

BRASSERIE BENELUX

EUROPEAN KITCHEN



SHAREABLE PLATES

AMSTERDAM AUTHENTIC BITTERBALLEN \$10

Famous Dutch bar snack of bite-size Croquettes/Beef Sirloin Bechamel filling/Mustard

WING FEST BUFFALO WINGS \$13.5 G

Plain/ Mild/Hot/BBQ/ Honey Garlic Ginger w/Homemade Blue Cheese & Garni

HOMEMADE AUSTRIAN POTATO PANCAKES \$11

Sour Cream, fresh Hudson Valley Apple sauce

AWARD-WINNING SWEDISH MEATBALLS \$12 G

Sirloin blend, Spices, Sour Cream gravy, Imported Lingonberries

BALTIC STYLE SMOKED SALMON BOARD \$17

Catskill Smokehouse Norwegian Salmon, Organic Black Bread, Horseradish cream, Capers, Cucumber & Red Onion garni

GREEN GODDESS CHICK PEA HUMMUS \$11 G

Creamy Chickpeas, fresh green Herbs, Chives, Roast Garlic w Naan bread
(Vegan friendly) Sub crudité \$1.5

GIANT 10 OZ. IMPORTED BAVARIAN PRETZEL & GRUYERE DIP \$11.5

Served w Hot Gruyere Cheese Sauce

BLACK FOREST BACON WRAPPED SEA SCALLOPS \$15.5 G

Skewered Nantucket Scallops, Local artisanal Juniper, low smoked Bacon, Dijon Sauce, Jasmine Rice Scallion Cake

APPETIZER BELGIAN MUSSEL POT (1.5 QT.) \$14

*(Upon seasonal availability)

Small Mussel Pot, Steamed Hollander Farmed Mussels, Garlic White Wine, Leeks, Aromatic Vegetable Mirepoix, Artisanal Bread

BELGIAN MOULES FRITES (2.5 QT.) \$24

*(Upon seasonal availability)

Large Belgian Mussel Pot steamed Hollander farmed Mussels, Garlic White Wine, Leeks, Aromatic Vegetable Mirepoix, Frites, Artisanal Bread

SOUPS

FAMOUS PINE ISLAND "FRENCH ONION" SOUP GRATINEE \$10

Local Pine Island Onions, Austrian Gruyere, Crostini

BOWL LOADED SARATOGA POTATO LEEK CHOWDER \$9

Applewood Bacon, Scallions, Cabot Cheddar (available Vegetarian option)

DAILY SOUP DU JOUR (w hot bread) CUP \$5 BOWL \$8

NEW YORK STATE FARM BOUNTY

HUDSON VALLEY CHATHAM FARM WEDGE \$12 G

Baby Iceberg, Chatham Blue, Smokehouse Bacon, Heirloom Mini Tomatoes, Ronny Brook Buttermilk Dressing

THE FINGER LAKES SALAD \$12.5 G

Wild Greens, Organic Strawberries, Blueberries, Cabernet Franc Grapes, Chatham Blue, Toasted Walnuts, Catskill Honey Cider Vinaigrette

BENELUX HOUSE SALAD \$9.5 G

Wild greens, Cucumber, Heirloom Baby Tomatoes, Red Onions, Carrots, Red Peppers. (choice of dressing)

PREMIUM SIDES

BELGIAN FRITES \$ 7

HOMEMADE BUTTERED SPÄTZLE NOODLES \$ 6.5

ASPARAGUS W GARLIC BUTTER \$ 11 G

SAUTEED ORGANIC SPINACH W GARLIC EVO \$ 10

• G = Gluten Free

• Dairy Free Options Available

ENTREES

WORLD FAMOUS JAGER SCHNITZEL \$26

Breaded thinly pounded Pork loin, Hunter Mushroom Sauce, Home Fries, Red Cabbage

VIENNESE VEAL WIENER SCHNITZEL \$29.5

Breaded, crispy thin Edelweiss Veal cutlet- a national dish of Austria. Served w homemade Spätzle Noodles, Cucumber Salad, Lemon & Lingonberry garnish.,

BLACK FOREST VEAL SCHNITZEL \$28.5

Breaded, crispy thin Edelweiss Veal cutlet topped w Black forest Ham, Muenster Cheese, Creamy Mushroom Sauce, Served over home fries w Red Cabbage

CHOUCROUTE GARNIE BALTIC STYLE \$25 G

Artisanal Locally Smoked Kielbasa, Smoked Pork loin, Pork Belly, Hunter Bigos Cabbage, Home fries, Garnie

PAPPARDELLE WILD MUSHROOM \$22.5

Wild Mushroom Ragù, wide Egg Noodles, White Wine, Roast Garlic, Rosemary Cream, Chives

LEEK CONFIT CRUSTED FAROE SALMON \$ 27 G

Scottish Faroe Island Wild Salmon, Pommery Mustard Beurre Blanc, Leek Confit, whipped Potato

MUNICH BEER GARDEN WURST PLATTER \$ 23.5 G

Artisanal local Bratwurst, Weiss Wurst, Vienna Wurst, Sauerkraut, Home fries, Grain Mustard

ZURICH BIER HALLE CHICKEN CORDON BLUE \$22.5

Chicken Scallopini layered w Smoked Black Forest Ham, Gruyere Cheese, Dijon Sauce, Home fries, Red Cabbage

FARMERS MARKET VEGGIE BOWL (VEGAN) \$ 21.5 G

Organic Spinach, Asparagus, Leeks, Wild Mushrooms, Chick Peas, Red Pepper, Garlic, Gluten F Jasmine Rice, EVO

BELGIAN MAC & GRUYERE CHEESE CAST IRON CASSEROLE \$16.5

*Mac Deluxe: add chopped BBQ Beef Brisket or Asian Pulled Mushrooms Ragout (vegetarian style) \$5 extra

COPENHAGEN SWEDISH MEATBALL DINNER PLATTER \$20

House -made secret recipe, Sirloin blend, Spices, Sour Cream gravy, Whipped Potatoes, Red Cabbage Imported Lingonberries

CARBONNADE FLAMANDES BEEF SHORT RIBS \$ 30

Flemish traditional Belgian dish of slow & tender cooked Short Ribs w/ dark Leffe Beer, Cippolini Onions/ whipped Potato



BURGERS & HAND-SANDS

(served w Frites or Salad au Vinaigrette)

BENELUX BURGER \$14

Certified Angus, Brioche Roll, Cabot Cheddar, Bibb Lettuce /Tomato, Creole Aioli

PROVENCE COUNTRY FRIED CHICKEN SANDWICH \$14

Buttermilk Dipped crispy Cutlet, Creole Aioli, Bibb Lettuce, Sweet Pickle Chips, Brioche Roll (grilled Chicken available)

ASIAN "PULLED" MUSHROOM BURGER (VEGAN) \$15

Grilled Savory wild mushroom blend/onions, Honey Garlic ginger BBQ Sauce, Bibb lettuce, Cucumber

EXTRA TOPPINGS \$2.5

Applewood Bacon
Sautéed Mushrooms
Fried egg
Caramelized or Crispy fried Onions
Cheddar/Gruyere/Muenster/Blue Cheese

SIDE CARS: \$ 6 EA.

CLASSIC HOME FRIES

WHIPPED POTATOES

BAVARIAN RED CABBAGE

SAUERKRAUT & BACON G

HUNTER STYLE BRAISED CABBAGE W PORK (BIGOS) G

JASMINE RICE G

CUCUMBER DILL SALAD G

* Private party room available for special events and meetings*

AN AUTOMATIC 20% GRATUITY MAY BE ADDED TO PARTIES OF 8 OR MORE. * \$5 CHARGE MAY BE ADDED TO A BILL SPLIT 3 OR MORE WAYS.

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We pledge supporting local purveyors in keeping our Saratoga Region strong!