

BRUNCH

MARKET

THE GARDEN SALAD

Goat Cheese, Beets, Cherry Tomatoes, Red Onions, Balsamic Vinaigrette
10

CHOPPED SALAD

Romaine, Tomatoes, Hard Boiled Eggs, Avocado, Bacon,
Stilton Blue Cheese, Chicken, Balsamic Vinaigrette
15

NORWEGIAN SALAD

Mesclun Greens, Catskill Smoked Salmon, Grapes, Cucumber,
Poached Egg
22

AHI TUNA NIÇOISE

Mixed Greens, Hard Boiled Egg, Classic Vegetables,
Sherry-Mustard Vinaigrette
24

GRAINS

HOMEMADE GRANOLA with ORGANIC LOW FAT GREEK YOGURT

Roasted Hazelnuts and Almonds, Pumpkin, Sunflower and Flax Seed,
Berries
12

QUINOA EGG BOWL

Cherry Tomatoes, Cucumber, Green Onion, Poached Eggs
16

EGGS

HOME RUN

Eggs Any Style, Toast, Choice of Bacon or Sausage, Greens, Frites
16

EGGS BENEDICT SALMON

Catskill Smoked Salmon, Greens, Frites
22

EGGS BENEDICT CLASSIC

Ham, Greens, Frites
18

EGGS BENEDICT FLORENTINE

Spinach, Frites
18

ATLANTIC OMELETTE

Catskill Smoked Salmon, Scallions, Crème Fraîche, Greens, Frites
22

“B.CAFE” OMELETTE

Belgian Beef Stew, Gruyère, Greens, Frites
18

FARMER’S CHEESE OMELETTE

Goat Cheese, Onions, Tomatoes, Asparagus, Greens, Frites
18

OMELETTE JARDINIÈRE

Spinach, Mushrooms, Tomatoes, Chopped Onions, Gruyère Cheese,
Greens, Frites
19

EGG SANDWICH

Baguette, Scrambled Eggs, Onions, Tomato, Gruyère Cheese, Avocado,
Spicy Samurāi Belgian Mayonnaise, Greens, Frites
18

BAKED

VEGETABLE QUICHE

Fresh Assorted Vegetables, Greens
18

QUICHE LORRAINE

Swiss Cheese, Ham, Greens
18

BRUSSELS WAFFLES

CRISPY BACON 16

Topped with Bacon, Choice of Eggs

CHICKEN WAFFLE 18

Topped with Belgian Chicken Stew, Mushrooms, Pearl Onions

B.CAFE 12

Topped with Berries, Vanilla Ice Cream, Whipped Cream,
Chocolate Sauce

ROASTED/GRILLED/SANDWICHES

BRIOCHE FRENCH TOAST 18

Brioche, Berries, Whipped Cream, Vermont Maple Syrup

BUTTERMILK PANCAKES

- ❖ Plain, Cinnamon Butter 18
- ❖ Chocolate, Cinnamon Butter 19
- ❖ Berries 20

CROQUE MONSIEUR/MADAME/VEGGIE 16/19/18

Open-Faced Sandwich, Ham, Gruyère, Béchamel, Greens / Fried Egg with
Madame / Spinach, Mushrooms, Gruyère, Béchamel with Veggie

B. BURGER 19

8oz Fresh Ground Beef, Pancetta, Gruyère Cheese, Caper Mayo,
Greens, Frites

BRUSSELS STYLE MERGUEZ SANDWICH 20

Baguette, Spicy Lamb Sausage, Sautéed Onions, Tomatoes, Lettuce,
Spicy Samurāi, Frites

STEAK SANDWICH 24

Baguette, Beef Sirloin, Onions, Lettuce, Tomatoes, Spicy Samurāi,
Greens, Frites

AVOCADO TARTINE 16

Open-Faced Sandwich (Sourdough), Avocado, Goat Cheese, Field
Greens

MAIN

CARBONNADE FLAMANDE

Belgian Beef Stew, Simmered for Four Hours, Prepared with Belgian
Dark Beer
22

GRILLED HERB MARINATED ATLANTIC SALMON

Sautéed Spinach, Mushrooms, White Wine Sauce
26

MOULES FRITES 24

Fresh Mussels (delivered daily) Cooked with Vegetables in a
Traditional Mussel Pot Served with Frites

MARINIÈRE – White Wine

PROVENÇALE – Garlic, Tomatoes Broth, White Wine

MALAY LAKSA – Red Curry, Coconut Milk, Coriander

GARLIC & BEER – Hoegaarden, Garlic

MADRID – Saffron, Chicken Broth, White Wine

SIDES

BACON 3

FRITES 8

LINK SAUSAGE 5

EXTRA EGG 2

EGG WHITE 2

BERRIES 6

HAM 3

AVOCADO 4

MERGUEZ SAUSAGE 8

BRUNCH COCKTAILS

MIMOSA 10

PEACH BELLINI 12

HOUSEMADE BLOODY MARY 10

PEAR TREE 12

FRESH JUICES

HOME SQUEEZED ORANGE JUICE 8

CRANBERRY 6

APPLE 6

HOT BEVERAGES

COFFEE 4

DECAF 4

ESPRESSO 6 / DOUBLE 8

CAPPUCCINO 6

AMERICANO 6

LATTE 6

MOCHA 6

BELGIAN HOT CHOCOLATE 6

SELECTION OF TEA 5 (assortments of organic teas)