

BRUNCH DRINKS

★★★

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



TOUR DE SOV

★★★

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



SOVEREIGN

APPETIZERS

• VOORGERECHTEN / LES ENTRÉES •

SAUCISSE ARDENNES
sliced ardennes style dried pork sausage 6

BITTERBALLEN
crispy fried bruin beer-braised beef, mustard 6

GOUGÈRE MONSIEUR
baked ham, gruyere 7

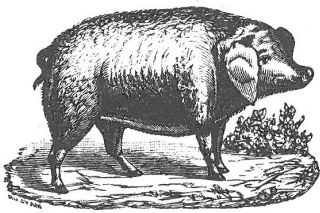
BELGIAN MEATBALLS
witbier beer, mustard cream 8

CROQUETTES DE FROMAGE
gruyere, spicy bicky sauce 7

ONION SOUP GRATINÉE
red wine duck broth, rustic crouton, gruyere 11

CROQUETTES DE CREVETTES
baby shrimp, bicky sauce 12

MARINATED MUSSELS
steamed & chilled, red pepper, parsley vinaigrette 6



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, gruyère 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 •

LIEGEOISE 12
fingerling potatoes, green beans, bacon lardon, parsley, red wine vinaigrette

MARKET 12
roasted baby vegetables, arugula, smoked yogurt, kriek vinaigrette

CARAMELIZED ENDIVE 13
blue cheese and shallot tartlet, frisee, smoked ham, parsley gremolata

FRISÉE AND MUSHROOM LYONNAISE 13
60° egg, pickled mushroom, pearl onion, sherry and fines herbes vinaigrette

MIXED GREENS 11
parsnip puree, strawberries, black pepper walnuts, aged goat cheese, mustard vinaigrette

FLAME-CAKES

• FLAMMEKUECHES / TARTES FLAMBEES •

TRADITIONAL 10
crème fraîche, bacon lardon, onions

CHAMPIGNON 12
roasted mushrooms, mushroom & thyme crème fraîche

GRATINE 12
crème fraîche, gruyere, bacon lardon, onions

WHITE ASPARAGUS 12
crème fraîche, white asparagus, duck ham, house ricotta, arugula

BAVARIAN 12
caraway-juniper kraut, potato, braadworst, aged gruyere

SPECK 10
gruyere, crème fraîche, speck ham, onions

• ADD AN EGG FOR 1.5 •

MAINS

• HOOFDGERECHTEN / PLATS PRINCIPAUX •

CHOUCROUTE BENEDICT 15
pan roasted pork belly, english muffin, brown beer onions, poached egg, hollandaise, roasted fingerlings

CROQUE MADAME 15
pressed black forrest ham and gruyere sandwich, gruyere-mustard fondue, fried egg, green salad

STEAK FRITES & EGG 28
pan seared flat iron steak, two eggs any style

MUSHROOM OMELETTE 12
wild mushrooms, cream cheese, roasted fingerlings

CARBONNADE FLAMANDE 24
brown beer-braised beef short rib, fingerling potatoes, baby carrots, lemon herb butter

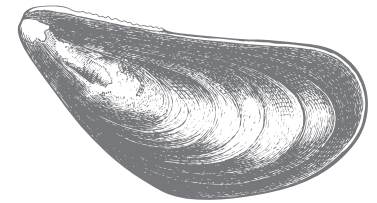
LIEGE WAFFLE 16
caraway-juniper sauerkraut, braadworst, bacon lardon, poached egg, mustard beer cream

GRAVLAX OMELETTE 12
genever cured gravlax, cream cheese, swiss chard, onion, roasted fingerlings

SKATE MEUNIÈRE 20
pan-fried skate wing, brown butter, capers and parsley

VOL-AU-VENT 19
salsify, mushrooms, kabocha squash a la crème in puff pastry, tomato-sage conserve

COQ AU GUEUZE 22
roasted breast, gueuze and genever braised leg and thigh in pastry, bacon jam, swiss chard



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

CURRY
white wine, madras curry, toasted garlic, apple, fennel 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 •

smoked mayonnaise 2
bicky sauce 2
spicy bicky sauce 2
béarnaise 3
poivre 3
champignon 3

SOVEREIGN

EXECUTIVE CHEF • PETER SMITH
BEER DIRECTOR • GREG ENGERT
GENERAL MANAGER • ZACKARY SHELTON

