



BELGA'S COCKTAILS

I WISH I WAS ON THE BEACH	15
<i>Pinepple infused rum, colada perfect sorbet, pinepple syrup, sparkling rosè</i>	
SUMMER G&T	16
<i>Basil-cucumber infused Mcclintock Gin, Fever-Tree light and cucumber tonics, key lime ice cube</i>	
HOT LIPS	16
<i>Milagro tequila, Del Mague Vida mezcal, pineapple juice, jalapeño infused agave, valentina spice rim</i>	
THE ONLY FRENCH IN THE HOUSE '75'	17
<i>Nolet's silver gin, lemon, simple syrup, sparkling wine, lemon twist</i>	
SMOKY NEGRONI	16
<i>Mezcal, Campari, Boomsma beerenburger herbal, clear ice, orange zest</i>	
**GARDEN IN THE HIGHBALL (Zero proof)	14
<i>Seedlip Garden 108, Fever Tree light ginger ale, spring of rosemary, cucumber crushed ice</i>	

DRAFT BEERS

BELGA'S ALE 6%	14
<i>Belgian blonde taste impressions of malt and bread, lemon, and herbs</i>	
STELLA ARTOIS 5.2%	8.5
<i>Pilsner hazy golden yellow, grainy malts, crisp and pleasant</i>	
LA CHOUFFE 8%	12
<i>Pale strong ale aromas of bananas, sweet fruit, malt and spice</i>	
VEDETT EXTRA WHITE BY DUVEL 5%	12
<i>Belgian white beer Sweet aroma with spice and a bit of coriander</i>	
DELIRIUM TREMENS 8.5%	15
<i>Strong pale ale clear blond, fruity bouquet, gooseberry, cloves, citrus,</i>	

CHAMPAGNE & SPARKLING WINE

CHARLES LE BEL, BRUT, REIMS, FRANCE, NV	
<i>Champagne inspiration 1818 Brut by Billecart-Salmon</i>	
	28
SAUMUR BRUT VINTAGE, BOUVET, SAPHIR, 2019	
<i>Complex aromas of peaches and toasted brioche</i>	
	16
CREMANT ROSE, DOM ALBERT BICHOT, FRANCE	
<i>Light, bouquet of raspberries, red currants and white blossom</i>	
	16

SEASONAL COCKTAILS

CHEF'S WHITE SANGRIA 14
<i>Chablis, passion fruit, crème de pêche, lychee and more</i>
TROPICAL BELGIAN MULE 14
<i>Home made lemon Genrver, Q tropical ginger beer</i>

WHITE WINE BY THE GLASS

SANCERRE, RENAISSANCE 2020	24
<i>Notes of fresh fruits, green apples, white flower</i>	
SAUVIGNON BLANC, JACQUES DUMONT, FR 2022	14
<i>Nice mix of citrus, gooseberries, and grapefruit aromas</i>	
CHARDONNAY, SEQUOIA GROVE, NAPA VALLEY 2020	18
<i>Flavors of tangerine, pear, wet stone, and lemon oil</i>	
CHARDONNAY, CAMILLE LE LABRIE, FR 2021	15
<i>Fruity bouquet with notes of apple and lemon to a more floral palette</i>	
CHEF'S FAVORITE, SCARPETTA, ITALY 2018	15
<i>Ripe strawberry, citrus and candied lemon all folded in with a hint of cinnamon and spice.</i>	
WHITE BLEND, CUVÉE FRENCH KISS 2022	14
<i>Light wine, notes of grapefruit, pear and apples, nice acidity.</i>	
COTES DU RHONE, E. GUIGAL 2020	14
<i>Light body with aroma of green fruits, gooseberry, lime and honey</i>	

RED WINE BY THE GLASS

BOURGOGNE, DOMAINE NICOLAS ROSSIGNOL, 2017	27
<i>Medium to full body, fine and linear tannins and a long fresh finish</i>	
PINOT NOIR, BOEDECKER CELLARS, 2017	14
<i>Notes of very ripe red fruit, mixed cherry and spices</i>	
TEMPRANILLO, MARQUES DE CACERES RESERVA, 2017	15
<i>Refined and complex aroma with a touch of cherry, vanilla and soft toasted notes</i>	
BORDEAUX, CHATEAU LA GRAVIERE, 2020	15
<i>Notes of cherries, plums, and raspberries, earthy</i>	
PRIMITIVO, MONTECORE, PUGLIA 2020	14
<i>Full bodied, fruity, pleasant boquette with earthy tones</i>	
CABERNET SAUVIGNON, J.LOHR, 'HILLTOP' 2020	18
<i>Elegant palate with silky, integrated tannis that lead to a long structured finish</i>	
NATURAL GRENACHE, MAS AMIEL, PAYS D'OC, 2020	16
<i>Medium body, nice acidity, fresh, crisp aromas of cherry, cassis and pepper</i>	

OLE OLE ROSE

SANCERRE, KARINE LAUVERJAT, LOIRE VALLEY, FR 2022
<i>Medium-bodied, fruity, bright, strawberries, & raspberries, long finish</i>
22
CHEF'S FAVORITE ROSE FROM PROVENCE
<i>Citrus and floral notes retain their freshness and brightness</i>
16
COTES DU RHONE, LA NERTHE, FRANCE 2020
<i>The palate is fresh and full of flavor with savory spice notes on the finish</i>
14

2023

EXECUTIVE CHEF
Bart Vandaele

CHEF DE CUISINE
Alexander Flores

GENERAL MANAGER
Rinata Gafarova

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 2% wellness fee will be added to each check to take care of our kitchen staff and their well being.

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.



WELCOME TO “THE ORIGINAL” BELGIAN RESTAURANT

est. 2004

IF YOU NEED SOME EXTRAS & LIKE TO SHARE

BRIE DE MEAUX AUX TRUFFLE 20.00

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

THE BRUSSELS SPROUTS 14.00

Fried kale, sweet and sour fried pork belly, curry, chili

SMOKED POTATO FOAM 13.00

Cream of smoked potato, farm butter, potato chips

THE BELGIAN FRITES 9.00

The world’s original fries! Belgian - not French.
DC’s best hand cut, double fried, perfect frites.
Served with a trio of homemade mayonnaise

BREAD AND TWO BUTTERS 7.00

Freshly baked French baguette, seaweed butter,
lard and bacon bits butter

SLOW ROASTED HEIRLOOM CARROTS 14.00

Poppy seeds, ginger, confit lemon, butter, labneh, curry



COOL IDEAS FROM THE CHEF

BORDJE GEROOKTE ZALM 19.00

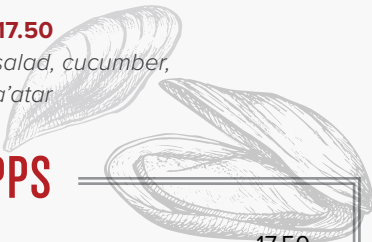
Chesapeake Smokehouse salmon, red onion,
capers, lemon gel, chive sour cream, toast

TOMATEN SALADE MET PRUIMEN 17.50

Golden sunrise tomato, purple plums, red onions, basil oil,
fresh basil

GEBAKKEN MERGPOMPOEN 17.50

Garlic roasted zucchini, squash salad, cucumber,
ginger carrot dressing, lemon, Za’atar



OUR CLASSIQUE APPS

BIETEN CARPACCIO 17.50

Roasted beet carpaccio, smoked Buffalo burrata, pistachio, mint

KIP & KRAB SIGAARS 14.00

Spicy cigars of chicken & crabmeat, dipping sauces

VIER KAZEN KROKETTEN 14.50

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

SALADE ENDIVE AUX PISTACHES 16.50

Belgian endive salad, Hoegaarden sabayon, radicchio, cilantro,
kumquats, pistachios, pink peppercorn, blue cheese

THE BEST STEAK TARTARE IN DC 19.50

The Belgian steak tartare, fried onions,
cornichons, capers, quail egg **as main course** 34.00

KOUDE GROENE ERWTEN SOUP 15.00

Chilled young pea soup with Pernod, chorizo chips

GAZPACHO VAN HEIRLOOM TOMAAT MET KRAB 18.00

Red tomato gazpacho, bread, cucumbers, radish,
basil oil, red pepper, crab meat

NOT SO SIMPLE PASTA AND CRAB 25.00

Simple tagliatelle pasta appetizer, Maryland crab, Meyer lemon,
garlic-chive butter, crisps

LA GAUFRE DE HOMARD 20.00

Maine lobster waffle, velvet lobster bisque,
fennel, watermelon radish, petite salad, pink grapefruit

OUR GUEST’S FAVORITES

TONIJN MET AVOCADO 19.50

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

BABY OCTOPUS & GEBRAISEERD VARKENSBUIKJE 19.00

Slow cooked pork belly, baby octopus, brussels sprouts,
popped wild rice, sour cream, za’atar, red wine

ESCARGOTS A LA BOURGUIGNONNE 2.0 16.50

Escargots, red wine, garlic, green butter,
bread chips, confit lemon

WILDE CHAMPIGNON WAFEL 17.75

Wild mushroom waffle, porcini, shitake, beech mushroom,
Pecorino cream, mushroom jus shooter

GROTE GARNAAL MET PICANTE TOMAAT 22.00

Shrimp sevicehe, heirloom tomato, agua de chille,
basil oil, avocado crème

100% BELGIAN

BIEFSTUK MET PEPER EN FRIETJES 57.00

C.A.B. grilled filet mignon, puffed tomato
Belgian frites, Béarnaise sauce

VARKEN MET BELGISCHE PICKELS 39.00

Roasted pork loin, braised pork belly, bacon jam, Belgian pickles
summer beans, Rodenbach beer mustard sauce

STOVERIJ MET FRIETJES EN WITLOOF 33.00

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

BART’S BETTER BISTRO BURGER 23.00

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

ONGLET AUX ÉSCHALOTES, SAUCE VIN ROUGE 44.00

Grilled hanger steak, Bordelaise sauce, shallots,
our crazy fries: fries, truffle mayonnaise, cheese

EEN GEROOSTERD KIEKEN MET GOURGETTE 32.00

Herb stuffed roasted chicken, eggplant, zucchini, squash, garlic,
lemon thyme, za’atar spices, jus de poulet



FROM THE BIG POND



GENTSE WATERZOOI 38.00

Waterzooi style red snapper, purple potato, summer vegetables,
artichoke green sauce

GEBAKKEN ZALM MET MAIS 34.00

Skin on salmon filet, cherry tomato, roasted sweet corn, saffron,
cucumber, grilled potato

BRANZINO MET COUSCOUS PARELS 36.00

Grilled Branzino filet, roasted couscous pearls,
Belgian mussels, romanesco, B&B sauce, parsley dust, oil

RISOTTO MET ERWTJES EN ST. JACBSVRUCHTEN 44.00

Pan seared scallops, English peas, risotto, burned onion,
puffed black rice, smoked mussel cream

MUSSELS “MARINIÈRE” THE CLASSIQUE 27.50

White wine, shallots, butter, garlic, parsley

MUSSELS DIJONNAISE THE CLASSIQUE 28.00

White wine, shallots, garlic, cream, Dijon mustard, parsley