

## BETSY’S GOT SOME EGGS

### EI-PROSCIUTTO TOAST

Soft scrambled eggs, Prosciutto ham, black pepper, Parmigiano-Reggiano, crisps, toasted country bread  
18.00

### EITJES & GEROOKTE ZALM

Butter braised asparagus, poached eggs, Chesapeake Smokehouse salmon, mousseline with Persian lime, English muffin crumble  
24.50

### THE BELGIAN OMELET

Stuffed omelet, lobster, shrimp, crab, tomato-bisque sauce, petite salad  
27.00

### OMELETTE AU FROMAGE CLASSIQUE

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

### COWBOY HASHBROWNS SKILLET

Crispy hashbrowns, beer-braised short ribs, Brussels sprouts, chipotle ketchup, pickled onions, scrambled eggs  
23.50

### BELGA’S ‘BERUCHTE’ GROENE EIENEN

Our famous green eggs, herb pesto, creamed spinach, red onions, Gruyère cheese, English muffin, Applewood smoked bacon  
18.50

### 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

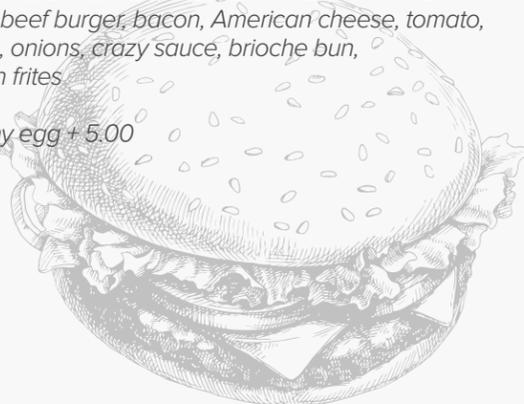
Farmhouse bread, crushed avocado, pickles, radishes, cilantro, tomatoes, petite salad

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!

### 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”

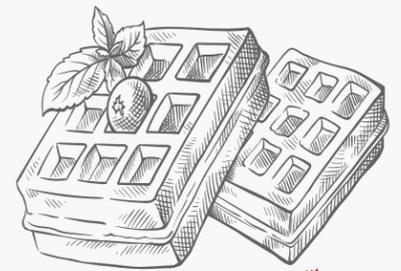
## LE PETIT-DÉJEUNER BELGE

**SEASONAL FRUIT PLATE** 12.00  
Sage-lime syrup

**L’ORIGINAL WAFFLE BOMMEKES** 6.75  
The Original Liège waffle in small bites, with sugar snow

**CINNAMON ROLL WAFFLE** 6.00  
With frosting dip

**BELGIAN CHOCOLATE CROISSANT** 7.50  
Chocolate mousse, chocolate pearl



## WAFFLES LIKE YOU’VE NEVER SEEN BEFORE!

### STRAWBERRY FIELD WAFFLE 17.50

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

### LIEGE WAFFLE & RED WINE POACHED PEARS 16.00

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

### BELGIAN FRENCH TOAST 18.00

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

### FRESH & SIMPLE - A BELGIAN WAFFLE 16.50

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

### BUTTERMILK FRIED CHICKEN THIGHS AND WAFFLES 22.00

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

### FARM CORNBREAD WAFFLE 21.50

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

## 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 HASHBROWNS** 9.50  
with truffle rosemary salt



# A BUNCH OF BRUNCH COCKTAILS

## BRUT DE LOIRE

Bouvet Ladubay, Saphit Brut 2022  
16.50

## CRÉMANT DE BOURGOGNE BRUT ROSÉ

Domaine Albert Bichot, N.V.  
18.50

## OUR BUBBLY SPECIAL

A bottle of sparkling wine and orange juice  
BTL 45.00

## THE ORIGINAL SPRITZ

Aperol 1919, sparkling wine, soda, blood orange  
15.50

## MONKEY 47 GIN AND TONIC

Blackberry, rosemary ice cube,  
Fever-Tree mediterranean tonic  
23.00

## JALAPEÑO BLOODY MARY

Jalapeño infused vodka,  
spicy tomato, celery foam, pickled jalapeño  
14.00

## BELGA'S BLOODY MARY & CELERY FOAM

Tito's vodka, spicy tomato juice,  
green celery foam  
14.00

## B'MIMOSA

Our sparkling wine, orange juice  
12.50

## NAPOLEON MIMOSA

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

## FLOR DE BUBBLES

Homemade hibiscus syrup, sparkling wine,  
candied flower  
13.50

## 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  
18.00



## COFFEE, TEA & OTHER DRINKS

### JULIUS MEINL COFFEE & TEA

DRIP	5.50
ESPRESSO	6.00
DOUBLE ESPRESSO	8.00
LATTE	7.50
CAPPUCCINO	7.50
ASSORTED JULIUS MEINL TEAS	7.50
ICED TEA	5.00

## COCKTAILS 'SANS ALCOOL'

(Enjoy our ZERO PROOF cocktails)

### NED FLANDERS 15.00

N.A. Amaro Lucano, grapefruit juice,  
lime, blood orange

### N.A. PERO HOUR 14.00

Spritz Del Conte Classico, club soda,  
blood orange, lots of ice

## HAPPENINGS AT BELGA CAFÉ

### MUSSEL TUESDAY

Every Tuesday, Mussels & Frites  
\$25 for lunch and dinner

### HAPPY HOUR

Every Day  
4:30 pm - 6:30 pm

## VISIT OUR "THE BETSY"

rooftop gin garden and cocktail bar

### DINNER & DRINKS

Tuesday - Saturday  
starting 4:30 pm

### BRUNCH: SATURDAY & SUNDAY

10:30 am - 3:30 pm

### BELGISCHE WITLOOF SALADE

Belgian endives, blue cheese, pecans  
agrumes, dates, 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

### THE CHEESE PLATE

Young goat cheese, pistachio- ginger gummy  
St Andre triple cream, cranberry and orange chutney  
Brie stuffed with truffle, butter brioche toast, leek dust  
Aged Manchego, sweet black garlic, cured salami  
25.00



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

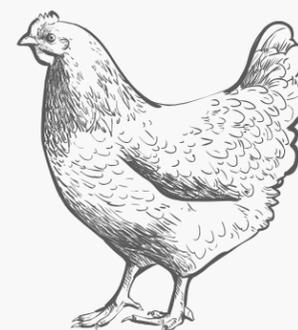
Slane Irish whiskey, drip coffee, raw sugar,  
unsweetened cream float  
16.00

### BELGIAN COFFEE

Boomsa Young genever, crystal sugar,  
drip coffee, unsweetened cream float  
15.50

### BELGIAN HOT CHOCOLATE WITH IRISH CREAM

Made with real Belgian dark chocolate,  
marshmallows, chocolate pearls  
16.00



## FEELING LUNCHY?

KIP & KRAB SIGAARS	Spicy cigars of chicken and crab meat, dipping sauces	15.50
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### THE BEST STEAK TARTARE IN DC

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

### PETIT FILET ET FRIET

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

### STOVERIJ MET FRIETJES EN WITLOOF

Flemish beef stew, Petrus 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 WORLD CUP MUSSELS

PEI mussels, 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 parties of six or more we may add 20% service charge | \$3.50 substitutions and menu changes | We accept a maximum of three 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.