

Belga's Lunch Specials

Ask your server about our
daily Lunch prix-fixe specials

Two course prix-fixe menu is \$16.95
(Choice of Appetizer & Choice of Entrée)

Starters

BABY MUSSEL "MARINIÈRE" 12.00

Small mussel pot, white wine, shallots, garlic, parsley

BELGA'S FAVORITE WAFEL MET KRAB 13.50

Waffle stuffed with crabmeat, mussels, saffron sauce

KIP & KRAB SIGAARS 9.50

Spicy cigars of chicken & crabmeat with dipping sauces

THE CLASSIQUE MOSSELEN GRATINÉES 12.50

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

4 KAZEN KROKETTEN 10.00

Croquettes of four cheeses, frisée salad, balsamic

TARTIFLETTE AU REBLOCHON 9.50

Cubed Yukon potatoes, bacon bits, crispy onion,
Reblochon cheese foam

Our Brunch Favorites

MAIS WAFELS 14.50

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

OMELET HAM EN KAAS 13.25

Ham and swiss cheese omelet, bacon, hash browns,
English muffin

LA QUICHE AUX JAMBON 15.25

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

BELGA'S "BERUCHTE" GROENE EIENEN 14.50

Belga's famous green eggs, herb pesto,
Swiss cheese, English muffin, bacon strips

Soups

cup or bowl*

TOMATEN-KREEFTEN SOEP 5.00 / 9.50*

Tomato-lobster soup, garlic croutons

POMPOEN SOEP 5.00 / 9.00*

Pumpkin soup, crème fraîche, spicy pumpkin seeds

SOUPE À L'OIGNON GRATINÉE 6.00 / 11.00*

Belgian onion soup, croutons, Swiss cheese

Salads

PALING IN HET GROEN 12.95

Smoked BBQ eel, smoked trout, cream of watercress, sea
bean salad, cucumbers, garlic chips

BELGISCHE WITLOF SALADE 11.00

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

RODE & GELE BIETJES MET KAAS & MUNT 10.25

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

VENKEL SALADE 9.95

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

ROMEINSE SLA À LA CAESAR 14.50 (Entree)

Romaine leaves, grilled chicken breast, anchovies, herbed
bread chips, Parmesan, Belga's caesar dressing

Save Room for Dessert

7.00 each

BELGA'S PETITE DAME BLANCHE

Home made vanilla ice cream,
warm chocolate sauce, whipped cream

THE CHOCOLATE MOUSSE

Belgian Dark chocolate mousse

THE BIG WAFFLE

Brussels waffle, strawberries & cream

VANILLA CRÈME BRÛLÉE

Classic crème brûlée with vanilla beans

IT MIGHT BE YOUR GRANDMA'S BROWNIE

Chocolate tart & smoked cream

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 • We gladly accept up to 3 credit cards per table

Sandwiches

*may be ordered with Belgian frites 3.50
or cup of soup – 5.00

WERNER'S KIPPE SCHNITZEL WAFEL (CHEF'S DAD) 13.75*
Chicken schnitzel on the waffle, lemon and anchovies

CROQUE-MONSIEUR OR MADAME 11.00*/13.00*
Country ham, Swiss and Gouda cheeses,
grilled multi-grain and farmhouse white toast

THE B&B BURGER 14.00*
Grilled beef burger, salade, Parmesan crisp,
roasted tomato, Swiss cheese

STEAK SANDWICH 16.50*
Grilled steak, caramelized onions, Swiss cheese,
Dijon mustard, french baguette

LAMSBURGER 14.50*
Spicy lamb & chorizo burger, goat cheese,
garlic sauce, baby spinach, radish

DE ZALM BURGER 13.75*
Grilled salmon patty, Belgian endives, sesame,
spicy mayonnaise, seaweed salad

Vegetarian

MAITAKE PADDESTOELEN 17.00
Brown maitake mushrooms, sunchokes,
brown butter, fried farm egg from Betsy

RODE BIETJES RAVIOLI 18.50
Red beet ravioli, arugula pesto, cauliflower couscous,
cumin butter, Parmesan cheese

BELGA CAFE GARDEN SALADE 7.00
Mixed Greens, tomatoes, Belga house dressing

PAPPARDELLE AU BEURRE À L'AIL 14.00
Pappardelle pasta, lots of garlic, tomato concasse
ADD SHRIMP \$5.00 **ADD CHICKEN** \$5.00

Entrées

LE VRAI STEAK FRITES BELGE 29.50
Grilled Angus beef tenderloin, Belgian frites,
Béarnaise, field greens salad

BEENHOEWERS STEAK 22.00
Grilled skirt steak, tomato salad, herbs, arugula
fingerling potatoes

GEBRADEN KIP MET DRAGON 21.00
Lemon roasted chicken, field greens, Belgian frites,
tarragon chicken jus

GEGRILDE ZEEBRASEM 20.50
Grilled sea bream, broccoli, green pea risotto,
asparagus, lemon dressing

WEST AFRIKAANSE ZEEBAARS 19.50
Grilled West African sea bass, spring onions,
melted spinach, mushrooms, lemon mosto oil

VLAAMSE STOVERIJ MET FRIETJES 20.75
Flemish beef stew with Corsendonk Brune Ale,
Belgian frites, braised red cabbage, mayonnaise

GEHAKTBROODJE MET WITLOOF 22.50
My Mom's veal meatloaf, Belgian endive salad,
mashed potatoes, old fashioned mustard sauce

Sides to Share

REAL BELGIAN FRITES 7.50
Trio of homemade mayonnaise

BRUSSELSE SPRUITJES 8.00
Deep fried Brussels' sprouts, bacon bits, yougurt sauce

TRUFFLE MAC & CHEESE 11.00
Tubetti pasta, black truffle Pecorino cheese, Béchamel
add Maine lobster + \$5.00

CHICON WAFFLES 8.50
Belgian endive waffles, ham, Bèchamel, apple salad

Belgian Mussel Pots

Served with Belgian frites and mayonnaise

MUSSELS "MARINIÈRE" 20.00
White wine, shallots, garlic, butter, parsley

MUSSELS "DIABOLIQUE" 22.00
Calamari, tomatoes, jalapeños, cilantro, scallions
red onions, garlic, mushrooms, lobster broth

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

MUSSELS "RODENBACH" 22.00
Red onions, celery, bacon, asparagus, garlic,
Flemish red ale

MUSSELS "OSTENDAISE" 24.00
Half lobster, tomatoes, red onion, garlic, lobster sauce

MUSSELS "TRUFFELS EN PREI" 23.00
Leeks, truffles, spicy sausage, mushrooms,
cream, red onions, herbs, Stella Artois

MUSSELS "CURRY" 19.50
Light curry-ginger-sesame-oyster sauce "Asian Style",
julienne vegetables, peppers

MUSSELS "GARLIC BUTTER" 21.00
Cream, white wine, celery, onion, butter,
lots of garlic

Chef Bart Vandaele / Martin Castillo

Winter 2016 / 2017