

SUMMER RESTAURANT WEEK AUG 12TH - AUG 18TH, 2024

THREE COURSE DINNER \$55

Select one starter and one entree, for dessert we offer **CHOCOLATE EDEN**;
Belgian chocolate madeleine, choco flan, dark chocolate mousse, chocolate ice



IF YOU NEED SOME EXTRAS & LIKE TO SHARE

CHOUX FLEUR GRATINEE 14.50

Gratin of Cauliflower; Morney sauce, Swiss – Gruyere cheese

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

BUTTERY MASHED POTATO 13.00

Potato puree, farm butter, potato crisps

CHILLED GIN & TONIC OYSTERS 22.00

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

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

NEW IDEAS FROM THE CHEF: APPS

GEKOELDE ERWTENCREME 16.00

Chilled cream of peas, smoked salmon, anise, crunch

VEEL KLEURIGE BIETENSALADE 18.00

Multicolor roasted beet creation, smoked yoghurt 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 14.00

Spicy cigars of chicken & crabmeat, dipping sauces

LAMSRACK MET BOONTJES 48.00

Rack of lamb, beans, confit garlic, white bean cream,
summer savory, lemon-thyme lamb sauce

RISOTTO MET GROENE ERWTEN 24.00

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

VARKENSKOTELET MET ABRIKOZEN 37.00

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

OUR GUEST'S FAVORITES: APPS

NOT SO SIMPLE PASTA AND CRAB 25.00

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

OCTOPUS & GEBRAISEERD VARKENSBUKJE 19.50

Slow cooked pork belly, octopus, Brussels sprouts,
popped wild rice, sour cream, Za'atar, red wine, BBQ sauce

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

BIEFSTUK MET PEPPER SAUS EN FRIETJES 58.00

C.A.B. pepper crusted grilled New York Strip, puffed tomato,
our crazy frites, green pepper sauce

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

EENDENBORST MET KRIEKENBIERSAUS 39.00

Spice dusted duck breast, red beet-pineapple cream,
warm endives, fresh orange, cherry beer sauce

FROM THE BIG POND

SINT-JAKOBSSCHELPEN MET CANNELLONI 43.00

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

GEGRILDE BRANZINO MET PARELPASTA 37.00

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

CHILEENSE ZEEBAARS MET WORTEL GNOCCHI 42.00

Pan-seared Chilean seabass, potato-carrot gnocchi,
carrot cream, puffed grains, orange cardamom sauce

PAELLA MET ZEEVRUCHTEN EN VIS 41.00

Seafood paella, Arborio rice, shrimps, branzino, seabass
clams, mussels, lobster broth

MUSSELS "MARINIÈRE" THE CLASSIQUE 29.00

White wine, shallots, celery, butter, garlic, parsley

MUSSELS FROM BRUSSELS 36.00

Brussels mussels, ½ lobster, Cognac bisque sauce, tomato confit

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.