



B. CAFE EAST

STARTERS

Grilled Calamari 16

Olive Oil Citronette, Oregano, Grilled Toast

House Country Paté 13

Pistachio, Mustard, Figs, Cornichons

Tuna Tartare 18

Sushi Grade Tuna, Avocado, Tomatoes, Soy Dressing

Roasted Butternut Squash 12

Belgian Apple-Pear Syrup, Parmigiano Reggiano, Mâche Garnish

Crab Cake 18

Maine Crab Meat, Celery Remoulade, Mâche Garnish

Belgian Cheese Croquettes 9

Gruyère Cheese, Béchamel, Fresh Tomato Sauce, Peppercorn Sauce

Daily Chef Selections

1/2 Dz Oysters 18

Soup Of the Day 10

Shishito Peppers 9

Pan Fried, Sprinkled with Parmesan Cheese

Cheese Plate

Salad, Cornichons, Grapes, Walnuts
2 pcs 9 - 4 pcs 17 - 6 pcs 25

Crispy Brussels Sprouts 8

Maple Sugar, Lemon

Warm Pretzel 13

Monray Cheese Sauce, Belgian Stout & Mustard Dipping Sauce

SALADS

✓ Mixed Greens 10

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

✓ Belgian Endive 15

Maytag Blue Cheese, Candied Walnuts, Honey Mustard Dressing

✓ Roasted Beet Salad 14

Baby Arugula, Aged Goat Cheese, Walnuts, Mâche Greens

Spicy Shrimp 18

Baby Arugula, Mango, Cucumber, Cherry Tomatoes, Basil Oil, White Balsamic Vinaigrette

Boston Lettuce 13

Maytag Blue Cheese, Bacon, Croutons

★ Chop-Chop 15

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

SANDWICHES

B.Café Burger 19

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

☉ Leffe Blonde

Cheese Burger 17

8oz. Fresh Ground Beef, Cheddar, Spicy Mayonnaise, Frites

☉ Grimbergen Double Brown

✓ Impossible Burger 18

Impossible vegan burger, oven roasted tomato, onion jam, dressed greens

Flanders Grilled Chicken Sandwich 18

Marinated Chicken Cutlet, Avocado, Tomato, Gruyère Cheese, Mayonnaise, Frites

☉ Palm

Club Sandwich 20

Roasted Duck Breast, Dijon-Mayo, Gruyère Cheese, Bacon, Fried Egg, Frites

LARGE PLATES

Carbonnades Flamandes 24

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

☉ Thorberg

Grilled Marinated Atlantic Salmon 27

Crispy Carrots and Parsnips, Sautéed Spinach, Mushroom, Shallot White Wine Sauce

Seared Scallops 32

Parsnips Puree, Asparagus, Lemon-Capers Sauce

Steak Frites "Belgique" 39

12oz Angus Beef Sirloin, 3 Peppercorn Sauce, Greens, Frites

Roasted Free Range Chicken 27

Lemon, Capers, Black Olive, Mashed Potatoes

☉ Saison Dupont

Américain Préparé (Steak Tartare à la Bruxelloise) - Entrée 30

Fresh Ground Raw Sirloin, Traditional Garnish, Frites

☉ Duvel

Berkshire Pig 30

Confit Belly, Sausage, Loin, Salsifis, Poached Seckel Pear, Garlic Mashed Potatoes

✓ Vegetarian Pasta 18

Brussels Sprouts, Carrots, Olives, Spinach, Basil, Tomato Sauce, Parmigiano Reggiano

Chicken Vol Au Vent 24

Puff Pastry, Belgian Chicken Stew, Mushrooms, Pearl Onions, Frites

☉ Leffe Blonde

Grilled Tuna 28

Sushi Grade Tuna, Sautéed Garlic Brussels Sprouts, Mashed Potatoes, Ginger-Ketchup

Grilled Skirt Steak 34

Red Wine Shallots Sauce, Greens, Frites

Traditional Belgian Fisherman Gratin 30

Salmon, Shrimp, Mussels, Calamari, Vermouth Sauce, Gruyère

☉ Hoegaarden Wit Beer

MOULES FRITES

Fresh Mussels (Delivered Daily), Cooked with Vegetables in a Traditional Mussel Pot and served with Frites - 24

Marinière -

White Wine

Provençale -

Garlic, Tomato Broth, White Wine

Malay Laksa -

Red Curry, Coconut Milk, Coriander

Garlic and Beer -

Hoegaarden

Madrid -

Saffron, Chicken Broth, White Wine

CROQUES

Croque Monsieur/ Croque Madame/

Croque Veggie 16/19/18

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

SIDES

Frites 8

Garlic Confit Mashed Potatoes 7

Spinach 9

Sautéed Garlic Brussels Sprouts 8

Asparagus 9

Eating raw or undercooked fish, shellfish, eggs or meat increases the 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 maximum per table.



Our Belgian Master Beer Sommerlier



Recommended by the Chef



Vegetarian

DRAFT BEERS

Stella Artois - Belgian Lager 7

Hoegaarden Wit Beer - Gently sour wheat beer 8

Leffe Blonde - Abbey Blonde Ale with a full bodied taste 9

Lindemans Framboise - Crisp raspberry beer 10

Palm - Amber Ale with balanced hops 9

Grimbergen Dubbel Brown - Bitter-sweet with raisin and toffee aroma 9

Kwak - Liquorices soft with nougat, banana flavor 12

Delirium Tremens - Nutty and peppery with bitter aroma. Named "Best beer in the world" in 1997 12

La Chouffe - Notes of coriander and fruity tones, light hoppy taste 12

Hoegaarden Framboise - Gently sour wheat beer with splash of Lambic Framboise..10

Beer Paddle - Choice of Any Four (5oz) Drafts
18

TRAPPIST



Chimay Red 15

Copper-colored ale with flavors of apricots, brown sugar and nutmeg

Chimay White 16

Blonde ale with a slight hop bitterness. Dry and floral, hoppiest of Chimay ales

Chimay Blue 18

Dark ale with rich flavors of mulling spices and caramel, originally brewed as a Christmas beer in 1948

Orval 17

Lightly dry with hints of caramel and wild yeast.

Rochefort 8 16

Soft approach to tender notes of chocolate and liquor

Rochefort 10 18

Strong with mild hints of cocoa and prunes

Westmalle Dubbel 17

Dark with a taste of caramel, raisins and plum

SPECIALTY BEERS

Tripel Karmeliet 14

Bubbly wheaty freshness and creamy oats

Duvel 12

Sparkling and hoppy strong golden ale with citrus and pear aroma. Perfect thirst quencher and an ideal aperitif

Duvel Tripel Hop 12

Three hop varieties with a change every year of the third hop for a unique taste and aroma. Notes of citrus, black pepper, lavender and roses

Kasteel Donker 14

Nice carbonization and gentle prune sweetness

Kasteel Triple 15

Clean, gentle taste with citrusy flavor

Kasteel Rouge 14

Full bodied cherry character

Poperings Hommel 13

Spicy vanilla notes, hoppy yet sweet aftertaste

Lucifer 12

Golden ale, lightly hoppy and yeastily spicy

Saison Dupont 16

Strong bitterness with hint of orange zest

Piraat 12

Rich with lots of hops and malt,, peppery spice, bitter finish

Rodenbach 10

Sour, refreshing with Madeira sweetness

Petrus Ages Pale 14

Sour beer, rich, buttery with an oaky presence

Straffe Hendrik Tripel 14

Zesty nose with impressions of black pepper, coriander, ginger and orange

Straffe Hendrik Quadrupel 15

Pale malt, hint of caramel, fruit character, dates, prunes, raisins with a dry finish bitterness

Blanche de Bruxelles 8

Belgian Witbier, natural spice aromas of coriander and bitter orange peels

McChouffe 12

Belgian Strong Dark Ale, aniseed, liquorice and toffee flavours, robust with a smooth bitterness

Ommegang Rare Vos 10

Caramel maltiness, dry fruity/slightly hoppy

Ommegang Witte 10

Brewed with malted and unmalted wheat, sweet orange peel and coriander.

Ommegang IPA 10

Seven different hops w/ piney aromas, a gentle touch of bitterness on a dry finish

Houblon Chouffe IPA 13

Sweet and fruity, big malty body, distinct dryness

Thorberg Five Hop IPA 12

Fruity with citrus nose and taste, crisp and hoppy

LAMBIC

Lindemans Pêche 16

Almost Bellini-like peach flavored Champagne

Lindemans Pomme 16

Smooth, light body with refreshing real apples and a light-green apple tartness

Lindemans Kriek 16

Intense cherry surrounded by bubbles

Lindemans Cassis 16

Taste of tart blackberries, grapes, raspberries with sweetness as well as sourness

ABBAY ALES

Corsendonk Pale Ale 13

Bubbly with herbal bouquet and hoppy aftertaste

Corsendonk Brown Ale 13

Bubbly with notes of raisins and red apples

Grimbergen Blond 9

Fruity taste with a bitter-sweet touch

St. Feuillien Triple 12

Rich combination of aromatic hops, spices and fruits

Maredsous 10 Triple 11

A harmony of sour, sweet and bitter

Leffe Brune 9

Hazelnut, fruit, caramel and roasted notes from dark malts, subtle bitter finish

St. Bernardus Abt 15

Robust with hints of cognac and espresso

St. Bernardus Triple 15

Robust with hints of cognac and espresso

St. Bernardus Prior. 14

A malt-fruit complexity reminiscent of coconut, perfect balance between malty, sweet and bitter

St. Bernardus Wit/Blanche 12

Floral aromas with hint of lemon/lime, w/ tons of coriander

CIDRES

Stella Artois Cidre 10

Belgian Cider, crisp and refreshing, made with hand-picked apples

WINE

SPARKLING

Prosecco Mongarda, Italy

Veuve Clicquot

ROSE

Estandon, Provence

France, 2017

WHITES

Grüner Veltliner

Domaine Wachau, Austria, 2017

Sauvignon Blanc

Touraine, France, 2017

Sancerre,

Domaine Gerard Millet, France, 2017

Chardonnay

Dauou, Paso Robles, USA, 2016

Chablis

William Fevre, France, 2017

Urban Riesling

Mosel 2017

REDS

Sangiovese

Maestro del Pomodoro, Italy, 2016

Malbec

Carmelle, France, 2017

Côte du Rhone

Domaine de Cristia, France, 2017

Montepulciano

Cantina Zaccagnini, Italy, 2015

Cabernet Sauvignon

Barossa Valley Estate, USA, 2016

G B

12 46

- 145

12 46

10 39

12 46

15 58

12 46

14 54

13 52

10 39

10 39

12 46

14 54

12 46