



B. CAFÉ EAST 240 EAST 75TH STREET NEW YORK, NY 10021

212.249.3300

Dinner Menu

APPETIZERS

Grilled Calamari	16
<i>Olive Oil Citronette, Oregano, Toast Grillé</i>	
House Country Paté	13
<i>Pistachio, Mustard, Figs, Cornichons</i>	
Tuna Tartar	17
<i>Sushi Grade Tuna, Avocado, Tomatoes, Soy Dressing</i>	
Belgian Mini Cheese Croquettes	9
<i>Gruyère Cheese, Béchamel Filling, Fresh Tomato Sauce</i>	
Crab Cake	18
<i>Maine Crab Meat, Celery Remoulade, Mâche Garnish</i>	
Gratinated Mussels	18
<i>New Zealand Green-Lipped Mussels, Parsley-Garlic Butter, Gruyère</i>	
Roasted Butternut Squash	12
<i>Belgian Apple-Pear Syrup, Parmigiano Reggiano, Mâche Garnish</i>	
Shishito Peppers	6
<i>Pan Fried, Sprinkled with Parmesan Cheese</i>	
Crispy Brussels Sprouts	8
<i>Maple Sugar, Lemon</i>	
Cheese Plate (2pcs/4 pcs/6pcs)	9/17/25
<i>Salad, Cornichons, Grapes, Walnuts</i>	

SALADS

Mixed Greens	10
<i>Goat Cheese, Beets, Tomatoes, Red Onions</i>	
Belgian Endive	15
<i>Stilton, Walnuts, Aged Balsamic</i>	
Roasted Beet Salad	14
<i>Aged Goat Cheese, Mâche Garnish, Walnuts</i>	
Boston Lettuce	13
<i>Maytag Blue Cheese, Bacon, Croutons</i>	
Spicy Shrimp	18
<i>Arugula, Mango, Cucumber, Tomatoes, Basil Oil</i>	
Chop-Chop	15
<i>Romaine, Tomatoes, Eggs, Avocado, Bacon, Stilton, Chicken</i>	

SANDWICHES

B.Café Burger	19
<i>8oz. Fresh Ground Beef, Pancetta, Chimay Cheese, Capers-Mayo, Frites</i>	
Club Sandwich	20
<i>Roasted Duck Breast, Dijon-Mayo, Gruyère Cheese, Bacon, Fried Egg, Frites</i>	
Flanders' Grilled Chicken Sandwich	18
<i>Marinated Chicken Cutlet, Avocado, Tomato, Gruyère Cheese, Dijon Aioli, Frites, Sourdough</i>	
Ghent Portobello Sandwich	16
<i>Grilled Marinara Mushrooms, Tomato, Parmesan Cheese, Baby Arugula Salad, Brioche</i>	



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BIG PLATES

Carbonnades Flamandes	24
<i>Belgian Beef Stew Cooked with Dark Beer, Frites</i>	
Grilled Herbs Marinated Atlantic Salmon	27
<i>Crispy Carrots and Parsnips, Sautéed Spinach, Mushroom, White Wine Sauce</i>	
Seared Scallops	30
<i>Parsnips Puree, Asparagus, Lemon-Capers Sauce</i>	
Steak Frites “Belgique”	36
<i>12oz. Beef Sirloin, 3 Peppercorn Sauce, Greens, Frites</i>	
Roasted Free Range Chicken	24
<i>Lemon, Capers, Black Olives, Mashed Potatoes</i>	
Berkshire Pig	28
<i>Confit Belly, Sausage, Loin, Salsifis, Poached Seckel pear, Garlic Mashed Potatoes</i>	
Vegetarian Pasta	18
<i>Penne, Tomatoes, Cured Olives, Asparagus, Carrots, Basil, Parmigiano Reggiano</i>	
Américain Préparé (Steak Tartare à la Bruxelloise)	26
<i>Fresh Ground Raw Sirloin, Onions, Capers, Cornichons, Ketchup, Spices, Frites</i>	
Grilled Tuna	28
<i>Sushi Grade Tuna, Sautéed Garlic Brussels Sprouts, Mashed Potatoes, Ginger-Ketchup</i>	
Grilled Skirt Steak	28
<i>Red Wine Shallots Sauce, Greens, Frites</i>	
Chicken Vol au Vent	23
<i>Belgian Chicken Stew, Mushrooms, Pearl Onions, Frites</i>	
Traditional Belgian Fisherman Gratin	30
<i>Cod Fish, Salmon, Scallops, Shrimp, Mussels, Calamari, Vermouth Sauce, Gruyère</i>	

MOULES FRITES

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

Marinière - White Wine

Provençale - Garlic, Tomatoes, White Wine

Malay Laksa - Red Curry, Coconut Milk, Coriander

Garlic and Beer - Garlic, Hoegaarden

Madrid - Saffron, Chicken Broth, White Wine

SIDES

Frites	7
Garlic Confit Mashed Potatoes	6
Spinach	9
Asparagus	9
Sautéed Garlic Brussels Sprouts	8

20% Gratuity Added to Parties of 6 and More.
Please Advise Your Server of Any Food Allergies.
All Substitutions Are Subject to Price Increase.