



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, Mache Garnish

Belgian Cheese Croquettes 9
Gruyère Cheese, Béchamel, Fresh Tomato Sauce, Peppercorn Sauce



MOULES FRITES

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

Marinière - White Wine
☉ *Duvel*

Provençale - Garlic, Tomatoes Broth, White Wine
☉ *Chimay White*

Malay Laksa - Red Curry, Coconut Milk, Coriander
☉ *Houblon Chouffe IPA*

Garlic and Beer - Hoegaarden
☉ *Chimay Blue*

Madrid - Saffron, Chicken Broth, White Wine
☉ *Lefte Blonde*

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
☉ *Lefte Blonde*

Cheese Burger 17
8oz. Fresh Ground Beef, Cheddar, Spicy Mayo, Frites
☉ *Grimbergen Double Brown*

Flanders Grilled Chicken Sandwich 18
Marinated Chicken Cutlet, Avocado, Tomato, Gruyère Cheese, Frites
☉ *Palm*

Club Sandwich 20
Roasted Duck Breast, Dijon-Mayo, Gruyère Cheese, Bacon, Fried Egg, Frites
☉ *Kwak*

LARGE PLATES

★ **Carbonnades Flamandes** 24
Belgian Beef Stew, Simmered for Four Hours, Prepared with Belgian Dark Beer
☉ *Affligem*

Grilled Marinated Atlantic Salmon 27
Crispy Carrots and Parsnips, Sauteed 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) - Entree 30
Fresh Ground Raw Sirloin, Traditional Garnish, Frites
☉ *Duvel Triple Hop*

Berkshire Pig 30
Confit Belly, Sausage, Loin, Salsifis, Poached Seckel Pear, Garlic Mashed Potatoes
☉ *Triple Karmeliet*

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
☉ *Lefte Blonde*

Grilled Tuna 28
Sushi Grade Tuna, Sauteed 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

1/2 Dz Oysters 18

Soup Of the Day 10
Daily Chef Selections

Shishito Peppers 8
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

CROQUES

Croque Monsieur 16
Open Face Sandwich, Ham, Béchamel, Gruyère, Greens

Croque Madame 18
Open Face Sandwich, Ham, Béchamel, Gruyère, Fried Egg, Greens

Veggie Croque 18
Open Face Sandwich, Spinach, Mushrooms, Béchamel, Gruyère, Greens

SIDES

Frites 8
Garlic Confit Mashed Potatoes 7
Spinach 9
Sauteed Garlic Brussels Sprouts 8
Asparagus 9

Our Belgian Master Beer Sommelier

Recommended by the Chef.

Vegetarian

20% Gratuity added to parties of 6 or more.
4 Equally split checks maximum per table

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.

Please inform your server of any food allergies.

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

Tripel Karmeliet - Bubbly wheaty freshness and creamy oats 14

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 Five (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

Delirium Tremens 14

Nutty and peppery with bitter aroma. Named "best beer in the world in 1997

Duvel 12

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

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

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

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

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

ABBEY 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

WINE

SPARKLING

G B

Prosecco Mongarda , Italy

12 46

Champagne Veuve Clicquot

- 145

ROSE

Estandon, Provence, 2017, France

12 46

WHITES

Gruner Veltliner, Domane Wachau, Austria,2017 10 39

Sauvignon Blanc, Touraine, France, 2017 12 46

Sancerre, Domaine Gerard Millet,France, 2017 15 58

Chardonnay, Sebastiani, North Coast,2016 12 46

Chablis,William Fevre, France, 2017 14 54

Urban Riesling, Mosel 2017 13 52

REDS

Nebbiolo, Piedmont, Italy, 2016 13 50

Shiraz, Yangarra, 2014, Australia 11 42

Pinot Noir, Willamette Valley, 2017 15 58

Merlot, Mountain View, California, 2014 13 50

Montepulciano, Cantina Zaccagmini, Italy, 2015 14 54

Cabernet Sauvignon,Barossa Valley Estate, USA,2016 12 46