



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

SCALDIS TRIPEL 9%	15
<i>Belgian Tripel notes of peach, tangerine, caramelized malts</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, FR 16.00
*Lemon ice, raspberry
Fever-Tree Light Tonic*

TINKERMAN’S GIN, VA 16.00
*Lime, coriander, plain ice,
Fever-Tree Mediterranean tonic*

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>	
CÔTES DU RHÔNE, PARALLÈLE 45, FR 2023	15
<i>Crisp, floral, citrus, peach, mineral</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

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>	
CÔTES DU RHÔNE, A. BERTHET RAYNE, FR 2023	15
<i>Tangy redcurrant and blackcurrant notes, refreshing</i>	
BORDEAUX, CHÂTEAU LES ARROMANS, PRESTIGE 2021	16
<i>Notes of spiced vanilla, plum, cassis and hints of leather</i>	
TEMPRANILLO, MATSU, EL PICARO, TINTA DE TORO, SP 2023	16
<i>Aromas of ripe blackberries, cherries, and plums</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.



WELCOME TO “THE ORIGINAL” BELGIAN RESTAURANT

est. 2004

IF YOU NEED SOME EXTRAS & LIKE TO SHARE

GEROOSTERDE COURGETTEN EN BURRATA 18.00

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

THE BRUSSELS SPROUTS 14.50

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

THE BELGIAN FRITES 9.25

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

GESTOOMDE BROODJES MET BUIKSPEK 14.00

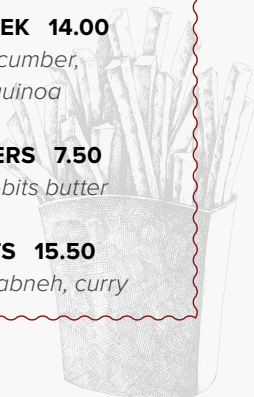
Two steamed buns, bbq pork belly, cucumber, radish, cilantro, lime, Korean glaze, quinoa

FRENCH BAGUETTE AND TWO BUTTERS 7.50

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

SLOW ROASTED HEIRLOOM CARROTS 15.50

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



NEW IDEAS FROM THE CHEF

GROENE ASPERGE SOEP 16.00

Green asparagus soup, crème fraîche, black garlic cream

HAMACHI MET TIJERMELK 25.00

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

BOEREN-TOMAAT EN RODE BIETEN 17.00

Heirloom tomatoes, pickled red beets, goat cheese-yogurt cloud, Breakfast radish, mint, Balsamic-basil dressing

ERWTJES RISOTTO MET ST.JACOBS VRUCHTEN 44.00

English pea risotto, scallops, smoked onion cream, pea purée, spring onions, chive oil

BIEFSTUK VAN DE BEENHOUWER 49.00

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

ROASTED DUCK TWO WAYS 46.00

Roasted duck breast, duck confit, sweet potato, rhubarb, blue cheese, nuts, dates, cranberry compote, red beet cream, duck à l’orange sauce

OUR CLASSIQUES APPS

SOUPE À L’OIGNON GRATINÉE

17.50

Belgian onion soup, croutons, Gruyère cheese

KIP & KRAB SIGAARS

15.50

Spicy cigars of chicken and crabmeat, dipping sauces

BELGISCHE WITLOOF SALADE

16.50

Belgian endives, blue cheese crumble, agrumes, dates, kumquat, candied pecans, Belga’s vinaigrette

WILDE CHAMPIGNON WAFEL

18.00

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

VIER KAZEN KROKETTEN

15.00

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

THE BEST STEAK TARTARE IN DC

20.00

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

as main course

36.00

OUR GUEST’S FAVORITES

RILLETTE VAN GEROOKTE FOREL 17.50

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

CAPELLINI D’ANGELO MET VENUS SCHELPIJES 25.00

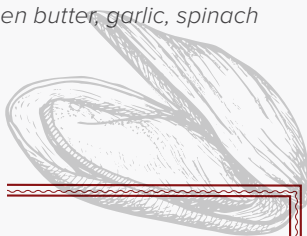
Capelli d’Angelo, littleneck clam, chili flakes, roasted bread, white wine, parsley oil

ASPERGES À LA FLAMANDE 24.00

Belgian famous asparagus, egg mimosa, farm butter, nutmeg, lots of fresh parsley

STOOFPOTJE VAN SLAKKEN EN KIKKERBILLEN 20.00

Casserole of escargot & frog legs, green butter, garlic, spinach



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 25.00

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

FILET MIGNON MET PEPERSAUS 59.00

Pepper crusted C.A.B. filet mignon, puffed tomato, our crazy frites with truffle mayonnaise, pepper sauce

VARKENSKOTELET MET SPRUITJES 37.00

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

POULET ROTI PERE MAURITS 34.00

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

FROM THE BIG POND

GEBAKKEN ZEEDUIVEL MET BLOEMKOOI CRÈME

41.00

Monkfish loin, brown butter cauliflower cream, green parsley lemon confit, capers – mustard emulsion

KABELJAUWHAASJE MET COURGETTEN SALSA

39.00

Roasted cod loin, eggplant cream, watercress emulsion, mussels, miso, zucchini, cucumber

SAUMON AUX MORILLES

37.00

Crispy-skin salmon fillet, chorizo, morel mushrooms, peas, mint, nasturtiums, asparagus

MUSSELS “MARINIÈRE” THE CLASSIQUE

29.00

White wine, shallots, celery, butter, garlic, parsley, Belgian frites, mayonnaise

MOSSELEN DIABLO LOCO

31.00

Lobster jus, white wine, butter, cilantro, celery, garlic, mushrooms, jalapeño, Belgian frites, mayonnaise

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.