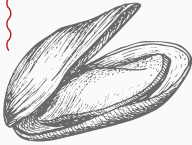




WELCOME TO “THE ORIGINAL” BELGIAN RESTAURANT

est. 2004

THE PETITE MUSSEL FIX



PETITE “MARINIÈRE” <i>The classique white wine, shallots, butter, garlic, parsley</i>	15.75	MOSSELEN GRATINÉES <i>Oven-grilled mussels on the half-shell, garlic butter, bread crumbs</i>	14.25
WARM MOSSEL TAARTJE <i>Mussel pot pie, celery, carrots, leek, under a flaky crust, light mussel sauce</i>	14.50	“HOEGAARDEN” MOSSELEN IN DE PAN <i>Shallots, celery, garlic, butter, spinach, pork belly, Hoegaarden beer</i>	15.75

OUR CLASSIQUE APPS

FILET AMÉRICAIN PRÉPARÉ <i>The Belgian steak tartare, fried onions, cornichons, capers, quail egg, petite salade</i>	16.00
ECHTE BELGISCHE GARNAAL CROQUETTEN <i>North Sea baby grey shrimp croquettes, fried parsely, lemon, cocktail sauce, a Belgian classic!</i>	17.50
KIP & KRAB SIGAARS <i>Spicy cigars of chicken & crabmeat, dipping sauces</i>	12.50
VIER KAZEN KROKETTEN <i>Croquettes of a blend of four cheeses, mixed salad, balsamic, Parmesan shavings</i>	12.00

A SEASONAL BITE

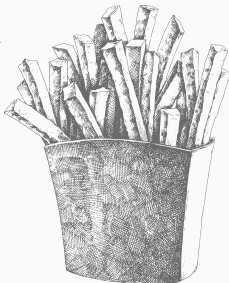
BELGA’S FAVORIETE WAFEL MET KRAB <i>Chef’s famous waffle stuffed with crabmeat, mussels, saffron sauce</i>	16.00
CHICON MET HESPE <i>Braised Belgian endive wrapped in ham, bêcheamel sauce, Gruyère cheese</i>	14.00
VARKENSBUIK MET CHAMPIGNONS <i>Belgian beer braised pork belly, ragoût of mushrooms, poached egg</i>	15.50

SOUPS

SOEP VAN PASTINAAK EN PEER <i>Soup of parsnips, roasted pear, parsley oil</i>	10.00
SOUPE À L’OIGNON GRATINÉE <i>Belgian onion soup, croutons, Gruyère cheese</i>	12.00
CHAMPIGNON EN KAASSOEP <i>Mushroom soup, crispy mushroom panini, parmesan cheese cloud</i>	12.00

BELGIAN’S PRIDE & JOY

REAL BELGIAN FRITES! <i>The world’s original fries! Belgian - not French. DC’s best hand cut, double fried, perfect frites. Served with a trio of homemade mayonnaise</i>	8.00
FRITES SPECIAAL DELUXE! <i>Our original Belgian frites recipe with something special. Double fried, truffles, truffle cheese, truffle mayonnaise</i>	12.00
FRITES SPECIAL - “ I AM IN SWITZERLAND!” <i>Belgian fries topped with raclette cheese, bacon, pickled onion, more cheese foam</i>	14.00

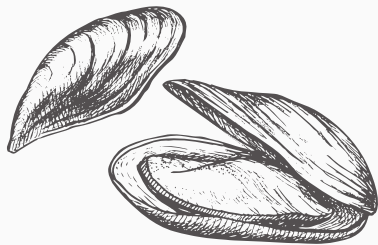


COOL IDEA’S FROM THE CHEF

TARTAAR VAN TONIJN <i>Ahi Tuna tartare, crushed avocado, crispy shallots, soy vinaigrette</i>	16.50	CHÈVRE CRÈME BRÛLÉE <i>Creamy goat cheese crème brûlée, Belgian endive salad, bread chips, figs, nuts</i>	13.50
KLEURRIJKE BIETJES SALADE <i>Multi-colored beets, goat cheese, radishes, baby arugula, mint, beet vinaigrette, pommegranate</i>	13.00	BELGISCHE WITLOOF SALADE <i>Belgian endives, blue cheese, pear, pecans, Hoegaarden-Belga dressing</i>	13.00

BELGIAN MUSSEL POT

Served with Belgian frites & mayonnaise



MUSSELS “MARINIÈRE” THE CLASSIQUE	23.50
White wine, shallots, butter, garlic, parsley	
MUSSELS “CURRY”	24.00
“Asian Style” light curry-ginger-sesame-oyster sauce, julienne vegetables	
MUSSELS “DIABOLIQUE”	25.00
Calamari, tomato, jalapeños, cilantro, scallions, red onions, garlic, mushrooms, lobster broth	
MUSSELS “GARLIC BUTTER”	24.00
Cream, white wine, celery, onion, butter, lots of garlic	
MUSSELS “OSTENDAISE”	26.00
Half lobster, tomatoes, red onion, garlic, lobster sauce	



FOREL VAN DE ARDENNEN	26.00
Pan seared trout filet, roasted cauliflower, pistachio crema, red wine-lemon dressing	
COQUILLES ST. JACQUES	29.00
Pan seared scallops, parsnip cream, carrots, green apple, gooseberries, vadouvan spice	
OP HET VEL GEBAKKEN ZALM	27.00
Sauteéd skin-on salmon, green lentil stew, parsley, braised leek	
BELGISCHE OMELET MET KREEFT	22.00
Stuffed omelet, lobster, shrimp, crab, calamari, tomato-bisque sauce, petite salad	

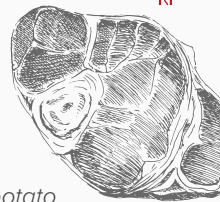
IF YOU NEED SOME EXTRAS

BRUSSELSE SPRUITJES	STOOFPOTJE VAN GROENTJES
Deep fried Brussels sprouts, yogurt sauce, sumac	Butter braised seasonal market vegetables
10.50	12.00
GROENE BOONTJES	TRUFFEL MAC & CHEESE
green beans, herb butter, blue cheese crumbles	Tubetti pasta, Truffle Pecorino cheese, béchamel
9.00	12.50

FROM BETSY’S FARM

EENDENBORST MET GRANAATAPPEL	24.50
Oven roasted duck breast, pumpkin, hazelnuts, pain d'epice, pommegranate sauce	
LAMSCARRÉ & AARDAPPEL GRATIN	35.00
Rack of lamb, creamy cheesy potato gratin, sautéed green beans, sage-lamb jus	
GEROOSTERDE POMPOENSALADE	23.00
Oven roasted squash, figs, red wine, nuts and grains, spicy salad, burrata	
BART’S BETTER BISTRO BURGER	19.00
Grilled burger, bacon, American cheese, tomato, pickles, crazy sauce, brioche bun, Belgian frites	

100% BELGIAN



SOLE MEUNIÈRE	M.P.
Dover Sole, meunière butter sauce, confit pebble potato	
BIEFSTUK VAN DE BEENHOUWER	34.50
Flat Iron steak, shallots, red wine sauce, green vegetables, Belgian frites	
VLAAMSE STOVERIJ MET FRIETJES	24.50
Flemish beef stew in Leffe Brown sauce, braised red cabbage, Belgian frites, mayonnaise	
LE VRAI STEAK FRITES BELGE	32.00
Grilled Belgian top butt steak, Belgian frites, garlic butter, field greens salad	

GRAND MA’S KITCHEN

KALFSLAPJE MET BOSCHAMPIGNONS	28.00	BIER BOEUF BOURGUIGNON	33.00
Pan seared veal cutlet, classic wild mushroom sauce, served with Belgian frites		Beer braised short ribs, pearl onions, bacon lardon, champignons de Paris, carrots, red wine-beer sauce	
GEBRADEN KIP MET DRAGON	24.50	STOOFPOTJE VAN KONIJN MET PRUIMEN	30.00
Herbs de Provence roasted chicken, mashed potatoes, watercress salad, tarragon chicken jus		Braised rabbit legs, carrots, prunes, baby potatoes, bacon, pickled mustard seeds, brown beer sauce	

2019

EXECUTIVE CHEF
Bart Vandaele

CHEF DE CUISINE
Martin Castillo

GENERAL MANAGER
Joey Zucconi

A 20% service charge may be added to parties of six or more | \$3.50 substitutions and menu changes
We will gladly accept up to 3 credit cards per table.

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.