

## *To Start The Day*

### **GREEK YOGURT** 8.00

Crunchy granola, mixed berries

### **HOMEMADE PASTRY BASKET** 12.00

Croissant, muffin, Speculoos waffle,  
Jam & butter

### **CARROT GINGER JUICE** 5.00

### **GREEN HEALTHY JUICE** 5.00

### **BOWL OF FRESH BERRIES** 9.00

Lime, mint

### **TOASTED ENGLISH MUFFIN or CROISSANT** 4.50

Jam & butter

## *Good Morning Eggs*

### **BELGA'S "BERUCHTE" GROENE EIEN** 15.25

Scrambled green eggs, herb pesto,  
Gruyère cheese, English muffin, bacon

### **OMELET HAM EN KAAS** 13.50

Ham and Swiss cheese omelet,  
beer braised pork sausages, hash browns

### **WILDE ROEREITJES** 13.25

Scrambled eggs with mushrooms,  
English muffin, bacon, hash browns

### **EIWITTEN OMELET** 15.50

Egg white omelet, tomatoes,  
spinach salad, roasted potatoes  
add goat cheese + \$3.00

### **EITJES & GEROOKTE ZALM** 16.00

Poached eggs, Norwegian smoked salmon,  
green asparagus, Hollandaise sauce, English muffin

### **CHORIZO IN DE PAN GEBAKKEN EIETJES** 16.50

Baked in a skillet chorizo, two eggs, ratatouille,  
roasted potato, Blue cheese

### **HANGER STEAK EN EIEN** 21.50

Grilled hanger steak, 2 eggs sunny side up,  
tomato salad, roasted potatoes, Béarnaise sauce

### **RIBBETJES EN GEBAKKEN EIEN** 19.50

Braised short ribs, fried eggs, creamy polenta, garlic bread

## *Waffles & More*

### **BRUSSELSE WAFELS**

with mixed fruits, whipped cream 13.00

with berries, mint, whipped cream 14.50

with scrambled eggs, sausage, hash browns 20.00

### **KAAS WAFEL MET KWARTEL** 17.75

Fried quail, aged cheddar waffle, sweet & spicy sauce

### **LUIKSE WAFELS** 13.00

Liège waffle, caramelized apples, cinnamon

### **WENTELTEEFJES** 14.00

Belgian "French" Brioche toast, crème brûlée foam,  
homemade brown sugar syrup

### **GEITENKAAS WAFELS** 13.50

Goat cheese waffle, tomatoes, pepper coulis, herb salad

### **MAIS WAFELS** 17.50

Homemade cornbread waffle, pulled pork, avocado,  
2 fried eggs, crème fraîche

### **WAFEL MET EEND A L'ORANGE** 18.00

Crispy rosemary waffle, duck leg confit, orange, carrots,  
ginger, poached egg

### **LA QUICHE AUX JAMBON** 16.50

Puff pastry quiche, ham, bacon, prosciutto, cheese,  
eggs, cream, mesclun salad

### **DECADENT CRÊPES** 14.00

Large crêpes with banana, Nutella, whipped cream,  
vanilla ice cream

### **BANANENCAKE WAFELS** 14.00

Banana waffle, bacon, spiced rum, chocolate sauce

## *Sandwiches*

\*can be ordered with Belgian frites – add 4.50

### **THE B&B BURGER** 14.50\*

Grilled beef burger, salad, Parmesan crisp  
tomato, Swiss cheese

add bacon + \$2.00    add egg + \$2.00

### **DE ZALM BURGER** 14.50\*

Grilled salmon patty, Belgian endives, sesame,  
spicy mayonnaise, seaweed salad

### **BROODJE EI MET TRUFFLE** 13.50\*

Brioche bun, scrambled eggs, butter,  
truffle cheese, chives

add bacon + \$2.00

### **LAMSBURGER** 15.50\*

Grilled spicy lamb & chorizo burger, goat cheese,  
garlic sauce, spinach, radish

### **CROQUE-MONSIEUR** 11.00\*

Country ham, Swiss and Gouda cheeses,  
grilled multi-grain and farmhouse white toast

## *Side Dishes*

Trappist braised **pork sausages** 6.00

**Belgian frites** trio mayonnaise 8.00

A bucket of applewood **smoked bacon** 6.50

**Two farm fresh eggs** cooked any style 4.75

**Brussels sprouts hash browns** 9.00

**Deep Fried Brussels sprouts, spicy yogurt** 8.00

# Amuse Bouche

To Start or Share

## 4 KAZEN KROKETTEN 10.00

Croquettes of four cheeses, frisée salad, balsamic, 3pcs

## KIP & KRAB SIGAREN 10.00

Spicy cigars of chicken & crabmeat, dipping sauces

## SCAMPIES AU BEURRE A L'AIL 9.00

Shrimp scampi, lots of garlic butter sauce

## MOSSELEN GRATINÉES 13.00

Oven-grilled mussels on the half-shell, garlic butter

## BABY MUSSELS "MARINIÈRE" 11.00\*

White wine, shallots, garlic, butter, parsley  
\*sorry, no frites

## Soups & Starters

### BELGISCHE WITLOF SALADE 12.00

Belgian endive, blue cheese, pears, pecans, Belga's ginger dressing

### RODE BIETJES MET PLATTE KAAS & MUNT 12.00

Red & yellow beets, mint, radishes, baby arugula salad, goat cheese, Asian vinaigrette

### ROMEINSE SLA À LA CAESAR 9.95

Romaine leaves, anchovies, Parmesan cheese, herbed bread chips, Belga's caesar dressing

### TOMATEN-KREEFTEN SOEP 10.00

Tomato-lobster soup, garlic croutons

### POMPOEN SOEP 9.00

Pumpkin soup, crème fraîche, spicy pumpkin seeds

### SOUPE A L'OIGNON GRATINÉE 11.00

Belgian onion soup, croutons, Gruyère cheese

### VENKEL SALADE 10.00

Fennel, roasted butternut squash, raddichio, mache, orange-honey vinaigrette

## Classic Entrées

### LE VRAI STEAK FRITES BELGE 27.75

Grilled Angus beef tenderloin, Belgian frites, Béarnaise, field greens salad

### WEST AFRIKAANSE ZEEBAARS 22.00

Grilled West African sea bass, spring onions, melted spinach, mushrooms, lemon mosto oil

### GEGRILDE ZEEBRASEM 21.75

Grilled sea bream, risotto, romanesco, spring peas, asparagus, lemon dressing

### GEBRADEN KIP MET DRAGON 22.50

Lemon roasted chicken, field greens, Belgian frites, tarragon chicken jus

### VLAAMSE STOVERIJ MET FRIETJES 22.50

Flemish beef stew with Corsendonk Brown Ale, Belgian frites, mayonnaise, braised red cabbage

### FILET AMÉRICAIN PRÉPARÉ MET FRIETEN 20.75

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

### REAL BELGIAN DOUBLE HOT CHOCOLATE 5.50

add Bailey's 4.50

add Rum 4.50

## Mussel Pots

Served with Belgian frites and mayonnaise as main course

### MUSSELS "DIABOLIQUE" 24.00

Calamari, tomatoes, jalapeños, cilantro, scallions, red onions, garlic, mushrooms, lobster broth

### MUSSELS "MARINIÈRE" 21.00

White wine, shallots, butter, garlic, parsley

### MUSSELS "HOEGAARDEN" 22.00

Shallots, garlic, celery, butter, spinach, pork belly, white beer

## Brunch Drinks

### B'MIMOSA / cava, OJ 9.00

NAPOLEON MIMOSA / cava, OJ, blood orange, liqueur 11.00

BELGA'S BELLINI / cava, white cranberry, peach 10.00

LICK-A-LYCHEE MIMOSA / cava, lychee-cherry vodka 10.00

RED BASIL COCKTAIL / cava, red basil syrup 9.50

THE PURPLE VIOLET COCKTAIL / cava, violet syrup 9.50

BELGA'S BLOODY MARY & CELERY FOAM 10.00

JALAPEÑO BLOODY MARY / Belga's Spicy Bloody 11.00

FREAKY MARY / tomato-cucumber vodka, green juice 11.00

Chefs Bart Vandaele / Martin Castillo

Winter 2016 / 2017

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

A 20% service charge may be added to parties of six or more • \$3.50 substitutions and menu changes