

Bastille Weekend Celebration at Belga Café

Friday, July 11th – Monday, July 14th

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 rilette, 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 15th – Monday, July 21st

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

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