

BRASSERIE BENELUX

EUROPEAN RESTAURANT & BAR

SHAREABLE PLATES

AMSTERDAM AUTHENTIC BITTERBALLEN \$ 12.5

Croquettes/Beef Sirloin Béchamel filling/Mustard

WING FEST BUFFALO WINGS \$ 18.5 G

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

HOMEMADE POTATO PANCAKES \$ 12.9

Sour Cream, fresh Hudson Valley Apple sauce

AUTHENTIC SWEDISH MEATBALLS \$ 14 G

Berry Compote, Spices, Sour Cream Gravy

EGGPLANT CAVIAR "ZAKUSKI" \$ 15

Roasted Eggplant Vegetable spread w/warm Naan bread

*(Vegan friendly) Sub crudité (Gluten Free)

GREEN GODDESS CHICK PEA HUMMUS \$ 14.5

Creamy Chickpeas w/ warm Naan bread, pumpkin seeds

*(vegan friendly) Sub crudité (Gluten -Free)

ENTREES

SALMON SCANDINAVIA \$ 36 G

Faroe Isles Salmon, Lobster Crema, Summer Corn Confetti, whip Potato

WORLD FAMOUS JAGERSCHNITZEL \$ 32

Pork loin cutlet, Mushroom Sauce, Home Fries, Red Cabbage

VIENNESE VEAL WIENER SCHNITZEL \$ 36

Spätzle Noodles, Cucumber Salad, Lemon & Berry Compote.

Add Mushroom Sauce \$ 2.5

POLISH FARM PLATE \$ 28 G

Smoked Kielbasa/Pork loin, Kraut, Hunter Cabbage, Whip Potato, Garnie

WILD MUSHROOM PASTA PERIGORD \$ 29 Add Grilled Chicken \$ 6

Wild Mushroom Cream Ragu, organic Trumpet Pasta, Truffle essence

MUNICH BEER GARDEN WURST PLATTER \$ 28.5 G

Artisanal Bratwurst, Weiss Wurst, Vienna Wurst, Sauerkraut, Home fries

CHICKEN SCHNITZEL BANK \$ 28.5

Crispy Cutlet, Home Fries, Red Cabbage

• **Cordon Blue** - Ham, Swiss, Dijon Sauce

• **Berliner** - Creamy Mushroom Sauce

ROAST DUCK NORDICA \$ 39

1/2 Roasted Duck, Lyon Potato, Berry Compote, Red Cabbage

SWEDISH MEATBALL PLATTER \$ 24

Sirloin blend, Cream gravy, Whip Potatoes, Red Cabbage, Berry Compote

GIANT BAVARIAN PRETZEL \$ 14

Served w/Honey Mustard Add Cheese dip \$ 1.5

BALTIC SMOKED SALMON BOARD w trimmings \$ 23.5

PATE DE CAMPAGNE AU POIVRE \$ 18

Artisanal Pork/Duck Pate, Rye Bread, Accouterments

APPLEWOOD BACON WRAPPED SEA SCALLOPS \$ 21

Skewered Nantucket Scallops, Dijon Sauce, Jasmine Rice G

SOUPS

FRENCH ONION SOUP GRATINEE \$ 14

BOWL OF DAILY SOUP DU JOUR \$ 9

SALADS

Add grilled chicken \$6 Add Salmon \$ 15

FINGER LAKE SALAD \$ 17 G

Wild Greens, Berries, Grapes, Blue Cheese, Walnuts, Honey Vinaigrette

CHATHAM FARM ICEBERG WEDGE \$ 18 G

Iceberg, Chatham Blue cheese, Bacon, Buttermilk Dressing, Tomato

BENELUX HOUSE SALAD \$ 12 G

BEET SALAD ROQUETTE \$ 17.5 G

Organic Arugula, Beets, Honey Vinaigrette, Blue Cheese, Walnuts

ENTREES

SHORTRIBS LEFFE FLAMANDES \$ 42

Belgian beer braised short ribs, whip Potato, Crispy Onion

BELGIAN MOULES FRITES "Mussel pot " \$ 29.5 G

Organic Newfoundland Mussels, Garlic white wine, leeks, Frites

BENELUX FISH FRY \$ 27.5

Crispy Artic Cod fish, Homemade frites, Tartar, Cucumber salad

Sides:

BELGIAN FRITES (Home-made) \$ 8.5

Homemade Buttered Spätzle Noodles \$ 8

Spätzle Noodles Bavaria w Mushroom Sauce \$ 12

Cucumber Dill salad \$ 6.5

Hunter Stew Bigos (Cabbage & Pork) \$ 7.5

Whipped potato \$ 6

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