

Belga Café  
202-544-01-00  
www.belgacafe.com

## Restaurant Week'12 Lunch Menu

### Appetizer

#### Belga's Fried Baby Back Ribs

Beer-b-que sauce,  
fried onions

#### Salsify Soup

raspberry beer-braised  
salsify

#### Winter Salad with Rodenbach Cheese

green apple, Rodenbach  
ginger dressing, 5-spice  
bread

### Entrée

#### Fried Fish Filet

double butter mashed potatoes, endive salad, Stella Artois tartar sauce

**Pot of Mussels "Hoegaarden"** add 4\$  
white ale, bacon, celery, with Belgian fries

#### Slow-cooked Pork Cheek in Affligem Winter Beer

"stoemp" with Brussels sprouts, bacon bits

#### Belgian Endive Gratin

wrapped in ham with mashed potato espuma

### Dessert

#### Cinnamon-Dusted Apple Beignets

Mc Chouffe beer sabayon

#### "Luikse Koffie"

vanilla ice cream, espresso, chocolate pearls, whipped cream



Executive Chef – Bart Vandaele

A 20% service charge can be added to parties of six or more.

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# Restaurant Week'12

## Dinner Menu

### Appetizer

#### Salad of Belgian Endive

pan-seared sweetbreads, fingerling potato, shallot dressing

#### Silky Soup of White Beans

truffles, smoked foie gras

#### Slow Poached Farm Egg

buttermilk mashed potato, "Old Bruges" cheese, brown butter, asparagus

#### Casserole of Wild Mushrooms

frog legs, escargots, green herb sauce, garlic chips

### Entrée

#### Monkfish

savoy cabbage, celery root, crab beignet, Duvel beurre blanc

#### Braised Leg of Rabbit

crayfish, salsify, Jerusalem artichoke, tarragon-rabbit-crayfish jus

#### Pot of Mussels "Mama Greta"

lots of vegetables, extra cracked pepper, fries

#### Grilled Duck Breast

quince, dried ham chips, Rochefort 10 sauce, croquettes, blood sausage

### Dessert

#### Belgian Chocolate Flan

Melo cake bars, chocolate stout beer, passion fruit sorbet

#### Poached Bartlett Pears

beer gelée, sweet pear sorbet, rosemary crumble

#### Belgian Cheese Plate