

# LUNCH

## Restaurant Week 2018 (RW)

THREE COURSE LUNCH MENU \$22

January 22 – January 28, 2018

(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)

100%=100% BELGIAN DISHES  
Appetizers

**GF VEG** BRABANTSE WITLOF SALADE<sup>100%</sup> 12.50  
Belgian endive salad / mandarin / walnut / balsamic  
Maytag blue cheese mousse / cocoa nib

**VEG** SALADE VAN BIETJES 12.25  
Red beet salad / mint / Greek sheep's yogurt  
pistachio / beet chips

SLAATJE MET LOKALE GROENTJES 10.25  
Local farmed lettuce / crispy veggies / egg  
Parmesan / croutons / buttermilk dressing  
Add roasted free range chicken +5.00  
Add roasted Norwegian salmon +6.00

**GF** GARNAAL SALADE 15.50 RW +\$2  
Grilled rock shrimp salad / cilantro / cucumber  
pepper / quinoa / carrot / lime / egg

SLAATJE VAN GROENE ASPERGE 14.00  
Green asparagus salad / frisée salad / poached egg  
herbs / crouton / PX Sherry vinaigrette  
add Norwegian Smoked salmon +4.50

LOBSTER WAFFLE 15.75<sup>100%</sup> RW +\$3  
Lobster bisque / tomato / herb salad

GEBRAISEERD VARKENSBUIKJE & OCTOPUS 14.00  
Slow cooked pork belly / octopus / fried Brussel sprouts  
popped wild rice / sour cream / za`atar

**VEG** WILDE CHAMPIGNON WAFEL 13.50  
Wild mushroom waffle / porcini / shiitake  
beech mushroom / Parmesan crème / mushroom sauce

WITTE WORST MET APPELTJES 11.75  
Homemade boudin blanc sausage / Granny Smith apple  
butternut squash / popped sorghum

MINI NORDIC SALMON WAFFLES 11.00  
wasabi cream

CHEESE CROQUETTES 8.00  
Chimay / Gruyère d'Alpage / Virginia goat cheese / Gouda

**VEG** TOMATENSOEP 11.00  
Tomato soup / B Too's grilled cheese waffle

BLOEMKOOLSOEP 11.00  
Cauliflower – smoked pork soup / cauliflower rice

B  
•TOO.  
•



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

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

## Petite Casserole *RW +\$2*

**B TOO MUSSELS 15.50**  
Josper - roasted / Hennepin / shiitake  
scallions / bacon / celery / thyme

**GF MUSSELS MER DU NORD 15.50**  
Sour cream / white wine  
celery / onion / chervil

**THE MUSSELS FROM NEXT DOOR 15.50**  
Josper - roasted / cilantro / Thai pepper  
spicy coconut cream / kafir lime

## Entrées

\*ALL ENTRÉE MUSSELS ARE SERVED WITH BELGIAN FRITES AND MUSSEL SAUCE

**GF BRUSSELS' MUSSELS\* 26.00 RW +\$4**  
½ lobster / bisque / tomato / cognac

**GF LA MARINIÈRE\* 100% 22.00**  
White wine / shallots / garlic / parsley / butter

**GF INDIAN CURRY\* 22.00**  
Green apple / celery / onion / curry / carrot / cream

**GF 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 9.50

CHEESE CROQUETTES 8.00

GRILLED LAMB KEFTA, CHERMOULA 9.00

MAC & CHEESE 10.50

CRISPY PIG EARS & ENDIVE 8.00

WHIPPED POTATO 6.00

SIDE OF AVOCADO 5.00

## Burgers & Sandwiches

**TOAST MET AVOCADO 12.95**

Avocado toast / crushed spiced avocado / tomato  
cilantro / artisan toast  
add smoked salmon 4.00

**CHORIZO LAM BURGER 16.50**

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

**B TOO BURGER 16.50**

Dry aged burger / American cheese / 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

## 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

**OP CEDER GEROOSTERDE ZALM 23.00**

Cedar roasted Nordic salmon / arrowhead cabbage  
Swiss chard / nori butter / pickled beech mushroom / dashi

**KRAAIE BIEFSTUK EN GROENTEN UIT DE JOSPER 27.00 RW +\$2**

Josper grilled hanger steak  
roasted vegetables / Belgian frites / green pepper sauce

**POULET RÔTI 23.00**

Roasted Amish chicken / green salad / jus nature

**VEG TELLONI VAN SELDER & TRUFFEL 26.50 RW +\$4**

House made tortelloni / celery / celery root  
black truffle / Parmegiano Regiano

**STOVERIJ OP Z`N VLAAMS<sup>100%</sup> 23.00**

Flemish style beef stew / Lefe brown beer / Belgian frites

*Executive Chefs Bari Vandaele & Dieter Samijn*

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