



RESTAURANT WEEK BRUNCH MENU

FEBRUARY 1st and 2nd 2025
BRUNCH \$25++ (Saturday & Sunday)



TO START YOUR MORNING

Please select one:

BELGIAN COFFEE

Young genever (gin), crystal sugar, drip coffee, unsweetened cream float

FRU FRU LEMONADE

Homemade passion fruit lemonade

BELGA'S BLOODY MARY & CELERY FOAM

Tito's vodka, spicy tomato juice, green celery foam

ENTRÉE

Please select one:

ZOETE POMPOEN WAFFEL

Sweet pumpkin waffle, salted caramel, vanilla Anglaise, pumpkin mousse, butternut

OMELETTE AU FROMAGE CLASSIQUE

Classic omelet, bacon fat hashbrowns, Gruyère and aged Gouda cheese, herbs

LA QUICHE "THE 3 PIGGIES"

Puff pastry, quiche, Parisian ham, bacon bits, prosciutto, onions, cheeses, mesclun salad

BELGA'S BANINI

Garlic creamed spinach, spicy chorizo, scrambled egg, cheese

BUTTERMILK FRIED CHICKEN THIGHS AND WAFFLES

Buttermilk deep fried chicken, crispy Belgian waffle, popcorn, jalapeño honey syrup, spicy peppers, whipped sweet butter

SWEET TOOTH

BABA AU RHUM

Vanilla whipped cream, roasted pineapple

Substitutions, changes, and splits are not available for RW menu.

A 3% wellness fee will be added to each check to help us pay the base wages and benefits of staff.

Please note this fee is not a tip.

A 22% service charge will be added automatically.

Executive Chef Bart Vandaele, Chef de Cuisine Alexander Flores, General Manager Rinata Gafarova