

## **Bastille Weekend Celebration at Belga Café**

**Friday, July 11<sup>th</sup> – Monday, July 14<sup>th</sup>**

**Three course dinner \$45++**

(please select one appetizer and one main course)

### **APPETIZERS**

#### **Salade Niçoise**

*tuna, tomatoes, hard-boiled eggs, green beans, olives, and anchovies, vinaigrette*

#### **Soupe À L'oignon Gratinée**

*French onion soup, croutons, Gruyère cheese*

#### **Rillettes De Truite Fumée**

*Smoked Carolina trout rillette, lemon confit, petite salade, French dressing, grilled toast, salmon caviar*

### **MAIN COURSES**

#### **Beef Bourguignon**

*red wine, carrots, onions, mushrooms, bacon lardon,*

#### **Poulet Provençal**

*Chicken braised, tomatoes, olives, garlic, thyme, rosemary*

#### **Moules Mariniere**

*PEI mussels, white wine, shallots, parsley, lots of butter, Belgian frites, mayonnaise*

### **DESSERT**

#### **Tarte aux Pêches**

*Rustic Virginia farm peach tart, almond frangipane and fresh cream*

*Substitutions, changes, and splits are not available for this 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.*

*Executive Chef Bart Vandaele, Chef de Cuisine Alexander Flores*

**Belgian Restaurant Week**

**Tuesday, July 15<sup>th</sup> – Monday, July 21<sup>st</sup>**

**Three course dinner \$45++**

(please select one appetizer and one main course)

**APPETIZERS**

**Garnaal-Kreeft Kroket**

*Belgian shrimp and lobster croquette, fried parsley, lemon*

**Carpaccio Van Rundvlees**

*Chilled beef carpaccio, farm arugula, Parmesan cheese, lemon vinaigrette*

**Geroosterde Courgetten En Burrata**

*Garlic roasted zucchini, Buffalo burrata, zucchini cream, croutons, carrot-ginger vinaigrette*

**MAIN COURSES**

**Gebakken zeetong**

*breaded herb crusted sole stick, tartare sauce, endive salad*

**Filet Américain Prepare**

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

**Gerookte Varkenskoteletten Met Witloof**

*Smoked in the house pork chop, braised Belgian endives, mustard cream sauce*

**DESSERT**

**Klassieke Belgische Chocolademousse**

*Dark Belgian chocolate mousse, chocolate pearls, whipped cream*

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*Executive Chef Bart Vandaele, Chef de Cuisine Alexander Flores*