

STARTERS

PRETZEL BATTERED CHEESE CURDS 11.95

Hand breaded local Decatur Dairy Muenster cheese curds, dill pickle dip

MUSHROOM & BRIE FLATBREAD 12.95

Chive & garlic brie cheese spread, roasted mushrooms, white cheddar, fried garlic, dressed arugula

BIER CHEESE SMASH SLIDERS 13.95

Three mini smash-burgers topped with honey glazed onions, pickles, and bier cheese aioli

SOFT PRETZEL BITES 10.95

MKE Pretzel Company bites dusted in butter and garlic parmesan, served with bier cheese aioli

CRUNCHY DUTCH MEATBALLS 10.95

Our take on the Dutch classic bitterballen, made with roasted garlic, beef, and pork served with curry ketchup

BAKED CHEESY

ARTICHOKE DIP 11.95

Cheesy baked artichoke dip, walnut bacon crumble, pomegranate, red peppers, crostini, endive spears

CRISPY BRUSSELS SPROUTS 13.95

Crispy spiced Brussels sprouts, parmesan, green chili crema, pickled peppadew peppers, spiced pepitas

GOAT CHEESE

BRUSCHETTA 13.95

Herb-garlic goat cheese spread, house-made tomato bruschetta, crostini, balsamic glaze, olive oil

CAFÉ

HOLLANDER

MUSSELS

CLASSIC* 13.95

White wine, leeks, thyme, cream, lemon, baguette

BIER & BACON* 14.95

High-Speed Wit and bacon cream sauce, onion, red-skinned potatoes, scallion, baguette

FRITES

FRITES CONE

Traditional 6.95
Sweet Potato 7.95

with choice of two dipping sauces

DIPPING SAUCES

Choose from our selection of house-made dipping sauces.

Charred Poblano Buttermilk
Curry Ketchup
Basil Aioli
Bier Cheese Aioli
Blackened Garlic Ranch Aioli

Garlic Aioli
Honey Mustard
Jalapeño BBQ
Sriracha Mayo
Chunky Bleu
Dill Pickle

EXTRA SAUCE .75

SOUP

HALF GRILLED CHEESE & CUP OF SOUP 10.95

FARMHOUSE TOMATO BISQUE

Roasted tomatoes, onion, garlic, basil
crème fraîche, parmesan crouton
3.95 / 6.95

CREAMY MUSHROOM

Sherry cream, roasted mushrooms
3.95 / 6.95

SALADS

spiced shrimp - 5.95

Atlantic salmon - 6.95

chicken - 4.95

BENELUX 10.95

Organic mixed greens, tomatoes, candied walnuts, red onions, bleu cheese, balsamic vinaigrette

SALMON FARRO SALAD 16.95

Organic mixed greens, pan seared salmon, charred broccolini, apple farro blend, shaved fennel, red onion, herb parmesan, grapefruit cardamom vinaigrette

BALSAMIC BEET & BERRY SALAD 12.95

Organic arugula, quinoa lentil blend, strawberries, roasted beets, feta cheese, blackberry balsamic vinaigrette, spiced pepitas

CHICKEN CHOPPED SALAD 14.95

Organic mixed greens, chopped chicken, bacon, avocado, hard-boiled egg, cheddar, carrots, tomatoes, charred poblano buttermilk dressing



VEGETARIAN

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

BRUNCH *All Day*

BACON LEEK QUICHE 13.95

Bacon, basil, sheep's milk feta, scallions, leeks, Benelux salad

PRETZEL BREAKFAST SAMMY 14.95

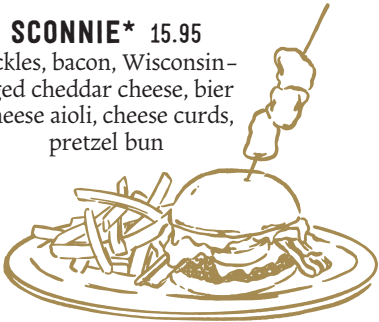
Shaved ham, bacon, Muenster, herb garlic cheese, scrambled eggs, toasted pretzel bun, frites

BURGERS

Served with frites. Substitute sweet potato frites for 1.00, cup of soup or side Benelux salad for 2.00. Substitute beet patties for 1.00. Substitute an Udi's gluten-free bun for 1.00.

SCONNIE* 15.95

Pickles, bacon, Wisconsin-aged cheddar cheese, bier cheese aioli, cheese curds, pretzel bun



HANDHELDS

With frites. Substitute sweet potato frites for 1.00, cup of soup or side Benelux salad for 2.00. Substitute an Udi's gluten-free bun for 1.00.

GRAND CAFÉ CLUB 14.95

Shaved all-natural turkey, bacon, apples, red onions, cheddar cheese, roasted garlic aioli, Thai chili sauce, toasted sourdough

BACON AVOCADO CHICKEN WRAP 14.95

Blackened garlic ranch aioli, chicken, avocado, bacon, roasted tomatoes, organic arugula, flour tortilla

HAM & CHEESE WRAP 12.95

Scrambled eggs, shaved ham, aged cheddar and muenster cheeses, roasted peppers and potatoes, grilled tortilla, side frites, and Sriracha mayo

HARVEST OMELETTE 12.95

Three-egg omelette, white cheddar, cheese sauce, charred Brussels, honey glazed onions, roasted peppers, basil pesto, frites

BIG SMOKEY* 14.95

Smoked Gouda, bacon, avocado, jalapeño BBQ, brioche bun

GOAT CHEESE & ARTICHOKE* 14.95

Marinated artichoke hearts, goat cheese, honey glazed onions, brioche bun

RYE SWISS & SHROOM* 13.95

Roasted mushrooms, Swiss cheese, honey glazed onions, pickles, horseradish smear, toasted rye bun

NAKED* 11.95

House-seasoned patty, brioche bun

DOUBLE SMASHED VEGGIE BEET BURGER 13.95

Roasted beet & quinoa smash-patties, cheddar cheese, tomato, avocado, red onions, basil aioli, pretzel bun

SHORT RIB GRILLED CHEESE 15.95

Shredded short rib, smoked gouda, honey glazed onions, sliced jalapeno, on fluffy challah bread

Just... Smoked Gouda Grilled Cheese 13.95

SMOKED SALMON ON RYE* 13.95

Spruce point smoked salmon, horseradish smear, cucumber slices, tomato, dressed arugula, red onion, toasted rye bun

ROAST BEEF & BLEU 14.95

Sliced top round of beef, chunky blue cheese dressing, red onion, tomato, arugula, smoked paprika sauce, toasted baguette

BLT & A 13.95

Bacon, sliced tomato, avocado, green leaf lettuce, basil aioli, toasted multigrain

GRAND CAFÉ PLATES

CRISPY CHICKEN BOWL 18.95

Panko chicken, avocado, charred broccolini, quinoa garden medley, sesame seeds, Sriracha mayo

CAULIFLOWER GRAIN BOWL 16.95

Roasted cauliflower & charred carrot, crispy Brussels, garlic farro pilaf, parmesan, and basil crème fraîche

SPICE-RUBBED SALMON 21.95

Six-spice rubbed Atlantic salmon, mini sweet peppers, roasted Brussels sprouts, shallots, crispy potatoes, beurre blanc

MEATLOAF 17.95

House-blend of ground beef, pork, and spices with mushroom gravy, bacon cheddar mash, and charred broccolini

DUTCH QUARTER JAMBALAYA 18.95

Andouille sausage, shrimp, chicken, Roma tomatoes, onion, mini sweet peppers, jasmine rice, spicy cajun sauce

PARMESAN BUTTERNUT ALFREDO 15.95

Spinach fettuccine, roasted butternut alfredo sauce, wild mushrooms, parmesan cheese, tomatoes, toasted panko, fried sage

Add chicken - 4.95 / Add spiced shrimp - 5.95

SHAREABLE SWEETS

GULDEN DRAAK PECAN PIE 7.95

Deep dish crust, Gulden Draak ale, pecans, vanilla ice cream

BIG FUDGE BROWNIE 10.95

Fresh baked chocolate brownie, salted caramel ice cream, chocolate sauce, whipped cream, strawberries



KEEP IT LOCAL.

While we may be known for our specialty beers imported from Europe, when it comes to food, we have some of the world's best purveyors right here in Wisconsin.



LIFE IS BETTER ON TWO WHEELS

Visit Lowlands Europe and its love affair with the bicycle becomes apparent very fast. We share this velo-love by sponsoring annual bike races at our Cafés, supporting teams like Hollander - Benelux Racing and organizing weekly rides from our cafés. Love to ride? Consider supporting local cycling at wisconsinbikedef.org



HOUSE BEERS

Did you know we collaborate with some of the world's best brewers to make our own line of beers exclusive to our cafés? Look for Lowlands Brewing Collaborative beers on our drink menu.



WE'RE HAPPY TO HOST

Interested in using our space for your next party or special occasion? We'd love to work together to make it a grand event!

Call us at 414.62.PARTY or visit lowlandsgroup.com