

IF YOU NEED SOME EXTRAS & LIKE TO SHARE

CHOUX FLEUR GRATINEE 14.50

Gratin of Cauliflower; Mornay sauce, Swiss – Gruyere cheese

COD BRANDADE BOUCHON 17.00

Salted cod brandade, chive sour cream dip, salmon caviar

THE BRUSSELS SPROUTS 14.50

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

BUTTERY MASHED POTATO 13.00

Potato puree, farm butter, potato crisps

THE BELGIAN FRITES 9.25

The world's original fries!

Served with a trio of homemade mayonnaise

BREAD AND TWO BUTTERS 7.50

Freshly baked French baguette, sun-dried tomato butter, lard and bacon bits butter

SLOW ROASTED HEIRLOOM CARROTS 15.00

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



NEW IDEAS FROM THE CHEF

AARDAPPEL-PREISOEP 16.00

Braised leek-potato soup, crème fraîche, leek dust

TONIJN CRUDO 24.00

Ahi tuna loin crudo, smoked oyster cream, dashi broth, sesame seeds, wasabi peas, cilantro oil, soy sauce

BRUSSELSE SALADE MET SPEK 17.00

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



OUR CLASSIQUES APPS

BELGISCHE WITLOOF SALADE 16.50

Belgian endives, blue cheese crumble, apple, candy pecans, Belga's French dressing

THE BEST STEAK TARTARE IN DC 19.50

The Belgian steak tartare, fried onions, cornichons, capers, quail egg **as main course** 35.00

VIER KAZEN KROKETTEN 14.50

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

KIP & KRAB SIGAARS 14.00

Spicy cigars of chicken & crabmeat, dipping sauces

SOUPE À L'OIGNON GRATINÉE 16.50

Belgian onion soup, croutons, Gruyère cheese

RISOTTO VAN WILDE PADDENSTOELEN 24.00

Mushroom Arborio risotto, smoked crème fraîche, pickled mushrooms, truffles, mushrooms

ASPERGES A LA FLAMANDE 19.00

Green & white asparagus Flemish style, nutmeg fresh farm egg mimosa, light butter sauce, parsley

OUR GUEST'S FAVORITES

NOT SO SIMPLE PASTA AND CRAB 25.00

Simple tagliatelle pasta appetizer, Maryland crab, Meyer lemon, garlic-chive butter, crisps

OCTOPUS & GEBRAISEERD VARKENSBUKJE 19.50

Slow cooked pork belly, octopus, Brussels sprouts, popped wild rice, sour cream, za'atar, red wine, BBQ sauce

BRIE DE MEAUX AUX TRUFFLE 21.00

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

WILDE CHAMPIGNON WAFEL 17.75

Wild mushroom waffle, porcini, shiitake, beech mushroom, Pecorino cream, mushroom jus shooter

LA GAUFRE DE HOMARD 22.00

Maine lobster waffle, velvety-lobster bisque, fennel, radish, petite salad, pink grapefruit

100% BELGIAN

BIEFSTUK MET PEPPER SAUS EN FRIETJES 58.00

C.A.B. pepper crusted grilled filet mignon, puffed tomato our crazy frites, green pepper sauce

STOVERIJ MET FRIETJES EN RODE KOOL 33.00

Belgian beef stew, Chimay beer, Belgian frites, mayonnaise, purple cabbage, grain mustard

BART'S BETTER BISTRO BURGER 24.00

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

BRAADKIP MET CHAMPIGNON SAUS 32.00

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

VARKENSWANGETJES MET POLENTA 39.00

Braised pork cheeks, carrots, pearl onions, creamy polenta, black truffle, red wine sauce

GEKONFIJTE EENDENBOUT MET SAVOOI KOOL 37.00

Duck leg confit, savoy cabbage, truffle butter, shiitake mushrooms, white Porto duck sauce



FROM THE BIG POND

SINT-JAKOBSSCHELPEN MET CANNELLONI 42.00

Pan seared scallops, cannelloni stuffed with wild mushrooms, vadouvan curry sauce

GEGRILDE BRANZINO MET FARRO GRANEN 37.00

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

SNAPPER MET WORTEL GNOCCHI 38.00

Pan seared snapper, potato-carrot gnocchi, carrot cream, puffed grains, orange cardamom sauce

BOUILLABAISSE À L'OSTENDAISE 41.00

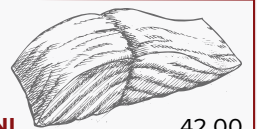
Fish stew in lobster broth, celery, fennel, tomato, carrots, saffron rouille, baguette toast

MUSSELS “MARINIÈRE” THE CLASSIQUE 28.00

White wine, shallots, butter, garlic, parsley

MUSSELS FROM BRUSSELS 36.00

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



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.