

DINNER



Belgian Beer Cafe

MENU

STARTERS

Onion Soup 11

French Traditional Way

Belgian Cheese Croquettes 12

Gruyère Cheese, Béchamel, Fresh Tomato Sauce, Peppercorn Sauce

Crispy Brussels Sprouts 9

Maple Sugar

Shishito Peppers 9

Flash Fried, Sea Salt

Tuna Tartare 15

Tomato, Cucumber, Avocado Mousse, EVOO

Potato Gnocchi 16

House Made Daily, Chopped Asparagus, Sun-Dried Tomatoes, Lemon Butter

Steak Tartare à la Bruxeloise 17/28

Grassfed Beef, Traditional Garnish, Toast

Warm Pretzel 14

Cheese & Dark Ale Mustard Sauces

FRESH MARKET

Beet Salad 14

Goat Cheese Spread, Baby Arugula, Walnuts, Lemon Vinaigrette

Kale Caesar 13

Shaved Parmesan, Croutons, Anchovies, Caesar Dressing

Shaved Brussels Sprouts and Baby Kale 15

Red Onion, Toasted Pine Nuts, Brussels Sprouts Florets, Citrus Vinaigrette

Tuna Niçoise 20

Mixed Greens, Haricots Verts, Hard Boiled Egg, Tomato, Crispy Potato, Seared Tuna

Add Chicken +6

Add shrimp +9

SANDWICHES

All Sandwiches Come with Frites

Flanders Grilled Chicken Sandwich 19

Baguette, Avocado, Tomato, Gruyère Cheese, Mayonnaise

☉ Duchess de Bourgogne

Grilled Veggie Hero 18

Baguette, Grilled Zucchini, Yellow Squash, Mix of Avocado/Spinach/Arugula, Lemon Juice, EVOO

Sliders and Beer 19

Baguette, 3 Beef Sliders, Paired with 3 Draft Beers (5OZ each)

Hoegaarden, Leffe Blond and Grimbergen

MAINS

New York Strip Steak 36

12oz Cut New York Strip Steak, Asparagus, Frites, Soy Butter Sauce

☉ Palm

Carbonnades Flamandes 24

Belgian Beef Stew Cooked with Dark Beer, Frites

☉ Grimbergen

Half Brick Chicken 26

Yukon Mashed Potatoes, Sautéed Spinach, Beurre Blanc

☉ Kwak

Atlantic Salmon 27

Celery Root Purée, Haricots Verts, Orange Glaze

Branzino 30

Caponata, Arugula Fennel Salad, Lemon Oil Gremolata

☉ Lucifer

Fish N' Chips 21

Tilapia, Beer Tempura, Spring Jams, Lemon Aioli

☉ Thorberg IPA

B. Café Smoked Angus Burger 19

Brioche Bun, Spicy Samurai Mayo, Smoked Gouda, Crispy Bacon, Lettuce, Tomato, Onion

☉ Palm

Beer Cheese Burger 19

Brioche Bun, Beer Cheddar, Lettuce, Tomato,

Onion + Egg 2

☉ St. Feuillien Saison

Spaghetti Bolognese 22

16 Hours Cooked Ground Beef Ragout

MOULES FRITES

Fresh Mussels, 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 - Hoegaarden

Red Duvel - Hot Sauce, Duvel Beer, Blue Cheese

SIDES

Mashed Potatoes 9

Sautéed Spinach 9

Hand Cut Belgian Fries 9

House Salad 6

Bacon 4

Jumbo Shrimp 8

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

20% Gratuity added to parties of 6 or more.
4 Equally split checks maximum per table

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Belgian Beer Café NoMad
220 Fifth Avenue
New York, NY 10001

212.575.2337



Drinks

DRAFT BEERS

- Stella Artois** 5.2% ABV - Belgian Lager 7
- Hoegaarden** 4.9% ABV - Witbier Wheat Ale 8
- Leffe Blonde** 6.6% ABV - Abbey Blonde Ale 9
- Grimbergen** 6.5% ABV - Dark Colored Ale, Bitter Sweet Flavors of Caramel, Dried Plums & Malt 11
- Lindemans Framboise** 2.5% ABV - Raspberry Lambic 9
- Palm** 5.2% ABV - Special Belge Ale 9
- Saison Dupont** 6.5% ABV - Belgian Ale 12
- Tripel Karmeliet** 8.4% ABV - Belgian Blonde Ale 14
- IPA Ommegang Nirvana** 9% ABV Belgian IPA 9
- Kwak** 8.4% ABV - Amber Ale 12
- Hoegaarden Framboise** 3% ABV - Splash of Raspberry Lambic 9
- Ommegang Sour** 7.3% ABV Sour Ale 9

Beer Paddle

TRAPPIST



- Chimay Blanche** 8% ABV - 15
- Chimay Bleu** 9% ABV - 15
- Chimay Rouge** 7% ABV - 14
- Rochefort 6** 7.5% ABV - 14
- Rochefort 8** 9.2% ABV - 15
- Rochefort 10** 11.3% ABV - 16
- Orval** 6.9% ABV - 16
- Westmalle Tripel** 9.5% ABV - 16
- Westmalle Dubbel** 7% ABV - 16

AMBER

- Piraat** 10.5% ABV - 12
- Ommegang Rare Vos** 6.5% ABV - 10

BLONDES/TRIPELS

- Bavik** 5.2% ABV - 8
- Corsendonk Agnus Tripel** 7.5% ABV - 12
- Duvel** 8.5% ABV - 12
- Kasteel Tripel** 11% ABV - 15
- Lucifer** 8% ABV - 12
- Maredsous 10 Tripel** 10% ABV - 12
- Omer** 8% ABV - 14
- St. Bernardus Tripel** 8% ABV - 13
- Delirium Tremens** 8% ABV - 12

IPA

- Duvel Tripel Hop** 9.5% ABV - 12
- Thorberg Five Hop IPA** 6.5% ABV - 11
- Poppering's Hommel** 7.5% ABV - 12
- Houblon Chouffe** 9% ABV - 12

DUBBELS & QUADS

- Corsendonk Pater Dubbel** 7.5% ABV - 11
- Delirium Nocturnum** 8.5% ABV - 15
- Gouden Carolus Classic** 8.5% ABV - 13
- Kasteel Donker** 11% ABV - 12
- Leffe Brune** 6.5% ABV - 10
- St. Bernardus Prior** 8% ABV - 14
- St. Bernardus ABT 12** 10% ABV - 14
- Gulden Draak** 10.5% ABV - 12
- Maredsous Brune** 8% ABV - 12

FLEMISH SOUR

- Duchess de Bourgogne** 6% ABV - 15
- Kriek des Jacobins** 4.5% ABV - 12
- Cuvee des Jacobins** 5.5% ABV - 12
- Rodenbach** 5.2% ABV - 12
- VanderGhinste Ale** 5.5% ABV - 12
- Petrus Aged Pale** 7.3% ABV - 12

LAMBIC

- Delirium Red** 8% ABV - 15
- Lindemans Pêche** 2.5% ABV - 14
- Lindemans Pomme** 3.5% ABV - 14
- Lindemans Cassis** 3.5% ABV - 14
- Kasteel Rouge** 8% ABV - 15
- Stella Cidre** 4.5% ABV - 10

WITBIER

- Blanche de Bruxelles** 4.5% ABV - 8
- Ommegang Witte** 5.2% ABV - 9
- St. Bernardus Wit** 5.5% ABV - 12

SAISONS

- St. Feuillien Saison** 6.5% ABV - 10

WINE

	G	B
SPARKLING		
Prosecco		
Charles Roux, France	12	46
WHITES		
Sauvignon Blanc		
Tourraine, France, 2017	13	48
Sancerre		
Domaine Gerard Millet, France, 2017	16	64
Rosé		
Estandon, Provence, 2017, France	13	50
Gruener Veltliner		
Domane Wachau, Austria, 2016	10	38
Riesling		
Urban Riesling, Mosel 2016	12	46
Chardonnay		
Sebastiani, North Coast, 2015	12	46
Petit Chablis		
Domaine Felix, France, 2016	14	54
REDS		
Pinot Noir		
Domaine de Cabriac, France, 2016	15	58
Malbec		
Madera Cellars, Argentina 2016	10	38
Merlot		
Mountain View, California, 2014	13	50
Cabernet Sauvignon		
Barossa Valley, Australia, 2016	13	50
Saint-Emilion		
Vieux Cantenac, France, 2016	16	62
Zinfandel		
Temptation, California, 2014	13	50
Montepulciano		
Abruzzo, Italy, 2015	14	54