

## Appetizers

	Appetizer	Entree
<b>* RED HEIRLOOM BEETS SALAD</b> Feta/Grapefruit/Cashew Nuts/ Spring onions / Citrus Dressing	<b>\$10.95</b>	<b>\$18.50</b>
<b>* BELGIAN ENDIVE SALAD</b> Bleu & Chimay Cheese / Roasted Pecan Nuts / Gala Apples	<b>\$10.50</b>	<b>\$17.00</b>
<b>* WARM GOAT CHEESE SALAD</b> Warm Goat Cheese /Pear,Chestnut & Pecan Brioche/ Mesclun / Liege Syrup	<b>\$9.95</b>	<b>\$16.50</b>
<b>* CAESAR SALAD</b> Boquerón Anchovies / Parmesan / Country Bread Crisp	<b>\$9.95</b>	<b>\$16.50</b>
<b>FRISÉE SALAD WITH PORK BELLY</b> Pork Belly "slowly cooked for 24h" / Poached eggs/ Onions pickles/ Croutons	<b>\$10.50</b>	<b>\$17.00</b>
<b>CHICKEN CAESAR SALAD</b> Parmesan / Country Bread Crisp	<b>\$14.95</b>	
<b>ROYAL SEABASS TARTARE</b> Cucumber Jelly / Oyster Tempura /Salmon Eggs / Guacamole	<b>\$14.50</b>	
<b>FRENCH ONION SOUP</b> Baked Gruyère Cheese	<b>\$10.95</b>	

## Main Courses

**\*ALL OUR STEAMED MUSSELS COME WITH BELGIAN FRIES- CHOOSE YOUR FLAVOR**

<b>MOULES MARINIÈRE</b>	<b>\$23.00</b>	<b>MOULES DE L'ANNEE</b>	<b>\$23.95</b>
Garlic/ White Wine/ Leek/Herbs		'Voted mussels of the year 2011 by the Washington post'	
<b>MOULES DIABLE</b>	<b>\$24.95</b>	Mussels in Cream of endives, dry vermouth topped with	
Tomates /Shallots /Lobster Bisque		Sweet potato confit	
		<b>* MOULES PROVENCALE</b>	<b>\$23.95</b>
		Tomato/ Basil / Saffron Shallot / Garlic / Ricard	
<b>* GRILLED NORTH CAROLINA TROUT</b>			<b>\$25.95</b>
Creamy Mashed Potatoes/Sautéed Spinach/ Champagne Sauce			
<b>GRILLED SALMON CAESAR SALAD</b>			<b>\$24.50</b>
Parmesan / Country Bread Crisp			
<b>ET VOILA! BURGER "MEYER GROUND BEEF" (PAINT HILL FARM)</b>			<b>\$17.95</b>
Chimay Cheese/ Bacon/ Confit Tomato and Onions /Green Salad /Belgian Fries			
<b>* LOBSTER BURGER</b>			<b>\$21.50</b>
Fresh Lobster Chunks / Lobster Mousse / Lobster Bisque Aioli / Crispy Parsnip Chips / Belgian Fries			
<b>CHEESE OMELET WITH HAM or MUSHROOMS or BOTH</b>			<b>\$12.95</b>
"Organic Eggs from Path Valley Farm" / Belgian Frites /Green Salad			
<b>HANGER STEAK/ GREEN PEPPERCORN SAUCE</b>			<b>\$25.95</b>
Belgian Frites / Mixed Greens			
<b>CARBONNADE A LA FLAMANDE</b>			<b>\$24.95</b>
Flemish Beef Stew /Dark Beer/ Mashed Potatoes			
<b>BEEF TARTARE/ GREEN SALAD/ BELGIAN FRIES</b>			<b>\$27.50</b>
Shallots/ Chives/ Capers/ Cornichons/ Tabasco/ Worcestershire/ Sauce Tartare			

### 2 OR 3 COURSES MENU SELECTION

**MENU \$25.00 (APPETIZER+ MAIN COURSE) OR MENU \$30.00 (APPETIZER+ MAIN COURSE+ DESSERT)**

RED BEET SALAD  
OR  
ENDIVE SALAD  
OR  
CAESAR SALAD  
OR  
SOUP OF THE DAY

STEAMED MUSSELS  
OR  
HANGER STEAK  
OR  
TROUT

CHOCOLATE MOUSSE  
OR  
FLOATING ISLAND  
OR  
PROFITEROLLES

ANY SUBSTITUTION IN THE MENU IS SUBJECT TO AN ADDITIONAL CHARGE OF \$2.50

Side sauces – Homemade Aioli or Green Peppercorn Sauce \$3.50

**\*MAY CONTAIN NUTS AND SHELLFISH, PLEASE TELL YOUR WAITER IF YOU HAVE ALLERGIES**