



BELGA’S COCKTAILS

BELGA CAFE’S BEET MANHATTAN	18
<i>Jefferson’s Rye Whiskey, Aquavit, Dry Marsala fine, Pasubio, candied red beet, ice cube</i>	
CHEF BART’S NEGRONI	17
<i>Nolet’s gin, Martini & Rossi riserva speciale rubino, Campari, big clear ice, blood orange peel</i>	
DON’T HAVE A COW, MAN!	18
<i>400 Conejos Joven Mezcal, Boomsma green, Maraschino liqueur, lime wheel, boozy foam, clear ice</i>	
ROYAL BELGIAN MULE	15
<i>Homemade lemon-lime Genever, Intense ginger liqueur, Q hibiscus ginger beer, juniper berries</i>	
NO WAY, JOSE	17
<i>Mi Campo Blanco, Cointreau, shiso-Hibiscus cooler, yuzu juice, salt rim</i>	
WHOA	18
<i>Blue cheese washed Ketel One vodka, Castelvetroan olives, Dolin dry vermouth mist, martini</i>	
TINKERMAN’S CURIOUSLY BRIGHT G&T	16
<i>Honey crisp apples, celery, cucumber, big ice, Fever-Tree Lemon tonic</i>	
BART LITE (New LOW PROOF cocktail)	16
<i>Bare zero proof bourbon, Amaro 30% abv, grape juice, lime juice, shiso syrup, blackberry</i>	

DRAFT BEERS

STRAFFE HENDRIK CHRISTMAS 11%	16
<i>Quadrupel barrel aged in the medieval cellars of the brewery</i>	
STELLA ARTOIS 5.2%	9
<i>Pilsner hazy golden yellow, with grainy malts, crisp</i>	
BLANCHE DE BELGA 4.7%	12
<i>White Beer aromas of citrus fruit, notes, orange and lime</i>	
ST. BERNARDUS CHRISTMAS 6%	15
<i>Quadrupel dark, seasonal beer, full of wintery characters</i>	
LA CHOUFFE 8%	12
<i>Belgian Pale Ale aromas of bananas, sweet fruit, and spice</i>	

OLE OLE ROSÉ

SANCERRE ROSÉ	
KEVIN ET KARINE LAUVERJAT, FR 2024	22.00
<i>Medium-bodied, fruity, bright strawberries, and raspberries</i>	
SWEET. MUSCAT DE BEAUMES DE VENISE	
TRESOR DU CLOCHER 2019	15.00
<i>Notes of white peach and honeysuckle, weet but freshly balanced</i>	

THE WARM CORNER

HOME SWEET HOME	15.00
<i>Chef’s grandpa’s apples, Calvados, Four roses bourbon, hot apple cider</i>	
MULLED WINE	15.00
<i>Hot red wine, cinnamon, nutmeg, cloves, star anise, citrus, rosemary</i>	

WHITE WINE BY THE GLASS

CHEF’S FAVORITE, BLANDINE LE BLANC, FR 2024	16
<i>Mineral and lemon notes, palate is full and rich</i>	
SANCERRE, KÉVIN ET KARINE LAUVERJAT, FR 2024	24
<i>Medium-bodied, notes of citrus & stone fruits, sharp minerality</i>	
PINOT GRIGIO, ORNELLA MOLON, IT 2024	15
<i>Aromas of apple, pear, and hints of apricot</i>	
SAUVIGNON BLANC, DECOY, SONOMA COUNTY 2023	15
<i>Fresh, vibrant notes of grapefruit and tropical fruits</i>	
CHARDONNAY, ALBERT BICHOT, FR 2023	17
<i>Medium bodied, aromas citrus, oak, pear, vanilla</i>	
ALBARINO, ‘NESSA’ BY ADEGAS GRAN VINUM, SP 2024	16
<i>Aromas of fresh citrus, white flowers, and stone fruits</i>	

RED WINE BY THE GLASS

SANGIOVESE, CAPARZO, TOSCANA 2024	16
<i>Aromas of blackberry, wild strawberry, vanilla scents and flavors</i>	
CÔTES DU RHÔNE VILLAGES, FAMILIE PERRIN, RESERVE 2023	15
<i>Notes of black fruit, pepper and “garrigue”, smooth, well structured</i>	
PINOT NOIR, LA CREMA, MONTEREY 2023	16
<i>Aromas of tart cranberries, ripe strawberries & hints of brown spices</i>	
BOURGOGNE, DOMAINE BRUNO LORENZON, FR 2020	25
<i>Intence aromas of dark cherry, long, complex finish</i>	
BORDEAUX, CHÂTEAU LES ARROMANS, PRESTIGE 2022	16
<i>Notes of spiced vanilla, plum, cassis and hints of leather</i>	
CAB. SAUVIGNON, UNSHACKLED, BY THE PRISONER, CA 2023	18
<i>Intense aromas of blackberry, dark chocolate and licorice</i>	
MALBEC, AUKA, DON ALFONSO, MENDOZA 2023	15
<i>An intense and fresh nose, pepper, spice, oak, vanilla</i>	

CHAMPAGNE & SPARKLING WINE

BRUT DE LOIRE	
BOUVET LADUBAY, SAPHIR BRUT, 2022	16.00
<i>Aromas of fresh apple, and pear, hint of toasted brioche</i>	
CRÉMANT DE BOURGOGNE ROSÉ	
DOMAINE ALBERT BICHOT	18.00
<i>Light, bouquet of raspberries, red currants and white blossom</i>	

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 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.

IF YOU NEED SOME EXTRAS & LIKE TO SHARE

THE BRUSSELS SPROUTS 15.00

Sweet and sour fried pork belly, fried kale, curry, chili

SLOW ROASTED HEIRLOOM CARROTS 15.50

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

CHICONS GRATINÉS AUX TRUFFES 22.00

Belgian endive gratine with truffles,
Chesapeake valley farm ham, Béchamel cheese sauce

THE BELGIAN FRITES 9.50

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

FRENCH BAGUETTE AND TWO BUTTERS 8.00

Rich seaweed butter, lard and bacon-bits butter

RILLETTE VAN GEROOKTE FOREL 18.00

Smoked Carolina trout rillette, lemon confit, petite salade,
French dressing, grilled toast, salmon caviar

NEW IDEAS FROM THE CHEF

SOUPE À L'OIGNON GRATINÉE 19.00

Belgian onion soup, croutons, Gruyère cheese

POMPOEN-KURKUMA SOEP 17.00

Kabocha pumpkin-turmeric soup, pomegranate, crème fraîche

KLEURIGE BIETENSALADE 18.00

Multicolor roasted beet creation, smoked yogurt mousse,
balsamic, pistachio, farmer's market salad, EVOO

TORTELLINI MET KNOLSELDERIJ EN TRUFFEL 30.00

Homemade tortellini, whole roasted celery root, truffle cream,
ricotta, Parmesan cheese cloud, crisps

GEGRILDE HERTENKALF KOTELETTEN 49.00

Grilled venison rack, spicy sausage, pecans,
pears, blue cheese, red cabbage, hibiscus venison sauce

CASSOULET À LA FRANÇAISE 38.00

French-style Cassoulet, duck confit, tomato, pork belly,
garlic sausage, chorizo bread crumbs

OUR CLASSIQUES APPS

THE BEST STEAK TARTARE IN DC

23.00

The Belgian steak tartare, fried onions,
cornichons, capers, quail egg

as main course

39.00

WILDE CHAMPIGNON WAFEL

18.00

Wild mushroom waffle, porcini, shiitake, beech mushrooms,
Pecorino cream, mushroom jus shooter

VIER KAZEN KROKETTEN

15.00

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

BELGISCHE WITLOOF SALADE

16.50

Belgian endives, blue cheese crumble, agrumes, dates,
kumquat, candied pecans, Belga's vinaigrette

KIP & KRAB SIGAARS

15.50

Spicy cigars of chicken and crabmeat, dipping sauces

OUR GUEST'S FAVORITES

WARME POMPOEN SALADE 20.00

Warm delicata squash salad, burrata, black mission figs,
grains, toasted pumpkin seeds, vincotto, za'atar, honey

TONIJN MET AVOCADO 22.00

Yellowfin tuna, avocado cream, cilantro, seaweed salad,
Persian lime, dashi broth, chili, ponzu-soy sauce

GARNAAL-KREEFT KROKET 21.00

Belgian shrimp and lobster croquette, fried parsley,
lemon, tomato salad, roasted tomato mayonnaise

BABY OCTOPUS & GEBRAISEERD VARKENSBUIKJE 20.50

Slow-cooked pork belly, baby octopus, Brussels sprouts,
popped wild rice, sour cream, za'atar, red wine, radishes

100% BELGIAN

PETIT FILET ET OXTAIL 64.00

6 oz petit filet mignon, braised oxtail, wild mushrooms,
cauliflower mousse, potato chips, vin rouge sauce

STOVERIJ MET FRIETJES EN WITLOOF 34.00

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

EEN BELGISCH KONIJNTJE MET PRUIMEN 40.00

Casserole of rabbit leg, Rodenbach beer, bacon, prunes,
grain mustard, small potato, carrots

BART'S BETTER BISTRO BURGER 26.00

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

CLASSIC VOL-AU-VENT DELUXE 36.00

Roasted chicken, sweetbreads, veal meatballs, puff pastry, truffle,
mushrooms, creamy chicken sauce, Belgian frites

FROM THE BIG POND

ZALM MET DASHI BOUILLON

36.00

Roasted salmon with crispy skin, black garlic cream,
roasted potato dashi, black salsify, parsnip crisps

GEBAKKEN SNAPPER MET BIET EN WORTEL

37.00

Pan-seared snapper: braised red beets, carrot saffron sauce,
pearl pasta, pickled red onions, cream of roasted onions

SINT-JAKOBSSCHELPEN MET BELGISCH WITLOOF

43.00

Golden seared scallops, Belgian endive, hazelnut,
Bourgogne truffle, brown butter celery cream

RED DEVIL'S MUSSELS

31.00

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

MUSSELS “MARINIÈRE” THE CLASSIQUE

29.00

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

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.