

# Classic Starters With A Twist

## **GEROOSTERDE BIETJES MET VERSE KAAS 9.95**

*Fresh BelGioioso cheese with multi-color roasted beets, arugula and lemon dressing*

## **GARNAALKROKETTEN 12.95**

*Classic Belgian baby gray shrimp croquettes with fried parsley and lemon*

## **4 KAZEN KROKETTEN 8.95**

*4 Croquettes of four cheeses with bacon-frisée salad and balsamic gelée*

## **MOSSELEN GRATINÉES 12.95**

*Oven-grilled mussels on the half-shell with garlic butter*

## **ASPERGES OP Z'N VLAAMS 8.95**

*Poached asparagus with a light boiled egg-butter-parsley sauce "Flemish Style"*

## **GRIJZE GARNALEN MET AVOCADO 14.95**

*Dome of avocado stuffed with baby gray shrimp, herb salad, crispy cheese tuiles and balsamic dressing*

## **WITLOOF SALADE 8.95**

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

## **CHICONS IN HESPE 11.95**

*Belgian endives wrapped in ham with Gruyère cheese sauce and cheese crisps*

# Eurofusion Starters

## **BELGISCHE RISOTTO MET MOSSELEN 11.95**

*Risotto with red beets, mussels in yellow saffron, and velvet black squid ink sauce.*

## **KIP & KRAB SIGAARS 8.95**

*Spicy cigars of chicken and crabmeat with dipping sauces*

## **KRUIDENSALADE MET KNOFLOOKWAFELTJES 8.95**

*Herb garden salad, vegetables brush strokes with cucumber sorbet and garlic waffle*

## **SALADE ROULADE 9.95**

*Heart of romaine lettuce with young goat cheese, blue cheese and roasted tomatoes*

## **FOIE DE CANARD 12.25**

*Square of smoked and poached duck liver with cherry beer gelée and brioche toast*

## **WARM AJUIN TAARTJE 9.95**

*Crunchy onion tart with tomatoes, arugula and sweet olive oil sorbet*

## **FRISÉE SALAD 11.50**

*Frisée salad with duck confit, grilled potatoes, poached egg and bacon lardons*

## **SPINAZIE SALADE MET SINAASAPPEL 8.95**

*Spinach salad with oranges, Old bruges cheese, garlic croutons and orange vinaigrette*

# Soups and Cheeses

## **POMPOEN SOEP 9.00**

*Baby pumpkin soup with mussels*

## **AJUINEN SOEP 10.00**

*Belga's onion soup*

## **GROENE ERWTJES SOEP 10.50**

*Green pea soup with bacon and croutons*

## **GEITENKAAS SALADE 9.95**

*"Liège" warm goat cheese salad*

## **BELGISCHE KAASSHOTEL 12.50**

*Belgian cheese plate with a twist*

## **BLAUWE KAAS & VIJGEN 11.50**

*Affinée Blue cheese, bread pudding with red wine marinated figs*

# Vegetarian

## **REAL BELGIAN HUTSEPOT 17.00**

*vegetable stew with truffles*

## **ROASTED VEGETABLES 15.00**

*with balsamic and herb-infused oil*

## **PENNE PASTA 14.00**

*with fresh herbs, sun dried tomatoes*

## **VEGETABLES RAVIOLI 20.50**

*Belgian vegetable ravioli and purees, arugula salad, garlic chips with roasted shallot dressing and parmesan curls*

# Side Dishes

## **REAL BELGIAN FRIES 7.00**

*with trio of home made mayonnaises*

## **GARLIC MASHED POTATOES 7.00**

*with lots of butter*

## **TRUFFLE M&C 9.50**

*macaroni and truffle cheese*

## **BRUSSEL SPROUTS 7.00**

*braised with bacon and butter*

\* Ask your server for our daily specials. We will charge 3.50 for any substitute to the menu

*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

## **B&B** 10.95\*

Belga's all natural beef burger on a Brioche bun

## **SALMON BURGER** 11.50\*

Grilled salmon patties on a multi-grain bun with spicy mayonaise and mesclun salad

## **GROENTENWAFEL** 9.95\*

Grilled tartine, stuffed with vegetables and Brie cheese, drizzled with basil oil

## **GEVULDE PITA** 9.95\*

Warm pita styled with grilled chicken breast and a creamy garlic sauce

## **CROQUE-MONSIEUR** 8.50\*

Grilled toast with ham and Swiss cheese

## **CROQUE-MADAME** 10.95\*

Grilled toast with ham and Swiss cheese topped with eggs sunny side up

## **GEROOKTE ZALM WAFEL** 11.95\*

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

## **PROSCIUTTO BAGUETTES** 12.95\*

Two piccolo baguettes with American prosciutto, arugula and parmesan cheese

## **THE "B"ANINI** 11.95\*

Belga's Panini with spinach, garlic, chorizo sausage and cheeses

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

# Classic Entrées With A Twist

## **DE FILET VAN ZALM** 21.95

Pan seared salmon filet, cream of white beans, leeks, bay leaf potatoes, Duvel beer sauce

## **VLAAMSE STOVERIJ** 18.95

Flemish beef stew with red cabbage & real Belgian fries and mayo

## **WATERZOOI VAN VIS** 20.95

Waterzooi of fish & shellfish with vegetables in a light anise cream sauce

## **LE VRAI STEAK BELGE** 20.95

Belgian steak with real Belgian fries and mayonnaise

## **WEST AFRIKAANSE ZEEBAARS** 18.95

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

## **VLAAMSE REUS** 21.50

Leg of rabbit with red ale-beer "Werner Vandaele"

## **DE EXECUTIVE SALAD** 16.50

Grilled steak salad on a bed of mixed greens with Vierge sauce and fried onions

# Eurofusion Entrées

## **HEILBOT MET GROEN KORSTJE** 26.95

Halibut with herb crust, Brussels sprouts, cream of potato and celery, fennel compote and parsley

## **LAMS FILET "P.H."** 26.95

Crusted lamb filet "P.H." with wild mushrooms and baby spinach, lamb basil au jus

## **DRONKEN HOEVE KIPPETJE** 21.95

Beer roasted chicken, braised Belgian endives, purple potatoes and rosemary juice

## **BIEFSTUK VAN DE BEENHOEWER "AU POIVRE"** 22.95

Five-pepper crusted hanger steak, cream sauce, roasted veggies and Belgian fries

## **COQUILLES SAINT-JACQUES** 23.95

Pan seared scallops with broccoli & cipollini onion w/ deep red wine reduction bonbon of snails with garlic & sweet onion cream

## Belgian mussels pot

### **MOSSELEN "CLASSIQUE"** 18.99

#### **MUSSELS "MARINIÈRE"**

White wine, shallots and garlic

#### **MUSSELS "GARLIC BUTTER"**

Cream, celery butter, and lots of garlic

#### **MUSSELS "CURRY"**

Asian style in a light curry-ginger-sesame-oyster sauce

#### **MUSSELS "GREEN"**

with chorizo, fresh spinach, garlic and cream sauce

### **MOSSELEN MET BIER** 19.99

#### **MUSSELS "HOEGAARDEN"**

White ale, bacon and celery

#### **MUSSELS "RODENBACH"**

Red ale with bacon and asparagus

#### **MUSSELS "CHIMAY"**

Chimay Beer Belgian endives, celery and Chimay cheese

#### **MUSSELS "BLUE CHEESE"**

with Belgian endives in a cream sauce

*all mussels are served with frites and mayo*

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