



A P P E T I Z E R

SOUP OF THE DAY

13.50

SALMON TARTARE

Cilantro, Fried Green Lentils,
Curry Mayonnaise

18.00

CAVIAR "MON AMOUR"

Fried Rice Cake, Yuzu Panna Cotta,
Imperial Gold Merolin Caviar

TBD

LOVE ON THE HALF SHELL

Half Dozen of Raspberry Oysters
with Mignonette

\$24

S A L A D S

"SALADE DE CHÈVRE CHAUD"*

Bed of Green Salad, Warm Goat Cheese, Toasted
Pecan and Chestnut Brioche, Liege Syrup



14.50

BELGIAN ENDIVE SALAD*

Bleu & Chimay Cheese, Roasted Pecan,
Gala Apples, Shallots, Endive Dressing



14.50

BEET SALAD*

Feta Cheese, Grapefruit Supreme,
Cashew Nuts, Chives, Green Onions,
Citrus Dressing



14.50

CAESAR SALAD

Shaved parmigiano Reggiano, Croutons,
Boqueron Anchovies, Caesar Dressing



GFO

14.50

PÂTÉ DE CAMPAGNE * 16.95

GFO

Heritage-breed Pork, Green Pepper, Hazelnut, Bacon.
Toasted Rustic Bread, Seasonal Pickles, Mix Green

CHEF'S UNDERCOVER LOVE * \$38

Ask your server to reveal it !

S I D E S D I S H E S

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

K I D S C O R N E R

Until 12 Years Old

CHICKEN FINGERS

Chicken Tenders Served with Belgian fries

13.00

CAVATELLI BOLOGNAISE KIDS

Homemade Cavatelli Pasta with Bolognese Sauce

17.00

CAVATELLI AU BEURRE

Homemade Ricotta Pasta with Butter and
Parmesan Cheese

13.00

*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



Vegetarian/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 Potato

NORTH CAROLINA TROUT 32.95

Served with Sauteed Baby Spinach,
Mashed Potato & Champagne Sauce

SCALLOPS \$TBD

Pan Seared Scallops, Cauliflower Puree,
Sauteed Romanesco Broccoli, Sultan Sauce

BELGIAN STEAMED MUSSELS

BANG ISLAND MUSSELS SERVED WITH BELGIAN FRIES GFO 

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

CURRY MUSSELS * \$33

Red Curry, Leek, Lemon grass, Bamboo Shoot, Peanut, Coconut Milk

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

LAMB SHANK \$TBD

Braised Lamb Shank, Seasonal Ratatouille, Rosemarie & Thym 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

P A S T A ' S

ET VOILA VEGETARIAN PASTA 26.95

Homemade Zucca Pasta served with Vegetarian 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

“A SWEET BELGIAN KISS” * TBD

Valentine’s Special Dessert
Assortment of Chef’s Chocolate Box !
* Glass of Saint-Emilion Grand Cru 2022
Chateau Croix de Labrie

ALEX CAKE* 15
(Chef’s Signatory Cake)

Dark and Milk Chocolate Mousse,
Layer of Almond Biscuit, Raspberry Coulis
* Glass of Champagne Brut

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 BRUSSELS 12
WAFFLE

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 10
MOUSSE *

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

CHEESE PLATTER* 14.50

Our Daily Selection
* Pessac Leognan Sauvignon blanc

*DESSERT MAY CONTAINS NUTS
*Wines and Digestives Suggestions

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