

SUMMER SPECIALS

CHESAPEAKE BAY SOFT SHELL CRAB

Tempura fried crab, herb salad, pico de gallo, soy dressing, sesame 17.00 / 29.00

BUFFALO BURRATA & TOMATEN VARIATIE

Salad of tomato, buffalo burrata, five basils, extra virgin olive oil, bread crumbs 15.00



THE BEST STEAK TARTARE IN DC

The Belgian steak tartare, fried onions, cornichons, capers, quail egg, herb salad 18.00
as main course with frites +9.00

GROENE KRUIDEN SALADE MET GARNALEN

Grilled Tiger shrimp, fresh seasonal herbs from Chef Bart's garden, radish, cucumber, pickled onions, garlic waffles, ginger dressing 23.00

OUR CLASSIQUE APPS

RUSTIEKE TOMATEN SOEP	13.00
<i>Rustic heirloom tomato soup, grilled cheese waffle</i>	
LA GAUFRE D'HOMARD	17.50
<i>Maine lobster waffle, velvet lobster bisque, fennel salad, radish, frisée, pink grapefruit, white chocolate dust, Tonka bean oil</i>	
KIP & KRAB SIGAARS	12.50
<i>Spicy cigars of chicken & crabmeat, dipping sauces</i>	
VIER KAZEN KROKETTEN	12.00
<i>Cheese croquettes, Chimay, aged Gouda, goat cheese, Le Gruyère d'Alpage, shaved Parmesan</i>	

COOL IDEAS FROM THE CHEF

TARTAAR VAN TONIJN	16.50
<i>Ahi Tuna tartare, crushed avocado, crispy shallots, soy ponzu vinaigrette</i>	
BELGISCHE WITLOOF SALADE	13.00
<i>Belgian endives, blue cheese, pear, pecans, Hoegaarden-Belga dressing</i>	
RODE BIETJES SALADE	14.00
<i>Roasted red beets, goat cheese, radishes, baby arugula, mint, beet vinaigrette</i>	

100% BELGIAN

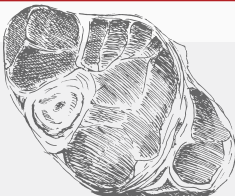
GEGRILDE STEAK FRITES BELGE	42.00
<i>Grilled filet mignon, Belgian frites, Béarnaise sauce, field greens salad</i>	
VLAAMSE STOVERIJ MET FRIETJES	25.00
<i>Flemish beef stew in Leffe Brown sauce, braised endive, Belgian frites, mayonnaise</i>	
EENDENBORST MET RABARBER	32.00
<i>Slow roasted duck breast, english pea purée, braised rhubarb, asparagus, duck spring roll, cherry reduction sauce</i>	
BART'S BETTER BISTRO BURGER	21.00
<i>Grilled burger, bacon, American cheese, tomato, pickles, crazy sauce, brioche bun, Belgian frites</i>	

FROM THE BIG POND



SOLE MEUNIÈRE	49.00
<i>Dover Sole, meunière butter sauce, Belgian frites</i>	
MUSSELS “MARINIÈRE” THE CLASSIQUE	25.50
<i>White wine, shallots, butter, garlic, parsley</i>	
BOUILLABAISSSE A L'OSTENDAISE	31.00
<i>Shrimp, calamari, scallops, salmon, halibut, julienne vegetables</i>	
BBQ AVOCADO SALADE MET GEBAKKEN ZALM	25.00
<i>Grilled avocado, grilled salmon, artisan greens, kale, onion, everything bagel seasoning, yogurt dressing</i>	
KING CRAB BLACK BEAN PASTA	19.00/37.00
<i>Black bean spaghetti pasta, julienne vegetables, fresh heirloom tomato, garlic butter sauce, grilled King crab leg</i>	

FOR TWO AND MORE



GEHELE GEROOSTERDE KIP VOOR TWEE

Whole roasted chicken for two, spring herb salad, Belgian frites, rosemary jus 41.00

MIX GRILL VOOR TWEE

Grilled meat platter for two, pork belly, grilled hanger steak, grilled lamb, grilled ribs, boudin blanc, potato salad, beans salad 75.00

NOORSE GEROOSTERDE ZALM VOOR TWEE

Norwegian roasted salmon for two, baked pearl pasta, snow peas, corn, parsley, carrots, fresh herbs from chef's garden, Beurre Blanc sauce 55.00

MIX GRILL VOOR VIER

Grilled meat platter for four, pork belly, grilled hanger steak, grilled lamb, grilled ribs, boudin blanc, potato salad, beans salad 140.00



BELGA’S COCKTAILS

ONE PERFECT GIN AND TONIC	15.00
Hendrick’s Gin, Fever Tree mediterranean tonic, lime, mint	
ROYAL BELGIAN MULE	12.00
Homemade lemon Jenever, fresh lemon, ginger beer	
CHAI RYE	14.00
Redemption Rye, chai ingrain sweet vermouth, St. Germain, Peychaud’s Bitters	
RHUBARB SPRITZER	13.50
Rhubarb syrup, Lillet Blanc, soda water, fresh lemon, basil from Betsy’s garden	

DRAFT BEERS

KASTEEL TRIPEL 11%	12
Belgian triple hoppy, floral, herbal, and lightly yeasty	
TANK 7, BOULEVARD BREWING COMPANY 8.5%	11
American saison grapefruit-hoppy notes, peppery, dry finish	
STELLA ARTOIS 5%	8
Pale lager sweet malt, yeasty sweetness, mellow hop	
DELIRIUM TREMENS 8.5%	14
Belgian strong pale ale aromas of orange and lemon peel, a lot of sweet malty flavours	
OPTIMAL WHITTE 4.9%	9.5
Belgian style white ale perfect amount of herbs, spices, and hops	

DESSERTS

CHOCOLATE MOUSSE IN A BEER GLASS	13.00
Chocolate mousse, chocolate pearls, chocolate crumbles served in a complimentary beer glass	
BART’S CHOCOLATE CAKE	13.00
Flourless soft-center chocolate cake, salted caramel sauce, Belgian chocolate chip ice cream	

WHITE WINE BY THE GLASS

SANCERRE, PERLE BLANCHE	16.00
Young, crisp, tropical fruit on the palate, mineral notes	
SAUVIGNON BLANC, MATUA, NEW ZEALAND	11.00
Young, crisp, tropical fruit on the palate, mineral notes	
PINOT BLANC, WILLM, FRANCE	13.50
Bright golden-yellow. Hazelnut, dried fruit and citrus aromas. Well-balanced lively finish	
CHARDONNAY, MARGOTE, BOURGOGNE, FRANCE	14.00
Notes of green fruits, attractive acidity	
CÔTES DU RHÔNE, BERTHET-RAYNE, FRANCE	13.50
Fresh, green almond and yellow apple flavors	
BORDEAUX, FRENCH KISS, FRANCE	12.50
Fresh, green almond and yellow apple flavors	
CHAMPAGNE, TAITTINGER, BRUT, REIMS, NV	22.00
Aromas of fruit and brioche as well as the fragrances of peach, white flowers and vanilla pod	

ROSÉ WINE BY THE GLASS

SANCERRE, KÉVIN ET CHRISTIAN LAUVERJAT, FRANCE	16.00
Medium-bodied, fruity, bright, fresh strawberries, long finish	
CÔTES DE PROVENCE, DOMAINE AUREILLAN, FRANCE	13.50
Aromatic with notes with cherry notes, arbutus and pink pepper, a fine and elegant palate	

RED WINE BY THE GLASS

GRENACHE BLEND, CLUA, SPAIN	13.00
Aromas of ripe fruit and chocolate, notes of toasted tannins	
PINOT NOIR, STERLING, CALIFORNIA	13.50
Complex toast and vanilla tones to raspberry, black cherry and cranberry aromas	
BORDEAUX, CHATEAU LAVERGNE, FRANCE	12.00
Notes of cherries, plums, raspberries, earthy	
CABERNET SAUVIGNON, MOUNT VEEDER	19.00
Soft tannins, blackberry, dried herbs, with a long finish	

CREAMY COCONUT MANGO PANNACOTTA	11.00
Vanilla creamy pannacotta with mango coulis	
LA GRANDE DAME BLANCHE	11.00
Belgian sundae: vanilla & chocolate ice cream, cocoa crumble, meringue, whipped cream, chocolate pearls, lots of hot Belgian chocolate sauce	

TAKE HOME FOR LATE NIGHT SNACK:

Homemade Raspberry Coconut or Vanilla Ice Cream (32 oz) 19.00

2020

EXECUTIVE CHEF
Bart Vandaele

CHEF DE CUISINE
Alexander Flores

GENERAL MANAGER
Rinata Gafarova

Due to limited seating on the patio we will add 20% service charge | We will gladly accept up to 3 credit cards per table.
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.