



BELGA CAFE, THE BETSY, THE CHALET



2023

PRIVATE DINING

WELCOME

Belga Cafe is a restaurant concept by Belgium native and award-winning Chef, Bart Vandaele.

A vibrant atmosphere modeled after Brussel's casual cafes, Belga Cafe is the original Belgian restaurant in Washington, DC. Opened in 2004, the neighborhood locale on Capitol Hill is known for its authentic cuisine, extensive craft beers and beautiful wine selection. A master of traditional Belgian cuisine with a flair for provocative dishes, Vandaele is a contestant on season 10 of Bravo's "Top Chef." "I've become known as 'the Belgian guy' for putting Belgian food on the map in D.C.," he says.

Bart Vandaele

Executive Chef-Owner

Belga Café, The Chalet and The Betsy "Rooftop Gin Garden"



THE MAIN DINING ROOM

A completely private, bright dining room with both seated table configuration, a large custom full bar, a large window and an open kitchen. The setup is easy to use for any type of event.

Max capacity of 75 seated, 120 standing.

PRICING BASED ON AVAILABILITY.



CHEF'S TABLE

Our chef's table is located right in front of the open kitchen and is considered a semi-private area. We offer tasting menus and our a la carte menu for seated dinners.

Available for a seated dinners, a tasting menus.

Max capacity of 18 people.

PRICING BASED ON AVAILABILITY.



THE CHALET

The Chalet is open year round and available for seated dinner for group of 25 people or cocktail reception for 30 people.

Max capacity of 20 people seated, 30 standing.

PRICING BASED ON AVAILABILITY.



SEMI-PRIVATE DINING ROOM

The semi-private dining room in the front of the restaurant by floor to ceiling windows. Available for seated dinners, cocktail receptions.

Max capacity of 30 people.

PRICING BASED ON AVAILABILITY.



THE BETSY - ROOFTOP GIN GARDEN

The roof top gin garden is open year round, located just around the corner. During the warmer months, it is shaded but open air. During the colder months, it is enclosed and warmed up with heaters, blankets and walls. It is available for seated dinners, cocktail receptions, private mixology classes or semi-private events.

Max capacity of 25 people seated, 50 standing.

PRICING BASED ON AVAILABILITY.



COCKTAIL RECEPTION

1 hour \$35++ pp selection of six

2 hour \$55++ pp selection of six

WARM *Passed Hors D'oeuvres*

Tomato Shooter | sour cream

Chicken & Crab Sigaars | deep fried, two sauces

Egg surprise | scrambled egg, spinach, pork belly

Savory magdalene | goat cheese, tomato, radish

Falafel Waffle | tomato, cucumber, arugula, pesto

Beignet of Brie | nuts and honey dip, apples

Smoked Salmon Waffle on a Stick | wasabi aioli

Belgian Frites | saffron mayo

Four Cheese Croquettes | Parmesan shavings

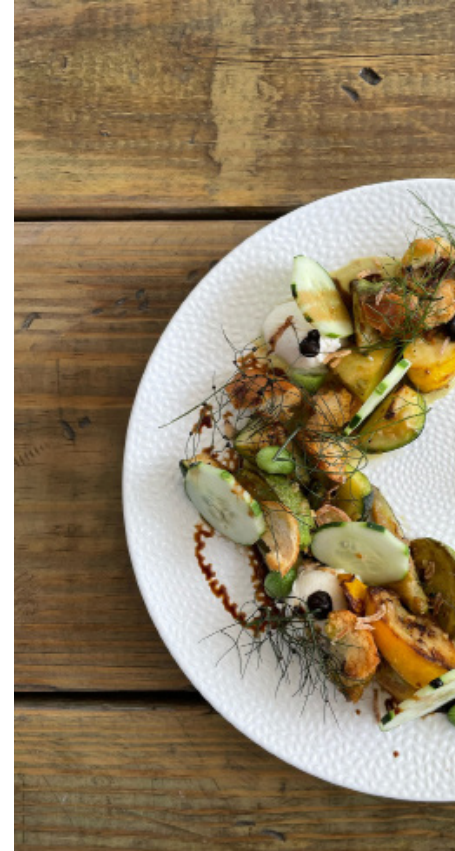
Mushroom Waffeltini | Wild mushroom waffle, porcini, shiitake, beech mushroom, Pecorino cream

Steamed Buns | bbq pork belly, cucumber, radish, cilantro, lime, bourbon, bbq sauce, quinoa

Chicken bruschetta | sweet and spicy sauce

Beef skewers | five pepper sauce

Salted Cod Brandane | chive sour cream, salmon caviar



COLD *Passed Hors D'oeuvres*

- Petite Verrine | green avocado mousse, Maryland crab, tomato
- Smokes salmon on the spoon | cucumber, yuzu
- Steak Tartine | fried onions, cornichons, capers, baguette
- Belgian Endive | blue cheese, walnuts, green apple
- Grilled Avocado | pineapple, mesquite spice, naan bread
- Carpaccio on the pita | arugula, parmesan
- Smoked salmon profiteroles | cream cheese, beer pickled onions

DESSERT

- Classic Belgian Waffle | strawberries, whipped cream, sugar snow, chocolate sauce
- Chocolate Mousse | dark chocolate, pearls



SEATED DINNER & LUNCH MENU

LUNCH: Three course \$59pp++ , Two courses \$55pp++. Selection of two dishes each course.

DINNER: \$79pp++ selection of two dishes each course; \$69++ per person selection of one dish each course.

STARTERS

Belga's garden salad | green mix, carrots, radishes, cucumbers, tomato, chardonnay dressing

Belgian Endive salad | blue cheese, orange, pecans, coriander, Hoegaarden-Belga dressing (+1.5)

Brussels sprouts salad | cream of Brussels sprout, bacon dressing, sour dough

Grandma's heirloom tomato soup | sour cream

Steak tartare | fried onions, cornichons, capers, quail egg, petite salad

Pan seared scallops | heirloom carrots, lemon thyme, black garlic, red beet lobster sauce (+5)

Brie stuffed with truffle and mascarpone | frisée artichoke salad, truffle dressing, homemade brioche

ENTRÉES

Sautéed Skin-On Salmon | Skin on salmon filet, cherry tomato, roasted sweet corn, saffron broth, english cucumber

Grilled Branzino | farro grains, acorn squash, curly kale, mussels, green herb butter sauce

Mariniere Mussels | white wine, shallots, garlic, parsley, Belgian Frites

Simple tagliatelle pasta | Maryland crab, Meyer lemon, garlic-chive butter, crisps (+5)

Oven roasted chicken | wild mushrooms, braised Belgian endives, mushroom cappuccino sauce

Pepper crusted NY strip steak | puffed tomato, green pepper sauce, our crazy frites (+5)

Flemish Beef stew | Chimay beer, Belgian frites, mayonnaise, endive salad, grain mustard

Grilled burger | bacon, American cheese, tomato, pickles, crazy sauce, brioche bun, Belgian frites

Mushroom Arborio risotto | smoked crème fraiche, pickled mushrooms, winter truffles, mushrooms

DESSERTS

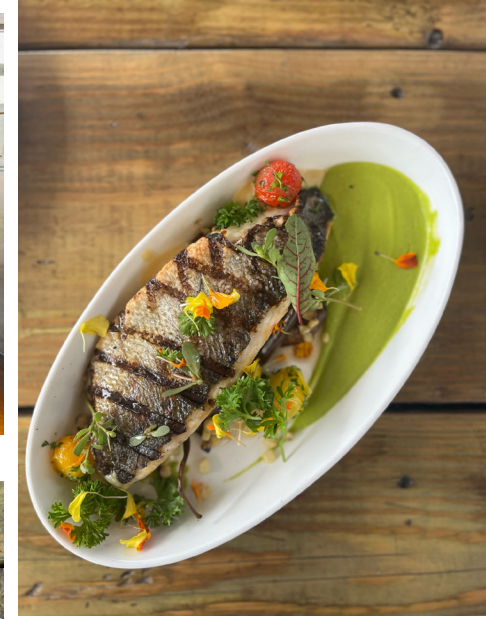
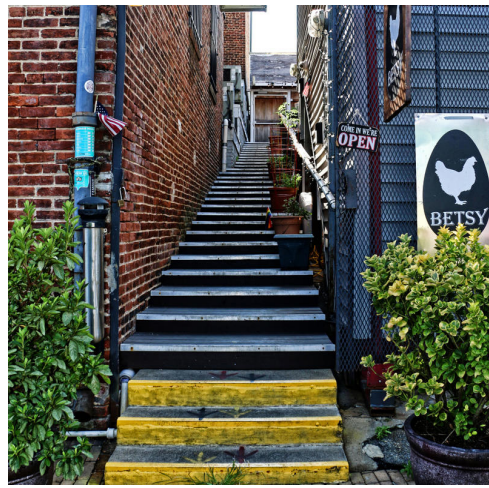
Classic Liege Waffle | apples, caramel

Belgian Chocolate Mousse | dark chocolate mousse, white chocolate balls, chocolate crumbles

Banana-chocolate bread pudding | amaretto ice cream, caramel

**any additional menu item to be added as selection \$5 per dish per person*







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