

# DINNER MENU

## SMALL PLATES FOR SHARING

<b>Bitterballen</b>	7
<i>Delicious Snack from Belgium / Mini Beef Croquettes / Dijon Aioli</i>	
<b>Crunchy Fried Calamari</b>	12
<i>Tomato &amp; Garlic Sauce</i>	
<b>House Country Pâté</b>	13
<i>Home Made Terrine de Pâté / Black Olives / Cornichons / Toast</i>	
<b>Belgian Mini Cheese Croquettes</b>	9
<i>Gruyere Cheese / Béchamel Filling / Fresh Tomato Sauce</i>	
<b>Crab Cake</b>	13
<i>Jumbo Maine Crab Meat / Julian Vegetables / Passion Fruit Vinaigrette</i>	
<b>Salmon Pastrami</b>	14
<i>Over Latke Potatoes</i>	

## SALADS

<b>Mixed Green</b>	10
<i>Mesclun / Cherry Tomatoes / Thumbelina carrots / Aged Balsamic Emulsion *</i>	
<b>Belgian Endive</b>	12
<i>Red Yellow Endives / Red Apple / Baby Mâche / Dijon Dressing *</i>	
<b>Baby Beet</b>	12
<i>Red and Yellow Baby Beets / Aged Goats Cheese / Sugar Snap Peas / Walnuts *</i>	
<b>Chop Chop</b>	14
<i>Romaine / Tomatoes / Eggs / Avocado / Bacon / Stilton / Chicken</i>	

## SANDWICHES

<b>B.Café Burger</b>	18
<i>8oz Fresh Ground Beef / Pancetta / Chimay Cheese / Caper Mayo / Frites</i>	
<b>Club Sandwich</b>	18
<i>Roasted Duck Breast / Dijon Mayo / Gruyere Cheese / Fried Egg / Bacon Frites</i>	
<b>Brussels Style Merguez Sandwich</b>	17
<i>Spicy Lamb Sausage / Sautéed Onions / Lettuce / Baguette</i>	
<b>Flanders' Grilled Chicken Sandwich</b>	17
<i>Marinated Chicken Cutlet / Avocado / Tomato / Gruyere Cheese / Dijon Aioli / Frites / Sourdough</i>	
<b>Ghent Portobello Sandwich</b>	14
<i>Grilled Marinated Mushrooms / Tomato / Parmesan Cheese / Baby Arugula Salad / Mayo / Brioche</i>	

## BIG PLATES

<b>Carbonnade Flamande</b>	24
<i>Belgian Beef Stew Cooked Slowly with Grimbergen Dark Beer / Frites</i>	
<b>Lemon Sautéed Atlantic Salmon</b>	24
<i>Garlic Mashed Potatoes / Sautéed Spinach / Mushroom / Lemon Sauce</i>	
<b>Diver Seared Scallops</b>	30
<i>Parsnips Purée / Asparagus / Lemon-Caper Sauce</i>	
<b>Steak Frites "Belgique"</b>	34
<i>12 oz Beef Sirloin / 3 Peppercorn Sauce / Greens / Frites</i>	
<b>Roasted Free Range Chicken</b>	19
<i>Lemon / Capers / Cured Black Olives / Mashed Potatoes</i>	
<b>Pan Seared Pork Tenderloin</b>	22
<i>Caramelized Apples / Plums / Sautéed Onions / Mushrooms / Red Wine Vinegar Reduction</i>	
<b>Vegetarian Pasta</b>	19
<i>Linguini / Shitake Mushrooms / Red Pepper / Asparagus / Brussels Sprouts / Pesto Sauce</i>	
<b>Americain Préparé</b>	26
<i>Fresh Ground Raw Sirloin / Onions / Capers / Cornichons / Ketchup / Spices / Frites</i>	
<b>Hoegaarden Fish &amp; Frites</b>	19
<i>Haddock / Hoegaarden Beer Batter / Celery Root Remoulade / Frites</i>	
<b>Grilled Skirt Steak</b>	23
<i>Caramelized Shallots Sauce / Greens / Frites</i>	
<b>Braised Belgian Endives</b>	21
<i>Rolled in American Ham / Gratinée with Chimay Cheese *</i>	
<b>Traditional Belgian Fishermen Ostendaise</b>	32

*Seafood Poached in White Wine / Scallops / Shrimps / Fillet of Sole / Carrot Purée / Basil / Shallots / Cream Sauce*

**Mac'n Cheese** 19

*Penne Pasta / 3 Belgian Cheese Richness \**

## **MOULES FRITES**

**Moules Frites** 22

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

**Marinière - White Wine**

**Provençale - Garlic / Tomatoes / White Wine**

**Malay Laksa - Red Curry / Coconut Milk / Coriander**

**Pomplona - Chorizo / Leeks / Tomato Sauce**

**Red Duvel - Hot Sauce / Duvel Beer / Blue Cheese**

## **SIDES**

**Frites** 7

**Garlic Confit Mashed Potatoes** 6

**Spinach** 9

**Sautéed Garlic Brussels Sprouts** 8

18% Gratuity added to parties of 6 and more  
Please advise your server of any food allergies  
All substitutions are subject to price increase