

# BXL Cafe

125 W 43rd St 10036-6505 · +12127680200 · Updated: Jan 14, 2026

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## DRAFT BEERS 11

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### Cuvee BXL

Our house beer. Brussels-style amber ale brewed with curacao orange peel, coriander, and grains of paradise. Dry citrus flavor with a clean finish. An excellent session beer. 6%

#### AVAILABLE OPTIONS

\$6.00

\$8.00

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### Duvel Singl

Slightly lighter than the original Duvel. Pale golden ale, Very refreshing. Breendonk, Belgium. 6.8%

**\$8.00**

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### Stella Artois

Crisp, clean lager. Pale golden color and light on the palate. Leuven, Belgium. 5%

#### AVAILABLE OPTIONS

\$6.00

\$7.00

\$9.00

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### Hoegaarden

Original Belgium Wheat beer with orange peel and coriander 5.2%

#### AVAILABLE OPTIONS

\$7.00

\$10.00

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### Leffe Blond

Blond ale, sweet and malty. Pale golden color, fruity aroma. Slightly bitter finish. Leuven, Belgium. 6.6%

**\$7.00**

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### Malheur

Dark brown ale with beautiful and rocky 'café latte' light brown foam. Flavors of sweet barley, touches of nuts and brown candy sugar, bitter-sweet warm aftertaste

#### AVAILABLE OPTIONS

\$12.00

\$10.00

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### Houblon Chouffe

Belgian triple IPA. Floral aroma, hoppy finish. 9%

**\$9.00**

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### Palm

The original Belgian Amber Ale. Crisp and clean with a long beer. 5.4%

**\$8.00**

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### Chimay 500 Tripel

Brewed to celebrate Chimay's 500th anniversary. Amber and dry tripel with a pleasantly spicy finish on the palate. Scourmont, Belgium. 8.5%

**\$11.00**

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### Gulden Draak

Strong dark ale with fluffy head. Clean malty flavors with hint of dried fruit 10.5%

**\$10.00**

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### Flights

Make your own flight! choose from all our draft beers, including rotatings

#### AVAILABLE OPTIONS

Flight of 3: \$10.00

Flight of 5: \$15.00

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## MAIN 9

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<b>Gauffre Avec Compote de Fruits Rouges</b>	<b>\$12.00</b>
waffle with warm berries compote	
<b>Tartine de Saumon Fumé</b>	<b>\$14.00</b>
smoked salmon tartine	
<b>Croque Monsieur</b>	<b>\$12.00</b>
ham and cheese with bechamel sauce on brioche	
<b>Croque Madame</b>	<b>\$13.00</b>
ham and cheese with bechamel sauce on brioche, egg on top	
<b>Yaourt Avec Fruits Frais et Muesli</b>	<b>\$8.00</b>
yogurt with fresh fruits and granola	
<b>Flocons D'avoine</b>	<b>\$10.00</b>
oatmeal with brown sugar and raisins	
<b>Salade de Fruits</b>	<b>\$9.00</b>
fruits salad	
<b>Omelette à la Carte</b>	<b>\$13.00</b>
omelette with three fillings of your choice	
<b>Assiette BXL</b>	<b>\$16.00</b>
1/4 waffle, one fried egg, sausage, bacon, white beans, hash brown	

## VIENNOISERIES 4

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<b>Croissant</b>	<b>\$5.00</b>
<b>Pain au Chocolat</b>	<b>\$5.00</b>
<b>Croissant aux Amandes</b>	<b>\$6.00</b>
<b>Scones</b>	<b>\$5.00</b>

## TARTINES 3

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**Beurre Confiture**

**Nutella**

**Speculoos Spread**

## BEVERAGES 8

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<b>Jus D'orange Frais</b>	<b>\$6.00</b>
fresh squeezed orange juice	
<b>Le Café</b>	<b>\$4.00</b>
regular coffee	

<b>Café au Lait</b>	<b>\$5.00</b>
milk coffee	
<b>Cappuccino</b>	<b>\$5.75</b>
<b>Latte</b>	<b>\$5.75</b>
<b>Espresso</b>	<b>\$3.00</b>
<b>Double Espresso</b>	<b>\$5.00</b>
<b>Chocolate Chaud</b>	<b>\$5.00</b>

## LES THÉS 4

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### Black Tea

english breakfast / earl grey

### Green Tea

jasmine / genmaicha

### White Tea

pai mutan

### Herbal Tea (Caffeine Free)

chai spice / soothing chamomille / peppermint /sunshine

## APPETIZERS 8

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<b>Soupe du Jour</b>	<b>\$8.00</b>
Soup of the day	
<b>Soupe à L'Oignon Gratinée</b>	<b>\$10.00</b>
Onion soup gratinée	
<b>Terrine Maison</b>	<b>\$14.00</b>
Homemade pâté	
<b>Croquettes aux Truffes</b>	<b>\$17.00</b>
Truffle mushrooms and cheese croquettes	
<b>Calamars Frits</b>	<b>\$14.00</b>
Fried Calamari	
<b>Saumon Fumé</b>	<b>\$19.00</b>
Smoked salmon on toasted brioche	
<b>Gâteau de Fromage de Chèvre</b>	<b>\$13.00</b>
Warm goat cheese and tomato confit wrapped in filo pastry	
<b>Hareng Pomme à L'Huile</b>	<b>\$17.00</b>
Oil marinated smoked herring on boiled potatoes	

## OYSTERS 1

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### Oysters

Served with a glass of wine

#### AVAILABLE OPTIONS

Half a Dozen: \$18.00

Half a Dozen & Wine: \$22.00

## PASTA & BURGERS 6

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### Hamburger BXL

**\$16.00**

### Veggie Burger

#### AVAILABLE OPTIONS

\$16.00

Cheese: \$2.00

Bacon: \$2.00

Egg: \$2.00

Mushrooms: \$2.00

Chili: \$3.00

### Pasta Checca

**\$19.00**

Penne pasta with tomato, olive oil, garlic & basil

### Spaghetti Carbonara

**\$19.00**

Spaghetti with bacon, onions & cream sauce

### Spaghetti Bolognese

**\$19.00**

Spaghetti with tomato and meat sauce

### Gnocchi Pesto

**\$19.00**

Homemade gnocchi with basil cream sauce, pine nuts

## MOULES FRITES 8

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### Mariniere

**\$26.00**

White wine and shallot broth

### Vin Blanc & Crème

**\$27.00**

White wine and cream

### Provençale

**\$27.00**

Tomato, garlic and fresh basil

### BXL

**\$27.00**

Cuvée BXL, endive and cream sauce

### Grand-Mère

**\$27.00**

Cream, bacon and onions

### Thailandaise

**\$27.00**

Coconut milk, lemon grass and curry

### Dijonnaise

**\$27.00**

Real Dijon mustard and cream

**Roquefort****\$27.00**

Roquefort blue cheese and cream

**SALADES** 5**Salade BXL****\$17.00**

Chopped market veggies and grilled chicken

**Salade de Chèvre Chaud****\$14.00**

Mixed green salad, warm goat cheese and honey

**Salade Provençale****\$17.00**

White tuna, tomato, olives, hard boiled egg, anchovies, onions

**Salade Caesar****AVAILABLE OPTIONS**

\$12.00

Add Chicken: \$7.00

Add Shrimp: \$10.00

Add Salmon: \$10.00

Add Steak: \$10.00

**Salade d'Endives & Roquefort****\$16.00**

Endives with apples, walnuts and blue cheese

**SANDWICHES** 6**Croque Monsieur****\$16.00**

Ham, swiss cheese and bechamel sauce

**Croque Madame****\$17.00**

Ham, swiss cheese, bechamel sauce and egg on top

**Croque Hawaïen****\$17.00**

Ham, swiss cheese, bechamel sauce and pineapple

**Steak Sandwich****\$22.00****Grilled Vegetable Sandwich****\$17.00**

Eggplant, zucchini, yellow squash, goat cheese

**Croque Tomate****\$16.00**

Tomato, Swiss cheese, bechamel sauce

**ENTRÉES** 10**Omelette du Jour****\$14.00****Steak Frites****\$24.00**

Served with peppercorn sauce

<b>Chicons au Gratin</b>	<b>\$24.00</b>
Baked endives wrapped in ham with swiss cheese	
<b>Bouchée à la Reine</b>	<b>\$25.00</b>
Puff pastry with chicken, bacon, mushrooms & frites	
<b>Stoemp &amp; Saucisse</b>	<b>\$21.00</b>
Mash potatoes and pork sausage	
<b>Boulettes de Viande</b>	<b>\$24.00</b>
Belgian style meatballs with tomato sauce & frites	
<b>Poulet Rôti</b>	<b>\$25.00</b>
Roasted chicken with apple sauce & frites	
<b>Carbonade Flamande</b>	<b>\$26.00</b>
Stewed sirloin tips in brown beer & frites	
<b>Saumon Rôti</b>	<b>\$28.00</b>
Roasted Salmon with beurre blanc, sauteed vegetables	
<b>Pain de Veau</b>	<b>\$21.00</b>
Belgium style meatloaf	

## BAR MENU 17

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<b>Frites</b>	<b>\$8.00</b>
<b>Moules Farçies</b>	<b>\$13.00</b>
<b>Cheese Plate w/ Fruits</b>	<b>\$20.00</b>
<b>Charcuterie &amp; Cheese Plate</b>	<b>\$25.00</b>
<b>Chicken Saté</b>	<b>\$11.00</b>
<b>Fried Calamari</b>	<b>\$14.00</b>
<b>BXL Sliders</b>	<b>\$13.00</b>
<b>Buffalo Chicken Wings</b>	<b>\$13.00</b>
<b>Grilled Shrimp</b>	<b>\$14.00</b>
<b>Toast Cannibal</b>	<b>\$18.00</b>
<b>Toast Salmon</b>	<b>\$18.00</b>
<b>Combo Salmon Cannibal</b>	<b>\$19.00</b>
<b>Cheese Croquettes</b>	<b>\$12.00</b>
<b>Bruschetta</b>	<b>\$10.00</b>

**Bitter Ballen** **\$13.00**

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**BXL Frites Poutine**

**AVAILABLE OPTIONS**

\$13.00

Cheese: \$2.00

Bacon: \$2.50

Mushrooms: \$2.00

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**Frikandel Speciale**

**\$9.00**

dutch sausage with mayo, ketchup & chopped raw onions

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**SIDES** 5

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**Frites** **\$8.00**

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**Stoemp** **\$7.00**

mash potatoes & vegetables

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**Mac & Cheese** **\$9.00**

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**Vegetables of the Day** **\$7.00**

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**Greens** **\$9.00**

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**LES VIANDES** 3

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**Onglet à L'Echalotte** **\$26.00**

Sliced hanger steak with red wine & shallot sauce Served with frites

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**Américain Préparé** **\$23.00**

Classic steak tartare served with frites

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**Entrecôte** **\$36.00**

Grilled ribeye with sauce of the day, served with frites

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**BXL BRUNCH** 3

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**1 Classique**

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**1 Sandwich**

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**1 Egg Dish**

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**LES CLASSIQUES** 10

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**Soupe a L'Oignon Gratinée** **\$10.00**

Onion soup gratinée

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**Gaufre de Bruxelles** **\$11.00**

Brussel's waffle

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<b>Yaourt au Muesli</b>	<b>\$11.00</b>
Yoghurt with granola	
<b>Pain Perdu BXL</b>	<b>\$14.00</b>
French toast BXL with fresh fruits	
<b>Pancakes à la Banane</b>	<b>\$12.00</b>
Banana pancakes	
<b>Saumon Fumé</b>	<b>\$18.00</b>
Smoked salmon on toasted brioche	
<b>Croquettes aux Truffes</b>	<b>\$16.00</b>
Truffle mushrooms and cheese croquettes	
<b>Salade de Chèvre Chaud</b>	<b>\$14.00</b>
Mixed green salad, warm goat cheese and honey	
<b>Salade Provençale</b>	<b>\$17.00</b>
White tuna, tomato, olives, hard boiled egg, anchovies, onions	
<b>Hareng Pomme à L'Huile</b>	<b>\$16.00</b>
Oil marinated smoked herring on boiled potatoes	

## LES SANDWICHES <sup>9</sup>

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<b>Mitraillette</b>	<b>\$16.00</b>
Burger steak, fries in a baguette with tanguy sauce	
<b>Sandwich Merguez</b>	<b>\$20.00</b>
Spicy lamb sausage on baguette with harissa sauce	
<b>Croque Monsieur</b>	<b>\$16.00</b>
Ham, swiss cheese and bechamel sauce	
<b>Croque Madame</b>	<b>\$17.00</b>
Ham, swiss cheese, bechamel sauce and egg on top	
<b>Croque Hawaïen</b>	<b>\$17.00</b>
Ham, swiss cheese, bechamel sauce and pineapple	
<b>Croque Special BXL</b>	<b>\$16.00</b>
With bolognese sauce	
<b>Hamburger BXL</b>	<b>\$16.00</b>

## Veggie Burger

### AVAILABLE OPTIONS

\$16.00

Cheese: \$2.00

Bacon: \$2.00

Egg: \$2.00

Mushrooms: \$2.00

Chili: \$3.00

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## Croque Tomate

**\$16.00**

Tomato, Swiss cheese, bechamel sauce

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## LES OEUFS 4

### Omelette à la Carte

**\$14.00**

2 items. Choice of ham, cheese, spinach, onion, tomato

### Oeuf Benedicte

**\$16.00**

Poached egg on an English muffin with Canadian bacon, topped with hollandaise sauce

### Oeuf à la Norvegienne

**\$18.00**

Poached egg on an English muffin smoked salmon, topped with hollandaise sauce

### Oeuf Florentine

**\$16.00**

Poached egg on an English muffin with spinach, topped with hollandaise sauce

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## LES PLATS 9

### Boudin Blanc & Boudin Noir

**\$22.00**

Veal and chicken sausage, blood sausage, mashed potatoes, apple sauce

### Steak Frites

**\$24.00**

Served with peppercorn sauce

### Steak à Cheval

**\$19.00**

Egg topped burger with frites

### Spaghetti Carbonara

**\$19.00**

Spaghetti with bacon, onions & cream sauce

### Spaghetti Bolognese

**\$19.00**

Spaghetti with tomato and meat sauce

### Pepin's Macaroni

**\$19.00**

Ham & cheese macaroni with bechamel sauce

### Bouchée à la Reine

**\$25.00**

Puff pastry with chicken, bacon, mushrooms & frites

### Carbonade Flamande

**\$26.00**

Stewed sirloin tips in brown beer & frites

## Gnocchi Pesto

\$19.00

Homemade gnocchi with basil cream sauce, pine nuts

## TROU NORMAND <sup>1</sup>

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### Lemon Sorbet & Smirnoff Citrus

## MAIN COURSE <sup>3</sup>

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### Beef Wellington

with potato croquettes

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### Surf and Turf

with baked potato and beurre blanc sauce

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### Stuffed Cornish Hen

with gratin dauphinois, braised brussel sprouts and bacon

## DESSERT <sup>1</sup>

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### Belgian Chocolate Extravaganza