Et Voila!

APPETIZER

SOUP DU JOUR * GFO **13.50**
Inquire With your server

SALMON TARTARE **18.00**
Cilantro, Fried Green Lentils,
Curry Mayonnaise

CAESAR SALAD GFO **14.50**
Shaved parmigiano Reggiano, Croutons,
Boqueron Anchovies, Caesar Dressing

SALADS

''SALADE DE CHÊVRE CHAUD''* GFO **14.50**
Bed of Green Salad, Warm Goat Cheese, Toasted
Pecan and Chestnut Brioche, Liege Syrup

BELGIAN ENDIVE SALAD* **14.50**
Bleu & Chimay Cheese, Roasted Pecan,
Gala Apples, Shallots, Endive Dressing

BEET SALAD* **14.50**
Feta Cheese, Grapefruit Supreme,
Cashew Nuts, Chives, Green Onions,
Citrus Dressing

MARYLAND CRAB CANNELLONI - EASTER SPECIAL
Served with cilantro, avocado
& tomato consommé.

PÂTÉ DE CAMPAGNE * 16.95 GFO
Heritage-breed Pork, Green Pepper, Hazelnut, Bacon.
Toasted Rustic Bread, Seasonal Pickles, Mix Green

SIDES DISHES

Sauteed Brussels Sprouts & Pancetta 12
Sauteed Baby Spinach 12
Green Lentils Du Puy 12
Organic Mix Green Salad 7.95
Caesar Salad Side 9
Belgian Fries or Sweet Potato Fries 10
Mashed Potato 10
Cavatelli Pasta & Cheese 9.25
6 Comte Cheese Puffs 9
Extra Basket of Baguette & butter 4.5

KIDS CORNER

Until 12 Years Old

CHICKEN FINGERS **13.00**
Chicken Tenders Served with Belgian fries

CAVATELLI BOLOGNAISE KIDS **17.00**
Homemade Cavatelli Pasta with Bolognaise Sauce

CAVATELLI AU BEURRE **13.00**
Homemade Ricotta Pasta with Butter and
Parmesan Cheese

*DISH MAY CONTAIN NUTS AND/OR SHELLFISH
BEFORE ORDERING, PLEASE LET US KNOW OF ANY FOOD ALLERGIES
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
Vegeterian/Pescaterian Gluten Free GFO Gluten Free Option
We do not recommend taking Mussels Leftovers Home
Split Plates Are Subject to an additional $4 dollars Charge
First bread basket is complimentary; all others will be charged $4.50
Any Substitution in the menu is Subject to an Additional Charge of $4
Automatic 20% Gratuity add to all large party greater than 5 guests.

M A I N S

F R O M T H E S E A

GRILLED NORWEGIAN SALMON 32
Du Puy Lentils, Dijon Mustard Sauce

WHOLE NORWAY SOLE MEUNIERE MKP GFO
Butter, Parsley, Lemon, Capers,
Served with Sauteed Baby Spinach & Mashed Potatoes

NORTH CAROLINA TROUT 32.95
Served with Sauteed Baby Spinach,
Mashed Potatoes & Champagne Sauce

COD MOUSSAKA - EASTER SPECIAL
Served with arugula salad

BELGIAN STEAMED MUSSELS GFO

BANG ISLAND MUSSELS SERVED WITH BELGIAN FRIES

MARINIERE 29.50
White Wine, Leeks, Celery, Onions, Garlic, Butter

BOUILLABAISE 33
Tomatoes, Parsley, Leeks, Fennel, Pastis, Saffron, Confit Cherry Tomatoes, Confit Fennel, Confit Garlic

DIJONNAISE 33
Dijon Mustard Cream, Dijon Seeds, White Wine, Leeks, Butter

F R O M T H E L A N D

CREEKSTONE FARMS PREMIUM BLACK ANGUS BEEF

ALL OUR MEAT ARE SERVED WITH OUR FAMOUS BELGIAN FRIES

HANGER STEAK 37.50 GFO
French Green Peppercorn Sauce

BEEF TARTARE 32 GFO
Shallots, Chives, Capers, Cornichons, Tabasco, Worcestershire Sauce, American Sauce

BELGIAN BEEF STEW 36.95
Marinated in Belgian Beer, Served with Mashed Potatoes

BRAISED LAMB SHOULDER - EASTER SPECIAL
Served with Homemade Cavatelli pasta

P A S T A ' S

ET VOILA VEGETARIAN PASTA 26.95
Homemade Zucca Pasta served with Vegeterian Mushroom Ragu,
Tomatoes, Shallots, Garlic, Parmesan, Gruyere

RIGATONI BOLOGNAISE 26.95
Ground Beef, Berkshire Pork, Veal, Italian Sausage, Tomato, Garlic, Onions,
24 months Aged Parmesan Cheese

CHEF ALEX EASTER
DESSERT MENU

CHOCOLATE EASTER EGG * - EASTER SPECIAL
FILLED WITH PEANUT CREAM AND CHOCOLATE

BERRIES BELGIAN WAFFLE 13
Vanilla Whipped Cream &
Raspberry Coulis and Mixed Berries
* Samuel Louis Smith 2021 Pinot Noir

VANILLA CRÈME BRULÉE 12
Baked English Custard & Caramelized Layer
* Yellow Chartreuse, Pere Chartreux

CHOCOLATE BELGIAN WAFFLE 12
Whipped Cream & Chocolate Sauce
* Marc D'alsace, Massenez

PROFITEROLES * 12
Choux Pastry Puffs, Vanilla Ice Cream,
Chocolate Sauce, Sliced Almonds
* Don Ciccio & Figli Amaro Delle Sirene

BELGIAN CHOCOLATE MOUSSE * 10
Cookies & Chocolate pearls
* Bas-Armagnac, Darroze 12 Years

COUPE BRESILIENNE * 12
Praline Ice Cream, Caramel Sauce
Whipped Cream & Caramelized Hazelnuts
* Domaine de la Couterie Toutain 3 year Calvados

FLOATING ISLAND 11
Soft Meringue Floating Over Vanilla Bean Custard Cream
* Pear Prisoner Brandy, Massenez

DAME BLANCHE *12
2 Scoops of Vanilla Ice Cream,
Belgian Dark Chocolate Sauce, Whipped Cream, Sliced Almonds

DESSERT MAY CONTAINS NUTS *

*Wines and Digestives Suggestions

EASTER BRUNCH CORNER

AVAILABLE UNTIL 2:30 PM

CHEESE OMELETTE 19.50

Choice of Spinach or Mushrooms or Ham, Served with Belgian Fries

BENEDICT EGGS WITH SMOKED SALMON 22

Two toasted English Muffin, Smoked Salmon, Hollandaise Sauce

EGGS BENEDICT FLORENTINE 22

Two Toasted English Muffin, Spinach, Hollandaise Sauce

BENEDICT EGGS WITH COUNTRY HAM 22

Two Toasted English Muffin, Curred Country Ham, Hollandaise Sauce

HANGER STEAK & EGGS 36.50

Sunny Side up Egg, Bordelaise Sauce, Served with Belgian Fries & Mixed Green Salad.

Et Voila!