



WELCOME TO “THE ORIGINAL” BELGIAN RESTAURANT

est. 2004

2 COURSE EXPRESS LUNCH

22.00

CHOOSE FROM OUR SELECTION OF:

TWO STARTERS
AND
TWO ENTRÉES

Chef's lunch specials change weekly

SOUPS

SOUPE À L'OIGNON GRATINÉE

Belgian onion soup, croutons,
Gruyère cheese
11.50

SOEP VAN PASTINAAK EN PEER

Soup of parsnips, roasted pear,
parsley oil
9.50

SALADS TO START

BELGISCHE WITLOOF SALADE

Belgian endives, blue cheese, pear, pecans,
Hoegaarden-Belga dressing
11.50

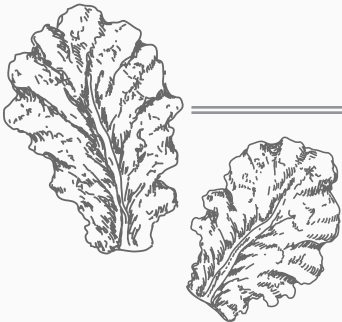
KLEURRIJKE BIETJES SALADE

Multi-colored beets, goat cheese,
radishes, baby arugula, mint,
beet vinaigrette, pomegranate
11.00

CHÈVRE CRÈME BRÛLÉE

Creamy goat cheese crème brûlée,
Belgian endive salad, bread chips, figs, nuts
12.50

LUNCH SALADS



AVOCADO SLAATJE

Rocket salad, avocado, grilled chicken, sprouted seeds,
snow peas, garlic croutons, yoghurt, mint, za'atar spice
16.00

GROTE GARNAAL SALADE

Pan-seared big shrimp, garlic, green apples, curly kale,
anise herbs, curry sauce
17.00

LE CANARD ET FRISÉE

Duck leg confit, frisée salad, crispy potatoes,
pickled red onions, bacon, red wine dressing
21.00

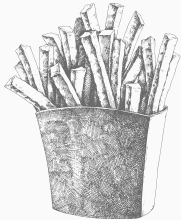
FOREL VAN DE ARDENNEN

Pan-seared trout filet, roasted cauliflower,
pistachio crema, red wine-lemon dressing
23.00

GEROOSTERDE POMPOENSALADE

Oven roasted squash, figs, red wine, nuts and grains,
spicy salad, burrata
18.00

BELGIAN'S PRIDE & JOY



REAL BELGIAN FRITES!

8.00

The world's original fries.
Belgian - not French. DC's best hand cut,
double fried, perfect frites. Served with a
trio of homemade mayonnaise

FRITES SPECIAAL DELUXE!

12.00

Our original Belgian frites recipe with
something special. Double fried, truffles,
truffle cheese, truffle mayonnaise

STARTERS

CHICON MET HESPE

Braised Belgian endive wrapped in ham,
bèchemel sauce, Gruyère cheese 13.75

MOSSELEN GRATINÉES

Oven-grilled mussels on the half shell,
garlic butter, bread crumbs 12.75

TARTAAR VAN TONIYN

Ahi tuna tartare, crushed avocado,
crispy shallots, soy vinaigrette 16.00

KIP & KRAB SIGAARS

Spicy cigars of chicken & crabmeat, dipping sauces 11.50

BELGA'S FAVORIETE WAFEL MET KRAB

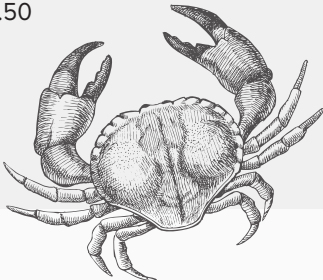
Waffle stuffed with crabmeat, mussels, saffron sauce 15.00

VIER KAZEN KROKETTEN

Croquettes of four cheeses, mixed salad, balsamic, Parmesan
shavings 11.00

VARKENSBUIK MET CHAMPIGNONS

Belgian beer braised pork belly, ragoût of mushrooms,
poached egg 14.50

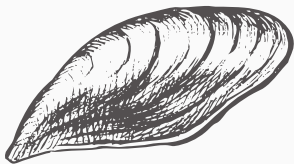


OUR ENTRÉES

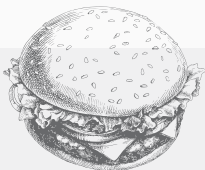
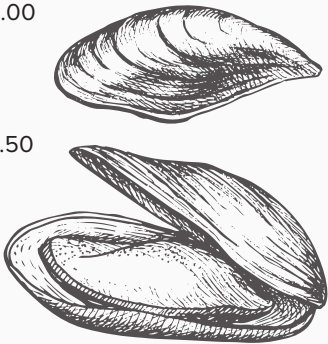
THE BELGIAN OMELET <i>Stuffed omelet, lobster, shrimp, crab, calamari, tomato-bisque sauce, petite salad</i>	22.00	VLAAMSE STOVERIJ MET FRIETJES <i>Flemish beef stew in Leffe Brown sauce, braised red cabbage, Belgian frites, mayonnaise</i>	22.50
GEBRADEN KIP MET DRAGON <i>Herbs de Provence roasted chicken, mashed potatoes, watercress salad, tarragon chicken jus</i>	22.50	LE VRAI STEAK FRITES BELGE <i>Grilled Belgian top butt steak, Belgian frites, garlic butter, field greens salad</i>	29.00
FILET AMÉRICAIN PRÉPARÉ MET FRIETJES <i>The Belgian steak tartare, fried onions, cornichons, capers, quail egg, petite salad, Belgian frites</i>	23.00	CHEDDAR CHEESE WAFFLE & BABY BACK RIBS <i>Cheddar cheese waffle, BB ribs, mesquite spices, spicy honey sauce, aioli, avocado crème</i>	18.50

BELGIAN MUSSEL POTS

Entrée mussel pots are served with Belgian frites and mayonnaise



MUSSELS “GARLIC BUTTER” <i>Cream, white wine, celery, onion, butter, lots of garlic</i>	15.50 / 23.00
MUSSELS “DIABOLIQUE” <i>Calamari, tomatoes, jalapeños, cilantro, scallions, red onions, garlic, mushrooms, lobster broth</i>	16.00 / 24.00
MUSSELS “CURRY” <i>“Asian Style” light curry-ginger-sesame-oyster sauce, julienne vegetables</i>	15.50 / 24.00
MUSSELS “MARINIÈRE” <i>“The classique,” white wine, shallots, garlic, butter, parsley</i>	15.00 / 22.50
MUSSELS “OSTENDAISE” <i>Half lobster, tomatoes, red onions, garlic, lobster sauce</i>	25.00



SAND “WISHES” & TOAST

BART’S BETTER BISTRO BURGER <i>Grilled burger, bacon, American cheese, tomato, pickles, crazy sauce, brioche bun, Belgian frites</i>	17.50
DE CHEF’S STEAK SANDWICH <i>Grilled flat iron steak, American cheese, mushrooms, caramelized onions, jalapeños, sriracha mayonaise</i>	17.00
LAMB BURGER <i>Spicy lamb & chorizo burger, goat cheese, spinach, yoghurt garlic sauce, radish, sumac, Belgian frites</i>	16.95

VEGETARISCHE BURGER <i>‘Beyond Meat’ vegetarian burger, lettuce, tomato, avocado, crispy onions</i>	16.75
OUR AVOCADO TOAST <i>Farmhouse bread, crushed avocado, pickles, radishes, tomatoes, hard boiled egg, petite salad</i>	15.00 <i>add smoked salmon</i> 6.95
WARM SMOKED TROUT TOAST <i>Grilled toast, warm smoked trout, capers, cucumber, pickled onions, dill, chive sour cream</i>	15.50

SIDES TO SHARE

BRUSSELSE SPRUITJES <i>Deep fried Brussels sprouts, yoghurt sauce, sumac</i>	10.00
TRUFFLE MAC & CHEESE <i>Tubetti pasta, truffle Pecorino cheese, béchamel</i>	12.00

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.