

# À LA CARTE CARRY OUT MENU



## APPIIZERS / SALAD

- \*COUNTRY PATE** 11.50  
Country Pate With Jeniper Berry/ black trumpet/  
Chestnut/ Pistachio.  
Served with Country Bread/ Pickled Red  
Onions/Gerkins/ Mixed Green Salad
- \* WARM GOAT CHEESE SALAD**  9.95  
Warm Goat Cheese /Pear, Chestnut & Pecan Brioche/  
Mesclun / Liege Syrup
- \* BELGIAN ENDIVE SALAD**   10.95  
Bleu & Chimay Cheese / Roasted Pecan Nuts / Gala  
Apples
- \* RED HEIRLOOM BEETS SALAD**   10.50  
Feta/Grapefruit/Cashew Nuts/ Citrus Dressing
- \*CAESAR SALAD**  9.95  
Boquerón Anchovies / Parmesan / Country Bread Crisp
- CHICKEN CAESAR SALAD** 13.95  
Grilled Chicken / Parmesan / Country Bread Crisp
- GRILLED SALMON CAESAR SALAD** 21.50  
Grilled Salmon / Parmesan / Country Bread Crisp
- \* AHI TUNA TARTARE**  18.00  
Ahi Tuna / Delicata Squash Chutney/ Ginger & Pumpkin  
Pickles/ Pumpkin Jelly /Black Sesame Tuile
- \* CHEESES PLATTER / GOUGERES**  14.90  
Assorted Cheeses Selection with Cheese Puffs.Inquire  
with your Server about our Daily Selection
- FRENCH ONION SOUP**  09.95  
Baked Gruyère Cheese
- \* BRUSSELS SPROUT SOUP** 09.95

## KIDS' CORNER

- CHICKEN FINGERS & FRIES** 07.00
- CAVATELLI BUTTER & PARMESAN CHEESE** 07.00
- HAM AND CHEESE SANDWICH** 08.00

## DESSERT

- \*BRUSSELS WAFFLE**  10.00  
Chocolate & Whipped Cream
- PROFITEROLES** 10.00  
Choux Pastry Puffs/ Vanilla Ice Cream/Chocolate Sauce/  
Sliced Almonds
- \*BELGIUM DARK CHOCOLATE MOUSSE** 10.00
- \* ALEX CAKE**  10.00  
**(Chef's Favorite Cake)**  
Dark and Milk Chocolate Mousse/ Almonds Biscuit/  
Raspberry Coulis

## MAIN COURSES

- MUSSELS BURGER** 18.95  
**(Subject to availability)**  
\*Sweet Potatoes Fries, Aioli Sauce, Fried Onion
- BEEF FILET TARTARE** 26.50  
Mixed Greens / \*Belgian Fries
- BURGER" MEYER GROUND BEEF"** 18.95  
Chimay Cheese/ Bacon / Confit Tomato / Onions  
Cocktail Sauce  
Served with \*Belgian Fries, Mixed Greens
- \*GRILLED NORWEGIAN SALMON** 22.85  
Grilled Salmon / Lentils Du Puy /Dijon Mustard Sauce
- NORWAY SOLE/ MEUNIERE SAUCE**   48.00  
Spinach w/Lemon Zest/Yukon Gold Mashed  
Potatoes/Lemon Parsley Caper Brown Butter
- PAN-SEARED BRANZINO**  28.50  
Mix of mushrooms/Broccolini/Pasta Casarecce/Lobster  
cream sauce
- IDAHO RAINBOW TROUT** 25.95  
Mashed Potatoes, Sautéed Spinach, Dijon Mustard Sauce
- RIB EYE STEAK (14 OZ)** 39.85  
**(ORIGIN: CREEK STONE FARM)**  
Smoked Fleur De Sel & Black Pepper Sarawak Butter/  
Belgian Fries/ Green Salad
- ONGLET DE BOEUF AU POIVRE VERT (10 OZ)** 28.95  
**(ORIGIN: CREEK STONE FARM)**  
Hanger Steak / Green Peppercorn Sauce/ Belgian Fries /  
Green Salad
- CARBONNADE À LA FLAMANDE** 27.95  
Flemish Beef Stew Simmered In Dark Beer / Mashed  
Potatoes
- DUCK LEG CONFIT/ ORANGE SAUCE** 26.95  
Taggiasche & Nice Olive Mashed Potato/ Green Salad
- BEEF SHORT RIBS BOURGUIGNON** 28.95  
Short Ribs marinated 24h in Burgundy Red Wine and  
slowly braised  
Served with fresh Mezzi Rigatoni
- ACQUERELLO RISOTTO**   21.95  
**with SEASONAL MUSHROOMS**  
Aquarelle Risotto /White Chanterelle/Shitake  
mushrooms/Crimini mushrooms/  
Organic Hen of the Woods/  
Organic Nebrodini / 24 Months aged Parmigiano  
Reggiano Cheese/ Keros Extra Virgin Olive Oil

## SIDES

- Sautéed Brussels Sprouts w/ Pork Belly** 7.25
- Mashed Potatoes** 7.25
- Cavatelli Pasta w/ Parmesan** 7.25
- Belgian Fries/ Sweet Potato Fries** 7.25
- Lentils** 7.25
- Sautéed Mushroom** 12.50



Gluten free



Vegetarian

PLEASE CALL US AT 202-237-2300

When placing your order, please **INFORM YOUR SERVER OF ANY FOOD ALLERGIES.**

\*May contain nuts or shellfish.

PRICES DO NOT INCLUDED DC TAXES