



**Brasserie Beck
The Facts**

Proprietor	Robert Wiedmaier
Location	1101 K Street Northwest Washington, DC 20005
Website	www.beckdc.com
Social Media	Facebook.com/BraserieBeck Twitter: @MarcelBeckDC Instagram: @BrasserieBeck
Telephone	202-408-1717
Fax	202-408-0431
Email	info@beckdc.com
Executive Chef	Robert Wiedmaier
Chef and Partner	Brian McBride
Chef de Cuisine	Dean Dupuis
General Manager	Adam Rigaa
Corporate Beverage Dir.	Ramón Narváez
Interior Designer and Lighting	CORE architecture + design
Marketing Coordinator	Polly Wiedmaier
Public Relations Coordinator	Simone Rathlé [simone@simonesez.com]
Date of Opening	Spring 2007
Dining Room	
Lunch:	Monday-Friday 11:30AM-5:00PM
Dinner:	Monday-Thursday 5:00-11:00PM

Brunch and Lunch:	<p>Friday and Saturday: 5:00-11:30PM</p> <p>Sunday: 4:00-9:00PM</p> <p>Saturday and Sunday: 11:30AM-4:00PM</p>
Bar and Patio	Same hours and menu as dining room
Menu	<p>At Brasserie Beck you'll find a tempting array of mussel preparations and classic beef carbonnade, along with extensive charcuterie and shellfish plates. The restaurant goes through 1,000 pounds of mussels a week, and because this is a Belgian delicacy, that computes to mountains of <i>frites</i> and luscious mayonnaise accompaniments. The Beef "Carbonnade" Stew, a heavy dish deeply flavored with bacon and enhanced with Kasteel beer, is on the menu year-round – by popular demand. Germanic Alsatian touches appear in couple of house-made sausages and in dishes like the <i>Toasted Baguette with Poached Egg</i>, <i>Fricassée of Mushrooms and Spätzle</i>. <i>Waterzooie</i>, the classic stew of Flanders [from the Dutch <i>zooien</i>, 'to boil,'] is a hearty seafood feast in a bowl, with croutons and hearty <i>aioli</i>. The sides at Brasserie Beck are Belgian to the core, from the <i>Frites with a Mayonnaise Trio</i>, to the <i>Sautéed Brussels Sprouts</i>, the <i>Gratin of Endive or Cauliflower</i>, to the <i>Stompe</i>, a root vegetable purée that is a mainstay of Flemish cooking. The desserts at this casual brasserie are naturally homey, modest, and again – Belgian. The top favorites are the <i>Pear Tarte Tatin</i> and the <i>Belgian Bread Pudding</i>, laced with chocolate and with cherries cooked in beer.</p>
Spirits	<p>The beer program at Brasserie Beck is Belgian-focused, highlighting the country's craft beer movement, and including other countries' efforts at Belgian-style brews. Brasserie Beck enjoys the distinction of offering the greatest variety of Belgian brews in the Washington metropolitan area – over 130 – including ten on tap at the sidewalk seating area alone, and <i>Antigoon</i>, which is custom brewed in Belgium for Robert Wiedmaier.</p>
Smoking	Smoking is prohibited inside the restaurant. Cigar smoking is permitted on the patio
Venue	<p>The stylish interior of Robert Wiedmaier's Brasserie Beck <i>steam rolled</i> into DC with a comprehensive use of the space. It wonderfully consumes you with its tribute to the great Belgian train stations of the late nineteenth century, when travel was glamorous and comfort was expected and a little elegance wasn't too much to ask of one's surroundings in transit.</p>
Seating Capacity	In its entirety, 220 guests
Dress Code	Casual
Reservations	Reservations are highly recommended and can be made by calling 202-408-1717 or by visiting OpenTable.com or CityEats.com .

Director of Private Dining Julie Albert

Banquets Brasserie Beck offers two private dining rooms—the Brabo and the Waterloo. Each can accommodate up to 35 guests for lunch or dinner, or 50 guests for a cocktail reception. The rooms can also be combined for larger parties, and can be made open or completely private. To reserve or learn more details, please contact Julie Albert at 202-609-7081 or Julie@beckdc.com. Sample menus can also be downloaded at www.beckdc.com.

Corkage Fee Guests may bring in their own bottles of wine but there is a \$25 fee

Payment Brasserie Beck accepts all major credit cards (except Discover), Diner's Club, and cash. No personal checks accepted.

Gift Certificates Gift certificates can be ordered by visiting www.beckdc.com and downloading the order form, and then emailing or faxing the completed form to Brasserie Beck.

Parking and Directions Valet parking is available at night for \$10. There is also nearby street parking and a parking lot open to guests. Brasserie Beck is also within walking distance of the Metro Center or McPherson Square Metro stops.