

IF YOU NEED SOME EXTRAS & LIKE TO SHARE

THE BELGIAN FRITES 9.25

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

THE BRUSSELS SPROUTS 14.50

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

COD BRANDADE BOUCHON 17.00

Salted cod brandade, chive sour cream dip, salmon caviar

FRENCH BAGUETTE AND TWO BUTTERS 7.50

Sun-dried tomato butter, lard and bacon-bits butter

SLOW ROASTED HEIRLOOM CARROTS 15.00

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

MACARONI MET KAAS EN TRUFFEL 18.00

Mac Rigatoni, Gruyère, truffle, pepperoni, Parmesan foam



NEW IDEAS FROM THE CHEF

GEGRATINEERDE KREEFT MET VENKEL 32.00

1/2 lobster, mango-ginger sabayon, gratinée, braised fennel, orange perfume, tarragon

KASTANJE-CHAMPIGNON SOEP 16.00

Chestnut - champignon veloute soup, roasted chesnuts, cream

ZINFANDEL GESTOOFDE KORTE RIBBEN 44.00

Zinfandel braised short ribs, glazed onions, carrots, butter-rich mashed potato, sautéed wild mushrooms

SALADE DE CANARD CONFIT 41.00

Duck leg confit, frisée salad, pork belly bits, roasted potato, champagne vinaigrette, truffle snow

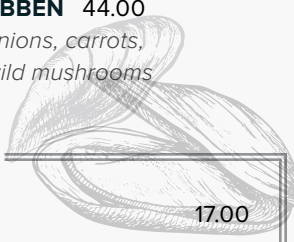
EEN BELGISCH KONIJN MET PRUIMEN 39.00

Casserole of rabbit leg, Belgian beer, spring onions, bacon, prunes, champignons, grain mustard sauce

HERTENKALF FILET MET RODE KOOL 42.00

Cervena venison loin, red cabbage, endive, gooseberry, boudin noir, pickled berries, cherry beer sauce

OUR CLASSIQUES APPS



SOUPE À L'OIGNON GRATINÉE 17.00

Belgian onion soup, croutons, Gruyère cheese

THE BEST STEAK TARTARE IN DC 20.00

The Belgian steak tartare, fried onions,

cornichons, capers, quail egg **as main course** 36.00

KIP & KRAB SIGAARS 15.50

Spicy cigars of chicken and crabmeat, dipping sauces

BELGISCHE WITLOOF SALADE 16.50

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

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

OUR GUEST'S FAVORITES

WARME GEITENKAAS SALADE 19.50

Warm goat cheese salad, bread pudding, whipped honey, pistachios, cranberry, balsamic dressing

RISOTTO MET WILD PADDENSTOELEN 24.00

Wild mushroom Arborio risotto, roasted mushrooms, garlic, smoked crème fraîche, parsley dust, puffed rice

NOT SO SIMPLE PASTA AND CRAB 25.00

A simple tagliatelle pasta, Maryland crab, Meyer lemon, garlic-chive butter, crisps

GESTOOMDE BROODJES MET BUIKSPEK 15.50

Two steamed buns, BBQ pork belly, cucumber, radish, cilantro, lime, bourbon bbq sauce, jalapeño, quinoa

100% BELGIAN

GEGRILDE FILET MIGNON MET PEPPERSAUS 59.00

Grilled C.A.B. filet mignon, puffed tomato, our crazy frites with truffle mayonnaise, pepper sauce

POULET RÔTI: COQ AU VIN 33.00

Oven-roasted chicken in red wine, pork belly, chanterelles, cipollini onions, cacao cream, mushroom tuile

BART'S BETTER BISTRO BURGER 25.00

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

STOVERIJ MET FRIETJES EN WITLOOF 33.00

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

VARKENSKOTELET MET SPRUITJES 37.00

Smoked Heritage pork chops, apples, dates, nuts, cream of Brussels sprouts, sweet and spicy glaze

FROM THE BIG POND



GEPOCHEERDE HEILBOT MET PREI 44.00

Herb poached halibut, celery root broth, escargot, Dutch leek, chanterelle mushrooms

SALMON AUX LENTILLES 38.00

Stuffed salmon fillet, bread crust, green lentil casserole, carrots, celery, Italian parsley, Beurre Blanc, vin rouge

BELGA'S PAELLA MET ZEEVRUCHTEN 42.00

Seafood paella, Arborio rice, salmon, halibut, shrimps, mussels, tomato confit, lobster stock, black garlic aioli

GEGRILDE BRANZINO OSTENDAISE 39.00

Grilled Branzino, mashed potato, tomato, celery, mussels, baby grey shrimp, Beurre Blanc ciboulette sauce

MUSSELS "MARINIÈRE" THE CLASSIQUE 29.00

White wine, shallots, celery, butter, garlic, parsley, Belgian frites, mayonnaise

MOSELEN IN CURRYSAUS 31.00

Creamy curry, white wine, butter, shallots, celery, garlic, apples, 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.