



## BELGA'S COCKTAILS

<b>BELGA CAFE'S BEET MANHATTAN</b>	<b>18</b>
<i>Jefferson's Rye Whiskey, Aquavit, Dry Marsala fine, Pasubio, candied red beet, ice cube</i>	
<b>CHEF BART'S NEGRONI</b>	<b>17</b>
<i>Nolet's gin, Martini &amp; Rossi riserva speciale rubino, Campari, big clear ice, blood orange peel</i>	
<b>DON'T HAVE A COW, MAN!</b>	<b>18</b>
<i>Del Maguey, Vida 'Puebla' mezcal, Boomsma green, Maraschino liqueur, lime wheel, boozy foam, clear ice</i>	
<b>ROYAL BELGIAN MULE</b>	<b>15</b>
<i>Homemade lemon-lime Genever, Intense ginger liqueur, Q hibiscus ginger beer, juniper berries</i>	
<b>NO WAY, JOSE</b>	<b>17</b>
<i>Tequila Mi Campo Blanco, Cointreau, shiso-Hibiscus cooler, yuzu juice, salt rim</i>	
<b>WHOA</b>	<b>18</b>
<i>Blue cheese washed Ketel One vodka, Castelveteran olives, Dolin dry vermouth mist, martini</i>	
<b>TINKERMAN'S CURIOUSLY BRIGHT G&amp;T</b>	<b>16</b>
<i>Honey crisp apples, celery, cucumber, big ice, Fever-Tree Lemon tonic</i>	
<b>BART LITE ( ZERO ROOF)</b>	<b>16</b>
<i>Empress 1908 0.0 Indigo gin, Fever-Tree Light tonic, big ice, lemon twist</i>	

## DRAFT BEERS

<b>STRAFFE HENDRIK TRIPEL 9%</b>	<b>15</b>
<i>Belgian Tripel   rich, creamy, deep malt character, rum and pear</i>	
<b>STELLA ARTOIS 5.2%</b>	<b>9</b>
<i>Pilsner   hazy golden yellow, with grainy malts, crisp</i>	
<b>BLANCHE DE BELGA 4.7%</b>	<b>12</b>
<i>White Beer   aromas of citrus fruit, notes, orange and lime</i>	
<b>CORSENDONK PATER DUBBEL 6.5%</b>	<b>16</b>
<i>Dubbel   taste of malt with a soft aftertaste</i>	
<b>BRUGSE ZOT 6%</b>	<b>15</b>
<i>Belgian Blonde Ale   notes of caramel, brown sugar, and Belgian yeast</i>	

## OLE OLE ROSÉ

**SANCERRE ROSÉ**  
**KEVIN ET KARINE LAUVERJAT, FR 2024 22.00**

*Medium-bodied, fruity, bright strawberries, and raspberries*

**SWEET. MUSCAT DE BEAUMES DE VENISE**  
**TRESOR DU CLOCHER 2019 15.00**

*Notes of white peach and honeysuckle, weet but freshly balanced*

**EXECUTIVE CHEF**  
 Bart Vandaele

**CHEF DE CUISINE**  
 Alexander Flores

**GENERAL MANAGER**  
 Rinata Gafarova

## THE WARM CORNER

**HOME SWEET HOME 15.00**

*Chef's grandpa's apples, Calvados, Four roses bourbon, hot apple cider*

**MULLED WINE 15.00**

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

## WHITE WINE BY THE GLASS

<b>CHEF'S FAVORITE, BLANDINE LE BLANC, FR 2024</b>	<b>14</b>
<i>Mineral and lemon notes, palate is full and rich</i>	
<b>SANCERRE, KÉVIN ET KARINE LAUVERJAT, FR 2024</b>	<b>25</b>
<i>Medium-bodied, notes of citrus &amp; stone fruits, sharp minerality</i>	
<b>PINOT GRIGIO, ORNELLA MOLON, IT 2024</b>	<b>17</b>
<i>Aromas of apple, pear, and hints of apricot</i>	
<b>SAUVIGNON BLANC, TAPI, NEW ZEALAND 2024</b>	<b>15</b>
<i>Fresh, Crisp citrus, tropical fruit, vibrant acidity, clean finish</i>	
<b>CHARDONNAY, CHALK HILL, RUSSIAN RIVER, CA 2024</b>	<b>16</b>
<i>Medium bodied, Bright citrus, creamy oak, mineral finish</i>	
<b>ALBARINO, 'NESSA' BY ADEGAS GRAN VINUM, SP 2024</b>	<b>17</b>
<i>Aromas of fresh citrus, white flowers, and stone fruits</i>	
<b>CÔTES DU RHÔNE BLANC, FAMILLE PERRIN, RÉSERVE, FR 2024</b>	<b>16</b>
<i>Crisp, floral, citrus, stone fruit, balanced, refreshing, elegant, smooth</i>	

## RED WINE BY THE GLASS

<b>CHIANTI CLASSICO, P. DELLE ORECCHIE PERSE, IT 2021</b>	<b>16</b>
<i>Aromas of blackberry, wild strawberry, vanilla scents and flavor</i>	
<b>CÔTES DU RHÔNE, P. JABOULET 'AÎNÉ PARALLÈLE 45' FR 2022</b>	<b>15</b>
<i>Medium bodied, fruit forward, juicy red berry flavors, gentle spice</i>	
<b>PINOT NOIR, LA CREMA, MONTEREY, CA 2023</b>	<b>16</b>
<i>Aromas of tart cranberries, ripe strawberries &amp; hints of brown spices</i>	
<b>BORDEAUX, CHÂTEAU LA TUILERIE DU PUY, FR 2022</b>	<b>14</b>
<i>Notes of spiced vanilla, plum, cassis and hints of leather</i>	
<b>CAB. SAUVIGNON, UNSHACKLED, BY THE PRISONER, CA 2024</b>	<b>18</b>
<i>Notes of blackcurrant and raspberry, with hints of blueberry and violet</i>	
<b>MALBEC, AUKA, DON ALFONSO, ARGENTINA 2023</b>	<b>15</b>
<i>An intense and fresh nose, pepper, spice, oak, vanilla</i>	

## CHAMPAGNE & SPARKLING WINE

**BRUT DE LOIRE**  
**BOUVET LADUBAY, SAPHIR BRUT, 2022 16.50**

*Aromas of fresh apple, and pear, hint of toasted brioche*

**CRÉMANT DE BOURGOGNE ROSÉ**  
**DOMAINE ALBERT BICHOT 18.50**

*Light, bouquet of raspberries, red currants and white blossom*

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.

## OUR CLASSIQUES APPS

<b>THE BEST STEAK TARTARE IN DC</b>	23.00
<i>The Belgian steak tartare, fried onions, cornichons, capers, quail egg</i>	
<b>as main course</b>	39.00
<b>SOUPE À L'OIGNON GRATINÉE</b>	19.00
<i>Belgian onion soup, croutons, Gruyère cheese</i>	
<b>WILDE CHAMPIGNON WAFEL</b>	18.50
<i>Wild mushroom waffle, porcini, shiitake, beech mushrooms, Pecorino cream, mushroom jus shooter</i>	
<b>VIER KAZEN KROKETTEN</b>	15.00
<i>Croquettes of four cheeses, cheese waffle, cheese cream, puffed tomatoes, Parmesan snow</i>	
<b>BELGISCHE WITLOOF SALADE</b>	16.50
<i>Belgian endives, blue cheese crumble, agrumes, dates, candied pecans, Belga's vinaigrette</i>	
<b>KIP &amp; KRAB SIGAARS</b>	15.50
<i>Spicy cigars of chicken and crabmeat, dipping sauces</i>	

## OUR GUESTS' FAVORITES

<b>RISOTTO VAN GROENE ERWTJES</b>	24.00
<i>Green pea Arborio risotto, smoked crème fraîche, English peas, grilled spring onions, mint, herbs, puffed rice</i>	
<b>TONIJN MET AVOCADO</b>	22.00
<i>Yellowfin tuna, avocado cream, cilantro, seaweed salad, Persian lime, dashi broth, chili, ponzu-soy sauce</i>	
<b>GARNAAL-KREEFTKROKETTEN</b>	21.00
<i>Belgian shrimp and lobster croquettes, fried parsley, lemon, tomato salad, roasted tarragon mayonnaise</i>	
<b>ESCARGOTS DE NAMUR</b>	19.00
<i>Butter braised snails, pani puri, spinach cream, garlic, green herb butter</i>	
<b>GROENE ERWTENSOEP MET SPINAZIE</b>	17.00
<i>Spring pea and spinach soup, coconut foam</i>	
<b>SALADE VAN RODE BIET</b>	17.00
<i>Roasted rainbow beets, arugula, caramelized pecans, smoked burrata foam, balsamic vinaigrette</i>	

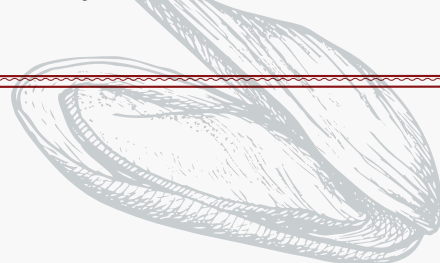


## 100% BELGIAN

<b>FILET MIGNON MET PEPERSAUS</b>	63.00
<i>Pepper-crusted C.A.B. filet mignon, puffed tomato, Belgian frites with truffle mayonnaise, pepper sauce</i>	
<b>EENDENBORST MET KROKET VAN GEKONFIJTE EEND</b>	44.00
<i>Pan-seared duck breast, rhubarb cream, caramelized endive, duck confit and foie croquettes, Belgian beer sauce, pickled blackberry</i>	
<b>VLAAMSE STOVERIJ MET FRIETJES EN WITLOOF</b>	34.00
<i>Flemish beef stew, Petrus beer, Belgian frites, mayonnaise, Belgian endive, grain mustard</i>	
<b>BART'S BETTER BISTRO BURGER</b>	26.00
<i>Grilled burger, bacon, American cheese, tomato, pickles, crazy sauce, brioche bun, Belgian frites</i>	
<b>CLASSIC VOL-AU-VENT DELUXE</b>	36.00
<i>Roasted chicken, sweetbreads, veal meatballs, puff pastry, mushrooms, creamy chicken sauce, frietjes</i>	
<b>LAMSVLEES MET WITTE ASPERGES</b>	48.00
<i>Spring lamb loin, Dutch white asparagus, morel mushrooms, snow peas, balsamic lamb jus</i>	

## FROM THE BIG POND

<b>GEROOSTERDE ZALM MET ASPERGES</b>	38.00
<i>Roasted salmon, grilled asparagus, marble potatoes, celery root cream, yuzu beurre blanc, salmon caviar</i>	
<b>BRANZINO MET PEULTJES EN WORTELJES</b>	37.00
<i>Pan-seared branzino, snow peas, cream of roasted onions, pickled red onions, pearl pasta, carrot saffron sauce</i>	
<b>RED DEVIL'S WORLD CUP MUSSELS</b>	31.00
<i>PEI mussels, spicy sauce, chorizo sausage, jalapeño, shallots, butter, Belgian frites, mayonnaise</i>	
<b>MUSSELS "MARINIÈRE" THE CLASSIQUE</b>	29.00
<i>PEI mussels, white wine, shallots, celery, butter, garlic, parsley, Belgian frites, mayonnaise</i>	



## IF YOU NEED SOME EXTRAS & LIKE TO SHARE

<b>THE CHEESE PLATE</b>	25.00
<i>Vermont creamery young goat cheese, homemade pistachio-ginger gummy St Andre triple cream, cow cheese, cranberry and orange chutney Brie stuffed with truffle and mascarpone, butter brioche toast, leek dust Aged Manchego, sheep's milk cheese, infused with sweet black garlic, cured salami</i>	
<b>THE BRUSSELS SPROUTS</b>	16.00
<i>Sweet and sour fried pork belly, fried kale, curry, chili</i>	
<b>THE BELGIAN FRITES</b>	9.50
<i>The world's original fries! A trio of homemade mayonnaise</i>	
<b>SLOW ROASTED HEIRLOOM CARROTS</b>	15.50
<i>Poppy seeds, ginger, confit lemon, butter, labneh</i>	
<b>FRENCH BAGUETTE AND TWO BUTTERS</b>	8.00
<i>Rich seaweed butter, lard and bacon-bits butter</i>	