

• APPETIZERS •

LOBSTER BISQUE \$80

An aromatic lobster and vegetable soup, with a dash of cognac and star anise

BETROOT SALMON GRAVLAX \$168

Salmon fillet marinated with beetroot and dill, served with sour cream, Russian salad and toasted sourdough bread

BEEF TARTARE \$178

Top-quality European raw beef mixed with shallots, capers, chopped parsley, French mustard, egg yolk, Worcestershire and a touch of Tabasco

BURRATA \$155

Fresh and creamy burrata with cherry tomatoes, arugula, olive oil, and balsamic reduction

ESCARGOTS \$135

With parsley-garlic butter sauce, on a base of black parmesan

CLAM BOWL \$188

NY Manila clams in a white wine cherry tomato broth with onion, garlic, basil, and parsley

THE PICKLED HERRING BOAT \$145

Herring with extra virgin olive oil, fresh herbs, sour cream and baby potatoes

THE CLASSIC PRAWN COCKTAIL \$188

Cooked fresh prawns with cocktail sauce. It doesn't get more classic!

TOFU WOK \$135

With green beans, veggies, chili bean sauce

• SALADS •

ENDIVE & RASPBERRY SALAD \$125
Endives, romaine lettuce, Emmental cheese, golden apple, smoked ham, walnut candies, raspberry, and raspberry vinaigrette

QUINOA SALAD \$135
Quinoa with tomato, avocado, green beans, corn, red onion, cucumber, micro greens and lemon dressing. Fashionable and nutritious!

TOMATO CARPACCIO \$155
Thin sliced tomatoes, grey shrimp, lemon vinaigrette, basil and greens

HOUSE SALAD \$92
Mixed greens, cherry tomatoes, cucumber, shallots, and sesame dressing

VEGETARIAN DISH

PLUS 10% SERVICE CHARGE

• MUSSELS •

\$260

A Belgian favorite. 500g, with bread and fries

MOULES MARINIÈRES

White wine, garlic, onion, parsley, cream

MOULES HOEGAARDENS

Hoegaarden beer, julienne vegetables, chili peppers, cream

MOULES PROVENÇALES

Tomato sauce, black olives, garlic, onion, fresh thyme, basil

MOULES THAILANDAISES

A touch of Tom Yam Kung: red coconut curry, lemon grass, kaffir lime and cilantro

MOULES PORTUGUAISES

Tomato sauce, garlic, onion, chorizo, paprika, fresh thyme, basil

MOULES SICHUANAISES

Dried red chili, Sichuan pepper, chili bean sauce. The full scent of Chengdu

Saturday Special Promotion Only

MOULES A LA TRUFFE NOIRE \$300

Black truffle, white wine, leeks, onion, garlic, cream

Ask your waiter for steamed red rice instead of fries

• OYSTERS •

1/2 DOZEN \$208

(Sunday special: noon-5pm, \$145)

Imported oysters, served with sourdough bread, butter, shallots, red wine vinegar and fresh lemon

BURGERS

Served with fries

JOHN BURGER \$155

Cheddar cheese, bacon, caramelized onions, mushrooms, romaine lettuce, tomato

BELGOS BURGER \$165

Raclette cheese, sliced truffle, caramelized onions, romaine lettuce, tomatoes, and special Belgos sauce

'EL POLLO GRANDE' BURGER \$145

Grilled chicken breast, mozzarella cheese, onions, tomato, jalapeño pepper, romaine and samurai sauce

IMPOSSIBLE BURGER \$168

Vegan bun, vegan cheese, vegan mayo, mixed greens, sweet potato fries

PLUS 10% SERVICE CHARGE

• MAINS •

CARBONNADE FLAMANDE

The famous beef-and-beer stew from Flanders. Short ribs slow-cooked in Chimay Blue, served with baby vegetables

USDA RIBEYE 14 OZ

Grilled, with french fries and green beans

SOLE GOUJONS AND CHIPS

Bread-crumbed sole fillet, fries, tartar sauce and fresh lemon

LAMB CHOPS

Grilled with pistachio and herb crust, roast potatoes, sautéed green beans, garlic confit

CHICKEN BREAST DIJONNAISE

With creamy Dijon mustard sauce. A European classic

PORK KNUCKLE

Slow-cooked then roasted, with balsamic red cabbage and roasted potatoes

HONEY-GLAZED SALMON FILLET

Pan-fried with honey and soy sauce, served with garden vegetables

• PASTA •

SEAFOOD FIDEUA \$198

Belgos paella made using orzo pasta. With assorted seafood, tomato sauce, fresh basil, chorizo sausage, and garlic

PAS DE THAI SPAGHETTI \$178

Shrimp, mussels, creamy Thai coconut curry sauce, fresh cilantro

SPICY PAPA JEFF SPAGHETTI \$135

Fresh basil, parsley, garlic, red chili and cherry tomatoes

US MANILA CLAM LINGUINE \$188

Cherry tomatoes, chili flakes, herbs and white wine garlic broth

PRAWN AND AVOCADO LINGUINE \$178

Parmesan cheese and cream sauce

VEGETARIAN DISH

PLUS 10% SERVICE CHARGE

TARTES FLAMBÉES

Belgian flatbreads with various toppings

FLAMMENKUCHE

Sour cream, onion, bacon, and fresh thyme

TESTA ROSSA

Burrata, cherry tomatoes, fresh basil, tomato sauce, and arugula

BROOKLYN

Smoked ham, sliced onion, shredded mozzarella and swiss cheese, tomato sauce

INFERNAL

Nduja sausage, tomato, provolone, salami, jalapeno, chili oil

ANDALOUSE

Chorizo, olives, swiss and mozzarella cheese, tomato sauce, arugula

SIDES DISHES

STEAMED RICEBERRY RICE

Keeps that cholesterol in check

BRUSSELS SPROUTS

But of course! Sautéed with bacon, garlic, onion, fresh thyme and parsley

GREEN BEANS

Sautéed green beans with shallots, garlic and parsley

ROASTED FINGERLING POTATOES

CARROT STOEMP

Mashed potatoes mixed with carrot and onions. A rural Belgian classic

• KIDS MENU •

\$75

GRILLED CHEESE SANDWICH

SPAGHETTI TOMATO SAUCE

DEEP FRIED CHICKEN STRIPS

PIZZA MARGHERITA

PLUS 10% SERVICE CHARGE

SNACKS

SHRIMP CROQUETTES \$100

Lobster-flavored shrimp croquettes, served with tartar sauce and fresh lemon

CALAMARI \$120

Deep-fried calamari rings in tempura batter, tartar sauce and fresh lemon

FRIES \$70

Ketchup, mayo and truffle mayo

BELGOS NACHOS \$125

Tortilla chips, raclette cheese, chorizo sausage, bacon, cilantro and spicy sour cream. From south of the Flanders border

CHICKEN LIVER PARFAIT \$145

A rich smooth chicken liver parfait terrine with raspberry Belgian beer gelee flavored with a touch of cognac. Served with toasted brioche and pickles

BEN'S FRIED CHICKEN (BFC) WINGS \$135

Prepared in beer batter, served with homemade samurai sauce

DESSERTS

THE CREFFLE \$78

Part crepe, part waffle! Homemade, with vanilla ice cream, mixed berries and chocolate sauce

TARTE TATIN \$78

Classic French apple tart, vanilla ice cream and caramel sauce

CRÈME BRÛLÉE AUX SPÉCULOOS \$78

Vanilla-flavored crème brûlée with speculoos biscuit

ICE CREAM \$40 PER SCOOP

Vanilla, chocolate, and strawberry

WAFFITEROLE \$110

Trio of mini waffle sandwiches filled with vanilla, chocolate and strawberry ice cream, served with whipped cream, chocolate sauce, berries

VEGETARIAN DISH

PLUS 10% SERVICE CHARGE

Dec 2022

BELGOS

the bon vivant HQ

BON VI-VANT

Noun [C]

/bõ vi:vã, French bõ vivã/

1 a person who enjoys good food and wine and likes going to restaurants and parties

2 a person having cultivated, refined, and sociable tastes especially with respect to food and drink

The life and soul of the party (idiom)