

## 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*

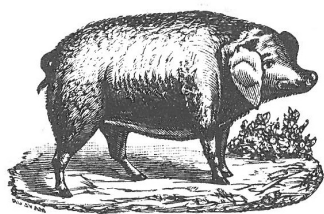
**BELGIAN MEATBALLS**  
*witbier beer, mustard cream 8*

**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, 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 •

**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, kriek poached pears, 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*

**ASPARAGUS** 12  
*crème fraîche, white asparagus, speck ham, house ricotta, arugula*

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

**SPECK** 13  
*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, caraway sauerkraut*

**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  
*bruin beer-braised shredded short rib in pastry, roasted root vegetables, herbed braising jus*

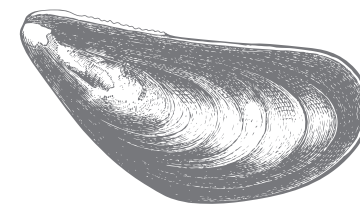
**LIEGE WAFFLE** 16  
*caraway-juniper sauerkraut, braadworst, bacon lardon, poached egg, mustard beer cream*

**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, white asparagus a la crème in puff pastry, tomato-sage*

**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

