



B. CAFE EAST

STARTERS

- ★ **Grilled Calamari** 16
Olive Oil Citronette, Oregano, Grilled Toast
- House Country Paté** 13
Pistachio, Mustard, Figs, Cornichons
- Tuna Tartare** 17
Sushi Grade Tuna, Avocado, Tomatoes, Soy Dressing
- Gratinated Mussels** 18
New Zealand Green-Lipped Mussels, Parsley-Garlic Butter, Gruyere
- ✓ **Roasted Butternut Squash** 12
Belgian Apple-pear Syrup, Parmigiano Reggiano, Mache 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, White Wine
☉ **Chimay White**

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

Garlic and Beer - Hoegaarden
☉ **Hoegaarden Wit Beer**

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

SALADS

- ✓ **Mixed Greens** 10
Goat Cheese, Beets, Cherry Tomatoes, Red Onions, Balsamic Vinaigrette
- ✓ **Belgian Endive** 15
Maytag Blue Cheese, Candied Walnuts, Honey Mustard
☉ **Delirium Tremens**
- ✓ **Roasted Beet Salad** 14
Baby Arugula, Aged Goat Cheese, Walnuts, Mâche Greens
☉ **Chimay Bleu**
- ★ **Spicy Shrimp** 18
Baby Arugula, Mango, Cucumber, Cherry Tomatoes, Basil Oil
☉ **La Chouffe**
- ★ **Boston Lettuce** 13
Maytag Blue Cheese, Bacon, Croutons
- Chop-Chop** 15
Romaine, Tomatoes, Hard Boiled Eggs, Avocado,

SANDWICHES

- B.Café Burger** 19
8oz. Fresh Ground Beef, Pancetta, Gruyère Cheese, Caper Mayo, Frites
- Cheese Burger** 16
8oz. Fresh Ground Beef, Cheddar, Frites
- Flanders Grilled Chicken Sandwich** 16
Marinated Chicken Cutlet, Avocado, Tomato, Gruyère Cheese, Greens, Frites
- Club Sandwich** 20
Roasted Duck Breast, Dijon-Mayo, Gruyère Cheese, Bacon, Fried Egg, Greens, Frites
☉ **Kwak**
- Ghent Portobello Sandwich** 16
Grilled Marinated Mushrooms, Tomato, Parmesan Cheese, Baby Arugula

LARGE PLATES

- ★ **Carbonnades Flamandes** 24
Belgian Beef Stew Cooked with Dark Beer, Frites
☉ **Triple Karmeliet**
- Grilled Herbs Marinated Atlantic Salmon** 27
Crispy Carrots and Parsnips, Sauteed Spinach, Mushroom, Shallot White Wine Sauce
- Seared Scallops** 30
Parsnips Puree, Asparagus, Lemon-Capers Sauce
- ★ **Steak Frites "Belgique"** 36
12oz Angus Beef Sirloin, 3 Peppercorn Sauce, Greens, Frites
- Roasted Free Range Chicken** 23
Lemon, Capers, Black Olive, Mashed Potatoes
☉ **Affligem Blonde**
- Américain Préparé (Steak Tartare à la Bruxelloise) - Entree** 26
Fresh Ground Raw Sirloin, Traditional Garnish, Frites
☉ **Duvel Triple Hop**
- Berkshire Pig** 28
Confit Belly, Sausage Loin, Salsifis, Poached Seckel pear, Garlic Mashed Potatoes
☉ **Triple Karmeliet**
- Vegetarian Pasta** 18
Brussel Sprouts, Carrots, Olives, Spinach, Basil, Tomato Sauce, Parmigiano Reggiano
- Chicken Vol Au Vent** 23
Puff Pastry, Belgian Chicken Stew, Mushrooms, Pearl Onions, Frites
☉ **Leffe Blonde**
- Grilled Tuna** 28
Sushi Grade Tuna, Sauteed Garlic Brussel Sprouts, Mashed Potatoes, Ginger-Ketchup
- Grilled Skirt Steak** 28
Red Wine Shallots Sauce, Greens, Frites
- ★ **Traditional Belgian Fisherman Gratin** 30
Salmon, Shrimp, Mussels, Calamari, Vermouth Sauce, Gruyère

1/2 Dz Oysters 12

Soup Of the Day 10
Daily Chef Selections

Shishito Peppers 6
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** 15
Open Face Sandwich, Ham, Béchamel, Gruyère, Greens
- Croque Madame** 17
Open Face Sandwich, Ham, Béchamel, Gruyère, Fried Egg, Greens
- Veggie Croque** 16
Open Face Sandwich, Spinach, Mushrooms, Béchamel, Gruyère, Greens

SIDES

- Frites** 7
- Garlic Confit Mashed Potatoes** 6
- 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 8

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 10

Tripel Karmeliet - Bubbly Wehatty Freshness and Creamy Oats 10

La chouffe - Corainder, Light hopped 9

Hoegaarden Framboise - Gently Sour Wheat Beer with Splash of Lambic Framboise 10

Beer Paddle - Choice of Any Six(5oz) Drafts
20

TRAPPIST



Chimay Red 11

Nice carbonization and smoky taste

Chimay White 12

Malty flavor with light hops

Chimay Blue 14

Peppery taste with a hint of caramel

Orval 15

Lightly dry with hints of caramel and wild yeast

Rochefort 8 14

Soft approach to tender notes of chocolate and liquer

Rochefort 10 16

Strong with mild hints of cocoa and prunes

Westmalle Dubbel 15

Strong with mild hints of cocoa and prunes

Westmalle Tripel 15

Very complex with notes of coriander and orange

SPECIALTY BEERS

Delirium Tremens 10

Nutty and peppery with bitter aroma

Duvel 10

Sparkling and Hoppy with citrus and pear aroma

Kasteel Donker 9

Nice carbonization and gentle prune sweetness

Kasteel Triple 9

Clean, gentle taste with citrusy flavor

Kasteel Rouge 9

full bodied cherry character

Poperings Homel 9

Spicy vanilla notes, hoppy yet sweet aftertaste

Lucifer 9

Golden ale, lightly hoppy and yeastily spicy

Houblon Chouffe IPA 13

Sweet and fruity, Sour wheat and Pine element

Malheur 10

Bubbly, sweet and hoppy nose and latte notes

Saison Dupont 12

Strong bitterness with hint of orange zest

Troubadour Blonde 10

Notes of white pepper and fennel

Piraat 10

Intense, Golden, Peppery spice, Bitter Finish

Rodenbach 9

Sour, refreshing with Madeira sweetness

LAMBIC

Lindemans Pêche 13

Almost Bellini-Like Peach Flavored Champagne

Lindemans Pomme 13

Refreshing Sour Apple Flavor

Lindemans Kriek 13

Intense Cherry Surrounded by Bubbles

Lindemans Cassis 13

Black Currant Flavored

ABBEY ALES

Corsendonk Pale Ale 11

Bubbly with herbal bouquet and hoppy aftertaste

Corsendonk Brown Ale 10

Bubbly with notes of raisins and red apples

Grimbergen Blond 8

Fruity taste with a bitter-sweet touch

Maredsous 8 Dark 9

Creamy with royal caramel taste and fruity touch

Maredsous 10 Triple 10

A harmony of sour, sweet and bitter

Leffe Brune 9

Deep brown apples aroma, oaky, sappy, dryness finish

St. Bernardus Abt. 13

Robust with hints of cognac and espresso

St. Feuillien Triple 10

Rich Combination of aromatic hops, spices and fruits

WINE

SPARKLING

Prosecco Toffoli Brut , Italy

B G

Champagne Nicolas Feuillatte Brut, France

10 40

- 90

ROSE

Estandon, Provence, 2014, France

10 40

WHITES

Gruner Veltliner, Josef Ehmoser, 2015, Austria 9 36

Sauvignon Blanc, Touraine, 2015, France 10 40

Sancerre, Hubert Brochard, 2013, France 15 59

Chardonnay, Match Book, 2014, California 10 40

Chablis, Val de Mer, 2013, France 14 56

Riesling, Kinich, 2015, Germany 13 58

REDS

Malbec, Ique Enrique Foster, 2015, Argentina 8 32

Shiraz, Yangarra, 2012, Australia 11 44

Cote du Rhone, Terre de Lune, 2013, France 9 36

Pinot Noir, Ponga, 2013, New Zealand 15 58

Cabernet Sauvignon, Sawbuck, 2013, California 11 44

Montepulciano, La Quercia, 2014, Italy 11 44

Nebbiolo, Langhe, 2013, Italy 13 52

Sangiovese, Maestro Del Pomodoro, 2014, Italy 10 40

Zinfandel, Quinto Estates, 2013, California 13 52

Medoc, Chateau La Grave, 2013, France 9 36

Chianto, Tenuta Di Arceno, 2013, Italy 11 44