

BETSY’S GOT SOME EGGS

EITJES & GEROOKTE ZALM

Butter braised asparagus, poached eggs,
Chesapeake Smokehouse salmon,
mousseline with Persian lime, English muffin crumble
20.00

BELGA’S ‘BERUCHTE’ GROENE EIEREN

Our famous green eggs,
herb pesto, creamed spinach, red onions
Gruyère cheese, English muffin,
Applewood smoked bacon
17.50

THE CODDLED EGG IN THE BOKAAL

Slow poached eggs, butter rich carrot-mashed
potato, fluffy Hollandaise, chives, baguette
17.50

SUPER LEKKERE ROEREITJES

Soft scrambled eggs, chives, Parmesan snow,
cracked black pepper, bacon strips,
homemade brioche toast, butter
17.00

THE BELGIAN OMELET

Stuffed omelet, lobster, shrimp, crab,
calamari, tomato-bisque sauce, petite salad
26.00

LA QUICHE “THE 3 PIGGIES”

Puff pastry, quiche, Parisian ham, bacon bits,
prosciutto, onions, cheeses, mesclun salad
19.00

BROODJE EI MET TRUFFEL

Toasted brioche bun, soft scrambled eggs,
butter, truffle cheese, chives
Add bacon + 2.00
16.00

COWBOY HASH BROWNS SKILLET

Hash browns, beer braised short ribs,
Brussels sprouts, chipotle ketchup,
pickled onions, scrambled eggs
21.50

SAND ‘WISHES’ IF YOU’D LIKE

CRISPY EGG ON MUSHROOM TOAST 21.00

Sautéed mushrooms, country bread, parsley, garlic,
fried kale, black garlic, crispy fried poached egg

OUR AVOCADO TOAST 18.00

Farmhouse bread, crushed avocado, pickles,
radishes, cilantro, tomatoes, petite salad
poached eggs + 6.00
smoked salmon + 9.00

BART’S BETTER BISTRO BURGER 24.00

Grilled beef burger, bacon, American cheese, tomato,
pickles, crazy sauce, brioche bun, Belgian frites
Add any egg + 3.00

LAMB BURGER 25.00

Spicy lamb & chorizo burger, goat cheese, spinach,
yogurt-garlic sauce, radish, sumac, Belgian frites

est. 2004

NEW TO BELGA!

EGG WHITE PARMESAN RISOTTO 17.50

Three egg whites, cauliflower, puffed rice,
Parmesan cheese foam, rustic croutons

FANCY HASHBROWNS 27.00

D’Artagnan duck confit leg, melted foie gras,
poached duck egg

LA GAUFRE DE HOMARD 22.00

Maine lobster waffle, velvet lobster bisque,
fennel, radish, petite salad, pink grapefruit

BANANA NUTELLA CREPES 17.00

French crêpes, fresh banana, lots of Nutella,
whipped cream, chocolate

THE DOFFLE SAND“BICH” 23.00

Original doffle, bacon sprinkles,
fried beef patty, lots of cheese,
special sauce, sunny side up egg!!

LE PETIT-DÉJEUNER BELGE

GREEK YOGURT PARFAIT & GRANOLA 11.00

Greek yogurt, berries, granola, fresh basil syrup

SEASONAL FRUIT PLATE 13.00

Sage-lime syrup

L’ORIGINAL WAFFLE BOMMEKES 6.75

The Original Liège waffle in small bites,
with sugar snow

CINNAMON ROLL WAFFLE 5.25

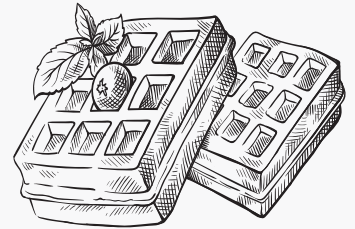
With frosting dip

THE ORIGINAL DOFFLE® 4.75

What happens when a doughnut comes too
close to a waffle (oh la la)

BELGIAN CHOCOLATE CROISSANT 7.00

Chocolate mousse, chocolate pearl



WAFFLES LIKE YOU’VE NEVER SEEN BEFORE!

LIEGE WAFFLE & RED WINE POACHED PEARS

L’Original Liège waffle, red wine poached pears,
crème brûlée cream, pear syrup

16.00

BELGIAN FRENCH TOAST

Home-baked French brioche toast waffle, roasted pineapple,
toasted coconut, Biscoff cookies cream, speculoos crumble

16.50

STRAWBERRY FIELD WAFFLE

The Brussels waffle, strawberries, vanilla whipped cream,
meringues, strawberry jelly, sugar snow

17.00

FRESH & SIMPLE - A BELGIAN WAFFLE

Simple Belgian waffle, lots of seasonal fresh fruit,
vanilla whipped cream

16.00

FALAFEL WAFFLE & HUMMUS

Hummus, poached eggs, cucumber,
tomato, mint, garlic sauce

18.50

FARM CORNBREAD WAFFLE

Cornbread waffle, beer braised pulled pork, avocado cream
two fried eggs, chives, crème fraîche

21.00

BUTTERMILK FRIED CHICKEN THIGHS AND WAFFLES

Buttermilk deep fried chicken, crispy Belgian waffle, popcorn,
jalapeño honey syrup, spicy peppers, whipped sweet butter

20.50

IF YOU NEED SOME EXTRAS



**JAMAICAN JERK
TURKEY BACON** 9.50
Grilled spicy turkey bacon

**BUCKET OF APPLEWOOD
SMOKED BACON** 8.00

FRENCH BAGUETTE 7.50
sun-dried tomato butter, lard and bacon bits butter

**SIDE OF 2 EGGS
or EGG WHITES** 7.00
Brouillés, omelette, pochés, oeuf sur le plat

HAND CUT BELGIAN FRITES 9.00
Trio of mayonnaise

PARSLEY HASH BROWNS 8.50

A BUNCH OF BRUNCH COCKTAILS

THE ONLY FRENCH IN THE HOUSE '75'

Ford's gin, St-Germain liqueur, lemon, simple syrup, sparkling wine, lemon twist
17.00

SPRING G&T

Citadelle Original, Fever-Tree grapefruit tonic, elderflower tonic, grapefruit flower, ginger candy
16.00

JALAPEÑO BLOODY MARY

Jalapeño infused vodka, spicy tomato, celery foam, pickled jalapeño
13.00

BELGA'S BLOODY MARY & CELERY FOAM

Tito's vodka, spicy tomato juice, celery foam
12.00

BELGA'S BELLINI

Crème de Pêche liqueur, white cranberry juice, sparkling wine
13.00

NAPOLEON MIMOSA

Sparkling rosé, Mandarine Napoléon liqueur, orange juice, blood orange
13.50

B'MIMOSA

Sparkling wine, orange juice
11.50

JACK THE RABBIT

Carrot infused Rum, mango-carrot juice, ginger beer, red beet ice cube, ginger candy
15.00

THE BEST PART OF WAKING UP

Kraken black spiced rum, Cold brew coffee, Baileys, roasted cocoa nibs
14.00

PERFECT ESPRESSO MARTINI

Ketel One vodka, Julius Meinl espresso, Kahlua, trio of beans
17.00

APPLE'S TWIST OF FATE

Grandpa Apples infused with cognac, apple cider, sparkling wine, apples
14.00

GLASS OF CHAMPAGNE

Veuve Cliquot, Brut, Reims, France, NV
26.00

CRÉMANT DE BOURGOGNE BRUT ROSÉ

Domaine Albert Bichot
17.00

OUR BUBBLY SPECIAL

A bottle of sparkling wine and orange juice
BTL 43.00

CHANDON GARDEN SPRITZ

Domaine Chandon Garden Spritz, blood orange, herbs from chef's garden
GL 15.00 | BTL 59.00

COFFEE, TEA & OTHER DRINKS

'JULIUS MEINL COFFEE'

DRIP	4.50
ESPRESSO	5.00
DOUBLE ESPRESSO	8.00
LATTE	5.95
CAPPUCCINO	5.95

NEW @ BELGA'S BAR

ORANGE SPRITZ (Zero proof)

Petit Beret Orange Spritz, Blood orange, N/A Sparkling rose
15.00

LUCANO BREAKFAST (Zero proof)

Amaro Lucano, grapefruit juice, lime, blood orange
15.00

NA CHOUFFE BEER 0.4%

Refreshing and tasty, with hints of spices and that uniquely fruity CHOUFFINESS.
12.00

DINNER

Monday - Saturday starting at 5 pm

LUNCH

Tuesday - Friday
12:00 pm - 2:30 pm

BRUNCH

Saturday 9:30 am - 3:30 pm
Sunday 9:00 am - 3:30 pm

JOIN US AT "THE BETSY"

our open air rooftop gin bar

DINNER & DRINKS

Tuesday - Saturday starting 4:30 pm

BRUNCH SATURDAY & SUNDAY

10:00 am - 3:30 pm

STEAK FRITES BELGE

Grilled hanger steak, Belgian frites, Béarnaise sauce, field greens salad
46.00 Add any eggs if you like

STOVERIJ MET FRIETJES EN WITLOOF

Belgian beef stew, Chimay beer, Belgian frites, mayonnaise, endive salad, grain mustard
33.00

THE BEST STEAK TARTARE IN DC

Belgian steak tartare, fried onions, cornichons, capers, garden salad, quail egg, Belgian frites
35.00

AARDAPPEL-PREISOEP

Braised leek-potato soup, crème fraîche, leek dust
16.00

VIER KAZEN KROKETTEN

Croquettes of four cheeses, cheese waffle, cheese cream, puffed tomatoes, Parmesan snow
14.50

ASSORTED JULIUS MEINL TEAS

ICED TEA	5.50
GREEN HEALTHY JUICE	7.00
ORANGE JUICE	6.00
APPLE JUICE	5.00
PINEAPPLE JUICE	5.00
FRU FRU LEMONADE	8.00

WARM BOOZY DRINKS

BELGIAN COFFEE

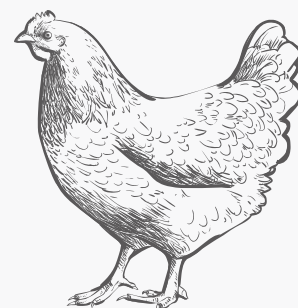
Young Genever, crystal sugar, drip coffee, unsweetened cream float
15.00

IRISH COFFEE

Jameson whiskey, drip coffee, raw sugar, unsweetened cream float
15.00

BELGIAN HOT CHOCOLATE MILK WITH IRISH CREAM

Made with real Belgian dark chocolate, marshmallows
(n/a chocolate milk available for 8.00)
14.00



FEELING LUNCHY?

BRIE DE MEAUX AUX TRUFFLE

Brie stuffed with truffle and mascarpone, frisée artichoke salad, truffle dressing, homemade brioche
21.00

BRUSSELS SALADE MET SPEK

Brussels sprouts salad, cream of Brussels sprouts, bacon dressing, sour dough
17.00

KIP & KRAB SIGAARS

Spicy cigars of chicken and crab meat, dipping sauces
14.00

BELGISCHE WITLOOF SALADE

Belgian endives, blue cheese crumble, apple, candy pecans, Belga's French dressing
16.50

MUSSELS 'MARINIÈRE'

White wine, shallots, butter, garlic, parsley, mayo, Belgian frites
28.00

BRANZINO MET FARRO GRANEN

Grilled Branzino, farro grains, acorn squash, curly kale, mussels, green herb butter sauce
37.00

MUSSELS FROM BRUSSELS

Brussels mussels, 1/2 lobster, Cognac bisque sauce, tomato confit
36.00

CHEF / OWNER
Bart Vandaele

CHEF DE CUISINE
Alexander Flores

GENERAL MANAGER
Rinata Gafarova

GUEST RELATIONS MANAGER
Fabian Lawrence

2024

For the parties of six or more we may add 20% service charge | \$3.50 substitutions and menu changes | We accept maximum of 3 credit cards per table.
A 3% wellness fee will be added to each check to help us pay the base wages and benefits of staff. Please note this fee is not a tip.