

IF YOU NEED SOME EXTRAS & LIKE TO SHARE

COD BRANDADE BOUCHON 17.00

Salted cod brandade, chive sour cream dip, salmon caviar

THE BRUSSELS SPROUTS 14.50

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

THE BELGIAN FRITES 9.25

The world's original fries!
Served with a trio of homemade mayonnaise

BREAD AND TWO BUTTERS 7.50

Freshly baked French baguette, sun-dried tomato butter,
lard and bacon bits butter

SLOW ROASTED HEIRLOOM CARROTS 15.00

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

CHILLED GIN&TONIC OYSTERS 22.00

½ dozen oysters, lemon, Gin & Tonic air, cucumber



NEW IDEAS FROM THE CHEF

VEEL KLEURIGE BIETENSALADE 18.00

Multicolor roasted beet creation, smoked youghurt mousse,
balsamic, pistachios, farmers arugula salad

TOMAAT MET BUFFALOBURATTA 19.00

Heirloom tomato, pesto, Buffalo buratta,
balsamic, basil, herb croutons, olive oil

OUR CLASSIQUES APPS

WILDE CHAMPIGNON WAFEL

18.00

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

BELGISCHE WITLOOF SALADE

16.50

Belgian endives, blue cheese crumble, apple,
candy pecans, Belga's French dressing

THE BEST STEAK TARTARE IN DC

20.00

The Belgian steak tartare, fried onions,
cornichons, capers, quail egg **as main course**

VIER KAZEN KROKETTEN

15.00

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

KIP & KRAB SIGAARS

14.50

Spicy cigars of chicken & crabmeat, dipping sauces



A SMALL POT OF CHIPOTLE MUSSELS 19.00

Chipotle sauce, Greek yougurt, mexican chorizo
sausage, shallots, butter, celery, garlic, white wine

RISOTTO MET GROENE ERWTEN 24.00

Green pea risotto, smoked crème fraiche,
English peas, wild mushrooms, puffed rice, quinoa

NOT SO SIMPLE PASTA AND CRAB 25.00

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

OUR GUEST'S FAVORITES: APPS

GESTOOMDE BROODJES MET BUIKSPEK 15.00

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

BRIE DE MEAUX AUX TRUFFLE 21.50

Brie stuffed with truffle and mascarpone,
frisée artichoke salad, truffle dressing, homemade brioche

LA GAUFRE DE HOMARD 23.00

Maine lobster waffle, velvety-lobster bisque,
fennel, radish, petite salad, pink grapefruit

TONIJN MET AVOCADO 24.00

Yellowfin tuna tartare, avocado, lemon verbena,
seaweed salad, Persian lime, garden herbs, rice pips

100% BELGIAN

STOVERIJ MET FRIETJES EN WITLOOF 33.00

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

BART'S BETTER BISTRO BURGER 24.00

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

BRAADKIP MET ROZEMARIJN SAUS 32.00

Herb stuffed roasted chicken, green peas,
snow peas, asparagus, rosemary jus

VARKENSKOTELET MET SPRUITJES 37.00

Smoked Heritage pork chops, apricots,
cream of Brussels sprouts, bacon, sweet and spicy glaze

NEW YORKSE BIEFSTUK MET PEPPER SAUS 52.00

Pan-seared New York steak, puffed tomato,
our crazy frites, green pepper sauce



FROM THE BIG POND

GEGRILDE BRANZINO MET PARELPASTA

37.00

Grilled Branzino, pearl pasta, clams, mussels,
snow peas, Champagne beurre blanc sauce

SINT-JAKOBSSCHELPEN MET CANNELLONI

43.00

Pan-seared scallops, cannelloni stuffed with eggplant, zucchini,
ricotta cheese, vadouvan curry sauce

KABELJAUW MET WORTEL GNOCCHI

42.00

Pan-seared Cod loin, potato-carrot gnocchi,
carrot cream, puffed grains, orange cardamom sauce

MUSSELS “MARINIÈRE” THE CLASSIQUE

29.00

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

MUSSELS CURRY

31.00

Creamy curry, white wine, butter, shallots, celery, garlic,
Fiji apple, 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.