



CAFE

## NYC RESTAURANT WEEK MENU JULY 19 - AUGUST 15



### BRUNCH MENU \$21

START WITH  
A GLASS OF PRESECCO, MIMOSA, BELLINI OR HOUSE MADE BLOODY MARY

#### CHOICE OF

##### AVOCADO TARTINE

OPEN-FACED SANDWICH, AVOCADO, GOAT CHEESE, FIELD GREENS

##### HOME RUN

EGGS ANY STYLE, TOAST, CHOICE OF BACON OR SAUSAGE, FRITES

##### EGG SANDWICH

BAGUETTE, SCRAMBLED EGGS, ONIONS, TOMATO,  
GRUYÈRE CHEESE, AVOCADO, SPICY SAMURAI  
BELGIAN MAYONNAISE, FRITES



### DINNER MENU \$39

#### 3 COURSES

##### HOUSE MADE SOUP OR GREENS

##### MOULES FRITES

MARINIÈRE OR PROVENCE  
WITH A GLASS OF DRAFT BEER, STELLA ARTOIS OR HOEGAARDEN

##### CARBANNADE FLAMANDE

BELGIAN BEEF STEW, SIMMERED FOR FOUR HOURS, PREPARED WITH BELGIAN DARK BEER  
WITH A GLASS OF HOUSE WHITE WINE OR RED

##### PAN SEARED SEA SCALLOPS

PARSNIPS PUREE, ASPARAGUS, LEMON CAPER SAUCE  
WITH A GLASS OF HOUSE WHITE WINE OR RED

##### HOUSE MADE DESSERT

CALLEBAUT BELGIAN CHOCOLATE MOUSSE  
OR BELGIAN CHEESE CAKE