



WELCOME TO “THE ORIGINAL” BELGIAN RESTAURANT

est. 2004

OUR CLASSIQUES APPS

THE BEST STEAK TARTARE IN DC	24.00
<i>The Belgian steak tartare, fried onions, cornichons, capers, quail egg</i>	
as main course	39.00
SPINAZIE-COURGETTESOEP	16.00
<i>Creamy spinach-zucchini soup, yellow zucchini, garlic croutons</i>	
WILDE CHAMPIGNON WAFEL	18.50
<i>Wild mushroom waffle, porcini, shiitake, beech mushrooms, Pecorino cream, mushroom jus shooter</i>	
VIER KAZEN KROKETTEN	15.50
<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	16.00
<i>Spicy cigars of chicken and crabmeat, dipping sauces</i>	
ESCARGOTS DE NAMUR	19.00
<i>Butter braised snails, pani puri, spinach cream, garlic, herb butter</i>	

OUR GUESTS’ FAVORITES

KROKETTEN VAN ZWEZERIK & CHAMPIGNONS	21.00
<i>Veal sweetbread–mushroom croquettes, fried parsley, pickled mushrooms, tarragon tartare sauce</i>	
TONIJN MET AVOCADO	24.00
<i>Yellowfin tuna, avocado cream, cilantro, seaweed salad, Persian lime, dashi broth, chili, ponzu-soy sauce</i>	
SIMPLE PASTA MET CRAB	24.00 / 34.00
<i>Homemade simple pasta, Maryland & king crab, chive butter, crispy onions</i>	
CARPACCIO DE TOMATES & BURRATA	20.00
<i>Heirloom tomato carpaccio, buffalo burrata, burned avocado, basil oil, tiny croutons</i>	
SALADE VAN RODE BIET	17.50
<i>Roasted rainbow beets, arugula, caramelized pecans, smoked yogurt goat cheese foam, balsamic vinaigrette</i>	
MACARONI GRATIN	17.50
<i>Macaroni pasta, creamy cheese sauce, Gruyère, crispy golden crust</i>	



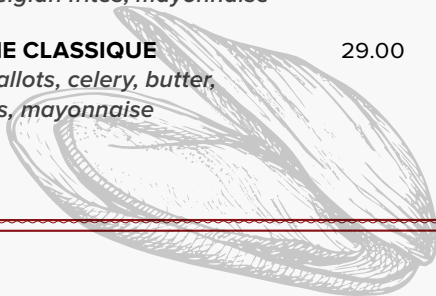
100% BELGIAN

CLASSIC VOL-AU-VENT DELUXE	37.00
<i>Roasted chicken, sweetbreads, veal meatballs, puff pastry, mushrooms, creamy chicken sauce, frietjes</i>	
FILET MIGNON MET PEPPERSAUS	63.00
<i>Pepper-crusted C.A.B. filet mignon, puffed tomato, Belgian frites with truffle mayonnaise, pepper sauce</i>	
VARKENSKOTELET MET SPRUITJES	38.00
<i>Smoked Heritage pork chops, dates, nuts, cream of Brussels sprouts, sweet and spicy glaze</i>	
VLAAMSE STOVERIJ MET FRIETJES EN WITLOOF	34.50
<i>Flemish beef stew, Petrus beer, Belgian frites, mayonnaise, Belgian endive, grain mustard</i>	
BART’S BETTER BISTRO BURGER	28.00
<i>Grilled burger, bacon, American cheese, tomato, pickles, crazy sauce, brioche bun, Belgian frites</i>	
THE BELGIAN OMELET MET FRIETJES	32.00
<i>Stuffed omelet, lobster, shrimp, crab, tomato-bisque sauce, petite salad, Belgain frites</i>	



FROM THE BIG POND

GEGRILDE ZEEBAARS MET MOSSELTJES	41.00
<i>Crispy skinned bass, small vegetables, herb saffron vinaigrette, mussels, clams, grains</i>	
ZALMFILET MET GROENE LINZEN	39.00
<i>Salmon filet, bread crust, green lentil casserole with carrots, celery, Italian parsley Beurre Blanc, vin rouge sauce</i>	
RISOTTO MET SINT-JAKOBSSCHELPEN	44.00
<i>Light squid ink risotto, Arborio rice, pan-seared scallops, radishes, carrots, puffed rice</i>	
RED DEVIL’S SPICY 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	25.50
<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	16.00
<i>Poppy seeds, ginger, confit lemon, butter, labneh</i>	
FRENCH BAGUETTE AND TWO BUTTERS	8.25
<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.