



RESTAURANT WEEK DINNER MENU

January 27th – February 1st
\$55 per person



Starter

Please select one:

THE BEST STEAK TARTARE IN DC

The Belgian steak tartare, fried onions, cornichons, capers, quail egg

KASTANJE-CHAMPIGNON SOEP

Chestnut - champignon velouté soup, roasted chestnuts, cream

BELGISCHE WITLOOF SALADE

Belgian endives, blue cheese crumble, agrumes, dates, kumquat, candied pecans, Belga's vinaigrette

VIER KAZEN KROKETTEN

Croquettes of four cheeses, cheese waffle, cheese cream, puffed tomatoes, Parmesan snow

RISOTTO MET WILD PADDENSTOELEN

Wild mushroom Arborio risotto, roasted mushrooms, garlic, smoked crème fraîche, parsley dust, puffed rice

Glass of Wine, Beer or Cocktail from our menu

ENTRÉE

Please select one:

MUSSELS "MARINIÈRE" THE CLASSIQUE

White wine, shallots, celery, butter, garlic, parsley, Belgian frites, mayonnaise

ZINFANDEL GESTOOFDE KORTE RIBBEN

Zinfandel braised short ribs, glazed onions, carrots, butter-rich mashed potato, sautéed wild mushrooms

POULET RÔTI: COQ AU VIN

Oven-roasted chicken in red wine, pork belly, chanterelles, cipollini onions, cacao cream, mushroom tuile

SALMON AUX LENTILLES

Stuffed salmon fillet, bread crust, green lentil casserole, carrots, celery, Italian parsley, Beurre Blanc, vin rouge

VARKENSKOTELET MET SPRUITJES

Smoked Heritage pork chops, apples, dates, nuts, cream of Brussels sprouts, sweet and spicy glaze

Glass of Wine, Beer or Cocktail from our menu

SWEET TOOTH

CHOCOLATE FOREST

Chocolate flan, mousse aux chocolate, Choco madeleine

Ballotin chocolate whisky with big ice cube

Special Offer This Year: During the dinner substitute your starter, entrée or dessert for a glass of wine, beer, or cocktail from our regular menu.

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