



## RESTAURANT WEEK BRUNCH MENU

FEBRUARY 1<sup>st</sup> and 2<sup>nd</sup> 2025  
BRUNCH \$25++ (Saturday & Sunday)



### TO START YOUR MORNING

*Please select one:*

#### BELGIAN COFFEE

*Young genever (gin), crystal sugar, drip coffee, unsweetened cream float*

#### FRU FRU LEMONADE

*Homemade passion fruit lemonade*

#### BELGA'S BLOODY MARY & CELERY FOAM

*Tito's vodka, spicy tomato juice, green celery foam*

### ENTRÉE

*Please select one:*

#### ZOETE POMPOEN WAFFEL

*Sweet pumpkin waffle, salted caramel, vanilla Anglaise, pumpkin mousse, butternut*

#### OMELETTE AU FROMAGE CLASSIQUE

*Classic omelet, bacon fat hashbrowns, Gruyère and aged Gouda cheese, herbs*

#### LA QUICHE "THE 3 PIGGIES"

*Puff pastry, quiche, Parisian ham, bacon bits, prosciutto, onions, cheeses, mesclun salad*

#### BELGA'S 'BERUCHTE' GROENE EIEREN

*Our famous green eggs, herb pesto, creamed spinach, red onions, Gruyère cheese, English muffin, Applewood smoked bacon*

#### BUTTERMILK FRIED CHICKEN THIGHS AND WAFFLES

*Buttermilk deep fried chicken, crispy Belgian waffle, popcorn, jalapeño honey syrup, spicy peppers, whipped sweet butter*

### SWEET TOOTH

#### BABA AU RHUM

*Vanilla whipped cream, roasted pineapple*

*Substitutions, changes, and splits are not available for RW menu.*

*A 3% wellness fee will be added to each check to help us pay the base wages and benefits of staff.*

*Please note this fee is not a tip.*

*A 22% service charge will be added automatically.*

*Executive Chef Bart Vandaele, Chef de Cuisine Alexander Flores, General Manager Rinata Gafarova*