



WELCOME TO “THE ORIGINAL” BELGIAN RESTAURANT

BETSY’S GOT SOME EGGS

EI-PROSCIUTTO TOAST

Soft scrambled eggs, Prosciutto ham, black pepper, Parmigiano-Reggiano, crisps, on toast
17.50

FANCY TRUFFLE HASHBROWNS

Duck fat hashbrowns, duck confit leg, black truffle butter, poached egg, duck sauce
28.00

EITJES & GEROOKTE ZALM

Butter braised asparagus, poached eggs, Chesapeake Smokehouse salmon, mousseline with Persian lime, English muffin crumble
24.00

THE BELGIAN OMELET

Stuffed omelet, lobster, shrimp, crab, calamari, tomato-bisque sauce, petite salad
26.50

OMELETTE AU FROMAGE CLASSIQUE

Classic omelette, bacon fat hashbrowns, Gruyère and aged Guda cheese, herbs
18.00

COWBOY HASHBROWNS SKILLET

Hashbrowns, beer braised short ribs, Brussels sprouts, chipotle ketchup, pickled onions, scrambled eggs
23.50

BELGA’S ‘BERUCHTE’ GROENE EIEREN

Our famous green eggs, herb pesto, creamed spinach, red onions, Gruyère cheese, English muffin, Applewood smoked bacon
18.00

LA QUICHE “THE 3 PIGGIES”

Puff pastry, quiche, Parisian ham, bacon bits, prosciutto, onions, cheeses, mesclun salad
19.50

BANANA NUTELLA CREPES

French crêpes, fresh banana, lots of Nutella, whipped cream, chocolate
17.00

SAND ‘WISHES’ IF YOU’D LIKE

CRISPY EGG ON MUSHROOM TOAST 22.00

Sautéed mushrooms, country bread, parsley, fried kale, black garlic, crispy fried poached egg

OUR AVOCADO TOAST 18.00

Farmhouse bread, crushed avocado, pickles, radishes, cilantro, tomatoes, petite salad

poached egg + 5.00
smoked salmon + 7.00

BART’S BETTER BISTRO BURGER 26.00

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

Add any egg + 5.00

NEW TO BELGA!

BOEM SHAKALACA! 18.00

A la shakshuka, runny eggs, tomato, garlic, cream, feta cheese

YES! “EGG” IN A WAFFLE 16.00

Two warm poached eggs inside two waffles, Korean BBQ pork belly, petite salad

CROQUE MADAME WAFFEL 19.00

Pistachio mortadella, poached egg, American and Gruyere cheeses, cheese cloud, “in a waffle”

LE PETIT-DÉJEUNER BELGE

GREEK YOGURT PARFAIT & GRANOLA 13.50

Greek yogurt, berries, granola, fresh basil syrup

SEASONAL FRUIT PLATE 11.50

Sage-lime syrup

L’ORIGINAL WAFFLE BOMMEKES 6.75

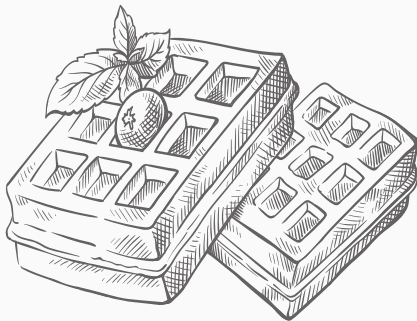
The Original Liège waffle in small bites, with sugar snow

CINNAMON ROLL WAFFLE 5.50

With frosting dip

BELGIAN CHOCOLATE CROISSANT 7.50

Chocolate mousse, chocolate pearl



WAFFLES LIKE YOU’VE NEVER SEEN BEFORE!

BELGIAN FRENCH TOAST 18.00

Home-baked French brioche toast waffle, roasted pineapple, toasted coconut, Biscoff cookies cream, speculoos crumble

LIEGE WAFFLE & RED WINE POACHED PEARS 16.00

L’Original Liège waffle, red wine poached pears, crème brûlée cream, pear syrup

FRESH & SIMPLE - A BELGIAN WAFFLE 16.50

Simple Belgian waffle, lots of seasonal fresh fruit, vanilla whipped cream

STRAWBERRY FIELD WAFFLE 17.50

The Brussels waffle, strawberries, vanilla whipped cream, pink meringues, strawberry jelly, sugar snow

FALAFEL WAFFLE & HUMMUS 18.50

Garlic hummus, poached eggs, cucumber, heirloom tomato, mint, garlic yogurt sauce

FARM CORNBREAD WAFFLE 21.50

Cornbread waffle, lightly smoked pulled pork, lots of parsley, avocado cream, two fried eggs, chives crème fraîche

BUTTERMILK FRIED CHICKEN THIGHS AND WAFFLES 21.00

Buttermilk deep fried chicken, crispy Belgian waffle, popcorn, jalapeño honey syrup, spicy peppers, whipped sweet butter

BRUNCH MENU

IF YOU NEED SOME EXTRAS



JERKEY TURKEY BACON 9.50

Grilled Jamaican Jerk turkey bacon

A BUCKET OF APPLEWOOD SMOKED BACON 8.50

THE BELGIAN FRITES 9.50

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

SIDE OF 2 EGGS or EGG WHITES 8.00

Brouillés, omelette, pochés, oeuf sur le plat

FRENCH BAGUETTE 8.00

Sun-dried tomato butter, lard and bacon bits butter

BACON FAT HASH BROWNS 9.50

with truffle rosemary salt

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 foodborne illness, especially if you have certain medical conditions.

A BUNCH OF BRUNCH COCKTAILS

BRUT DE LOIRE

Bouvet Ladubay, Saphit Brut 2022
16.00

CRÉMANT DE BOURGOGNE BRUT ROSÉ

Domaine Albert Bichot, N.V
18.00

OUR BUBBLY SPECIAL

A bottle of sparkling wine and orange juice
BTL 45.00

THE ORIGINAL SPRITZ

Aperol 1919, sparkling wine, soda, blood orange
15.00

BART SIMPSON AT YOUR SERVICE

Rosemary-cucumber infused Citadelle gin,
jalapeño-honey syrup, lime,
Fever-Tree sparkling cucumber
17.00

JALAPEÑO BLOODY MARY

Jalapeño infused vodka,
spicy tomato, celery foam, pickled jalapeño
13.50

BELGA’S BLOODY MARY & CELERY FOAM

Tito’s vodka, spicy tomato juice,
green celery foam
13.00

B’MIMOSA

Our Sparkling wine, orange juice
11.50

NAPOLEON MIMOSA

Sparkling rosé, Mandarine Napoléon liqueur,
orange juice, blood orange
13.50

BELGA’S BELLINI

Crème de pêche liqueur,
white cranberry juice, sparkling wine
13.00

JACK THE RABBIT

Carrot infused rum, mango-carrot juice,
ginger beer, red beet ice cube, ginger candy
15.50

THE BEST PART OF WAKING UP

Kraken black spiced rum,
cold brew coffee, Baileys, roasted cocoa nibs
16.00

PERFECT ESPRESSO MARTINI

Ketel One vodka, Julius Meinl espresso,
Kahlua, trio of beans
17.00

MULLED WINE

Hot red wine, cinnamon, nutmeg, cloves,
star anise, citrus, rosemary
15.00

COFFEE, TEA & OTHER DRINKS

JULIUS MEINL COFFEE & TEA

DRIP	5.00
ESPRESSO	6.00
DOUBLE ESPRESSO	8.00
LATTE	7.00
CAPPUCCINO	7.00
ASSORTED JULIUS MEINL TEAS	7.00
ICED TEA	5.00

COCKTAILS ‘SANS ALCOOL’

(Enjoy our ZERO PROOF cocktails)

NED FLANDERS 15.00

Amaro Lucano, grapefruit juice,
lime, blood orange

“¡AY, CARAMBA!” MI PALOMA 16.00

Bare zero proof tequila, lime juice,
Fever-Tree grapefruit sparkling, grapefruit

BLACKBERRY HIBISCUS BELLINI 10.00

lots of ice, blackberry

HAPPENINGS AT BELGA CAFÉ

MUSSEL TUESDAY

Every Tuesday, Mussels & Frites
\$23 for lunch and dinner

HAPPY HOUR

Every Day
4:30 pm - 6:30 pm
Sunday 4:30 pm - close

VISIT OUR “THE BETSY”

rooftop gin garden and cocktail bar

DINNER & DRINKS

Tuesday - Saturday
starting 4:30 pm

BRUNCH: SATURDAY & SUNDAY

10:00 am - 3:30 pm

BRIE DE MEAUX AUX TRUFFLE

Brie stuffed with truffle and mascarpone,
frisée artichoke salad, homemade brioche
22.00

KIP & KRAB SIGAARS

Spicy cigars of chicken and crab meat,
dipping sauces
15.50

BELGISCHE WITLOOF SALADE

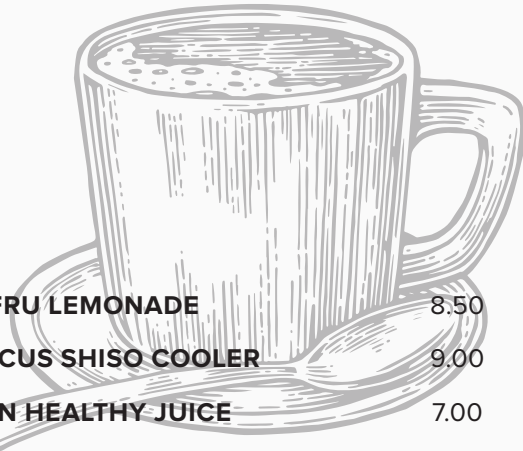
Belgian endives, blue cheese, pecans
agrumes, dates, kumquat, Belga’s vinaigrette
16.50

POMPOEN-KURKUMASOEP

Kabocha pumpkin-turmeric soup,
pomegranate, crème fraîche
17.00

VIER KAZEN KROKETTEN

Croquettes of four cheeses, cheese waffle,
cheese cream, puffed tomatoes, Parmesan snow
15.00



FRU FRU LEMONADE	8.50
HIBISCUS SHISO COOLER	9.00
GREEN HEALTHY JUICE	7.00
ORANGE JUICE	6.00
APPLE JUICE	5.00
PINEAPPLE JUICE	5.00
BELGIAN HOT CHOCOLATE	9.00

WARM BOOZY DRINKS

IRISH COFFEE 15.00

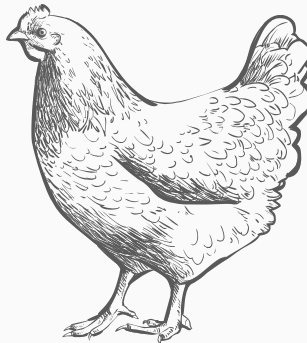
Slane Irish whiskey, drip coffee, raw sugar,
unsweetened cream float

BELGIAN COFFEE 15.00

Boomsa Young genever, crystal sugar,
drip coffee, unsweetened cream float

BELGIAN HOT CHOCOLATE WITH IRISH CREAM 15.00

Made with real belgian dark chocolate,
marshmallows, chocolate pearls



FEELING LUNCHY?

THE BEST STEAK TARTARE IN DC

Belgian steak tartare, fried onions, cornichons,
capers, garden salad, quail egg, Belgian frites
23.00 / 39.00

VEELKLEURIGE BIETENSALADE

Multicolor roasted beet creation,
smoked yogurt mousse, balsamic, pistachio
18.00

PETIT FILET ET FRIET

6 oz petit filet mignon, salad, Belgian frites,
mayonnaise
54.00

STOVERIJ MET FRIETJES EN WITLOOF

Belgian beef stew, Chimay beer, Belgian frites,
mayonnaise, endive salad, grain mustard
34.00

MUSSELS ‘MARINIÈRE’ THE CLASSIQUE

PEI mussels, white wine, shallots, butter, garlic,
celery, parsley, Belgian frites, mayonnaise
29.00

RED DEVIL’S MUSSELS

PEI mussels, mezcal, spicy sauce,
chorizo sausage, jalapeño, shallots, butter,
Belgian frites, mayonnaise
31.00

CHEF / OWNER
Bart Vandaele

CHEF DE CUISINE
Alexander Flores

GENERAL MANAGER
Rinata Gafarova

For the parties of six or more we may add 20% service charge | \$3.50 substitutions and menu changes | We accept maximum of 3 credit cards per table.
A 3% wellness fee will be added to each check to help us pay the base wages and benefits of staff. Please note this fee is not a tip.