

OUR CLASSIQUES APPS

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

OUR GUESTS' FAVORITES

TORTELLINI MET KNOLSELDERIJ EN TRUFFEL	30.00
<i>Homemade tortellini, whole roasted celery root, truffle cream, ricotta, Parmesan cheese cloud, crisps</i>	
WARME POMPOENSALADE	20.00
<i>Warm delicata squash salad, burrata, black mission figs, toasted grains and pumpkin seeds, vincotto, za'atar, honey</i>	
TONIJN MET AVOCADO	22.00
<i>Yellowfin tuna, avocado cream, cilantro, seaweed salad, Persian lime, dashi broth, chili, ponzu-soy sauce</i>	
GARNAAL-KREEFTKROKETTEN	21.00
<i>Belgian shrimp and lobster croquettes, fried parsley, lemon, tomato salad, roasted tarragon mayonnaise</i>	
ESCARGOTS DE NAMUR	19.00
<i>Butter braised snails, pani puri, spinach cream, garlic, green herb butter</i>	
POMPOEN-KURKUMASOEP	17.00
<i>Kabocha pumpkin-turmeric soup, pomegranate, crème fraîche</i>	

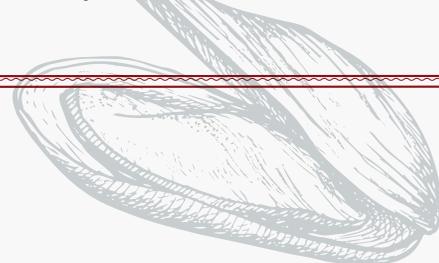


100% BELGIAN

PETIT FILET ET OXTAIL	64.00
<i>6 oz petit filet mignon, braised oxtail, wild mushrooms, cauliflower mousse, potato chips, vin rouge sauce</i>	
CASSOULET À LA FRANÇAISE	38.00
<i>French-style cassoulet, duck confit, tomato, pork belly, garlic sausage, chorizo bread crumbs</i>	
VLAAMSE STOVERIJ MET FRIETJES EN WITLOOF	34.00
<i>Flemish beef stew, Petrus beer, Belgian frites, mayonnaise, Belgian endive, grain mustard</i>	
GEGRILDE HERTENKALF KOTELETTEN	49.00
<i>Grilled venison rack, spicy sausage, pecans, poached pears, red cabbage, hibiscus venison sauce</i>	
BART'S BETTER BISTRO BURGER	26.00
<i>Grilled burger, bacon, American cheese, tomato, pickles, crazy sauce, brioche bun, Belgian frites</i>	
CLASSIC VOL-AU-VENT DELUXE	36.00
<i>Roasted chicken, sweetbreads, veal meatballs, puff pastry, mushrooms, creamy chicken sauce, frietjes</i>	

FROM THE BIG POND

ZALM MET DASHI BOUILLON	36.00
<i>Roasted salmon with crispy skin, black garlic cream, black salsify, parsnip crisps, roasted potato dashi</i>	
BRANZINO MET PEULTJES EN WORTELJES	37.00
<i>Pan-seared branzino, snow peas, cream of roasted onions, pickled red onions, pearl pasta, carrot saffron sauce</i>	
RED DEVIL'S WORLD CUP MUSSELS	31.00
<i>PEI mussels, spicy sauce, chorizo sausage, jalapeño, shallots, butter, Belgian frites, mayonnaise</i>	
MUSSELS "MARINIÈRE" THE CLASSIQUE	29.00
<i>PEI mussels, white wine, shallots, celery, butter, garlic, parsley, Belgian frites, mayonnaise</i>	



IF YOU NEED SOME EXTRAS & LIKE TO SHARE

THE CHEESE PLATE	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>	
THE BRUSSELS SPROUTS	16.00
<i>Sweet and sour fried pork belly, fried kale, curry, chili</i>	
THE BELGIAN FRITES	9.50
<i>The world's original fries! A trio of homemade mayonnaise</i>	
SLOW ROASTED HEIRLOOM CARROTS	15.50
<i>Poppy seeds, ginger, confit lemon, butter, labneh</i>	
FRENCH BAGUETTE AND TWO BUTTERS	8.00
<i>Rich seaweed butter, lard and bacon-bits butter</i>	

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.