



Our Belgian Master Beer Sommelier has selected some outstanding beer pairings to complement your dish.

HOPPETIZERS

DISCOVER OUR TASTY BEER BITES

Deviled Egg Quartet \$8.00
Smoked Salmon, Paprika, Curried Apple, Bacon & Onion

Baby Shrimp Croquettes \$10.00
Lemon & Herb Mayonnaise

Assorted Charcuterie & Cheese Board \$18.00

Grilled Beef Tenderloin Skewers \$14.00

Abbey Cheese Croquettes \$9.00
Belgian Stout & Mustard Dipping Sauce

Pickled Herring \$11.00
Crunchy Pickled Vegetables, Pumpnickel

Toast Cannibal \$9.00
Steak Tartare Bites

Mini Caramelized Onion Tarts \$10.00
Melted Gruyère Cheese

Waffle Potato Chips with Truffle Salt \$8.00

Hand-Cut Belgian Frites \$8.00
House Mayonnaise

STARTERS

Housemade Country Paté \$10.00
Red Rodenbach Jelly, Toasted Brioche
☎ *Orval* (+ \$14.00)

Market Fresh Oysters Half Doz \$13.50 / Doz \$27.00
Hoegaarden Sauce

Fresh & Smoked Salmon Tartare \$12.00
Baby Herb Salad
☎ *Omer* (+ \$14.00)

Duo Of Beef & Tuna Carpaccio \$15.00
Shaved Fennel & Belgian Radish Salad (also available individually)
☎ *Palm* (+ \$8.00)

Chilled White Asparagus \$13.00
Belgian Ham & Endive Salad, Herb Vinaigrette, Poached Egg (available without Ham)
☎ *Duvel* (+ \$12.00)

Steak Tartare appetizer \$14.00
Hand-Cut Beef with Traditional Garnish main* \$29.00
☎ *Stella Artois* (+ \$6.00)
*Main is Served With a Green Salad & Belgian Frites

SOUPS

Green Pea Soup \$9.00
With Bacon & Creme Fraîche
☎ *Duvel* (+ \$12.00)

Onion Soup Gratinée \$10.00
Gruyère Cheese
☎ *Vanderghinste Old Brown* (+ \$12.00)

SALADS

Liègeoise Salad \$15.00
Haricots Verts, Smoked Bacon, Onions, Fingerling Potatoes, Golden Leffe Beer Dressing
☎ *St. Feuillien Triple* (+ \$24.00 / 25.4 oz)

Witloof Salad \$16.00
Red & White Endive, Roasted Pear, Raisins, Candied Walnuts, Blue Cheese Dressing,
☎ *Omer* (+ \$14.00)

Roasted Beet Salad \$14.00
Mache Field Greens, Crème Fraîche, Westmalle Triple Ale Dressing
☎ *Chimay Bleue* (+ \$15.00)

Seared Yellowfin Tuna & Tangerine Salad \$19.00
Rare Sushi-Grade Tuna, Sliced Tangerine, Cherry Tomatoes, Cucumber, Haricots Verts, Baby Arugula, Lambic Dressing
☎ *De Koninck* (+ \$9.00)

Seared Chicken Salad \$17.00
Shredded Romaine & Endive, Shaved Dates, Croutons, Fig & Gueuze Ale Dressing
☎ *Leffe Blond* (+ \$8.00)

Poached Lobster Salad \$22.00
Diced Mango, Avocado, Roasted Macademia Nuts, White Balsamic Vinaigrette
☎ *St. Feuillien Triple* (+ \$24.00 / 25.4 oz)

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses. Please inform your server of any food allergies.

PASTA

Linguini with Mussels & Clams \$24.00
Poached in Stella Artois with Butter, Garlic & Fresh Herbs
☎ *Delirium Tremens* (+ \$12.00)

Spaghetti & Belgian Boulettes \$19.00
Roasted Tomato Sauce, Grated Aged Belgian Cheese

MUSSELS

Hoegaarden Mussels \$20.00
Steamed in Hoegaarden Beer, Garlic, Lemon & Chives, Hand-Cut Belgian Frites, House Mayonnaise
☎ *Hoegaarden* (+ \$7.00)

Braised Natural Mussels \$18.00
Hand-Cut Belgian Frites, House Mayonnaise
☎ *De Koninck* (+ \$9.00)

Classic White Wine Mussels \$19.00
Steamed in White Wine, Garlic, Tomato & Thyme, Hand-Cut Belgian Frites, House Mayonnaise
☎ *Westmalle Triple* (+ \$14.00)

Saffron, Orange & Fennel Mussels \$21.00
Hand-Cut Belgian Frites, House Mayonnaise

Thai Curry Mussels \$19.00
Steamed with Ginger, Garlic, Red Curry, Cilantro, Lime, Hand-Cut Belgian Frites, House Mayonnaise
☎ *Westmalle Triple* (+ \$14.00)

Boulettes & Tomato Mussels \$21.00
Gently Stewed in Tomato Sauce, Mini Meatballs, Caramelized Onions, Hand-Cut Belgian Frites, House Mayonnaise

MAINS

Cod Fillet \$25.00
Oven-Roasted, Shaved Brussels Sprouts, Mashed Potatoes, Golden Leffe Blonde Sauce
☎ *Leffe Blonde* (+ \$8.00)

Salmon Fillet \$23.00
Pan-Seared, Wilted Spinach with Pinenuts, Roasted Red Pepper Kasteel Rouge Sauce
☎ *Brunehaut Amber (GF)* (+ \$10.00)

Diver Sea Scallops \$26.00
Pan-Seared, Caramelized Endive, Belgian Stoemp, Vanilla Sea Salt
☎ *Pauwel Kwak* (+ \$11.00)

Belgian Beef Stew \$23.00
Short Rib Stew, House Salad, Hand-Cut Belgian Frites
☎ *Gulden Draak* (+ \$12.00)

Vol Au Vent \$19.00
Flaky Pastry Shell Filled with Poached Chicken, Mushrooms, Veal Mini Meatballs, Leeks in a Creamy Sauce & Belgian Frites
☎ *Westmalle Triple* (+ \$14.00)

Roasted Poulet de Boucher \$22.00
Smoked Bacon Lardons, Caramelized Apple & Pommes Anna
☎ *Leffe Blonde* (+ \$8.00)

Duck Breast \$24.00
Sliced Roasted Duck Breast, Belgian Stoemp, Kriek Lambic Reduction, Dried Sour Cherries
☎ *Boon Kriek* (+ \$16.00)

Stuffed Cabbage \$18.00
Wild Mushrooms & Green Lentils, Mushroom Broth
☎ *Kasteel Rouge* (+ \$10.00)

FROM THE GRILL

Our steaks are served with a choice of hand-cut Belgian frites or house salad and one sauce of your choice.

Belgian Beer Café Burger \$15.00
Tomato, Red Onion, Pickle, Cheddar Cheese, Bib Lettuce, Hand Cut Belgian Frites, Truffle Mayonnaise

Seafood Mixed Grill \$34.00
3 Prawns, Oyster, Scallop, Half Lobster, Fennel, Lemon & Tarragon Mayonnaise, Cocktail Sauce, Served with Sourdough Bread
☎ *Palm* (+ \$8.00)

12 oz New York Sirloin Steak \$32.00

10 oz Flatiron Steak \$23.00

8 oz Filet Mignon \$34.00

SAUCE OF YOUR CHOICE

Au Poivre, Bordelaise, Béarnaise, Blue Cheese Butter

SIDES

\$8.00 each

Hand-Cut Belgian Frites

Brussels Sprouts with Smoked Bacon

Stoemp du Jour (Belgian Mashed Potatoes)

Belgian Endive Gratin

Sautéed Spinach, Shallot, Pinenuts

Roasted Cauliflower

BRING A PIECE OF BELGIUM HOME!

RETAIL SECTION.

The Belgian Beer Café store offers the opportunity for diners and imbibers to sip, share, and savor their favorite on-tap brews in beautiful reusable take-home growlers. Bicycle accessories and carriers make it easy to tote home your personal selection of special edition bottled beers, while Belgian Beer Café tote bags ensure any size bottle has a safe commute.

Also available in the retail section are an assortment of Belgian beer books. For the cycling enthusiasts, items paying homage to the famed Belgian professional road bicycle racer, Eddy Merckx, are available for purchase. As well as, leather bicycle frame carriers and more.

For more information about our retail section, ask your server or simply grab a pint and head on over!

SIP. SHARE. SAVOR.

In Belgium, beer is more than just 'a beer'. It's the noble ingredient at the heart of a delicious gourmand cuisine. It's a beautiful excuse to get together and sip, share and savor the days. The Belgian Beer Café® is an authentic experience of Belgian hospitality: its délicieux dishes and treats, paired with a perfectly poured connoisseur's selection of the best Belgian beers. Santé!

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www.bbcnomad.com
www.belgianbeercafe.us

CUISINE KEUKEN

DINNER MENU

Our dedicated Chef does his cooking with genuine passion, enthusiasm and beer. Any chef will tell you: the nobler the ingredients, the tastier the dish; And we dare you to find anything nobler than a real Belgian beer. No other country has brewed beers that are so fantastically food-friendly. Nor has any other country developed such a sophisticated beer cuisine, taking us far beyond the traditional recipe pages of mussels, beef stews and other dishes commonly associated with Belgium's most famous brewed beverages.

Even if there's not a drop of beer to be found on the list of ingredients, our chef has carefully selected the perfect beers to sit beside your plate and complement your dish with the appropriate beer bouquet. If there's no recommendation beside your dish, please ask our staff. They will be happy to serve you up a suggestion from our beer menu.





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Toast Cannibal \$9.00

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Diced Mango, Avocado, Roasted Macademia Nuts, White Balsamic Vinaigrette

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SANDWICHES

Belgian Beer Café Burger \$15.00

Tomato, Red Onion, Pickle, Cheddar Cheese, Bib Lettuce Hand Cut Belgian Frites, Truffle Mayonnaise

Grilled Belgian Ham & Cheese Sandwich \$13.00

Hand Cut Belgian Frites, House Mayonnaise

Grilled Chicken Sandwich \$14.00

Tomato, Watercress Mayonnaise

Seared Tuna Club \$18.00

Baby Arugula, Smoked Bacon, Hard Boiled Egg, Tomato, Toasted Brioche

Smoked Salmon Tartine \$16.00

Open Faced, Pumppernickel, Capers, Red Onions, Cream Cheese

Grilled Vegetable Waffle \$14.00

Open Faced, Grilled Vegetables, Melted Chimay Cheese, Potato Waffle

PASTA

Linguini with Mussels & Clams \$24.00

Poached in Stella Artois with Butter, Garlic & Fresh Herbs

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Wild Mushrooms & Green Lentils, Mushroom Reduction

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BBC Omelette \$16.00

Baby Green Salad, Hand Cut Belgian Frites

10 oz Flatiron Steak \$23.00

House Salad, Hand Cut Belgian Frites

SIDES \$8.00 each

Hand-Cut Belgian Frites

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CUISINE KEUKEN

LUNCH MENU

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