

LUNCH



Belgian Beer Cafe

MENU

STARTERS

Onion Soup Gratin 11
French Traditional Way

Belgian Cheese Croquettes 12
Gruyère Cheese, Béchamel, Fresh Tomato Sauce, Peppercorn Sauce

Crispy Brussels Sprouts 9
Maple Sugar

Tuna Tartare 15
Tomato, Cucumber, Avocado Mousse, EVOO

Shishito Peppers 9
Flash Fried, Sea Salt

Steak Tartare à la Bruxeloise 17/28
Grassfed Beef, Traditional Garnish, Toast

Warm Pretzel 13
Cheese & Dark Ale Mustard Sauces

FRESH MARKET

Kale Caesar 13
Shaved Parmesan, Croutons, Anchovies, Caesar Dressing

Shaved Brussels Sprouts and Baby Kale 15
Red Onion, Brussels Sprouts Florets, Toasted Pine Nuts, Citrus Vinaigrette

Tuna Niçoise 20
Mixed Greens, Hard Boiled Egg, Green Beans, Tomato, Crispy Potatoes, Sherry-Mustard Vinaigrette

*Add Chicken +6
Add shrimp +9*

SANDWICHES

Flanders Grilled Chicken Sandwich 18
Baguette, Avocado, Tomato, Gruyère Cheese, Mayonnaise, Frites

☉ Duchess de Bourgogne

Croque Monsieur/Madame 15/17
Open Face Sourdough Bread, Ham, Béchamel, Gruyère Cheese, Greens, Frites / Madame- Extra Egg

Grilled Veggie Sandwich 15
Sourdough Bread, Seasonal Grilled Veggies, Pesto

☉ Affligem

Sliders & Beer 19
3 Beef Sliders on Baguette Paired with Leffe Blonde, Grimbergen and Hoegaarden Beer, 5OZ each

MAINS

New York Strip Steak 34
12oz Cut New York Strip Steak, Soy Butter Sauce, Asparagus, Frites

☉ Omer

Carbonnades Flamandes 24
Belgian Beef Stew Cooked with Dark Beer, Frites

☉ Ommegang IPA Nirvana

Half Brick Chicken 25
Yukon Mashed Potatoes, Sautéed Spinach, Beurre Blanc

☉ St. Bernardus 12

Atlantic Salmon 27
Celery Root Purée, Haricots Verts, Orange Glaze

☉ Hoegaarden

Fish N' Chips 21
Tilapia, Beer Tempura, Lemon Aioli

☉ Thorberg IPA

B.Café Smoked Angus Burger
Brioche Bun, Spicy Samurai Mayo, Smoked Gouda, Crispy Bacon, Lettuce, Tomato, Onion, Frites

☉ Palm

Beer Cheese Burger 19
*Brioche Bun, Beer Cheddar, Lettuce, Tomato, Onion, Frites
+ Fried Egg 2*

☉ Delirium tremens

MOULES FRITES

Fresh Mussels, Cooked with Vegetables in a Traditional Mussel Pot and served with Frites - 18

Add a glass of Stella, Hoegaarden or Leffe -21

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

Sautéed Spinach 9

Hand Peeled Belgian Fries 9

House Salad 6

Bacon 4

Fried Egg 2

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

CONNECT WITH US:

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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 Nirvana** 6.5% ABV - IPA 9
- Kwak** 8.4% ABV - Amber Ale 12
- Hoegaarden Framboise** 3% ABV - Splash of Raspberry Lambic 9
- Rodenback Grand Cru** 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
- Affligem** 6.8% ABV - 10
- 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
- Straffe Hendrik Tripel** 9% ABV - 12
- Delirium tremens** 9% ABV - 12

IPA

- Houblon Chouffe** 9% ABV - 12
- Duvel Tripel Hop** 9.5% ABV - 12
- Thorberg Five Hop IPA** 6.5% ABV - 11
- Poppering's Hommel** 7.5% 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 Dark 8 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

- Saison Dupont** 6.5% ABV - 13
- 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