



PREMIER PLATS

ONION SOUP GRATINÉE

Gruyère Cheese, Herb Croutons

\$15

BELGIAN ENDIVE

Wrapped in Prosciutto in Mornay Sauce

\$14

ROASTED BEET & BELGIAN ENDIVE SALAD

Goat Cheese, Pickled Onions, Chives, Walnuts

Honey, Red Wine Vinaigrette

\$18

FLEMISH STYLE ASPARAGUS

Farm Egg, Hazelnut Dressing, Tarragon

\$17

FRISÉE SALADE

Bacon Lardons, Poached Egg, Ghent

Mustard Vinaigrette

\$16

STEAK TARTARE

Hand Cut Seven Hills Beef, Worcestershire

Emulsion, Capers, Cornichon, Black Bread

\$20

HUDSON VALLEY FOIE GRAS CREME BRULEE

Seeds, Nuts, Dried Fruit

\$22

SEARED MAINE SCALLOPS

Sweet Pea Puree, Mushroom Ragout, Chasseur Sauce

\$22

CHARCUTERIE BOARD

Pickles, Mustard

\$24

CHARCUTERIE BOARD w/CHEESE

Pickles, Mustard w/Choice of 2 Cheeses

(Rondin Montchevre, Delice de Bourgogne, Young Farmdal Gouda, Ossau Iratty, Carles Roquefort, Pyrenees Brebis, Tomme de Savoie, or Alma de Cerron)

\$36

PLATS PRINCIPAUX

ROASTED CRISPY ROHAN DUCK BREAST

Gratin of Turnip & Thyme, Gastric of Navel Orange

Green Peppercorn & Tarragon

\$43

ENTRECOTE FRITES

Seven Hills Farm NY Strip, Essence of Red Wine Sauce

Bearnaise Sauce, Belgian Frites

\$54

BRAISED RABBIT

Pappardelle, Wild Mushroom, Mustard Sauce

\$33

ROYAL SEABASS IN SALT DOUGH

(FORTWO)

Garlicky Spinach, Caviar Sauce

\$85

CHICKEN GRAND MERE

Oyster Mushrooms, Bacon Lardon, Pommes Purée

\$32

FLOUNDER GRENOBLOISE

Garlicky Spinach, Pommes Purée, Crème Fraiche, Herbs

\$33

SPAGHETTI BOLOGNESE

Beef, Heritage Veal & Pork, San Marzano

Plum Tomatoes

\$27

BOUILLABAISSE

Rouille, Prawn, Clams, Mussels, Fin Fish

Scallop Fish Broth, Vegetables

\$39

CHEESE BURGER AMERICAIN

Belgian Frites

\$21

TRUFFLED HAM SANDWICH

Mornay on Baguette, Belgian Frites

\$22

CAULIFLOWER GRATIN

Gruyere Cheese Mornay, Herb Crumbs

\$24



MENU BECK

AVAILABLE EVERY DAY FROM 4PM-7PM

\$48 PER PERSON TAX & GRATUITY NOT INCLUDED

STARTER

ONION SOUP GRATINÉE

Gruyère Cheese, Herb Croutons

OR

ROASTED BEET & BELGIAN ENDIVE SALAD

Goat cheese, Pickled Onions, Chives, Walnuts

Honey Red Wine Vinaigrette

ENTRÉE

STEAK FRITES

Butcher's Cut, Red Wine Sauce,

Béarnaise Sauce, Belgian Frites

OR

FLOUNDER GRENOBLOISE

Garlicky Spinach, Pommes Purée, Crème Fraiche, Herbs

DESSERT

PISTACHIO CRÈME BRÛLÉE

Honey Tuile, Lemon Curd

OR

APPLE GALETTE

Butterscotch Sauce, Crème Fraiche Ice Cream

CONTACT US

ONLINE BOOKING

[HTTPS://RESY.COM/CITIES/DC/BRASSERIE-BECK](https://resy.com/cities/dc/brasserie-beck)

ONLINE TO-GO ORDERS

[WWW.TOASTTAB.COM/BECKSDC](http://www.toasttab.com/becksdca)

OR SCAN QR CODE BELOW



BOOK PRIVATE EVENTS

[WWW.BRASSERIEBECK.COM/WASHINGTON-DC/PRIVATE-DINING](http://www.brasseriebeck.com/washington-dc/private-dining)

CHEF'S TASTING TABLE

CHEF BRIAN MCBRIDE AND HIS TEAM CAN CREATE A MENU TO AWAKEN SENSES AND PROVIDE THE ULTIMATE CULINARY EXPERIENCE.

SEATS UP TO 10

PATIO EXPERIENCE

TAKE IN THE DC EXPERIENCE WITH OUR SPACIOUS ENCLOSED PATIO IDEALLY LOCATED CLOSE TO THE CONVENTION CENTER. PERFECT FOR A SEATED DINNER OR COCKTAIL RECEPTION. SEATS UP TO

200

WATERLOO & BRABO ROOMS

THE WARMTH OF YOUR OWN PRIVATE DINING ROOM PROVIDES A GENUINE CULINARY EXPERIENCE FOR ANY EVENT. WITH A FLEXIBLE DESIGN TO PERSONALIZE EVERY EVENING. CAN SEAT PARTIES UP TO 35 EACH



Lunch / Dinner

Wed Thu & Sun 11am-11pm

Fri & Sat 11am-12am

Happy Hour

Wed-Sun 3pm-6pm

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