

# Café Bruges, 16 N. Pitt St., Carlisle, Pa January 2020

Café Bruges opened in June, 2008. It has one of the most unique formats imaginable in a restaurant in the U.S.: Belgian beer and cuisine.

The café is a joint venture of Ryan Twigg, Helena Twigg, Ross Morris and Laura Portillo. Morris and Portillo were the owners of the very elegant Trattoris Piatto at 22 West Pomfret Street in Carlisle from 1997 to 2018. Piatto was a northern Italian-format restaurant in a pleasant old house.





CAFÉ BRUGES  
BELGIAN  
FOOD  
& DRINK

16

MONDAY  
THURSDAY  
11:30AM-9:30PM

FRIDAY  
SATURDAY  
11:30AM-10:30PM

SUNDAY  
10AM-9:30PM

CHIMAY  
GRAND  
RESERVE  
ON TAP  
NOW!!

# CAFÉ BRUGES BEER MENU

## DRAFT

WITTEKERKE	
† Crisp, light & refreshing. Belgian white beer. ABV - 5% .....	\$6
MONK'S CAFÉ FLEMISH SOUR ALE	
† Medieval-style beer, slightly sour & sweet. ABV - 5% .....	\$7
BAVIK	
† Light bitter hops & a touch of malt. ABV - 5.2% .....	\$6
CORSENDONK DUBBEL ALE	
† Smooth, round-tasting double. ABV - 6.5% .....	\$8
LEFFE BLOND	
† Crisp malts, with a light pepper finish. ABV - 6.6% .....	\$7
TROUBADOUR MAGMA	
† IPA with nuances of orange peel & coriander. ABV - 9% .....	\$8
GUÏDEN DRAAK 9000	
† Crisp pear & apple with slight alcohol finish. ABV - 10.7% .....	\$8
FRUIT LAMBIC	
† Flavors vary throughout the year. ....	\$8
FLIGHT	
† Your choice of 4 different draft beers, 5 oz. each. ....	\$12
TWO ROTATING DRAFT LINES	
† Ask your server for our current features.	

## SPECIALTY ALES

FLEMISH PRIMITIVE WILD ALE (SURLY BIRD)	
† Fruity & complex farmhouse character, earthy. ABV - 9% .....	\$9
LA CHOUFFE HOUBLON IPA	
† Hoppy with a banana & clove background. ABV - 9% .....	\$9
PETRUS AGED PALE ALE	
† Tart with apple, mellow oak sweetness. ABV - 7.3% .....	\$9
SLOEBER	
† Bitter hops with a fruity finish. ABV - 7.5% .....	\$8
DELIRIUM RED	
† Deep red, slightly sour cherry notes, sweet finish. ABV - 8% .....	\$11
ST. FEUILLIEN GRAND CRU	
† Citrus & hop notes with a light malt fruit. ABV - 9.5% .....	\$11
DE DOLLE PERBIER	
† Sweet with sour notes & a candy sugar finish. ABV - 9% .....	\$11
DE DOLLE ARABIER	
† Honey sweet with citrus herbs. ABV - 8% .....	\$11
DE DOLLE BOSKEUN	
† Strong pale ale, tangerine, piney hop touch. ABV - 10% .....	\$11
BINK BLOESEM	
† Sweetness of apples, pears, honey & spices. ABV - 7.1% .....	\$8
PIRAAT	
† Fruity & spicy with a low hop bitterness. ABV - 10.5% .....	\$9
PIRAAT TRIPLÉ HOP	
† Strong hop forward ale with sweet malts. ABV - 10.5% .....	\$9
KWAK	
† Slightly spicy ale with a bitter finish. ABV - 8.4% .....	\$11

# BROWN/ DUBBEL/STOUT/ QUAD ALES

LEFFE BRUIN	
† Traditional abbey beer, dark malts, slightly sweet. ABV - 6.6% .....	\$7
GUÏDEN DRAAK	
† Dark ale with flavors of coffee & chocolate. ABV - 10.5% .....	\$9
DE DOLLE STOUT	
† Chocolate, coffee, hazelnut & notes of licorice. ABV - 9% .....	\$11
ST. BERNARDUS PRIOR 8	
† Well carbonated with malt & dark fruit notes. ABV - 8% .....	\$11
ST. BERNARDUS ABT 12	
† Dark abbey beer, a smooth, full-bodied taste. ABV - 10% .....	\$11
DELIRIUM NOCTURNUM	
† Roasted malt & balanced bitterness. ABV - 8.5% .....	\$11
BINK BRUIN	
† Starts malty & fruity, finishes hoppy & dry. ABV - 5.5% .....	\$8
BORNEM DOUBLE	
† Dark brown ale, coffee with a hoppy finish. ABV - 8% .....	\$8
PETRUS NITRO QUAD	
† Malty quad with notes of chocolate & coffee. ABV - 11.5% .....	\$9
MOINETTE BRUNE	
† Dark fruits, dry with a touch of sweetness. ABV - 8.5% .....	\$9
BARISTA CHOCOLATE QUAD	
† Coffee & dark fruit with strong chocolate notes. ABV - 11% .....	\$9
VAL-DIEU GRAND CRU	
† Notes of chocolate, caramel & dark fruits. ABV - 10.5% .....	\$10
ZWET.BE	
† Sour porter with notes of dark fruits & chocolate. ABV - 7% .....	\$10

## SOUR AND RED ALES

DUCHESS DE BOURGOGNE	
† Aged in oak resulting in a fruity character. ABV - 6% .....	\$11
DUCHESS DE BOURGOGNE CHERRY	
† Aged in oak casks, using whole cherries. ABV - 6.8% .....	\$11
PETRUS ROOD BRUIN	
† Earthy red wine, sour & sweet balance. ABV - 5.5% .....	\$9
RODENBACH CLASSIC	
† Flemish red ale with fresh lively acidity. ABV - 5.2% .....	\$8
RODENBACH GRAND CRU	
† Wine-like sour ale aged in oak barrels. ABV - 6% .....	\$9
CUVEE DE JACOBINS ROUGE	
† Vanilla, dried cherry, cocoa & sour. ABV - 5.5% .....	\$11

## WHEAT / WIT / PILSNER

BLANCHE DE BRUXELLES	
† Blend of malt, wheat & orange rind. ABV - 4.5% .....	\$7
HOEGAARDEN WIT	
† Smooth & light, spiced citrus flavor. ABV - 4.9% .....	\$7
ST. BERNARDUS WIT	
† Citrus & bready malts. ABV - 5.5% .....	\$10
STELLA ARTOIS	
† Light pilsner-style lager. ABV - 5.2% .....	\$5

## BLOND ALES

PETRUS BLOND	† Light & sweet with a tart finish. ABV - 6.6%	\$8
LA CHOUFFE	† Golden blond unfiltered ale, fruity & spicy. ABV - 8%	\$10
LUCIFER	† Tastes of citrus & malts with strong hop finish. ABV - 8%	\$9
DUVEL	† Crisp & bold ale, nice mix of malt & hops. ABV - 8.5%	\$9
BINK BLONDE	† Sweet malts, peppery spices & honey. ABV - 5.5%	\$8
KWAREMONT	† Full-flavored, light bitterness & hint of spice. ABV - 6.6%	\$7
OMER BLONDE	† Mild, crisp & easy drinking. ABV - 8%	\$10
K-O BLOND	† Pure malt with a hoppy bite. ABV - 10%	\$8
TARAS BOULBA	† Spicy with complex yeast tastes & a dry finish. ABV - 4.5%	\$9
ZINNEBIR	† Light yeast, malt backdrop, hop bitterness. ABV - 5.5%	\$10
DE RANKE GULDENBERG TRIPLE BLOND	† Hoppy, well balanced. ABV - 8.5%	\$9
DE RANKE XX BITTER	† Strong hoppiness, bitter, earthy yeast tones. ABV - 6%	\$9

## TRAPPIST ALES

ROCHEFORT 6	† Tastes of yeasts, caramel, toffee & dark fruits. ABV - 7.5%	\$13
ROCHEFORT 8	† Fruity, balanced bitterness & dark fruits. ABV - 9.5%	\$13
ROCHEFORT 10	† Strong plum & black currant, very complex. ABV - 11.3%	\$13
ORVAL	† Distinct taste of Orval yeast & spice. ABV - 6.9%	\$9
WESTMALLE DUBBEL	† Trappist double with a fine mix of malt & hops. ABV - 7%	\$11
WESTMALLE TRIPLE	† Strong, dry, spicy & complex. ABV - 9.5%	\$11
CHIMAY PREMIERE (RED)	† Smooth apricot-like fruit notes. ABV - 7%	\$10
CHIMAY CINQ CENT (WHITE)	† Smooth with a fine, bitter aftertaste (hoppy). ABV - 8%	\$10
CHIMAY GRAND RESERVE (BLEU)	† Powerful & complex. ABV - 9%	\$11
ACHEL BLONDE	† Soft yeasts & malts, hints of vanilla & fruit. ABV - 8%	\$10
ACHEL BRUIN	† Dark amber with toasted flavors with brown sugar. ABV - 8%	\$10

## CIDRES

STELLA CIDRE	† Soft apple sweetness with a crisp finish. ABV - 4.5%	\$5
RUWET BRUT CIDRE	† Pressed sweet apple taste with a dry finish. ABV - 4.5%	\$8

## TRIPLE ALES

VAL-DIEU TRIPLE	† Smooth, great mouth feel, slightly sweet. ABV - 9%	\$10
TRIPLE KARMELIET	† Fresh wheat, creamy oat & citrus. ABV - 8.4%	\$10
ST BERNADUS TRIPLE	† Flowery, fruity taste, both sweet & sour. ABV - 8%	\$10
BORNEM TRIPLE	† Hoppy, full flavor, sweet-bitter balance. ABV - 9%	\$8
CORSENDONK AGNES TRIPLE	† Clean palate & a dry, citric fruitiness. ABV - 7.5%	\$9
PETRUS GOUDEN TRIPLE	† Apple & pear notes with a touch of sour. ABV - 7.5%	\$9
ST. FEUILLENIEN TRIPLE	† Light flavors of caramel, citrus & spice. ABV - 8.5%	\$10
JAMBE D'ERABLE	† Hints of fruity, citrus hops & a sour funkiness. ABV - 10%	\$10

## QUEUZE AND LAMBICS

LINDEMANS: FRAMBOISE/ KRIEK/ POMME	† Sweet fruit beers. ABV - 2.5-4.5%	\$10
ST. LOUIS KRIEK/PECHE	† Fruit lambics with a sour finish. ABV - 3-4.5%	\$11
TIMMERMANS: KRIEK	† Fruit lambic sweetened with whole fruits. ABV - 4%	\$9
BOON: FRAMBOISE/KRIEK	† Traditional Belgian lambic fruit-beer. ABV 4-5%	\$12
BOON KRIEK MARIAGE PARFAIT	† Old style krik, tart cherry notes, oak backdrop. ABV - 8%	\$13
BOON OUD QUEZE MARIAGE PARFAIT	† Aged lambic blended with young lambic. ABV - 8%	\$11
DRIE FONTEINEN OUDE GEUZE	† 100% spontaneously fermented lambic beer that is tart, earthy & incredibly complex. ABV - 6.5%	\$16

## SAISONS

SAISON DUPONT	† Notes of pear & apple, with a light bitterness. ABV - 6.5%	\$8
SAISON IV	† Traditional saison, more bitter than spicy sweet. ABV - 6.5%	\$9
DUPONT BREWER'S BRIDGE	† Belgian brewing techniques with American hops. ABV 6.1%	\$8

## AMBER ALES

PALM	† Amber ale with nice bitterness, round finish. ABV - 5.4%	\$8
DE DOLLE TEVE (MAD BITCH)	† Amber ale with notes of fruit, spice & funk. ABV - 10%	\$11
PETRUS SPECIALE AMBER	† Caramel, grains & earth notes. ABV - 5.5%	\$9
SCOTCH SILLY	† Toffee sweet with light hops. ABV - 8%	\$9

# APPETIZERS / LIGHT FARE

## FRITES

† Our hand cut fries, twice fried in beef tallow, served with your choice of sauce ..... \$5

## FRIED CHEESE CROQUETTES

† Lightly breaded cheese (a blend of gruyere & parmesan) croquettes, fried parsley & lemon .. \$9

## CURRYWURST

† Deep fried currywurst with our housemade curry ketchup and a side of frites ..... \$9

## ROASTED BRUSSEL SPROUTS

† Brussel sprouts and caramelized onions with Roquefort mousse & Corsendonk demi-glace .. \$9

## CHEESE PLATE

† Grand Chimay Cheese paired with sweet mustard, Drunken Goat Cheese paired with balsamic fig jam, Smoked Gouda Cheese paired with a tomato jam, cornichons & mini toasts ..... \$15

## MUSSELS (1 LB.) \*

† Plump fresh mussels, steamed to order. Choice of preparation ..... \$10

## SAUCE CHOICES FOR FRITES & SANDWICHES

† house-made mayonnaise (traditional) / house-made tomato ketchup / asian spicy-hot mayonnaise / curry ketchup / horseradish sauce / mustard mayonnaise / dijon mustard (extra sauce - \$1 each)

## GREENS

### MIXED GREEN SALAD

† Mixed greens & cherry tomatoes ..... \$6

### BEEF SALAD

† Marinated red beets & onions, served with mixed greens & goat cheese ..... \$9

### LIEGE SALAD

† Warm green bean, potato & bacon salad with a shallot-parsley vinaigrette ..... \$9

## ADD PROTEIN

† Vegan blackbean cake- \$5/ Grilled chicken- \$6/ Sirloin burger- \$7/ Lamb burger- \$8/  
Grilled salmon- \$9

## ENTRÉES

### STEAK FRITES \*

† Sirloin steak (8 oz) topped with shallot-parsley herb butter (add burgundy mushroom & onion sauce for \$1.50), served with Flemish green beans & frites ..... \$21

### BELGIAN MEATBALL

† Lefte Bruin gravy atop ground pork & sirloin meatballs, with root veg & potato mash ..... \$17

### CARBONADE FLAMANDE

† Flemish beef stew, slow cooked in dark ale, served with parsley potatoes ..... \$19

### STOEMP SAUCISSE

† Root veg & potato mash with assorted sausages & grainy mustard ..... \$18

### RABBIT FRICASSÉE

† Local rabbit (Pecan Meadow Farm) stewed with carrot, celery, onion, leeks & red potatoes .. \$18

### WATERZOOI OF FISH \*

† Light, creamy stew of white fish, shrimp & vegetables ..... \$17

### MOULLES FRITES \*

† 2 lbs. of our fresh steamed mussels, served with our frites ..... \$20

### MUSSEL PREPARATIONS

† BRUGES - white wine, shallots, butter & parsley; BRUXELLES - ale, garlic, leeks & bacon;  
THAI - coconut & red curry; MOUTARDE - mustard & cream

## SANDWICHES

Your choice of a cup of soup, salad, or frites, and one of our house-made sauces. Served with cheese, house-made pickle, lettuce, tomato & onion.

### SIRLOIN BURGER \*

† Our hand-made, seasoned, locally raised (Pecan Meadow Farm) beef burger (6 oz.) ..... \$13

### LAMB BURGER \*

† Our hand-made, seasoned, lamb burger (6 oz.) ..... \$15

### GRILLED CHICKEN

† Marinated & grilled breast of chicken ..... \$12

### SALMON CAKE

† Fresh salmon with herbs & spices ..... \$14

### VEGAN BLACK BEAN CAKE

† House-made, black bean & veggies ..... \$12

### SANDWICH VARIATIONS

† GHENT STYLE - Drunken goat cheese & spicy fig preserve - ADD \$1  
TRAPPIST STYLE - Garlic aioli, Chimay cheese sauce & roasted marinated oyster mushrooms -  
ADD \$2

## DESSERTS

### SWEET WAFFLE

† Ask your server about the seasonal sweet toppings on our freshly made waffle ..... \$7

### APPLE PIE COBBLER

† House-made oat crumble, served warm with vanilla ice cream ..... \$7

### BELGIAN DARK CHOCOLATE MOUSSE \*

† Made using 72% dark Belgian chocolate, served in an edible dark chocolate cup ..... \$6

### TRIO OF SORBETS

† Made with Belgian fruit beers (lambic): raspberry, peach & cherry ..... \$6

### DAME BLANCHE

† House-made vanilla ice cream, whipped cream & a cherry, served with our dark chocolate sauce on the side ..... \$6

## BEVERAGES

### FOUNTAIN SODAS

† Coke, Diet Coke, Cherry Coke, Sprite, Ginger Ale, Root Beer, Lemonade ..... \$2

### ICED TEA

† Freshly Brewed: Unsweetened, Sweet, or Raspberry ..... \$2

### COFFEE

† Regular or decaf ..... \$2

### CASSIS SODA

† Black currant syrup (sweetened with sugarcane) and soda water, made by your server ..... \$2

ASK YOUR SERVER ABOUT OUR WINE,  
SPECIALTY COCKTAILS, AND OUR MANY  
BELGIAN BEERS

\* Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Please inform your server of any food allergies or special needs/In our effort to conserve, water is served upon request/No electronic cigarettes in dining room, please.

# TODAY'S SPECIALS

## TODAY'S SOUPS

† Your server will describe today's selection of traditional, authentic soups made by our chefs. Cup or Bowl ..... \$5/\$8

## TODAY'S QUICHE

† Today's selection of fresh produce in a creamy custard. Served with a side salad ..... \$9

## LE LUC BURGER

† Endive, onion, granny smith apple slaw, paired with a sweet & savory sauce, atop our local sirloin burger ..... \$14

## MONDAY- SATURDAY LUNCH 11:30 - 3:00

### VEGETARIAN TARTE

† Ever-changing vegetables in creamy custard in a pastry shell with a side of greens ..... \$9

### CROQUE MONSIEUR

† Grilled cheese (gruyere & provolone) and ham sandwich with grainy mustard. .... \$11

### BRISKET AND GRAVY FRITES

† Slow braised brisket from Pecan Meadow Farms over frites with house-made gravy ..... \$10

### FEATURE SANDWICH

† Your server will describe our feature sandwich ..... \$11

### PICK 2

† Pick 2: a cup of today's soup, 1/2 sandwich, or a side salad. Upgrade for \$2 to a half beet salad or a bowl of soup ..... \$9



# SUNDAY BRUNCH

EVERY WEEK 10AM TO 1PM

JOIN US FOR SPECIALTY  
COCKTAILS, AN AMAZING  
MENU, AND UNIQUE CHEF'S  
SPECIALS

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# HAPPY HOUR

JOIN US MONDAY- FRIDAY  
FROM 4PM-6PM FOR OUR  
DRINK SPECIALS AND A  
\$1 OFF APPETIZERS!