

ENTREES

WORLD FAMOUS JAGER SCHNITZEL \$29.9

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

VIENNESE VEAL WIENER SCHNITZEL \$32.5

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

Add Mushroom Sauce \$2

POLISH FARM PLATE \$26.5 G

Artisanal Locally Smoked Kielbasa, Smoked Pork loin, Kraut, Hunter Bigos Cabbage, Whip Potato, Garnie

PAPPADELLE WILD MUSHROOM \$27

Wild Mushroom Ragu, wide Egg Noodles. White Wine, Roast Garlic, Rosemary Cream, Chives
Add Grilled Chicken \$5.5

LEEK CONFIT CRUSTED FAROE SALMON \$32 G

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

MUNICH BEER GARDEN WURST PLATTER \$27 G

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

CHICKEN SCHNITZEL BANK \$27

Crispy Cutlet, Home Fries, Red Cabbage
Choice of:

- Cordon Blue - Ham, Swiss, Dijon Sauce
or
- Berliner - Creamy Mushroom Sauce

ROAST DUCK NORDICA \$36

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

SWEDISH MEATBALL PLATTER \$24

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

CARBONNADE FLAMANDES \$35.5

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

BELGIAN MOULES FRITES (2.5 QT) \$28

Hollander farmed Mussels, Garlic White Wine, Leeks, Aromatic Vegetable Mirepoix, Frites



BURGERS

(All Burgers served w Frites or Salad au Vinaigrette)

BENELUX BURGER DAKOTA \$20

Brisket, Short Rib Blend, Brioche Roll, Cabot Cheddar, Lettuce/Tomato, Creole Aioli

PROVENCE COUNTRY FRIED CHICKEN SANDWICH \$19

Crispy Cutlet, Creole Aioli, Pickle Chips, L&T, Brioche Roll (grilled Chicken available)

ASIAN "PULLED" MUSHROOM BURGER (VEGAN) \$19

Grilled Savory Portobello/onions, Honey Garlic ginger Sauce, Pickle/L&T

NORDIC FLOUNDER BURGER \$19

Crispy Fresh Holland Flounder tartar sauce/L&T/Pickle, Brioche roll

EXTRA TOPPINGS \$3

- Applewood Bacon
- Sautéed Mushrooms
- Fried egg

PLATS DU JOUR

(Weekly Specials)

Wednesday

Chicken Schnitzel Holstein \$27
Crispy Chicken Scallopini, Fried egg, Capers, Home fries

Thursday

Hungarian Pork Goulash \$27
Tender braised pork, Egg noodles, Sour Cream

Friday

Benelux Friday Fish Fry \$24
Crispy Holland Flounder, Frites, Cucumber salad, Tartar sauce

Sunday

Vienna Pot Roast Dinner \$28
Tender Beef, Crispy onions, Whip potato

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.

Brasserie Benelux 390 Broadway Saratoga Springs, NY 12866 Tel. 518-682-6950
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BRASSERIE BENELUX

EUROPEAN KITCHEN



SHAREABLE PLATES

AMSTERDAM AUTHENTIC BITTERBALLEN \$12

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

WING FEST BUFFALO WINGS \$18

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

HOMEMADE POTATO PANCAKES \$11.9

Sour Cream, fresh Hudson Valley Apple sauce

AUTHENTIC SWEDISH MEATBALLS \$12.9 G

Sirloin blend, Spices, Sour Cream gravy, Berry Compote

EGGPLANT CAVIAR "ZAKUSKI" \$14

Roasted Eggplant Vegetable spread w/warm Naan bread (Vegan friendly) Sub crudité (Gluten Free)

BALTIC STYLE SMOKED SALMON BOARD \$21

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

GREEN GODDESS CHICK PEA HUMMUS \$13

Creamy Chickpeas, House-made Herbs, Chives, Roast Garlic w Naan bread, pumpkin seeds (vegan friendly) Sub crudité (Gluten Free)

GIANT 10 OZ. IMPORTED BAVARIAN PRETZEL \$12.9

Served w Honey Mustard

Add Cheese Dip \$1.00

PATE CAMPAGNA DE POIVRE \$16.5

Artisanal Pork/Duck pate, Rye Bread, Cornichons, Grain Mustard, Olives

APPLEWOOD BACON WRAPPED SEA SCALLOPS \$19.9 G

Skewered Nantucket Scallops, smoked Bacon, Dijon Sauce, Jasmine Rice

INDONESIAN LOEMPIA (SPRING ROLLS) \$12

Crispy Vegetable Spring Rolls (4), Honey Garlic Ginger Sauce

APPETIZER BELGIAN MUSSEL POT (1.5 QT.) \$18

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

SOUPS

FAMOUS PINE ISLAND "FRENCH ONION" SOUP GRATINEE \$12

Local Pine Island Onions, Austrian Gruyere, Crostini

BOWL LOADED SARATOGA POTATO LEEK CHOWDER \$11

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

DAILY SOUP DU JOUR

CUP \$6 BOWL \$9

NEW YORK STATE FARM BOUNTY

(Add grilled chicken \$5.5 Add Salmon \$15)

HUDSON VALLEY CHATHAM \$15 G

FARM WEDGE

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

THE FINGER LAKES SALAD \$16 G

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

BENELUX HOUSE SALAD \$11 G

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

BEET SALAD ROQUETTE \$16

Organic Arugula, Baby Beets, Honey Vinaigrette Blue Cheese Crumbles, Walnuts Orange Wedges

PREMIUM SIDES

BELGIAN FRITES (Home-Made) \$8

WHIPPED POTATO \$6

HOMEMADE BUTTERED SPATZLE NOODLES \$8

SAUTÉED ORGANIC ARUGULA W GARLIC EVO \$11.5 G

CUCUMBER DILL SALAD \$6 G

HUNTER STEW (Cabbage & pork "Bigos") \$7

• G = Gluten Free

• Dairy Free Options Available