



## BELGA'S COCKTAILS

**BELGA'S OLD FASHIONED** 18  
Woodford Reserve "Belga Cafe's 20th anniversary barrel"  
Angostura bitters, demerara syrup, orange

**ROYAL BELGIAN MULE** 15  
Homemade lemon-lime Genever, Intense ginger liqueur,  
ginger beer, juniper berries

**SPRING G&T** 16  
Citadelle Original Gin, candied ginger, citrus ice  
Fever-Tree grapefruit and elderflower tonics

**LUCID DREAMING** 16  
Plantation 3 stars pineapple Rum, lime juice,  
cinnamon syrup, Giffard banane du Brésil

**THE ONLY FRENCH IN THE HOUSE '75'** 17  
Ford's Gin, lemon, simple syrup, St-Germain,  
sparkling wine, lemon twist

**\*\*N/A ORANGE SPRITZ** 14  
Petit Beret orange spritz, blood orange, N/A sparkling rose

## DRAFT BEERS

**STELLA ARTOIS 5.2%** 8.5  
Pilsner | hazy golden yellow, with grainy malts, crisp

**BLANCHE DE BELGA 4.7%** 11  
White beer | aromas of citrus fruit, notes of orange, & lime

**LA CHOUFFE 8%** 12  
Golden ale | aromas of bananas, sweet fruit, malt, & spice

**RODENBACH CLASSIC 5.2%** 14  
Red ale | hazy light brown, similar to an unfiltered apple cider

**ST. BERNARDUS TRIPLE 8%** 15  
Abbey | aromas of malty bread, baking spices, & hints of honey

## WHITE WINE BY THE GLASS

**SANCERRE, DOMAINE PELLE, LA CROIX AU GARDE, FR 2022** 24  
Medium-bodied, notes of citrus & stone fruits, sharp minerality

**SAUVIGNON BLANC, THE HOROLOGIST, NZ 2022** 15  
Aromas of lemon & lime, gooseberry flavors & a fruity finish

**CHABLIS, JEAN-MARC BROCARD, SAINTE CLAIRE, FR 2022** 20  
Full-bodied, notes of cooked apples, mango, & hints of honey

**CHARDONNAY, SEQUOIA GROVE, CA 2020** 22  
Medium to full-bodied, fresh, elegant, & smooth palate

**PINOT BLANC, JEAN LUC MADER, FR 2022** 16  
Strong green apple, tart minerality & a bouquet of white flowers

**GRAVES, CHATEAU PEYREBLANQUE, FR 2020** 16  
Aromas of citrus & apricot, notes of white fruits & a refreshing acidity

**CHEF'S FAVORITE, GRUNER VELTLINER, GROISS, AUT 2022** 16  
Notes of yellow apples, hand-picked pears, and subtle hints of lemon

**CÔTES DU RHÔNE, E. GUIGAL, FR 2020** 15  
Floral & bright, notes of ripe apricot, honeysuckle, & nectarine

**SAUTERNES, LE TERTRE DU LYS D'OR, FR 2018** 15  
Aromas of tangerines, exotic fruits, & apricots

## RED WINE BY THE GLASS

**PINOT NOIR, VIOLET HILL, OREGON 2022** 16  
Aromas of cherries & raspberries, touch of earthiness & a silky finish

**BURGUNDY, FREDERIC ESMONIN, LES GENEVRIERES, FR 2022** 21  
Aromas of tart cranberries, ripe strawberries, & hints of brown spices

**CÔTES DU RHÔNE, B & D, LOU PONTIAS, FR 2021** 15  
Medium-bodied with nice acidity, aromas of cherries & chocolate

**VALPOLICELLA, BUGLIONI (I'M) PERFETTO, ITALY 2021** 16  
Aroma of ripe red fruits, black cherries, spices, & vanilla

**BORDEAUX, CHATEAU L'ESTUAIRE, MEDOC, FR 2019** 16  
Aromas of coffee, with a hint of leather & roasted nuts

**MALBEC, AUKA, RESERVA, ARGENTINA 2021** 15  
Dry red, with mild hints of red fruit & a medium-long finish

**CARIGNAN, DOM NADAL-HAINAUT, FR 2019** 17  
Aromas of black currant, hint of licorice, and rich tannins

**CABERNET SAUVIGNON, SEQUOIA GROVE, CA 2021** 26  
Aromas of blackberries, mulberries, cassis, & violet

## CHAMPAGNE & SPARKLING WINE

**VEUVE CLIQUOT, BRUT, REIMS, FR N.V.**  
Medium-bodied, aromas of grapefruit, citrus peel,  
quince, toast, & almonds  
26

**SAUMUR BRUT VINTAGE, BOUVET, SAPHIR 2019**  
Complex aromas of peaches & toasted brioche  
16

## OLE OLE ROSE

**SANCERRE ROSE, KEVIN ET KARINE LAUVERJAT, FR 2022**  
Medium-bodied, fruity, bright strawberries,  
raspberries, long finish  
22

**CREMANT ROSE, DOM ALBERT BICHOT**  
Light, bouquet of raspberries, red currants and white blossom  
16

**EXECUTIVE CHEF**  
Bart Vandaele

**CHEF DE CUISINE**  
Alexander Flores

**GENERAL MANAGER**  
Rinata Gafarova

**GUEST RELATIONS MANAGER**  
Fabian Lawrence

2024

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

#### 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

#### WORTEL-GEMBERSOEP 16.00

Warm carrot soup, fresh ginger, crème fraîche

#### TONIJN MET AVOCADO 24.00

Yellowfin tuna crudo, avocado, lemon verbena, seaweed salad, Persian lime, garden herbs, rice pips

#### QUINOA SALADE 17.00

Red and white quinoa, grilled broccoli, red beets, quinoa crisps, mixed greens, roasted almonds, balsamic vinaigrette



## 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**

#### 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 MET GROENE ERWTEN 24.00

Green pea risotto, smoked crème fraîche, English peas, wild mushrooms, puffed rice

#### ASPERGES A LA FLAMANDE 19.00

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, Belgian endive, grain mustard

#### BART'S BETTER BISTRO BURGER 24.00

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

#### BRAADKIP MET ROZEMARIJN SAUS 32.00

Herb stuffed roasted chicken, green peas, snow peas, asparagus, thyme jus

#### VARKENSWANGETJES MET POLENTA 39.00

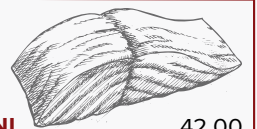
Braised pork cheeks, carrots, pearl onions, creamy polenta, black truffle, red wine sauce

#### EENDENBORST MET BIERSAUS 37.00

Pan seared duck breast, red cabbage pineapple cream, warm endives, fresh orange, cherry beer sauce



## FROM THE BIG POND



#### SINT-JAKOBSSCHELPEN MET CANNELLONI 42.00

Pan seared scallops, cannelloni stuffed with butternut squash, vadouvan curry sauce

#### GEGRILDE BRANZINO MET FARRO GRANEN 37.00

Grilled Branzino, pearl pasta, clams, mussels, snow peas, butter sauce

#### SNAPPER MET WORTEL GNOCCHI 38.00

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

#### PAELLA MET ZEEVRUCHTEN 41.00

Seafood paella, Arborio rice, shrimp, branzino, snapper, clams, mussels, lobster broth

#### 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.