



DC RESTAURANT WEEK DINNER MENU

January 27th – February 1st | Three course dinner \$55++pp



STARTER

Please select one:

KASTANJE-CHAMPIGNON SOEP

Chestnut - champignon velouté soup, roasted chestnuts, cream

BUIKSPEK EN OCTOPUS

Pan seared pork belly and octopus, fried Brussels sprouts, sour cream, and Bourbon BBQ sauce

FILET AMERICAIN PREPARE AKA STEAK TARTARE

Wagyu beef tartare Belgian style, Parmesan snow, sun dried tomato butter, grilled sourdough bread

BELGISCHE WITLOOF SALADE

Belgian endives, blue cheese crumble, agrumes, dates, kumquat, candied pecans, Belga's vinaigrette

GOUGERES WAFFLES

Not so classic, French cheese puffs, our cheese cream, Blue cheese, Gruyère cheese

Glass of Wine, Beer or Cocktail from our menu

ENTRÉE

Please select one:

GEGRILDE FOREL MET COUSCOUS

Grilled trout, Israel couscous, carrots, green peas, roasted almond butter

IN DE PAN GEBAKKEN NEW YORK STRIP

New York strip, pomme purée, melted spinach, four peppers sauce

SALMON AUX LENTILLES

Stuffed salmon fillet, bread crust, green lentil casserole, carrots, celery, Italian parsley, Beurre Blanc, vin rouge

CAVATELLI MET KNOLSELDER

Homemade green cavatelli, roasted celery root, Parmesan cheese foam, crisps

DUIVELSE MOSSELEN

Mussels Diablo, white wine, onions, chipotle sauce, spicy chorizo, Belgian frites, mayonnaise

DE HERTENOSSOBUCO-STOOPFOT

The venison osso buco stew, celery root, salsify, cauliflower, potato mousse, truffle

Glass of Wine, Beer or Cocktail from our menu

SWEET TOOTH

Please select one:

VANILLE CRÈME BRÛLÉE

Vanilla crème brûlée, sweet chestnut cream, burned sugar crust, chestnut crisps

MILLE FEUILLE

Puffed pastry tuile, vanilla speculoos mousse, pear and raisins, liege syrup, hazelnuts

Ballotin chocolate whisky with big ice cube

TO SHARE:

THE BELGIAN FRITES 9.25

The world's original fries! A trio of homemade mayonnaise

THE BRUSSELS SPROUTS 14.50

Sweet and sour fried pork belly, fried kale, curry, chili

FRENCH BAGUETTE AND TWO BUTTERS 7.50

Sun-dried tomato butter, lard and bacon-bits butter

SLOW ROASTED HEIRLOOM CARROTS 15.00

Poppy seeds, ginger, confit lemon, butter, labneh, curry

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