

LUNCH

## Restaurant Week 2017 (RW)

THREE COURSE LUNCH MENU \$22

August 14 - August 20, 2017

(Saturday & Sunday brunch menu is available)

Choose an appetizer, an entrée and a dessert

We greatly appreciate if all members of your party would participate in the RW menu

Please no splitting of RW menu items

Beverages, tax and gratuity not included.

### Salads (RW Main Course)

#### SHRIMP SALAD 15.50 RW +\$2

Grilled rock shrimp / cilantro / orange / cucumber  
pepper / quinoa / carrot / lime / egg

#### NY STEAK AND SALAD 16.00

Grilled NY STRIP / spinach / crispy fried kale  
lime / cucumber / chili / basil

#### LOCAL LETTUCE 9.75

Spring vegetables / egg / green garlic  
Parmesan croutons / buttermilk dressing  
Add Chicken +4.00

Add Roasted Norwegian Salmon +6.00

#### BRABANTSE WITLOOF SALADE<sup>100%</sup> 12.50

Belgian endive salad / orange  
Belgian chocolate dust / walnuts / Maytag blue cheese

#### SALADE VAN BIETJES 12.25

Red beet salad / mint / Greek sheep's yogurt  
pistachio / beet chips

#### SALADE MET TOMAATJES 12.50

Heirloom tomato / basil / artisan crouton  
burrata / celery / balsamic

### Appetizers

#### LOBSTER WAFFLE 15.25<sup>100%</sup> RW +\$3

Lobster bisque / tomato / herb salad

#### GEBRAISEERD VARKENSBUIKJE & OCTOPUS 15.00

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

#### WILDE CHAMPIGNON WAFEL 13.50

Wild mushroom waffle / porcini / baby shiitake  
beech mushroom / smoked Asiago creme / mushroom sauce

#### TOMATENSOEP 12.00

Tomato soup / B Too's grilled cheese waffle

#### KOMKOMMER GAZPACHO 11.00

Cucumber - tomatillo gazpacho / shrimp  
basil oil

100%=100% BELGIAN DISHES

Save room for dessert

All @ 7.50

(available to go)

CRÈME BRULEE STUFFED DOFFLE

TARTE AU FRAMBOISE

MILLE FEUILLE

Tahiti vanilla custard

CRÈME BRULEE

Tiny buttercrisps

THE BRUSSELS WAFFLE

Strawberries, whipped cream, chocolate sauce

We will gladly accept up to 3 credit cards per table  
All menu items subject to change based on seasonal availability  
A 20% service charge can be added to parties of six or more

## The Original B Too Mussels

\*ALL ENTRÉE MUSSELS ARE SERVED WITH BELGIAN FRITES AND MUSSEL SAUCE  
B TOO 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 RW+2

#### B TOO MUSSELS 15.00 RW

Josper - roasted / Hennepin /shiitake  
scallions /bacon / celery / thyme

#### MUSSELS MER DU NORD 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 RW +\$4

½ lobster / bisque / tomato / cognac

#### LA MARINIÈRE\* 100% 22.00

White wine / shallots / garlic / parsley / butter

#### INDIAN CURRY\* 22.00

Green apple / celery / onion / curry / carrot / cream

#### GARLIC`N GREEN\* 22.00

Green celery / spinach / cream / lots of garlic

### Sides / share / bites

(NOT INCLUDED IN RW MENU, ADDITIONAL CHARGE)

BELGIAN FRITES WITH TRIO OF MAYONNAISE 7.50

JOSPER ROASTED BRUSSELS' SPROUTS 8.50

CHEESE CROQUETTES (4 PC) 7.50

GRILLED SPRING LAMB KEFTA, CHERMOULA 8.00

MAC & CHEESE 10.50

SIDE OF EGGS ANY STYLE 5.00

SHORT SAUTEED SPINACH, SMOKED CREAM 7.50

CRISPY PIG EARS & ENDIVE 8.00

### Burgers & Sandwiches

#### CHORIZO LAM BURGER 16.50

Homemade chorizo lamb burger / garlic sauce  
multigrain bun / baby spinach / tomato  
crispy cheese / Belgian frites

#### CLUB SANDWICH MET EEND 15.50

Duck leg confit sandwich / avocado / pickled onion  
orange / mustard mayonnaise runny egg

#### BROODJE MET GEGRILDE ZALM 15.25

Salmon / Asian bbq sauce  
seaweed - sesame bun / kimchi / radish / cabbage

#### B TOO BURGER 16.50

Homemade burger / American cheese / roasted tomato  
brioche bun / crispy fried onions / pickle / Belgian frites

#### BROODJE ROSBIEF 16.00<sup>100%</sup>

Roastbeef sandwich / arugula / wasabi / parmesan cheese  
ciabatta / crispy onion / french dip

#### TOAST MET AVOCADO 12.95

Avocado toast / tomato / cilantro / Parmesan  
grilled farm bread  
add smoked salmon 4.00

### Main Courses

#### THE BEST STEAK TARTARE IN DC<sup>100%</sup> 20.00

A la minute made steak tartare / quail egg / cornichon  
capers / parsley / shallot / tomato / Belgian frites

#### ZEEBAARS MET ZEEVRUCHTEN 26.50

Grilled branzino / mussel & shrimp / snap pea  
pearl pasta / broccolini / lemon

#### ENTRECÔTE MINUTE 24.00 RW +\$2

Josper grilled NY strip / salad / Dijon vinaigrette  
Belgian frites / garlic butter

#### SHORT RIBS ZOALS EEN STOVERIJ<sup>100%</sup> 23.00

Flemish style short ribs stew / Leffe brown beer  
mustard crisps / endive salad / Belgian frites

#### GROENE GNOCCHI MET ERWTJES 24.50

Green gnocchi / English pea / farm butter  
green onion oil / asparagus / pecorino / herb jus

*Executive Chefs Bart Vandaele & Dieter Samijn*

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