simmered for four hours, Prepared w. Belgian Dark Beer

GRILLED HERB MARINATED ATLANTIC SALMON 30
Served w. Sautéed spinach, Sautéed mushrooms & White wine sauce

BELGIAN FISHERMAN GRATIN 34
Salmon, Shrimp, Mussels, Fish Of The Day, Vermouth sauce & Gruyère cheese

STEAK FRITES “BELGIQUE” 42
12oz. Angus Beef Sirloin, Three Peppercorn sauce, served w. Frites

STEAK TARTARE À LA BRUXELLOISE 36
Fresh Ground Raw Sirloin, Traditional garnish, served w. Frites

ROASTED FREE RANGE CHICKEN 28
Lemon, Capers, Black olive, served w. Mashed potatoes

CHICKEN VOL AU VENT 26
Puff pastry, Belgian Chicken Stew, Mushrooms, Pearl onions, served w. Frites

MEATBALLS LIÈGE STYLE 28
Sauce chasseur, Apple compôte, served w. Frites

VEGETARIAN PASTA 18
Brussels sprouts, Carrots, Spinach, Basil, Tomato sauce, Parmigiano Reggiano

MOULES FRITES

Fresh mussels (delivered daily) cooked w. vegetables in a traditional pot, served w. Frites

MARINIÈRE 28
White wine

PROVENÇALE 28
Garlic, Tomato Broth, White Wine

GARLIC & BEER 28
Hoegaarden Beer

LOBSTER BISQUE 30
Lobster sauce, White wine

MALAY LAKSA 28
Red Curry, Coconut milk, Coriander

- Eating raw or undercooked fish, shellfish, eggs or meat increases risk of foodborne illnesses. Please inform your server of any food allergies.
- 20% Gratuity added to parties of 6 or more.
- 4 Equally split checks max per table.

DRAFT BEERS

ROTATING DRAFT ^{MP}

Ask About This Month's Selection

TRIPLE KARMELIET ¹⁶

Buggenhout, BE / Robust Blond brewed using barley, oats & wheat / 8.4%

KWAK ¹³

Buggenhout, BE / Rich & Malty Amber Ale / 8.4%

DELIRIUM TREMENS ¹²

East Flanders, BE / Medium-bodied Belgian pale ale w. fruity aromas of apple & pear / 8.5%

STELLA ARTOIS ⁸

Leuven, BE / Classic Belgian Lager / 5.2%

HOEGAARDEN WIT BEER ⁸

Hoegaarden, BE / Refreshing wheat beer / 4.9%

ST. BERNARDUS ABT 12 ¹⁵

Watou, BE / Traditional Abbey Ale brewed in the classic style of Belgium's Trappist Monks / 10%

OMMEGANG RARE VOS ⁹

Cooperstown, NY / Mellow, fruity Amber Ale / 6.5%

LA CHOUFFE ¹²

Achouffe, BE / Fruity blond Wallonian ale unfiltered & re-fermented in the bottle spiced w. coriander / 8.0%

LINDEMANS FRAMBOISE ¹²

Vlezenbeek, BE / Lambic w. raspberry juice / 2.5%

HOEGAARDEN FRAMBOISE ¹⁰

Hoegaarden, BE / Refreshing Hoegaarden mixed w. Lambic Framboise / 5.9%

BEER PADDLE ¹⁸

Choice of Any Four (5 oz) Drafts

BOTTLED BEERS

TRAPPIST

CHIMAY RED ¹⁵

Hainaut, BE / Amber-colored dark ale w. sweet & fruity flavors, oldest of the Chimay ales / 7.0%

CHIMAY WHITE ¹⁶

Hainaut, BE / Blonde ale w. herbal aromas, hoppiest of the Chimay Ales / 8.0%

CHIMAY BLUE ¹⁸

Hainaut, BE / Dark, malty ale w. rich flavors of mulling spices & caramel / 9.0%

ORVAL ¹⁷

Florenville, BE / Pale ale bottled w. Brettanomyces, leading to dry complexity & fruity notes / 6.9%

ROCHEFORT 6 ¹⁵

Rochefort, BE / Light Dubbel, Dark fruit aroma / 7.5%

ROCHEFORT 8 ¹⁶

Rochefort, BE / Strong Dark Ale, Notes of dates / 9.2%

ROCHEFORT 10 ¹⁸

Rochefort, BE / Quadrupel Ale, Hints of cocoa / 11.2%

WESTMALLE TRIPEL ¹⁷

Malle, BE / Golden, creamy, "mother of triples" / 9.5%

WESTMALLE DUBBEL ¹⁷

Malle, BE / Dark Trappist Ale w. fruits aromas / 7.0%

SPECIALTY BEERS

POPERINGS HOMMEL ¹³

Poperinge, BE / Full-bodied yet refreshingly spicy Flemish pale ale w. citrus & grapefruit notes / 7.5%

DUVEL ¹²

Antwerp Province, BE / Hoppy Golden Pale Ale / 8.5%

DUVEL TRIPEL HOP ¹⁵

Antwerp Province, BE / Intensely hoppy IPA / 9.5%

SAISON DUPONT ¹⁶

Tourpes, BE / Saison 'farmhouse' tart ale / 6.5%

PIRAAT ¹⁶

Ertvelde, BE / Strong Golden Ale, Citrus esters / 10.5%

GULDEN DRAAK ¹⁶

Ertvelde, BE / Dark triple ale w. notes of coffee / 10.5%

RODENBACH ^{MP}

Roeselare, BE / Flanders red ale, Aged in oak / 5.0-6.0%

PETRUS AGED PALE ¹⁴

De Brabandere, BE / Foeder sour, aged in oak / 7.3%

STRAFFE HENDRIK TRIPEL ¹⁴

Bruges, BE / Bitter Tripel Ale w. ginger & orange / 9.0%

STRAFFE HENDRIK QUADRUPEL ¹⁵

Bruges, BE / Dark malt flavors, light-bodied / 11%

MC CHOUFFE ¹²

Achouffe, BE / Smooth dark ale, Spicy aniseed / 8.0%

OMMEGANG WITTE ¹⁰

Cooperstown, NY / Witbier brewed w. oranges / 5.2%

OMMEGANG NIRVANA IPA ¹⁰

Cooperstown, NY / Brewed w. seven hops / 6.5%

HOUBLON CHOUFFE IPA ¹³

Achouffe, BE / First Belgian IPA w. malty body / 9.0%

ABBEY ALES

DUCHESS DE BOURGOGNE

SOUR ALE ¹⁷

Vichte, BE / Medium-bodied w. tart cherries / 6.0%

ST. FEUILLIEN TRIPLE ¹²

Le Roeulx, BE / Creamy & full-bodied blond ale / 8.5%

MAREDSOUS 10 TRIPLE ¹³

Breendonk-Puurs, BE / Golden Ale, sweet aroma / 10%

LEFFE BLONDE ⁹

Namur, BE / Smooth, full bodied, creamy head / 6.6%

ST. BERNARDUS TRIPLE ¹⁵

Watou, BE / Golden hued w. velvety-soft head / 8.0%

ST. BERNARDUS PRIOR 8 ¹⁴

Watou, BE / Banana, citrus esters, Sharp hops / 8.0%

LAMBIC & CIDER

LINDEMANS PÊCHE ¹⁶

Vlezenbeek, BE / Young Lambic w. peach purée / 2.5%

LINDEMANS KRIEK ¹⁶

Vlezenbeek, BE / Lambic base w. sour cherries / 3.5%

LINDEMANS CASSIS ¹⁶

Vlezenbeek, BE / Matured Lambic w. blackcurrants, reminiscent of wine / 3.5%

STELLA ARTOIS CIDRE ¹⁰

Leuven, BE / Mild apple sweetness, Gluten-free / 4.5%

WINE

SPARKLING

PROSECCO MONGARDA

Con Sal Martino, Italy

ROSÉ

ESTANDON, PROVENCE

AOC Côtes de Provence, France

WHITES

GRÜNER VELTLINER

Domaine Wachau, Austria

SAUVIGNON BLANC

Clava Quintay Reserva, Chilli

SANCERRE

Roche des Lumières, France

CHARDONNAY

Roche Cellars, California

RIESLING KABINETT

Niersteiner Spiegelberg, Germany

PINOT GRIGIO

Armeli, Italy

REDS

MERLOT

Rode Cellars, California

MALBEC

Carmelle, France

CÔTES DU RHÔNE

Domaine de Cristia, France

MONTEPULCIANO

Cantina Zaccagnini, Italy

CABERNET SAUVIGNON

Barossa Valley Estate, Australia

GLASS BOTTLE

14 56

14 56

14 56

14 56

16 60

14 56

15 58

14 56

15 58

14 56

16 60

14 56

14 56