

Brasserie Benelux

Restaurant Week Nov 3-9th 2024

Menu Choices 3-course dinner \$ 35.00

First course

Polish Wild Mushroom Barley soup (Vegan)

Roasted Beet Salad w Farmers Cheese

(Diced beets, Organic Apples, Red Onion, Dill, Lemon Vinaigrette, Crumble Cheese)

Potato Pancake w Hungarian Goulash

Crispy Pancake, Pork Goulash Topping, Sour Cream

Entrée

Alpine Veal Ragout Stroganoff

Tender Veal, Wild Mushrooms, Paprika crema, Whip Potato

Bavarian Sauerbraten

Braised Beef, Gingersnap Sauce, Spätzle, Red Cabbage

Chicken French Onion Schnitzel

Crispy Chicken, Gruyere, Caramelized Onion, Potato, Dijon Crema

Bremen Cod Schnitzel

Fried breaded Cod Filet, whip Potatoes, Cuke salad,

Wild Mushroom Ragu w Polenta (Vegetarian)

Mushrooms, Leeks, Cream, Polenta cake

Baltic Kielbasa Plate

Artisanal Kielbasa, Sauerkraut, Whip Potato, Beet Horseradish

Dessert

French Cream Puffs Chocolat

American Carrot Cake

Harvest Apple Bread Pudding Parfait