

BELGA'S COCKTAILS

BELGA CAFE'S BEET MANHATTAN **18**
Jefferson's Rye Whiskey, Aquavit, Dry Marsala fine, Pasubio, candied red beet, ice cube

D'OH! & STORMY **16**
Clément Rum, barrel aged 'Martinique', Fever-Tree pineapple ginger beer, dried pineapple

MARGE'S MIDNIGHT CLOUD **18**
Ketel One vodka, passion fruit, lime, vanilla liqueur, American champagne, lemon verbena, micro basil

BART'S HARVEST OLD FASHIONED **17**
Mi Campo reposado tequila, Calvados Daron, Agave syrup, Aromatic Bitters

WHOA! **18**
Blue cheese washed Ketel One vodka, Castelvetran olives, Dolin dry vermouth mist, martini

EAT MY GREENS **17**
El Profeta gin infused with fig leaves, blackberry, basil ice Fever-Tree Mediterranean tonic

MONKEY IN THE GARDEN **24**
Monkey 47 dry gin, Garden aromatic mist, pink peppercorn, Elderflower tonic, vegetables, herbs and spices

BART LITE (ZERO ROOF) **16**
Empress 1908 0.0 Indigo gin, Light tonic, big ice, lemon twist

DRAFT BEERS

STRAFFE HENDRIK X-MAS BLEND 11% 15
Christmas Ale | taste of malt with a soft aftertaste

STELLA ARTOIS 5.2% 9
Pilsner | hazy golden yellow, with grainy malts, crisp

BLANCHE DE BELGA 4.7% 12
White Beer | aromas of citrus fruit, notes, orange and lime

HERKENRODE VESPER TRIPEL 9.0% 15
Belgian Tripel | golden, fruity, spicy, strong and smooth

POPERINGS HOMMELBIER 7.5% 14
Belgian IPA | hoppy and aromatic, citrus, floral, lightly bitter, dry

NEW AT BELGA

TINKERMAN'S CURIOUSLY BRIGHT G&T 16.00
Tinkerman's gin, honey crisp apples, celery, cucumber, big ice, Fever-Tree Lemon tonic

"¡AY, CARAMBA!" MI PALOMA 16.00
N.A. Lyre's agave blanco tequila, lime juice, Fever-Tree grapefruit sparkling

WHITE WINE BY THE GLASS

SANCERRE, KÉVIN ET KARINE LAUVERJAT, FR 2025 26
Medium-bodied, notes of citrus, and stone fruits, sharp minerality

SAUVIGNON BLANC, JACQUES DUMONT, LOIRE, FR 2025 15
Citrus and green apple notes, palate is crisp, mineral finish

PINOT GRIGIO, BENVOLIO FRIULI, IT 2024 16
Aromas of apple, pear, and hints of apricot

CHARDONNAY, BEZEL, BY CAKEBREAD WINERY, CA 2024 18
Ripe pear, citrus notes, fresh, creamy texture, long elegant finish

ALBARINO, 'NESSA' BY ADEZGAS GRAN VINUM, SP 2024 17
Aromas of fresh citrus, white flowers, and stone fruits

VERDICCHIO, DEI CASTELLI DI JESI, UMANI RONCHI, IT 2024 15
Fresh aromas of pear, white peach, citrus, and delicate white flowers

GRÜNER VELTLINER, INGRID GROISS, AUSTRIA 2025 18
Fresh and lively, aromas of green apple, lemon zest, and delicate herbs

RED WINE BY THE GLASS

MONTEPULCIAN, UMANI RONCHI, 'PODERE' IT 2024 15
Aromas of ripe plum, black cherry, and dark berries, herbal notes

BOURGOGNE, LOUIS JADOT, PINOT NOIR, BEAUNE, FR 2023 18
Red berry notes, earthy undertones, soft tannins, and a refined finish

BORDEAUX, CHÂTEAU LA GRAVIÈRE, FR 2023 16
Ripe blackcurrant and plum notes, medium-bodied, soft tannins,

CAB. SAUVIGNON, UNSHACKLED, BY THE PRISONER, CA 2023 18
Ripe blackcurrant and plum notes, medium-bodied, soft tannins

MALBEC, AUKA, DON ALFONSO, ARGENTINA 2023 15
An intense and fresh nose, pepper, spice, oak, vanilla

CAB FRANC, QUEST BY AUTIN HOPE, PASO ROBLES 2024 16
Long and rich, lingering dark chocolate, mint, vanilla and gentle oak

CAB SAUVIGNON, ROBERT MONDAVI, OAKVILLE, NAPA 2021 42
Served Coravin Style

OLE OLE ROSÉ

SANCERRE ROSÉ
KEVIN ET KARINE LAUVERJAT, FR 2024 24.00
Medium-bodied, fruity, bright strawberries, and raspberries

CÔTES DE PROVENCE,
CHÂTEAU SAINTE MARGUERITE, SYMPHONIE 2025 16.00
Elegant aromas of white peach, fresh citrus, and white flowers

CHAMPAGNE & SPARKLING WINE

BRUT DE LOIRE
BOUVET LADUBAY, SAPHIR BRUT, 2022 17.50
Aromas of fresh apple, and pear, hint of toasted brioche

CRÉMANT DE BOURGOGNE ROSÉ
DOMAINE ALBERT BICHOT 19.50
Light, bouquet of raspberries, red currants and white blossom

EXECUTIVE CHEF
Bart Vandaele

CHEF DE CUISINE
Alexander Flores

GENERAL MANAGER
Rinata Gafarova

For the parties of six and more we will add 20% service charge | We will gladly accept up to 3 credit cards per table.
A 3% wellness fee will be added to each check to assist in covering the base wages and benefits of our staff.
Please be aware that this fee is not considered a tip.

BELGA café

WELCOME TO "THE ORIGINAL" BELGIAN RESTAURANT

est. 2004

OUR CLASSIQUES APPS

THE BEST STEAK TARTARE IN DC (add truffles) 24.00
The Belgian steak tartare, fried onions, cornichons, capers, quail egg, petit salad ***as main course with frites*** 39.00

TOMATENSOEP MET KAASWAFEL 18.00
Heirloom tomato soup, crispy cheese waffle, cream cloud

WILDE CHAMPIGNON WAFEL (add truffles) 18.50
Wild mushroom waffle, porcini, shiitake, beech mushrooms, Pecorino cream, mushroom jus shooter

VIERKAZEN KROKETTEN 16.00
Croquettes of four cheeses, cheese waffle, cheese cream, puffed tomatoes, Parmesan snow

BELGISCHE WITLOOF SALADE 17.00
Belgian endives, blue cheese crumble, citrus, dates, candied pecans, Belga's vinaigrette

KIP & KRAB SIGAARS 16.00
Spicy cigars of chicken and crabmeat, dipping sauces

ESCARGOTS DE NAMUR 20.00
Butter-braised snails, crispy pani puri, spinach cream, garlic herb butter, crispy salsify

OUR GUESTS' FAVORITES

KROKETTEN VAN ZWEZERIK EN CHAMPIGNONS 21.00
Veal sweetbread–mushroom croquettes, fried parsley, pickled mushrooms, tarragon tartar sauce, lemon wedge

SOUPE À L'OIGNON GRATINÉE 18.50
French onion soup, croutons, Gruyère cheese, gratiné

TONIJN MET AVOCADO 24.00
Yellowfin tuna, avocado cream, cilantro, seaweed salad, Persian lime, dashi broth, chili, ponzu-soy sauce

GEBRANDE BUTTERNUT MET TRUFFELBURRATA 21.00
Roasted butternut and delicata squash, truffle burrata, pumpkin cream, pumpkin seeds, figs, sage granola crunch, orange truffle honey dressing **(add truffles)**

SALADE VAN RODE BIETJES 17.50
Roasted red beets, arugula cream, pecans praline, smoked goat cheese yogurt foam, balsamic vinaigrette, black garlic mayo

MACARONI GRATIN À LA CRÈME (add truffles) 17.50
Macaroni, creamy cheese sauce, aged Gruyère cheese, crispy golden crust

100% BELGIAN

CLASSIC VOL-AU-VENT DELUXE (add truffles) 37.00
Roasted chicken, veal sweetbreads & meatballs, mushrooms, creamy chicken sauce, puff pastry, Belgian fries, lots of parsley

FILET MIGNON MET PEPERSAUS (add truffles) 64.00
Pepper-crusted Certified Angus Beef® filet mignon, puffed cherry tomato, Belgian fries, truffle mayonnaise, creamy peppercorn sauce

VARKENSKOTELET MET SPRUITJES 38.00
Smoked Heritage pork chops, date and toasted chestnut cream, Brussels sprout bacon purée, sweet and spicy glaze

VLAAMSE STOVERIJ MET FRIETJES EN WITLOOF 34.50
Traditional Flemish beef stew braised in Abbey beer, Belgian frites, mayonnaise, Belgian endive, grain mustard

BART'S BETTER BISTRO BURGER (add truffles) 28.00
Grilled beef burger, bacon, American cheese, lettuce, tomato, onions, pickles, crazy sauce, brioche bun, Belgian frites

GEROOSTERDE EENDENBORST 39.00
Roasted duck breast, red cabbage purée, pomegranate, salsify, blue cheese canalé, red wine reduction, pears

ADD FRESH SHAVED TRUFFLES

2 gramms of truffles 16.00 | 5 gramms of truffles 32.00

FROM THE BIG POND

GEGRILDE ZEEBAARS MET CHAMPIGNONS 42.00
Crispy-skinned branzino, sautéed spinach and wild mushrooms, green herb purée, black garlic cream, lemon mosto oil

ZALMFILET MET GROENE LINZEN 39.00
Salmon fillet, herb-crusted, green lentils with carrots and celery, Italian parsley beurre blanc, vin rouge cream

RISOTTO MET SINT-JAKOBSSCHELPEN 44.00
Arborio rice risotto, butternut squash, pan-seared scallops, pickled carrots, burnt onion cream, radishes, puffed rice

RED DEVIL'S SPICY MUSSELS 31.00
PEI mussels, spicy sauce, chorizo sausage, jalapeño, shallots, butter, Belgian frites, mayonnaise

MUSSELS "MARINIÈRE" THE CLASSIQUE 29.00
PEI mussels, white wine, shallots, celery, butter, garlic, parsley, Belgian frites, mayonnaise

TAGLIATELLE MET KRAB 28.00 / 36.00
Homemade tagliatelle, Maryland lump crab meat, puffed quinoa, garlic chive butter, fresh chives, lemon confit, basil oil

THE BELGIAN OMELET MET FRIETJES 35.00
Lobster, shrimp, crab and tomato concassé omelet, creamy lobster bisque, petite salad, Belgian fries

IF YOU NEED SOME EXTRAS & LIKE TO SHARE

THE CHEESE PLATE 26.00
Vermont creamery young goat cheese, homemade pistachio-ginger gummy
St Andre triple cream, cow cheese, cranberry and orange chutney
Brie stuffed with truffle and mascarpone, butter brioche toast, leek dust
Aged Manchego, sheep's milk cheese, infused with sweet black garlic, cured salami

THE BRUSSELS SPROUTS 16.00
Sweet and sour fried pork belly, fried kale, curry, chili

SLOW ROASTED HEIRLOOM CARROTS 16.00
Poppy seeds, ginger, confit lemon, butter, labneh

THE BELGIAN FRITES 9.50
The world's original fries! A trio of homemade mayonnaise

FRENCH BAGUETTE AND TWO BUTTERS 8.50
Rich seaweed butter, lard and bacon-bits butter

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.