

IF YOU NEED SOME EXTRAS & LIKE TO SHARE

MACARONI MET KAAS EN TRUFFEL 18.00

Mac Rigatoni, lots of cheese, Gruyère, truffle, pepperoni, Parmesan foam

COD BRANDADE BOUCHON 17.00

Salted cod brandade, chive sour cream dip, salmon caviar

THE BRUSSELS SPROUTS 14.50

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

THE BELGIAN FRITES 9.25

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

GESTOOMDE BROODJES MET BUIKSPEK 15.00

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

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

CHILLED GIN&TONIC OYSTERS 23.00

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



NEW IDEAS FROM THE CHEF

GROOTMOEDERS TOMATENSOEP 17.00

Grandma's heirloom tomato soup, Belgian cheese waffle

CINDERELLA PUMPKIN SOUP 16.00

Creamy pumpkin soup, vadouvan spice, pepitas, pomegranate

WARME POMPOEN SALADE 18.50

Warm delicata squash salad, burrata, black mission figs, grains, toasted pumpkin seeds, vincotto, za'atar, honey



OUR CLASSIQUES APPS

WILDE CHAMPIGNON WAFEL 18.00

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

BELGISCHE WITLOOF SALADE 16.50

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

VEEL KLEURIGE BIETENSALADE 18.00

Multicolor roasted beet creation, smoked yogurt mousse, balsamic, pistachio, farmer's market salad, EVOO

THE BEST STEAK TARTARE IN DC 20.00

The Belgian steak tartare, fried onions, cornichons, capers, quail egg

as main course 36.00

VIER KAZEN KROKETTEN 15.00

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

KIP & KRAB SIGAARS 15.00

Spicy cigars of chicken and crabmeat, dipping sauces

BOUDIN BLANC AUX POMMES 22.00

Boudin Blanc, market apples, red cabbage, bacon fat, amaranth, apple sauce, pickle mayo

EEN BELGISCH KONIJN MET PRUIMEN 42.00

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

HERTENKALF MET RODE KOOL 40.00

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

LAMB KOTELETJES 44.00

Lamb chops, shiitake, sunchoke, kale cream, rosemary, buckwheat popcorn, black trumpet, lamb rosemary jus

OUR GUEST'S FAVORITES: APPS

NOT SO SIMPLE PASTA AND CRAB 25.00

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

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

RISOTTO MET WILD PADDENSTOELEN 24.00

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

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

POULET RÔTI: COQ AU VIN 32.00

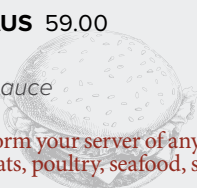
Oven-roasted chicken in red wine, pork belly, chanterelles, cipollini onions, cacao cream, mushroom tuile

VARKENSKOTELET MET SPRUITJES 37.00

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

GEGRILDE FILET MIGNON MET BEARNAISESAUS 59.00

CAB Grilled filet mignon steak, cress, Old bay frites with mayonnaise, Béarnaise sauce



FROM THE BIG POND

GEGRILDE BRANZINO OSTENDAISE 39.00

Grilled Branzino, mashed potatoes, tomato cubes, celery, baby grey shrimp, Beurre Blanc ciboulette sauce

SINT-JAKOBSSCHELPEN MUSSELS 43.00

Pan-seared scallops, farro, carrot rice, burnt onions, smoked mussel cream, pickled carrots, saffron

TARBOT MET WORTEL EN FARO 62.00

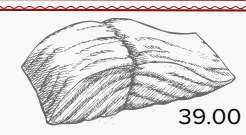
Pan-seared on-the-bone turbot, braised Belgian endive, butter-rich mashed potatoes, Dijonnaise sauce

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, 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.