



BELGA'S COCKTAILS

BELGA'S ANNIVERSARY OLD FASHIONED	20
<i>Woodford Reserve "Belga Cafe's 20th anniversary barrel" Angostura bitters, demerara syrup, orange peel</i>	
CLASSIC NEGRONI	17
<i>Nolet's gin, Martini & Rossi riserva speciale rubino, Campari, big clear ice, orange peel</i>	
DON'T HAVE A COW, MAN!	18
<i>400 Conejos Joven Mezcal, Boomsma green, Maraschino liqueur, lime, boozy foam, clear ice</i>	
ROYAL BELGIAN MULE	15
<i>Homemade lemon-lime Genever, Intense ginger liqueur, Q hibiscus ginger beer, juniper berries</i>	
THE ONLY FRENCH IN THE HOUSE '75'	17
<i>Ford's Gin, lemon, simple syrup, St-Germain liqueur, sparkling wine, lemon twist</i>	
WHOA	18
<i>Blue cheese washed Ketel One vodka, Castelvetro olives, dry vermouth mist, martini</i>	
I AM BART SIMPSON	17
<i>Planteray 3 stars, passion fruit liqueur, roasted pineapple reduction, spicy bitters</i>	
**N/A "¡AY, CARAMBA!" MI PALOMA	16
<i>Bare n.a. tequila, Fever-Tree grapefruit sparkling, lime juice, grapefruit</i>	

DRAFT BEERS

STRAFFE HENDRIK TRIPEL 9%	16
<i>Tripel rich, creamy, deep malt character, rum and pears</i>	
STELLA ARTOIS 5.2%	9
<i>Pilsner hazy golden yellow, with grainy malts, crisp</i>	
ST. BERNARDUS TOKYO 6%	13
<i>White Beer aromas of citrus fruit, orange and lemonade</i>	
CHIMAY BLUE 8%	17
<i>Belgian Dark Strong Ale dry candied fruit, cherry, light spice</i>	
LA CHOUFFE 8%	12
<i>Belgian Pale Ale Aromas of bananas, sweet fruit, and spice</i>	

CHAMPAGNE & SPARKLING WINE

BRUT DE LOIRE, BOUVET LADUBAY, SAPHIR BRUT, 2022

*Aromas of white flowers, fresh apple, and pear,
with a subtle hint of toasted brioche*

16

CRÉMANT DE BOURGOGNE ROSÉ DOMAINE ALBERT BICHOT

Light, bouquet of raspberries, red currants and white blossom

17

EXECUTIVE CHEF
Bart Vandaele

CHEF DE CUISINE
Alexander Flores

GENERAL MANAGER
Rinata Gafarova

FAVORITE GIN & TONICS

CITADELLE ROUGE GIN, FR 16.00

*Lemon ice, raspberry
Fever-Tree light tonic*

TINKERMAN'S GIN, VA 16.00

*Lime, coriander, plain ice,
Fever-Tree Mediterranean tonic*

GIN TONIC PEU ALCOOLISÉ 16.00

*Low roof G&T, 1/2 Sorgin grapefruit gin,
1/2 N.A. Bare gin, Fever -Tree grapefruit sparkling*

WHITE WINE BY THE GLASS

CHEF'S FAVORITE, ENTRE-DEUX-MERS, FRENCH KISS 2024	16
<i>Mineral and lemon notes, palate is full and rich</i>	
SANCERRE, KÉVIN ET KARINE LAUVERJAT, FR 2024	24
<i>Medium-bodied, notes of citrus & stone fruits, sharp minerality</i>	
PINOT GRIGIO, ORNELLA MOLON, IT 2023	15
<i>Aromas of apple, pear, and hints of apricot</i>	
SAUVIGNON BLANC, CLOS DE LA FONTAINE, VV, FR 2021	15
<i>Notes of lemon, white peach, and a touch of wet stone minerality</i>	
CHARDONNAY, 'BEZEL' BY CAKEBREAD WINERY, CA 2023	17
<i>Medium bodied, aromas citrus, oak, pear, vanilla</i>	
ALBARINO, 'NESSA' BY ADEGAS GRAN VINUM, SP 2024	16
<i>Aromas of fresh citrus, white flowers, and stone fruits</i>	

RED WINE BY THE GLASS

CHEF'S FAVORITE, ITALIAN WINE COLLECTION	16
<i>Ask your bartender for today's selection. Changes weekly.</i>	
PINOT NOIR, MADER, FR 2022	15
<i>Aromas of cranberry and raspberry, silky creamy texture</i>	
PINOT NOIR, LA CREMA, MONTEREY 2023	16
<i>Aromas of tart cranberries, ripe strawberries & hints of brown spices</i>	
BORDEAUX, CHÂTEAU LES ARROMANS, PRESTIGE 2022	16
<i>Notes of spiced vanilla, plum, cassis and hints of leather</i>	
CAB. SAUVIGNON, UNSHACKLED, BY THE PRISONER, CA 2022	18
<i>Intense aromas of blackberry, dark chocolate and licorice</i>	
MALBEC, AUKA, DON ALFONSO, MENDOZA 2022	15
<i>An intense and fresh nose, pepper, spice, oak, vanilla</i>	

OLE OLE ROSÉ

SANCERRE ROSÉ KEVIN ET KARINE LAUVERJAT, FR 2023

*Medium-bodied, fruity, bright strawberries,
raspberries, long finish*

22

AIX ROSÉ, COTEAUX D'AIX EN PROVENCE, 2023

Light, soft, ripe summer fruits, watermelon and strawberries

15

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 3% wellness fee will be added to each check to assist in covering the base wages and benefits of our staff.

Please be aware that this fee is not considered a tip.

IF YOU NEED SOME EXTRAS & LIKE TO SHARE

SLOW ROASTED HEIRLOOM CARROTS 15.50

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

GEROOSTERDE COURGETTEN EN BURRATA 18.00

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

THE BELGIAN FRITES 9.25

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

GESTOOMDE BROODJES MET BUIKSPEK 14.50

Two steamed buns, bbq pork belly, cucumber, radish, cilantro, lime, Korean glaze, quinoa

FRENCH BAGUETTE AND TWO BUTTERS 7.50

Sun-dried tomato butter, lard and bacon-bits butter

THE BRUSSELS SPROUTS 14.50

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

MOSSELEN BOUILLABAISSE 35.00

PEI mussels, clams, calamari, shrimps, tomato, bouillabaisse jus, rouille, toast

ROASTED DUCK TWO WAYS 46.00

Roasted duck breast, duck confit, sweet potato, blue cheese, nuts, dates, cranberry, red beet, duck à l'orange sauce

GESTOOFDE LAMSSCHOUDER MET WORTELEN 38.00

Braised lamb shoulder, cream of carrots, cumin, zucchini, Ras el hanout, harissa lamb jus

NEW IDEAS FROM THE CHEF

GEKOELDE MAÏSSOEP 16.00

Chilled creamy corn soup, za'atar spice

TOMATENTAARTJE 17.50

Heirloom tomato salad, purple basil, herb crumble tartlet, yogurt-basil cream, balsamic

HAMACHI MET TIJGERMELK 20.00

Sashimi style Hamachi, leche de tigre, passion fruit gel, serrano chill, flower confiti, coriander, Asian puffs

OUR CLASSIQUES APPS

KIP & KRAB SIGAARS	15.50
<i>Spicy cigars of chicken and crabmeat, dipping sauces</i>	
BELGISCHE WITLOOF SALADE	16.50
<i>Belgian endives, blue cheese crumble, agrumes, dates, kumquat, candied pecans, Belga's vinaigrette</i>	
WILDE CHAMPIGNON WAFEL	18.00
<i>Wild mushroom waffle, porcini, shiitake, beech mushrooms, Pecorino cream, mushroom jus shooter</i>	
VIER KAZEN KROKETTEN	15.00
<i>Croquettes of four cheeses, cheese waffle, cheese cream, puffed tomatoes, Parmesan snow</i>	
THE BEST STEAK TARTARE IN DC	21.00
<i>The Belgian steak tartare, fried onions, cornichons, capers, quail egg</i>	
as main course	37.00

OUR GUEST'S FAVORITES

SPINAZIE-AARDBEIENSALADE 16.00

Strawberry - spinach salad, nuts, red onions, Ricotta cheese, Balsamic dressing

RILLETTE VAN GEROOKTE FOREL 17.50

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

CAPELLINI D'ANGELO MET VENUS SCHELPJES 25.00

Capelli d'Angelo, littleneck clams, chili flakes, roasted bread, white wine, parsley oil

SALADE NIÇOISE 19.00 / 35.00

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

GARNAAL-KREEFT KROKET 21.00

Belgian shrimp and lobster croquette, fried parsley, lemon, tomato salad, roasted tomato mayonnaise

100% BELGIAN

STOVERIJ MET FRIETJES EN WITLOOF 33.00

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

BART'S BETTER BISTRO BURGER 25.50

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

BIEFSTUK VAN DE BEENHOEWER 49.00

Grilled hanger steak, duck fat potato pavé, roasted market vegetables, pepper sauce

POULET ROTI PERE MAURITS 34.00

Herb-roasted chicken, english peas, morel mushrooms, beans, spring onion, chicken-tarragon cream sauce

VARKENSKOTELET MET SPRUITJES 37.00

Smoked Heritage pork chops, dates, nuts, cream of Brussels sprouts, sweet and spicy glaze

FROM THE BIG POND

MUSSELS "MARINIÈRE" THE CLASSIQUE	29.00
<i>White wine, shallots, celery, butter, garlic, parsley, Belgian frites, mayonnaise</i>	
RODENBACH BIER MOSSELEN	30.00
<i>PEI mussels, Rodenbach classic, shallots, bacon bits, leeks, Belgian frites, mayonnaise</i>	
GEBAKKEN SNAPPER MET MAÏS	37.00
<i>Pan-seared snapper, succotash of corn, baby tomato and cucumber, garlic chive oil, chili, tomato-butter sauce, crunch</i>	
KABELJAUWHAASJE MET COURGETTEN SALSA	39.00
<i>Roasted cod loin, eggplant cream, watercress emulsion, mussels, miso, zucchini, cucumber</i>	
SAUMON AUX MORILLES	36.00
<i>Crispy-skin salmon fillet, chorizo, morel mushrooms, mint, English pea cream, asparagus</i>	

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.