

BRUNCH DRINKS

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- CLASSIC BLOODY MARY 8
- ORANGE OR GRAPEFRUIT MIMOSA 8
- BLOODY MUSSEL MARY 9
- jonge genever, mussel liquor*



TOUR DE SOV

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- ADD TO ANY MAIN DISH
- 2 BRUNCH DRINKS AND
- A BRUSSELS WAFFLE
- FOR 10 DOLLARS

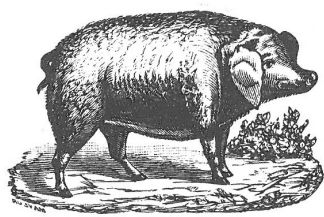


SOVEREIGN

APPETIZERS

• VOORGERECHTEN / LES ENTRÉES •

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|---|---|--|--|---|--|--|---|
| SAUCISSE ARDENNES
<i>sliced ardennes style dried pork sausage</i> 6 | BITTERBALLEN
<i>crispy fried bruin beer-braised beef, mustard</i> 6 | GOUGÈRE MONSIEUR
<i>baked ham, gruyere</i> 7 | BELGIAN MEATBALLS
<i>witbier beer, mustard cream</i> 8 | CROQUETTES DE FROMAGE
<i>gruyere, spicy bicky sauce</i> 7 | ONION SOUP GRATINÉE
<i>red wine duck broth, rustic crouton, gruyere</i> 11 | CROQUETTES DE CREVETTES
<i>baby shrimp, bicky sauce</i> 12 | MARINATED MUSSELS
<i>steamed & chilled, red pepper, parsley vinaigrette</i> 6 |
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MEATS AND CHEESE

• KAAS / FROMAGE / CHARCUTERIE •

CHEESE
selection of four farmhouse cheeses with sirop de liège, walnut honey butter, rustic bread 18

MEATS
selection of four styles of charcuterie with pickled vegetables, mustard, rustic bread 18

MEATS AND CHEESE
chef's selection of two meats and two cheeses with accompaniments 18

BRUSSELS WAFFLES

STRAWBERRY 10
macerated strawberries, creme chantilly

GRAVLAX 12
genever-cured gravlax, whipped lemon chive creme fraiche

PLAIN 8
powdered sugar and syrup

BURGERS

• HAMBURGER •

THE SOVEREIGN
red apron ground beef, brown beer onion jam, gruyere mustard fondue, toasted english muffin, fries 14 / add egg 1.5 / add bacon 2

BICKY BURGER
ground beef and pork, nutmeg, bicky sauce, fried onions, pickles, toasted english muffin, fries 14 / add egg 1.5 / add bacon 2

PLEASE SEE REVERSE FOR DRAFT BEER SELECTIONS

SALADS

• SALADES •

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|---|---|
| LIEGEOISE
<i>fingerling potatoes, green beans, bacon lardon, parsley, red wine vinaigrette</i> 12 | CELERIAC AND FENNEL
<i>watercress, blood orange, toasted spiced almonds</i> 12 |
| CARAMELIZED ENDIVE
<i>blue cheese and shallot tartlet, frisee, smoked ham, parsley gremolata</i> 13 | FRISÉE AND MUSHROOM LYONNAISE
<i>60° egg, pickled mushroom, pearl onion, sherry and fines herbes vinaigrette</i> 13 |
| MIXED GREENS
<i>Roasted winter squash, apples, black pepper walnuts, aged goat cheese, mustard vinaigrette</i> 11 | |

FLAME-CAKES

• FLAMMEKUECHES / TARTES FLAMBEES •

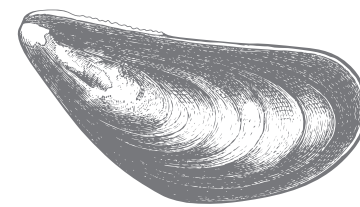
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| TRADITIONAL 10
<i>crème fraîche, bacon lardon, onions</i> | CHAMPIGNON 12
<i>roasted mushrooms, mushroom & thyme crème fraîche</i> |
| GRATINE 12
<i>crème fraîche, gruyere, bacon lardon, onions</i> | ENDIVE 12
<i>caramelized endive, crème fraîche fennel, pickled pearl onions</i> |
| BAVARIAN 12
<i>caraway-juniper kraut, potato, braadworst, aged gruyere</i> | SPECK 10
<i>gruyere, crème fraîche, speck ham, onions</i> |

• ADD AN EGG FOR 1.5 •

MAINS

• HOOFDGERECHTEN / PLATS PRINCIPAUX •

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| CHOUCROUTE BENEDICT 15
<i>pan roasted pork belly, english muffin, brown beer onions, poached egg, hollandaise, roasted fingerlings</i> | CROQUE MADAME 15
<i>pressed black forrest ham and gruyere sandwich, gruyere-mustard fondue, fried egg, green salad</i> |
| STEAK FRITE & EGG 28
<i>pan seared flat iron, two eggs</i> | MUSHROOM OMELETTE 12
<i>wild mushrooms, cream cheese, roasted fingerlings</i> |
| LIEGE WAFFLE 16
<i>caraway-juniper sauerkraut, braadworst, bacon lardon, poached egg, mustard beer cream</i> | CARBONNADE FLAMANDE 24
<i>brown beer-braised boneless short rib, fingerling potatoes, baby carrots, lemon herb butter</i> |
| GRAVLAX OMELETTE 12
<i>genever cured gravlax, whipped cream cheese, spinach, onion, roasted fingerlings</i> | SKATE MEUNIÈRE 20
<i>pan-fried skate wing, brown butter, capers and parsley</i> |
| MUSHROOM VOL-AU-VENT 18
<i>ragout of mushrooms in puff pastry, brown beer onion jam, wilted spinach</i> | COQ AU GUEUZE 22
<i>gueuze and genever braised chicken, bacon, herbed spaetzle, wilted spinach</i> |



DUTCH MUSSELS

• MOSSELEN / MOULES •

OUR VERY SPECIAL MUSSELS ARE SOURCED EXCLUSIVELY FROM FIFTH GENERATION DUTCH MUSSEL FARMER THEO DE KONING AT ACADIA AQUA FARMS IN BAR HARBOR, MAINE

BELGIAN
shaved shallots, celery herbed mayonnaise 20 / 25

MARINIÈRE
white wine, garlic, lemon, parsley 20 / 25

PROVENCAL
tomato, capers, herbes de provence 20 / 25

SAFFRON
fennel, smoked sausage, red pepper, roasted garlic 20 / 25

PESTO
white wine, herb pesto, parmesan crumbles, tomato confit 20 / 25

• ALL MUSSELS SERVED WITH FRIES •

FRIES

• FRIETEN / FRITES •

FRIES 6 | LOADED FRIES 9

HANGOVER FRIES 14
carbonnade gravy loaded fries, melted gruyere, poached egg

SAUZEN / SAUCES

• mayonnaise served with all fries •

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| <i>smoked mayonnaise</i> | 2 |
| <i>bicky sauce</i> | 2 |
| <i>spicy bicky sauce</i> | 2 |
| <i>béarnaise</i> | 3 |
| <i>poivre</i> | 3 |
| <i>champignon</i> | 3 |

SOVEREIGN

GENERAL MANAGER • ROBERT HALL
BEER DIRECTOR • GREG ENGERT
CHEF • PETER SMITH

