

Amuse Bouche

To Start or To Share

BABY MUSSEL "MARINIÈRE" 12.00*
Small mussel pot, white wine, shallots, garlic, parsley

BUFFALO KIP KROKET 3 pcs 8.50
Chicken croquettes, blue cheese, Buffalo hot sauce

BUIKSPEK MET RADIJS 8.00
Pork belly, radish, pickles, hoisin sauce, corn tortilla

*Sorry, no frites

CHICON WAFFLES 10.00
Belgian endive waffles, ham, Béchamel, apple salad

RATATOUILLE WAFEL 3 pcs 8.50
Fresh herb quinoa waffles, ratatouille, goat cheese

SCAMPIS AU BEURRE À L'AIL 9.00
Shrimp scampi, lots of garlic butter sauce

Starters

PALING IN HET GROEN 12.95
Smoked BBQ eel, smoked trout, cream of watercress, sea bean salad, cucumbers, garlic chips

BELGA'S FAVORITE WAFEL MET KRAB 14.50
Waffle stuffed with crabmeat, mussels, saffron sauce

4 KAZEN KROKETTEN 12.00
Croquettes of four cheeses, frisée salad, balsamic

ESCARGOTS PETIT GRIS DE NAMUR 13.50
Escargots bourguignon style, herb sauce

KIP & KRAB SIGAARS 11.00
Spicy cigars of chicken & crabmeat with dipping sauces

THE CLASSIQUE MOSSELEN GRATINÉES 13.50
Oven-grilled mussels on the half-shell, garlic butter

FILET AMÉRICAIN PRÉPARÉ 14.50
The Belgian steak tartare, fried onions, cornichons, capers, fried quail egg

TARTIFLETTE AU REBLOCHON 9.50
Cubed Yukon potatoes, bacon bits, crispy onion, Reblochon cheese foam

Soups & Salads

SOUPE À L'OIGNON GRATINÉE 11.50
Belgian onion soup, croutons, Gruyère cheese

TOMATEN-KREEFTEN SOEP 10.00
Tomato-lobster soup, garlic croutons

POMPOEN SOEP 9.50
Pumpkin soup, crème fraîche, spicy pumpkin seeds

VENKEL SALADE 10.50
Fennel, roasted butternut squash, radicchio, mache, orange-honey vinaigrette

BELGISCHE WITLOOF SALADE 13.00
Belgian endive, blue cheese, pears, pecans, Belga's ginger dressing

ROMEINSE SLA À LA CAESAR 9.95
Romaine leaves, anchovies, Parmesan cheese, herbed bread chips, Belga's Caesar dressing

RODE & GELE BIETJES MET KAAS & MUNT 12.00
Red & yellow beets, mint, goat cheese, radishes, baby arugula salad, Asian vinaigrette

Belgian Mussel Pots

Served with Belgian frites and mayonnaise

MUSSELS "MARINIÈRE" 22.00
White wine, shallots, butter, garlic, parsley

MUSSELS "OSTENDAISE" 26.00
Half lobster, tomatoes, red onion, garlic, lobster sauce

MUSSELS "DIABOLIQUE" 25.00
Calamari, tomato, jalapeños, cilantro, scallions, red onions, garlic, mushrooms, lobster broth

MUSSELS "CURRY" 23.00
"Asian Style" light curry-ginger-sesame-oyster sauce, julienne vegetables

MUSSELS "GARLIC BUTTER" 22.00
Cream, white wine, celery, onion, butter, lots of garlic

MUSSELS "TRUFFELS EN PREI" 24.00
Leeks, truffles, spicy sausage, mushrooms, cream, red onions, herbs, Stella Artois

MUSSELS "HOEGAARDEN" 22.00
Shallots, celery, garlic, butter, spinach, pork belly, white beer

MUSSELS "RODENBACH" 23.00
Red onions, celery, bacon, asparagus, garlic, Flemish red ale

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

Chefs Bart Vandaele / Martin Castillo

From the Farm

BIER BOEUF BOURGUIGNON 28.50

Beer braised short ribs, onions, bacon lardon, carrots, champignons de Paris, red wine-beer sauce

GEBRADEN KIP MET DRAGON 24.50

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

EENDENBORST À L'ORANGE 27.00

Pan seared duck breast, caramelized salsify, thyme, carrot puree, orange infused beer sauce

HERTENFILET MET GEGRILD WITLOF 27.50

Venison filet, grilled endives, sweet potato purée, cherries, mushroom-couscous waffle, Leffe Brown sauce

100% Belgian

LE VRAI STEAK FRITES BELGE 34.00

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

VLAAMSE REUS 27.50

Slow cooked rabbit roulade, crispy bacon, prune purée, roasted winter garden vegetables, Rodenbach sauce

VLAAMSE STOVERIJ MET FRIETEN 23.00

Flemish beef stew with Corsendonk Brune sauce, Belgian frites, mayonnaise, braised red cabbage

BIEFSTUK VAN DE BEENHOUEWER "AU POIVRE" 26.00

Five pepper-crusting hanger steak, winter vegetables, Cognac cream sauce, Belgian frites

From the Sea

GEBAKKEN BRANZINO 27.75

Pan seared branzino, broccoli, asparagus, risotto, lemon beurre blanc

WEST AFRIKAANSE ZEEBAARS 22.50

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

COQUILLES ST. JACQUES 27.50

Scallops wrapped in savoy cabbage, truffles, onion, cauliflower, romanesco

NOORSE ZALM FILET 26.50

Norwegian salmon, braised leeks, snow peas, green apples, shiitake mushrooms, passionfruit sauce

GENTSE WATERZOOI VAN VIS 27.00

Sea bass, salmon, scallops, mussels and calamari stew, julienne vegetables, light cream anise sauce

Others

GEHAKT BROODJE MET WITLOOF 23.50

My Mom's veal meatloaf, Belgian endive salad, mashed potatoes, old fashioned mustard sauce

LE CASSOULET: PAS LE CLASSIQUE! 26.00

Cannellini beans, duck confit, garlic sausage, lardon, herb bread crumbs

PENSEN MET STOEMP 25.00

Boudin blanc, boudin noir, pork sausage, apples, Brussels sprouts, leek stoemp, mustard sauce

PAPPARDELLE MET GESMOORDE LAMS SHOUDER 22.00

Braised lamb shoulder, pappardelle pasta, herb butter, tomatoes, red wine sauce

Vegetarian

MAITAKE PADDESTOELEN 19.50

Brown maitake mushrooms, sunchokes, brown butter, fried farm egg from Betsy

RODE BIETJES RAVIOLI 24.00

Red beet ravioli, arugula pesto, cauliflower couscous, cumin butter, Parmesan cheese

GROENE GROENTEN 20.00

Winter green vegetables, snow peas, asparagus, broccoli, savoy cabbage, pea purée, Brussels sprouts

Sides to Share

REAL BELGIAN FRITES 8.00

Trio of homemade mayonnaise

TRUFFEL MAC & CHEESE 12.00

Tubetti pasta, black truffle Pecorino cheese, Béchamel add Maine lobster + \$5.00

BRUSSELSE SPRUITJES 9.00

Deep fried Brussels sprouts, bacon bits, yogurt sauce

GEBAKKEN SPINAZIE 8.00

Sauteed spinach, garlic oil and chips