

BXL Zoute

50 W 22nd St 10010-5883 · +16466929282 · Updated: Jan 14, 2026

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APPETIZER 7

Croquettes de Fromage \$12.00

Cheese croquettes

Croquettes aux Truffes \$17.00

Truffle mushrooms and cheese croquettes

Bitterballen \$13.00

Cheese croquette with beef

Croque BXL \$17.00

Crispy sandwich with prosciutto

Moules Gratinées \$13.00

Baked mussels in half shell

Toast Aux Champignons **AVAILABLE OPTIONS**

Sautéed mushrooms on toast

\$13.00

Add Cream: \$1.00

Hareng Pomme à L'huile \$17.00

Oil marinated smoked herring on boiled potatoes

SOUPES & SALADES 9

Soupe du Jour \$8.00

Soup of the day

Soupe à L'oignon Gratinée \$10.00

Onion soup gratinée

Salade BXL \$17.00

Chopped market veggies and grilled chicken

Salade Liégeoise \$17.00

Salad with string beans, bacon, poached egg

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, string beans

Salade Caesar	\$12.00
.....	
Salade d'Endives & Roquefort	\$16.00
Endives with apples, walnuts and blue cheese	
.....	
Salade d'Avocat	\$16.00
Avocado salad with cucumber, tomatoes, red onions	

SOUPES & SALADES ADDITIONS 4

Chicken	\$7.00
.....	
Salmon	\$10.00
.....	
Shrimp	\$10.00
.....	
Steak	\$10.00

SANDWICHES 9

Croque Monsieur	\$16.00
Ham, swiss cheese and bechamel sauce	
.....	
Croque Madame	\$17.00
Ham, swiss cheese, bechamel sauce and egg on top	
.....	
Croque Hawaiïen	\$17.00
Ham, swiss cheese, bechamel sauce and pineapple	
.....	
Croque Tomate	\$16.00
Tomato, swiss cheese, bechamel sauce	
.....	
Steak Sandwich	\$22.00
.....	
Grilled Vegetable Sandwich	\$17.00
Eggplant, zucchini, yellow squash, goat cheese	

Hamburger BXL	AVAILABLE OPTIONS
	\$16.00
	Add Cheese: \$2.00
	Add Bacon: \$2.00
	Add Egg: \$2.00
	Add Mushroom: \$2.00

Veggie Burger BXL	AVAILABLE OPTIONS
	\$16.00
	Add Cheese: \$2.00
	Add Egg: \$2.00
	Add Mushroom: \$2.00

Lamb Burger

AVAILABLE OPTIONS

- \$19.00
- Add Chimay Cheese: \$4.00
- Add Cheese: \$2.00
- Add Bacon: \$2.00
- Add Egg: \$2.00
- Add Mushroom: \$2.00

MOULES FRITES 7

Marinière \$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 Special \$27.00

Cuvée BXL, endives and cream

Grand-Mère \$27.00

Cream, bacon and onions

Thailandaise \$27.00

Coconut milk, lemongrass and curry

Dijonnaise \$27.00

Real Dijon mustard and cream

PASTAS 4

Pasta Carbonara \$19.00

Spaghetti with bacon, onions & cream sauce

Spaghetti Bolognese \$19.00

Spaghetti with tomato and meat sauce

Spaghetti Pesto \$19.00

Spaghetti, pesto cream sauce and veggies

Pasta Checca \$19.00

Penne with fresh garlic, tomatoes and basil

ENTRÉES 10

Bouchée à la Reine \$25.00

Puff pastry with chicken, bacon, mushrooms & frites

Boulettes de Viande	\$24.00
Belgian style meatballs with tomato sauce & frites	
Poulet Rôti	\$25.00
Roasted chicken with apple sauce & frites	
Carbonnade Flamande	\$26.00
Stewed sirloin tips in brown beer & frites	
Saumon Rôti	\$28.00
Roasted Salmon with leeks, potatoes and red wine sauce	
Steak Frites	\$24.00
Peppercorn sauce and fries	
Steak Tartare	\$23.00
Raw beef tartar with fries	
Cabillaud à L'ostendaise	\$27.00
Cod fish with mashed potatoes and grey shrimp sauce	
Boudin Blanc & Boudin Noir	\$22.00
Silky pork sausage, blood sausage, served with mashed potatoes, apple sauce	
Chicons au Gratin	\$24.00
Baked endives wrapped in ham with swiss cheese	

1ST COURSE 3

Soupe du Jour

Terrine Maison

Salade Maison

2ND COURSE 3

Omelette du Jour

1 Lb Moules Frites

Sandwich du Jour

OYSTERS 2

Half a Dozen

\$18.00

Half a Dozen & Wine

\$22.00

Served with glass of wine

APPETIZERS 14

Croquettes de Fromage	\$12.00
Cheese croquettes	
Croquettes aux Truffes	\$17.00
Truffle mushrooms and cheese croquettes	
Bitterballen	\$13.00
Cheese croquettes with beef	
Croque BXL	\$17.00
Crispy sandwich with prosciutto	
Moules Gratinées	\$13.00
Baked mussels in half shell	
Toast aux Champignons	AVAILABLE OPTIONS
Sautéed mushrooms on toast	
	\$13.00
	Add Cream: \$1.00
Chèvre Chaud au Four	\$16.00
Baked goat cheese with herbs and tomato sauce	
Toast Cannibal	\$18.00
Raw beef tartare on toast	
Toast Saumon	\$18.00
Smoked salmon on toast	
Combo Saumon-Cannibal	\$18.00
Os à Moelle	\$19.00
Bone Marrow with toast	
Coquille Boudin	\$18.00
Scallops with black pudding sausage	
Cockles and Clams	\$18.00
With sweet italian sausage, white wine sauce, garlic butter	
Hareng Pomme à l'Huile	\$17.00
Oil marinated smoked herring on boiled potatoes	

BURGERS 3

Hamburger BXL	AVAILABLE OPTIONS
	\$16.00
	Add Cheese: \$2.00
	Add Bacon: \$2.00
	Add Egg: \$2.00
	Add Mushroom: \$2.00

Lamb Burger

AVAILABLE OPTIONS

\$19.00

Add Chimay Cheese: \$4.00

Add Cheese: \$2.00

Add Bacon: \$2.00

Add Egg: \$2.00

Add Mushroom: \$2.00

Veggie Burger BXL

AVAILABLE OPTIONS

\$16.00

Add Cheese: \$2.00

Add Egg: \$2.00

Add Mushroom: \$2.00

CHEESE & CHARCUTERIE 2

Meats

Terrine Maison, Prosciutto, Salami, Bresaola

Cheeses

Brie Artisanal, Comte, Fromage de Chèvre, St Stephen triple cream, Chimay cheese

ENTREES 12

Bouchée à la Reine

\$25.00

Puff pastry with chicken, bacon, mushrooms & frites

Boulettes de Viande

\$24.00

Belgian style meatballs with tomato sauce & frites

Poulet Rôti

\$25.00

Roasted chicken with apple sauce & frites

Carbonade Flamande

\$26.00

Stewed sirloin tips in brown beer & frites

Saumon Rôti

\$28.00

Roasted Salmon with leeks, potatoes and red wine sauce

Poisson du Jour

Filet Mignon

\$37.00

Beef tenderloin with peppercorn sauce gratin and salad

Steak Tartare

\$23.00

Raw beef tartar with fries

Entrecôte

\$36.00

Grilled ribeye, beurre maitre d'hotel & frites

Cabillaud à l'Ostendaise	\$27.00
Cod fish with mashed potatoes and grey shrimp sauce	
Boudin Blanc & Boudin Noir	\$22.00
Silky pork sausage, blood sausage, served with mashed potatoes, apple sauce	
Chicons au Gratin	\$24.00
Baked endives wrapped in ham with swiss cheese	

SIDES 6

Frites	\$8.00
Mash Potatoes	\$6.00
Gratin Dauphinois	\$7.00
Légumes Étuvés	\$7.00
Légumes Gratinés	\$7.00
Choux de BXL with Bacon	\$8.00

DESSERTS 8

Mousse au Chocolat	\$7.00
Chocolate mousse	
Creme Brûlée	\$7.00
Vanilla	
Profiteroles	\$7.00
Dame Blanche	\$7.00
Sundae with vanilla ice cream and fresh whipped cream	
Dame Noire	\$7.00
Sundae with chocolate ice cream and fresh whipped cream	
Gauffre de BXL	\$9.50
Crispy Belgian waffle with whipped cream and vanilla ice cream	
Banana Split	\$10.00
The one and only	
Belgian tiramisu	\$7.00
With speculoos	

COFFEE DRINKS 6

Irish Coffee	\$10.00
With Whiskey	

Belgian Coffee	\$10.00
With Elixir d`Anvers	
French Coffee	\$10.00
With Cointreau or Grand Marnier	
Italian Coffee	\$10.00
With amaretto	
Spanish Coffee	\$10.00
With Tia Maria	
Cafe d`Amour	\$10.00
With Baileys	

LES PLATS 9

Boudin Blanc & Boudin Noir	\$22.00
Silky pork sausage, blood sausage, served with mashed potatoes, apple sauce	
Steak Frites	\$24.00
Served with peppercorn sauce and frites	
Spaghetti Carbonara	\$19.00
Spaghetti with bacon, onions & cream sauce	
Spaghetti Bolognese	\$19.00
Spaghetti with tomato and meat sauce	
Macaroni BXL	\$19.00
Mac & Cheese with French ham	
Bouchée à la Reine	\$25.00
Puff pastry with chicken, bacon, mushroom & frites	
Boulettes de Viande	\$24.00
Belgian style meatballs with tomato sauce & frites	
Carbonade Flamande	\$26.00
Stewed sirloin tips in brown beer & frites	
Pasta Checca	\$19.00
Penne with fresh garlic, tomatoes and basil	

LES CLASSIQUES 10

Soupe du Jour	\$8.00
Soup of the day	
Salade de Fruits	\$8.00

Soupe à l'Oignon Gratinée	\$10.00
Onion soup gratinée	
Gauffre de Bruxelles	\$11.00
Brussel's waffle	
Gauffre de Liege	\$12.00
Dense sugar waffle from Liege	
Pain Perdu BXL	\$14.00
French toast BXL with fresh fruits	
Salade Maison	\$10.00
Mixed green salad with house dressing	
Salade de Chèvre Chaud	\$14.00
Mixed green salad, warm goat cheese and honey	
Salade Caesar	AVAILABLE OPTIONS
	\$12.00
	Add Chicken: \$6.00
	Add Shrimp: \$8.00
	Add Salmon: \$9.00
	Add Steak: \$10.00
Terrine Maison	\$13.00
Homemade pâté	

LES SANDWICHES 9

Sandwich Merguez	\$20.00
Spicy lamb sausage on baguette with harissa sauce	
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	
Croque Tomate	\$16.00
Tomato, swiss cheese, bechamel sauce	
Croque Special BXL	\$17.00
With bolognese sauce	

Hamburger BXL

AVAILABLE OPTIONS

\$16.00

Add Cheese: \$2.00

Add Bacon: \$2.00

Add Egg: \$2.00

Add Mushroom: \$2.00

Veggie Burger BXL

AVAILABLE OPTIONS

\$16.00

Add Cheese: \$2.00

Add Egg: \$2.00

Add Mushroom: \$2.00

Lamb Burger

AVAILABLE OPTIONS

\$19.00

Add Chimay Cheese: \$4.00

Add Cheese: \$2.00

Add Bacon: \$2.00

Add Egg: \$2.00

Add Mushroom: \$2.00

LES OEUFS ⁴

Omelette à la Carte

\$14.00

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

Oeufs Benedicte

\$16.00

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

Oeufs à la Norvegienne

\$18.00

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

Oeufs Florentine

\$16.00

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

FEATURED DRINKS ²

Fresh Squeezed Orange Juice

\$5.00

Mimosa, Bellini Bloody Mary, Prosecco

\$8.00