



BELGA’S COCKTAILS

POINT TAKEN! 16

Mezcal, Boomsma herbal verte, Maraschino liqueur, lime, straight up

DON’T LEAF ME G&T 16

Gin Lane Victoria Pink, Fever-Tree light and elderflower tonics, fruit symphony ice cube, pomegranate, rosemary

HOT LIPS 16

Tequila, Mezcal, pineapple juice, jalapeño infused agave, valentina spice rim

THE ONLY FRENCH IN THE HOUSE ‘75’ 17

Nolet’s silver gin, lemon, simple syrup, St-Germain, sparkling wine, lemon twist

CHERRY BLISS MANHATTAN 17

Woodford Reserve Rye infused with Maraschino cherries, Boomsma Beerenburger herbal bitter, Angostura bitters

****NOT SO CLASSIC G&T** (Zero proof) 15

Zero proof Ceder’s Crisp gin infused with lemon and mint, big ice, Fever-Tree sparkling Sicilian lemonade

DRAFT BEERS

ST.BERNARDUS EXTRA 4.6% 13

Belgian blonde ale | notes of citrus, cloves and a hint of pepper

PAX PILS 5% 8.5

Pilsner | hazy golden yellow, grainy malts, crisp and pleasant

ST. BERNARDUS TOKYO 6% 14

White beer | aromas of banana, orange peel, and clove

TUCHER FESTBIER 5.8% 12

Octoberfest | Honey lemon malt notes, lemon grassy

DELIRIUM TREMENS 8.5% 15

Strong pale ale | clear blond, fruity bouquet, gooseberry, cloves, citrus, spicy pepper to finish

CHAMPAGNE & SPARKLING WINE

PIPER-HEIDSIECK CUVÉE 1785

Brut, Reims, France, NV
26

SAUMUR BRUT VINTAGE, BOUVET, SAPHIR 2019

Complex aromas of peaches and toasted brioche
16

CREMANT ROSE, DOM ALBERT BICHOT

Light, bouquet of raspberries, red currants and white blossom
16

NEW COCKTAILS

SUMMER’S LAST STAND 14

Taylor Fladgate chip dry port, Fever-Tree light tonic, red port cube

HOME SWEET HOME (hot) 16

Jameson Orange whiskey, ginger liquor, hot apple cider

WHITE WINE BY THE GLASS

PINOT GRIGIO, PUNZI, ITALIA 2021 14

Light, crisp, dry wine with plenty of mouth-watering acidity.

SANCERRE, JACQUES DUMONT 2022 24

Notes of lemon, citrus, pear, apple.

SAUVIGNON BLANC, THE HOROLOGIST, NZ 2022 14

Aromas of lemons and lime, gooseberry flavours and a fruity finish.

BOURGOGNE ALIGOTE, FRANCOIS CARILLON 2020 23

Quite high in acid, white flowers, and a stony finish.

CHARDONNAY, DIATOM, SANTA BARBARA COUNTY 2022 18

Aromas of wet stone, citrus blossom, and white peach.

PINOT BLANC, DOMAINE TRIMBACH, ALSACE 2020 15

Dry, well balanced, supple and thirst-quenching.

CHEF’S FAVORITE, TRA DONNE SOLE PIEMONTE 2021 16

Notes of vanilla and apple strudel, hints of mint and liquorice.

RED WINE BY THE GLASS

PINOT NOIR, WILLIAM HILL, CALIFORNIA 2020 15

Aromas of black tea, flavors of strawberry and baking spice.

NATURAL GRENACHE, MAS AMIEL, PAYS D’OC, 2020 15

Medium body, nice acidity, fresh, crisp aromas of cherry, cassis and pepper

CHIANTI CLASSICO, TENUTA DI ARCENO, SIENA, 2020 17

Medium body, round and juicy tannins, hints of burnt orange

BORDEAUX, CHATEAU LA GRAVIERE 2020 14

Notes of cherries, plums, and raspberries, earthy

MALBEC, AUKA, RESERVA, ARGENTINA 2021 14

Dry red, mild hints of red fruit and a medium long finish.

CHÂTEAUNEUF-DU-PAPE, COMTE DE LAUZE, 2020 24

Full bouquet of black cherries, pepper, full-bodied, excellent acidity

CAB SAUVIGNON, AUSTIN HOPE, PASO ROBLES 2021 22

Juicy blackberry, ripe cherry, vanilla bean, and brown butter.

OLE OLE ROSE

SANCERRE, KARINE LAUVERJAT, LOIRE VALLEY 2022

Medium-bodied, fruity, bright, strawberries, & raspberries, long finish
22

CHEF’S FAVORITE ROSE FROM PROVENCE

Citrus and floral notes retain their freshness and brightness
16

COTES DU RHONE, LA NERTHE 2020

The palate is fresh and full of flavor with savory spice notes on the finish
14

EXECUTIVE CHEF
Bart Vandaele

CHEF DE CUISINE
Alexander Flores

GENERAL MANAGER
Rinata Gafarova

GUEST RELATIONS MANAGER
Fabian Lawrence

2023

For the parties of six and more we will add 20% service charge | We will gladly accept up to 3 credit cards per table.
A 2% 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.

IF YOU NEED SOME EXTRAS & LIKE TO SHARE

CHOU FLEUR GRATINEE 14.50

Gratin of Cauliflower; Morney sauce, Swiss – Gruyere cheese

COD BRANDADE BOUCHON 17.00

Salted Cod Brandade, chive sour cream dip, salmon caviar

THE BRUSSELS SPROUTS 14.00

Sweet & sour fried pork belly, fried kale, curry, chili

BUTTERY MASHED POTATO 13.00

Potato puree, farm butter, potato crisps

THE BELGIAN FRITES 9.00

The world’s original fries!

Served with a trio of homemade mayonnaise

BREAD AND TWO BUTTERS 7.00

*Freshly baked French baguette, seaweed butter,
lard and bacon bits butter*

SLOW ROASTED HEIRLOOM CARROTS 14.00

Poppy seeds, ginger, confit lemon, butter, labneh, curry



NEW IDEAS FROM THE CHEF

GROOTMOEDERS TOMATEN SOEP 16.00

Grandma’s heirloom tomato soup, Belgian cheese waffle

TARTAAR VAN ST. JAKOBSSCHELPEN 20.00

*Tartare of scallops, passion fruit gel, baby tomato,
micro herbs, chili peppers, radish, tomato tuile*

BRUSSELSE SALADE MET SPEK 17.00

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



OUR CLASSIQUES APPS

THE BEST STEAK TARTARE IN DC

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

19.50

as main course

ENDIVE & BETTERAVE SALADE

*Salad of Belgian endives, red beets, orange,
blue cheese cream, tahini dressing, coco nibs*

16.50

VIER KAZEN KROKETTEN

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

14.50

KIP & KRAB SIGAARS

Spicy cigars of chicken & crabmeat, dipping sauces

14.00

100% BELGIAN

NY STRIP MET GROENE PEPERSAUS 57.00

*Pepper crusted NY strip steak 10oz, puffed tomato,
green pepper sauce, our crazy frites*

VARKEN MET BELGISCHE PICKELS 39.00

*Roasted pork loin, braised pork belly, bacon jam,
Belgian pickles, beans, Rodenbach beer mustard sauce*

STOVERIJ MET FRIETJES EN WITLOOF 33.00

*Belgian beef stew, Chimay beer, Belgian frites,
mayonnaise, endive salad, grain mustard*

BART’S BETTER BISTRO BURGER 23.00

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

BRAADKIP MET CHAMPIGNON SAUS 32.00

*Herb stuffed roasted chicken, wild mushrooms,
braised Belgian endives, mushroom cappuccino sauce*



FROM THE BIG POND

MUSSELS “MARINIÈRE” THE CLASSIQUE

White wine, shallots, butter, garlic, parsley

28.00

MUSSELS FROM BRUSSELS

Brussels mussels, ½ lobster, Cognac bisque sauce, tomato confit

35.00

BOUILLABaisse À L’OSTENDAISE

*Fish stew in lobster broth, celery, fennel, tomato, carrots,
saffron rouille, baguette toast*

36.00

GEBAKKEN ZALM MET MAIS

*Skin on salmon filet, cherry tomato, roasted sweet corn,
saffron broth, english cucumber*

34.00

GEGRILDE BRANZINO MET FARRO GRANEN

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

37.00

DOVER SOLE A LA MEUNIÈRE

*Whole Dover Sole, Meunière butter sauce, petite salad,
Belgian frites, lemon*

57.00



Please inform your server of any allergies or dietary restrictions.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.