

DINNER

Snacks and bites \$8.00

Fried duck bitter balls / Lambic beer / cherry chutney (3 pc)

Cheese croquettes / Chimay / Gruyère d'Alpage / Virginia goat cheese / Gouda (4pc)

Snail croquettes / parsley / spinach / garlic

Crispy pig ears / Belgian endive / pickled shallots / bourbon – soy sauce

Mini Nordic salmon waffles / wasabi cream (3pc)

Lamb kebab / chermoula / mint / sesame

Cold appetizers

GF VEG SALADE IN EEN BOKAALTJE 9.50

Mesclun greens / daikon radish / granny smith / vinaigrette edamame / pickled mushroom / pomegranate

THE BEST STEAK TARTARE IN DC^{100%} 15.00

A la minute made steak tartare / quail egg cornichon / capers / parsley / crispy onions
as main course with frites +8.00

GF VEG SALADE VAN BIETJES 13.00

Red beet salad / mint / Greek yogurt pistachio crumble / green pea

VEG BRABANTSE WITLOF SALADE^{100%} 12.50

Belgian endive salad / orange / walnut
Maytag blue cheese mousse / dark chocolate dust

TERRINE VAN EENDELEVER 17.50

Foie gras terrine / brioche / apple / speculoos sherry-apple butter

*Le Bocage is a small farm near Mount Vernon, VA

Farmer Jean Francois grows specialty herbs and salads for B Too

Sides & share

VEG BRUSSELSE SPRUITJES^{100%} 10.00

Brussels sprouts / crispy duck confit / duck fat

VEG BELGISCHE FRIETJES^{100%} 8.00

Belgian frites / trio of homemade mayonnaise

GF VEG GRATIN VAN KNOLGROENTJES 10.00

Root vegetable gratin / Comté cheese / cream

GF SPINACH & BOERENKOOL 8.50

Short sautéed spinach and kale / nutmeg / garlic chips

VEG MACARONI EN KAAS 12.50

Mac 'n cheese / Parmesan & Gruyere cheese

JOSPER ROASTED CAULIFLOWER 10.00

Roasted cauliflower / honey / kale-garlic sauce / shaved bonito

Hot appetizers

WITTE WORST MET APPELTJES 10.50

Homemade boudin blanc sausage / Granny Smith apple potato mousseline / popped sorghum

VEG WAFEL VAN KREEFT 16.50

Maine lobster waffle / French radish lobster bisque / salad

GEBRAISEERD VARKENSBUKJE & OCTOPUS 15.00

Slow cooked pork belly / roasted octopus / fried Brussel sprouts / crispy rice / sour cream / z`taar

VEG WILDE CHAMPIGNON WAFEL 13.50

Wild mushroom waffle / porcini / baby shiitake beech mushroom / parsley / mushroom sauce

VEG TOMATENSOEP 12.00

Tomato soup / B Too's grilled cheese waffle

AARDPEER SOEP 10.00

Jerusalem artichoke soup / grilled toast / spinach pesto

What is the Josper Oven

Josper is an elegant combination of a grill and an oven in a single machine

Chef Bart discovered it on one of his trips to Spain and Belgium, and brought it as one of the first to the US

Follow us



@BTOODC

Executive Chefs Bart Vandaele & Dieter Samijn

A 20 % service charge may be added to parties of 6 or more


Consuming raw or undercooked food may increase risk of food borne illnesses.

100%=100% BELGIAN DISHES



The Original B Too Mussels

*ALL ENTRÉE MUSSELS ARE SERVED WITH BELGIAN FRITES AND MUSSEL SAUCE
BTOO WAS THE FIRST RESTAURANT IN WASHINGTON DC USING DOMESTIC CULTIVATED DUTCH STYLE MUSSELS,
THEY ARE CULTIVATED THE SAME WAY AS IN BELGIUM AND THE NETHERLANDS

Appetizers

- BTOO MUSSELS 15.00**  Josper roasted / Hennepin scallions / bacon / celery thyme / shi-také
- MUSSELS MER DU NORD^{100%} 15.00** Sour cream / white wine celery / onion / chervil
- THE MUSSELS FROM NEXT DOOR 15.00** Josper - roasted / cilantro thai pepper spicy coconut cream / kafir lime

Entrées

-   **BRUSSELS' MUSSELS* 26.00**
½ lobster / bisque / tomato / cognac
- INDIAN CURRY* 24.00**
Green apple / celery / onion / curry / carrot / cream
- LA MARINIÈRE* 100% 22.00**
White wine / shallots / garlic / parsley / butter
- GARLIC`N GREEN* 22.00**
Green celery / spinach / cream / lots of garlic

Main courses

- BELGISCHE FILET PUR MET FRIETJES^{100%} 34.00**
Josper grilled center cut filet 10 oz. / Le Bocage* farm greens
Belgian frites / Béarnaise
-  **GEVULDE TORTELLONI MET SELDER EN TRUFFEL 24.50**
Tortelloni with celery root / black truffle
pecorino / mushroom
- COQUILLE ST. JACQUES AUX CARROTES 28.50**
Pan seared sea scallops / pumpkin / sage
black garlic / carrot-lobster sauce
-  **POULET BRABANÇONNE 25.50**
Roasted Amish chicken / braised Belgian endive
wild mushroom / waffle chips / creamy Armagnac sauce
- FILET VAN HERTENKALF 29.00**
Grilled venison filet / salsify / roasted savoy cabbage
quince / boudin noir
- KRAAIE BIEFSTUK EN GROENTEN UIT DE JOSPER 28.00**
Josper grilled `Allen Bros` hanger steak
roasted vegetables / Belgian frites / green pepper sauce
- GEBAKKEN EENDEBORST 29.00**
Roasted duck breast / turnip / parsnip / pickled berry
speculoos / wild mushroom / confit potato
- ZEEBAARS MET ZEEVRUCHTEN 26.00**
Grilled branzino / mussel & shrimp / green pea
radish / broccolini / lemon

The casseroles

COOKED WITH LOTS OF LOVE FOR SEVERAL HOURS ON THE STOVE,
JUST LIKE GRANDMA MADE THEM

-  **KONIJN MET PRUIMEN^{100%} 31.00**
Braised rabbit and plums / Straffe Hendrik
beech mushroom / fingerling potato / bacon
- SHORT RIBS ZOALS EEN STOVERIJ^{100%} 26.50**
Flemish style braised beef short ribs / Leffe brown abbey ale
pearl onion / red cabbage / mustard-potato croquettes
- STOOPOTJE VAN ZEEDUIVEL 27.00**
Casserole of monkfish / hearts of palm / meyer lemon / pearl onion
celery crisps / Xérès sauce

