

## Classic Starters

- WARM AJUIN TAARTJE** 11.00  
*Crunchy onion tart, tomatoes, arugula, sweet olive oil sorbet, cheese tuiles*
- ASPERGES OP Z'N VLAAMS** 9.00  
*Poached asparagus, lightly boiled egg-butter-parsley sauce "Flemish Style"*
- KIP & KRAB SIGAARS** 9.00  
*Spicy cigars of chicken & crabmeat with dipping sauces*
- 4 KAZEN KROKETTEN** 9.00  
*4 croquettes of "four cheeses", bacon-frisée salad, balsamic gelée*
- MOSSELEN GRATINÉES** 12.75  
*Oven-grilled mussels on the half-shell, garlic butter*
- FOIE DE CANARD** 13.00  
*Smoked & poached Hudson Valley duck liver, Tutti-Frutti gelée, Speculoos waffle*
- FILET AMÉRICAIN PRÉPARÉ** 12.00  
*Belgian steak tartare, fried red onions, cornichons, salad "Bart's Way"*
- GARNAALKROKETTEN** 13.00  
*Classic Belgian baby gray shrimp croquettes, fried parsley, lemon*

## Classic Salads

- KRUIDENSALADE MET KNOFLOOKWAFELTJES** 8.00  
*Herb garden salad, vegetable "brush strokes", cucumber sorbet, garlic waffle*
- SALADE ROULADE** 10.00  
*Heart of romaine lettuce, creamy goat cheese, blue cheese, roasted tomatoes*
- WITLOOF SALADE** 9.00  
*Belgian endive salad, Asian pear, Affinée blue cheese, roasted walnuts, Hoegaarden sabayon*

## Chef's Winter Favorites

- GEITENKAAS WAFELS** 10.50  
*Goat cheese waffle, roasted tomatoes, pepper coulis, herb salad*
- MAIS WAFELS** 14.50  
*Cornbread waffle, pulled pork, fried egg*
- CHICONS IN HESPE** 18.50  
*Braised endive wrapped in ham, lots of cheese sauce, garlic mashed potatoes*
- VOL-AU-VENT MET SELDERIJ WAFEL** 19.50  
*Free-range chicken, button mushrooms, cream, celery root waffle, Lefe Brune sauce, Belgian fries*

## Soups / Cheeses

- AARDAPPEL SOEP** 9.50  
*Potato soup, brandade, parsley oil, garlic chips*
- PREISOEP MET CHAMPIGNONS** 8.50  
*Leek soup, shiitake mushrooms, Gouden Carolus*
- POMPOEN SOEP** 9.00  
*Roasted pumpkin soup, steamed mussels*
- SOEPJE VAN DE DAG** 7.00  
*Soup of the day*
- GEITENKAAS SALADE** 9.50  
*"Liège" warm goat cheese salad*
- ARTISANALE KAAS PLANK**  
Selection of 3 artisan cheeses 11.00  
Selection of 5 artisan cheeses 15.00

## Vegetarian

- ROASTED VEGETABLES** 14.00  
*Balsamic vinegar, herb-infused oil*
- PENNE PASTA** 13.00  
*Tomato concasse, garlic butter, cream, fresh herbs, Parmesan cheese*
- VEGETABLE RAVIOLI** 18.50  
*Belgian vegetable ravioli, arugula salad, garlic chips, roasted shallot dressing, Parmesan curls*

## Side Dishes

- REAL BELGIAN FRIES** 7.00  
*Served with trio of homemade mayonnaises*
- TRUFFLE MAC & CHEESE** 8.50  
*Macaroni, Moliterno black truffle, Pecorino cheese*
- BRUSSELS SPROUTS** 7.00  
*Braised with bacon & butter*
- GRILLED ASPARAGUS** 7.00  
*Balsamic vinegar, cheese, basil oil, fleur de sel*
- BABY SALAD** 4.00  
*Field greens, Belga dressing*

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

*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.

# The Sandwiches

**DE DRIE WORSTJES** 12.00\*  
*3 Belgian beer dogs, sweet & sour endive, Gentse mustard*

**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*

**GROENTENWAFEL** 9.95\*  
*Grilled tartine, roasted vegetables, Brie, drizzled with basil oil*

**KIP GEVULDE PITA** 9.95\*  
*Warm pita, grilled chicken breast, creamy garlic sauce*

**LAMBURGER** 13.50\*  
*Lamb & chorizo burger, garlic sauce, multi-grain bun*

\* (Can be ordered with a baby salad and fries, add \$5.95)

**VARKENSBUIKJE** 11.50\*  
*Kasteel Rouge-braised pork belly, fried eggs, bacon dust, celery root*

**CROQUE-MONSIEUR** 8.50\*  
*Grilled multi-grain and farmhouse white toast, ham, Swiss and Gouda cheeses*

**GEROOKTE ZALM WAFEL** 11.95\*  
*Puff pastry waffle stuffed with smoked salmon, roasted tomatoes, chive cream*

**PROSCIUTTO TUSCAN BAGUETTES** 13.00\*  
*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, Gruyère, garlic-onion ciabatta loaf*

**WAFEL MET KRAB** 12.00\*  
*Waffle stuffed with crabmeat, mussels, saffron sauce*

# Lunch Salads

**FRISÉE SALAD** 13.50  
*Duck confit, grilled potatoes, two poached eggs, bacon lardons*

**CAESAR KIP SALADE** 15.00  
*Classic Caesar salad, grilled chicken breast, anchovies*

**OOSTERSE VIS SALADE** 18.95  
*Seafood salad with calamari, mussels, clams, soy-yuzu dressing*

**DE EXECUTIVE SALADE** 16.50  
*Grilled hanger steak on a bed of mixed greens, sauce vierge, fried red onions*

# Entrées

**DRONKEN HOEVE KIPPETJE** 21.95  
*Belgian beer-roasted chicken, braised endive, red potatoes, bacon powder, rosemary-beer jus*

**VLAAMSE STOVERU** 19.00  
*Flemish beef stew with Trappist ale, braised cabbage, Belgian fries, mayonnaise*

**LE VRAI STEAK FRITES BELGE** 21.95  
*Grilled Angus beef tenderloin, real Belgian fries, garlic butter, field green salad*

**WEST AFRIKAANSE ZEEBAARS** 18.50  
*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 FILET VAN ZALM** 21.00  
*Steamed salmon filet, yellow fingerling potatoes, vegetable pearls, chervil broth, passion fruit*

# Belgian Mussel Pot

served with Belgian fries and mayonnaise

**MUSSELS "GREEN"** 18.50  
*Chorizo, fresh spinach, garlic, cream*

**MUSSELS "MARINIÈRE"** 18.00  
*White wine, shallots, garlic*

**MUSSELS "TRUFFELS EN PREI"** 21.00  
*Leeks, truffles, spicy sausage, Hennepin cream, red onions, herbs*

**MUSSELS "HOEGAARDEN"** 19.00  
*White ale, bacon, celery*

**MUSSELS "CHIMAY"** 20.00  
*Chimay beer, Belgian endive, celery, Chimay cheese*

**MUSSELS "RODENBACH"** 19.00  
*Red ale, bacon, asparagus*

**MUSSELS "OSTENDAISE"** 22.00  
*Half lobster, clams, tomatoes, cream, lobster sauce*

**MUSSELS "GARLIC BUTTER"** 18.00  
*Cream, celery, butter, lots of garlic*

**MUSSELS "CURRY"** 18.00  
*Light curry-ginger-sesame-oyster sauce "Asian Style"*

**MUSSELS "BLUE CHEESE"** 19.00  
*Belgian endive, cream sauce*