

“Good Morning” Eggs

EITJES & GEROOKTE ZALM 15.00

Slow-poached eggs, smoked salmon, green asparagus & Hollandaise sauce on English muffin

STEAK EN EIERS 17.00

Grilled hanger steak, 2 eggs sunny side up, warm tomatoes, roasted potatoes, side of Béarnaise sauce

RIBBETJES EN GEBAKKEN EIERN 19.00

Fried eggs, creamy polenta, braised short ribs, grilled garlic bread

OMMELETJE HAM EN KAAS 12.00

Ham and cheese omelet, beer braised sausages, potato cubes

ROEREITJES 11.00 / WILDE ROEREITJES 12.00

Scrambled eggs / scrambled eggs with wild mushrooms, English muffin, bacon, potato cubes

BELGA'S “BeRuchte” GROENE EIERN 14.00

Green eggs, fresh herbs, herb pesto, melted spinach, Belgian cheese, English muffin, bacon strips

OMELETTE DELUXE MET KREEFT 19.00

Lobster omelet, French tarragon, tomato, lobster sauce

VARKENSBUIKJE MET EITJES 17.00

Kasteel Rouge-braised pork belly, fried eggs, bacon dust, celery root

The Sandwiches

DE B&B BURGER 11.50

Belga's all natural beef burger, brioche bun

DE ZALM BURGER 12.00

All natural salmon patty, multi-grain bun, spicy mayonnaise, mesclun salad

KIP GEVULDE PITA 10.00

Warm pita, grilled chicken breast, creamy garlic sauce

GROENTENWAFEL 10.25

Grilled tartine, roasted vegetables, Brie, drizzled with basil oil

CROQUE-MONSIEUR 8.50

Grilled multi-grain and farmhouse white toast with ham, Swiss and Gouda cheese

GEROOKTE ZALM WAFEL 12.25

Puff pastry waffle stuffed with smoked salmon, roasted tomatoes, chive cream

PROSCIUTTO TUSCAN BAGUETTES 13.25

Two piccolo baguettes, La Quercia prosciutto Americano, arugula, Parmesan cheese, farm butter

THE “B”ANINI 12.00

Belga's Panini with creamed spinach, garlic, chorizo sausage, Gruyère cheese, garlic-onion ciabatta loaf

Waffles / More

BRUSSELE WAFELS

with cranberry-orange compote 11.00

with sugar 9.00

with fresh fruit, whipped cream 10.00

LUIKSE WAFELS 10.00

Liège waffles with caramelized apples & cinnamon

WENTELTEEFJES 10.00

Belgian “French” toast, homemade brown sugar syrup

BANANENCAKE WAFELS 13.00

Baked banana, bacon, Pyrat rum, chocolate sauce

GEITENKAAS WAFELS 11.00

Goat cheese waffle, roasted tomatoes, pepper coulis, herb salad

MAIS WAFELS 14.50

Cornbread waffle, pulled pork, fried egg

WAFEL MET EEND A L'ORANGE 17.00

Crispy sage waffle with duck confit, orange, carrots, ginger, poached egg

WAFEL A LA QUICHE 15.00

Puff pastry quiche with ham, cheese, eggs, cream, mesclun salad

CRÊPES AUX NUTELLA 11.50

Large crêpes filled with Nutella chocolate

CRÊPES DECANDENTES 12.50

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

Sides

BRAISED PORK SAUSAGES 5.00

Hoegaarden, onions

BUCKET OF BACON 5.00

ROASTED POTATOES 7.00

Crispy onions, thyme, garlic

REAL BELGIAN FRIES 7.00

Served with trio of homemade mayonnaises

TWO EGGS 4.50

BABY SALAD 4.00

Field greens, Belga dressing

BOWL OF FRESH FRUIT 7.50

Executive Chef — Bart Vandaele

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. A 20% service charge can be added to parties of six or more. **Ask your server for our daily specials.**

Classic Starters

4 KAZEN KROKETTEN 10.00

4 croquettes of "four cheeses",
bacon-frisée salad, balsamic gelée

WITLOOF SALADE 9.95

Belgian endive salad with Asian pear, Affinée blue cheese,
roasted walnuts, Hoegaarden sabayon

GARNAALKROKETTEN 13.95

Classic Belgian baby gray shrimp croquettes,
fried parsley, lemon

SALADE ROULADE 10.95

Heart of romaine lettuce, creamy goat cheese,
blue cheese, roasted tomatoes

KIP & KRAB SIGAARS 9.00

Spicy cigars of chicken & crabmeat with dipping sauces

MOSSELEN GRATINÉES 13.95

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

FOIE DE CANARD 13.50

Smoked & poached Hudson Valley duck liver,
Tutti-Frutti gelée, Speculoos waffle

ASPERGES OP Z'N VLAAMS 9.00

Poached asparagus, lightly boiled
egg-butter-parsley sauce "Flemish Style"

Classic Entrées

CHICONS IN HESPE 19.50

Braised endive wrapped in ham, lots of cheese sauce,
garlic mashed potatoes

VOL-AU-VENT MET SELDERIJ WAFEL 20.50

Free-range chicken, button mushrooms, cream,
celery root waffle, Leffe Brune sauce

VLAAMSE STOVERU 20.00

Flemish beef stew with Trappist ale, braised cabbage,
Belgian fries, mayonnaise

LE VRAI STEAK FRITES BELGE 25.00

Grilled Angus beef tenderloin, real Belgian fries,
garlic butter, field green salad

WEST AFRIKAANSE ZEEBAARS 19.00

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

BIEFSTUK VAN DE BEENHOUEW "AU POIVRE" 22.95

Five pepper-crusting hanger steak, Cognac-cream sauce,
roasted farm vegetables, Belgian fries

DE EXECUTIVE SALADE 16.50

Grilled hanger steak on a bed of mixed greens,
sauce vierge, fried red onions

DRONKEN HOEVE KIPPETJE 21.95

Belgian beer-roasted chicken, braised endive,
red potatoes, bacon powder, rosemary-beer jus

Belgian Mussel Pot

served with Belgian fries and mayonnaise

MUSSELS "GREEN" 20.00

Chorizo, fresh spinach, garlic, cream

MUSSELS "MARINIÈRE" 19.00

White wine, shallots, garlic

MUSSELS "TRUFFELS EN PREI" 22.50

Leeks, truffles, spicy sausage, Hennepin
cream, red onions, herbs

MUSSELS "HOEGAARDEN" 20.00

White ale, bacon, celery

MUSSELS "CHIMAY" 21.00

Chimay beer, Belgian endive, celery,
Chimay cheese

MUSSELS "RODENBACH" 20.00

Red ale, bacon, asparagus

MUSSELS "OSTENDAISE" 24.00

Half lobster, clams, tomatoes, cream,
lobster sauce

MUSSELS "GARLIC BUTTER" 19.00

Cream, celery, butter, lots of garlic

MUSSELS "CURRY" 19.00

Light curry-ginger-sesame-oyster sauce
"Asian Style"

MUSSELS "BLUE CHEESE" 20.00

Belgian endive, cream sauce

Soups / Cheese

AARDAPPELSOEP 9.50

Potato soup, brandade, parsley oil,
garlic chips

PREISOEP MET CHAMPIGNONS 8.50

Leek soup, shiitake mushrooms,
Gouden Carolus

POMPOENSOEP 9.00

Roasted pumpkin soup, steamed mussels

SOEPJE VAN DE DAG 7.50

Soup of the day

GEITENKAAS SALADE 10.25

"Liège" warm goat cheese salad

ARTISANALE KAAS PLANK

Selection of 3 artisan cheeses 11.00

Selection of 5 artisan cheeses 15.00

* \$3.50 substitutions and menu changes.
Ask your server about our daily specials