

BETSY’S GOT SOME EGGS

EITJES & GEROOKTE ZALM

Butter braised asparagus, poached eggs, Chesapeake Smokehouse salmon, mousseline with Persian lime, English muffin crumble
22.00

BELGA’S ‘BERUCHTE’ GROENE EIEN

Our famous green eggs, herb pesto, creamed spinach, red onions, Gruyère cheese, English muffin, Applewood smoked bacon
18.00

THE CODDLED EGG IN THE BOKAAL

Slow poached eggs, fluffy Hollandaise, butter rich carrot-mashed potato, chives, baguette
17.50

SUPER LEKKERE ROEREITJES

Soft scrambled eggs, chives, Parmesan snow, cracked black pepper, bacon strips, homemade brioche toast, butter, fruit
17.50

THE BELGIAN OMELET

Stuffed omelet, lobster, shrimp, crab, calamari, tomato-bisque sauce, petite salad
26.50

LA QUICHE “THE 3 PIGGIES”

Puff pastry, quiche, Parisian ham, bacon bits, prosciutto, onions, cheeses, mesclun salad
19.00

FANCY TRUFFLE HASHBROWNS

Duck fat hashbrowns, duck confit leg, black truffle, poached egg, duck sauce
27.00

BROODJE EI MET TRUFFEL

Toasted brioche bun, soft scrambled eggs, farm butter, truffle cheese, chives
Add bacon + 2.00
16.50

EGG WHITE PARMESAN RISOTTO

Three egg whites, cauliflower, puffed rice, Parmesan cheese foam, rustic croutons
17.50

BANANA NUTELLA CREPES

French crêpes, fresh banana, lots of Nutella, whipped cream, chocolate
17.00

SAND ‘WISHES’ IF YOU’D LIKE

CRISPY EGG ON MUSHROOM TOAST 21.50

Sautéed mushrooms, country bread, parsley, garlic, fried kale, black garlic, crispy fried poached egg

OUR AVOCADO TOAST 18.00

Farmhouse bread, crushed avocado, pickles, radishes, cilantro, tomatoes, petite salad
poached eggs + 5.00
smoked salmon + 7.00

BART’S BETTER BISTRO BURGER 25.00

Grilled beef burger, bacon, American cheese, tomato, pickles, crazy sauce, brioche bun, Belgian frites
Add any egg + 3.00

LAM EN CHORIZO BURGER 25.00

Spicy lamb & chorizo burger, goat cheese, spinach, yogurt-garlic sauce, radish, sumac, Belgian frites

NEW TO BELGA!

YES! “EGG” IN A WAFFLE 15.50

Warm poached egg inside a waffle, BBQ pork belly, petite salad

ZOETE POMPOEN WAFFEL 17.50

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

OMELETTE AU FROMAGE CLASSIQUE 18.00

Classic omelette, bacon fat hashbrowns, Gruyère and aged Gouda cheese, herbs

COWBOY HASHBROWNS SKILLET 23.00

Hashbrowns, beer braised short ribs, Brussels sprouts, chipotle ketchup, pickled onions, scrambled eggs

LE PETIT-DÉJEUNER BELGE

GREEK YOGURT PARFAIT & GRANOLA 13.50

Greek yogurt, berries, granola, fresh basil syrup

SEASONAL FRUIT PLATE 11.50

Sage-lime syrup

L’ORIGINAL WAFFLE BOMMEKES 6.75

The Original Liège waffle in small bites, with sugar snow

CINNAMON ROLL WAFFLE 5.50

With frosting dip

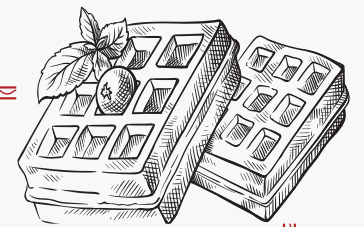
BELGIAN CHOCOLATE CROISSANT 7.50

Chocolate mousse, chocolate pearl

THE CHICKEN OR THE EGG SURPRISE

Creamy egg, spinach mousse, pork belly, Parmesan, truffle snow

9.69



WAFFLES LIKE YOU’VE NEVER SEEN BEFORE!

STRAWBERRY FIELD WAFFLE 17.00

The Brussels waffle, strawberries, vanilla whipped cream, pink meringues, strawberry jelly, sugar snow

FRESH & SIMPLE - A BELGIAN WAFFLE 16.00

Simple Belgian waffle, lots of seasonal fresh fruit, vanilla whipped cream

BELGIAN FRENCH TOAST 17.00

Home-baked French brioche toast waffle, roasted pineapple, toasted coconut, Biscoff cookies cream, speculoos crumble

LIEGE WAFFLE & RED WINE POACHED PEARS 16.00

L’Original Liège waffle, red wine poached pears, crème brûlée cream, pear syrup

LA GAUFRE DE HOMARD 22.00

Maine lobster waffle, velvet lobster bisque, fennel, radish, farmers salad, pink grapefruit

BUTTERMILK FRIED CHICKEN THIGHS AND WAFFLES 21.00

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

FALAFEL WAFFLE & HUMMUS 18.50

Garlic hummus, poached eggs, cucumber, heirloom tomato, mint, garlic yogurt sauce

FARM CORNBREAD WAFFLE 21.50

Cornbread waffle, lightly smoked beer braised pulled pork, lots of parsley, avocado cream, two fried eggs, chives crème fraîche

IF YOU NEED SOME EXTRAS



JERKEY TURKEY BACON 9.50

Grilled Jamaican Jerk turkey bacon

A BUCKET OF APPLEWOOD SMOKED BACON 8.50

THE BELGIAN FRITES 9.25

The world’s original fries!
A trio of homemade mayonnaise

SIDE OF 2 EGGS or EGG WHITES 7.00

Brouillés, omelette, pochés, oeuf sur le plat

FRENCH BAGUETTE 7.50

Sun-dried tomato butter, lard and bacon bits butter

BACON FAT HASH BROWNS 9.50

with truffle rosemary salt

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 foodborne illness, especially if you have certain medical conditions.

A BUNCH OF BRUNCH COCKTAILS

I DIDN'T DO IT

White wine, Pommeau De Normandie, apples, elderflower liqueur, Intense ginger
15.00

BART SIMPSON AT YOUR SERVICE

Rosemary-cucumber infused Citadelle gin, jalapeño-honey syrup, lime, Fever-Tree sparkling cucumber
16.00

JALAPEÑO BLOODY MARY

Jalapeño infused vodka, spicy tomato, celery foam, pickled jalapeño
13.50

BELGA'S BLOODY MARY & CELERY FOAM

Tito's vodka, spicy tomato juice, green celery foam
13.00

I PICK YOU, ABRAHAM

Grandpa's apples, calvados, apple cider, sparkling wine, cranberry
13.50

BELGA'S BELLINI

Crème de pêche liqueur, white cranberry juice, sparkling wine
13.00

NAPOLEON MIMOSA

Sparkling rosé, Mandarine Napoléon liqueur, orange juice, blood orange
13.50

B'MIMOSA

Our Sparkling wine, orange juice
11.50

JACK THE RABBIT

Carrot infused rum, mango-carrot juice, ginger beer, red beet ice cube, ginger candy
15.00

THE ORIGINAL SPRITZ

Aperol 1919, sparkling wine, soda, kumquats
16.00

THE BEST PART OF WAKING UP

Kraken black spiced rum, cold brew coffee, Baileys, roasted cocoa nibs
15.00

PERFECT ESPRESSO MARTINI

Ketel One vodka, Julius Meinl espresso, Kahlua, trio of beans
17.00

MARGE BUBBLY BLUE BASIL

Purple basil syrup, sparkling wine, basil leaf
14.00

A GLASS OF CHAMPAGNE

Taittinger, Cuvee Prestige, Brut, Reims, N.V
26.00

CRÉMANT DE BOURGOGNE BRUT ROSÉ

Domaine Albert Bichot
17.00

OUR BUBBLY SPECIAL

A bottle of sparkling wine and orange juice
BTL 43.00

COFFEE, TEA & OTHER DRINKS

JULIUS MEINL COFFEE & TEA

DRIP	5.00
ESPRESSO	6.00
DOUBLE ESPRESSO	8.00
LATTE	7.00
CAPPUCCINO	7.00
ASSORTED JULIUS MEINL TEAS	7.00
ICED TEA	5.00



FRU FRU LEMONADE	8.50
GREEN HEALTHY JUICE	7.00
ORANGE JUICE	6.00
APPLE JUICE	5.00
PINEAPPLE JUICE	5.00
BLACKBERRY HIBISCUS BELLINI	10.00
BELGIAN HOT CHOCOLATE	9.00

ZERO PROOF COCKTAILS

EAT MY SHORTS

Petit Beret Orange Spritz, blood orange, N/A sparkling rosé
15.00

NED FLANDERS

Amaro Lucano, grapefruit juice, lime, blood orange
15.00

"¡AY, CARAMBA!" MI PALOMA

Spiritless Jalisco tequila, Fever-Tree grapefruit sparkling, lime juice, grapefruit
16.00

JOIN US FOR:

DINNER

Monday - Saturday starting at 5 pm

LUNCH

Tuesday - Friday
12:00 pm - 2:30 pm

BRUNCH

Saturday 9:30 am - 3:30 pm
Sunday 9:00 am - 3:30 pm

VISIT OUR "THE BETSY"

rooftop gin garden and cocktail bar

DINNER & DRINKS

Tuesday - Saturday starting 4:30 pm

BRUNCH SATURDAY & SUNDAY

10:00 am - 3:30 pm

WARM BOOZY DRINKS

SPIKED SPICED PUMPKIN LATTE

Ballotin caramel turtle whiskey, zero pumpkin syrup, spiced pumpkin cream
16.00

IRISH COFFEE

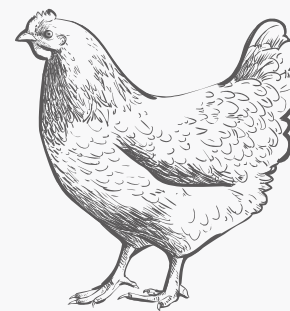
Jameson whiskey, drip coffee, raw sugar, unsweetened cream float
15.00

BELGIAN COFFEE

Young genever, crystal sugar, drip coffee, unsweetened cream float
15.00

BELGIAN HOT CHOCOLATE WITH IRISH CREAM

Made with real belgian dark chocolate, marshmallows, chocolate pearls
15.00



FEELING LUNCHY?

BRIE DE MEAUX AUX TRUFFLE

Brie stuffed with truffle and mascarpone, frisée artichoke salad, homemade brioche
21.50

WARME POMPOEN SALADE

Warm delicata squash salad, burrata, black figs, grains, toasted seeds, vincotto, honey
18.50

KIP & KRAB SIGAARS

Spicy cigars of chicken and crab meat, dipping sauces
15.00

BELGISCHE WITLOOF SALADE

Belgian endives, blue cheese, pecans agrumes, dates, kumquat, Belga's vinaigrette
16.50

GEGRILDE BRANZINO OSTENDAISE

Grilled Branzino, mashed potato, tomato, celery, baby grey shrimp, Beurre Blanc ciboulette sauce
39.00

MUSSELS 'MARINIÈRE' THE CLASSIQUE

White wine, shallots, butter, garlic, celery, parsley, mayo, Belgian frites
29.00

MUSSELS FROM BRUSSELS

Brussels mussels, 1/2 lobster, tomato confit, Cognac bisque sauce, mayo, Belgian frites
37.00

GEGRILDE FILET MIGNON MET BEARNAISESAUS

Grilled C.A.B. filet mignon, cress salad, Old bay frites with mayonnaise, Béarnaise sauce
59.00 Add any eggs if you like

STOVERIJ MET FRIETJES EN WITLOOF

Belgian beef stew, Chimay beer, Belgian frites, mayonnaise, endive salad, grain mustard
33.00

THE BEST STEAK TARTARE IN DC

Belgian steak tartare, fried onions, cornichons, capers, garden salad, quail egg, Belgian frites
36.00

CINDERELLA PUMPKIN SOUP

Creamy pumpkin soup, vadouvan spice, pepitas, pomegranate
16.00

VIER KAZEN KROKETTEN

Croquettes of four cheeses, cheese waffle, cheese cream, puffed tomatoes, Parmesan snow
15.00

CHEF / OWNER
Bart Vandaele

CHEF DE CUISINE
Alexander Flores

GENERAL MANAGER
Rinata Gafarova

2024

For the parties of six or more we may add 20% service charge | \$3.50 substitutions and menu changes | We accept maximum of 3 credit cards per table.
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.