

## GUEUZE LAMBIC

★★★

AUTHENTIC GUEUZE  
SELECTED FROM OUR CELLAR  
OF TRADITIONAL LAMBIC.  
BLENDED FROM YOUNG AND OLD  
SPONTANEOUSLY FERMENTED  
OAK-AGED ALES. EARTHY, DRY,  
TART & EFFERVESCENT.

POURED FROM BOTTLE  
10 DOLLARS / 6 OZ

## KRIEK LAMBIC

★★★

AUTHENTIC KRIEK  
SELECTED FROM OUR CELLAR  
OF TRADITIONAL LAMBIC.  
OAK-AGED, SPONTANEOUSLY  
FERMENTED ALES STEEPED ON A  
MASSIVE AMOUNT OF CHERRIES.  
VINOUS, FUNKY & ALLURING.

POURED FROM BOTTLE  
12 DOLLARS / 6 OZ

# SOVEREIGN

## APPETIZERS

• VOORGERECHTEN / LES ENTRÉES •

### GOUGÈRE MONSIEUR

baked ham,  
gruyere 7

### BITTERBALLEN

crispy fried bruin  
beer-braised beef,  
mustard 6

### SAUCISSE ARDENNES

sliced ardennes  
style dried pork  
sausage 6

### BELGIAN MEATBALLS

witbier  
mustard cream 8

### CROQUETTES DE FROMAGE

gruyere, spicy  
bicky sauce 7

### ONION SOUP GRATINÉE

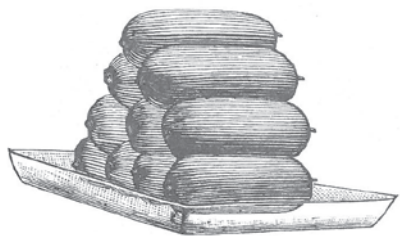
red wine duck broth,  
rustic crouton,  
gruyere 11

### CROQUETTES DE CREVETTES

baby shrimp,  
bicky sauce 12

### MARINATED MUSSELS

steamed & chilled,  
red pepper, parsley  
vinaigrette 6



## MEATS AND CHEESE

• KAAS / FROMAGE / CHARCUTERIE •

### CHEESE

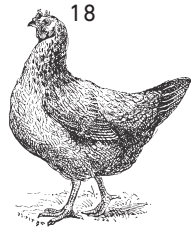
selection of four  
farmhouse cheeses with  
sirop de liège, walnut honey butter,  
rustic bread  
18

### 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



### COQ AU GUEUZE

roasted breast, gueuze and  
generer braised leg and thigh in pastry,  
bacon jam, swiss chard  
22

## BURGERS

• HAMBURGER •

### THE SOVEREIGN

red apron ground beef,  
brown beer onion jam, gruyere  
mustard fondue, toasted  
english muffin, fries  
14

### BICKY BURGER

ground beef and pork, nutmeg,  
bicky sauce, fried onions, pickles,  
toasted english muffin, fries  
14

PLEASE SEE REVERSE FOR  
DRAFT BEER SELECTIONS

## SALADS

• SALADES •

### LIEGEOISE

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

### MARKET

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

### CARAMELIZED ENDIVE

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

### FRISSE AND MUSHROOM LYONNAISE

60° egg, pickled mushroom, pearl onion, sherry and fines herbes vinaigrette 13

### MIXED GREENS

parsnip puree, kriek poached pears, black pepper walnuts, aged goat cheese, mustard vinaigrette 11

## FLAME-CAKES

• FLAMMEKUECHES / TARTES FLAMBÉES •

### TRADITIONAL

crème fraîche, bacon lardon,  
onions 10

### GRATINE

crème fraîche, gruyere,  
bacon lardon, onions 12

### BAVARIAN

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

### CHAMPIGNON

roasted mushrooms, mushroom  
& thyme crème fraîche 12

### ASPARAGUS

crème fraîche, asparagus,  
speck ham, house ricotta, arugula 12

### SPECK

gruyere, crème fraîche,  
speck ham, onions 13

## MAINS

• HOOFDGERECHTEN / PLATS PRINCIPAUX •

### STEAK FRITES

pan-seared flat iron (or)  
sirloin, frites, beer butter 25 / 35

### CHOUCROUTE GARNI

slow roasted pork belly, caraway,  
juniper sauerkraut, roasted  
fingerlings, braadworst, beer and  
mustard sauce 24

### PAN ROASTED TROUT

roasted carrot puree, frisee & market  
vegetable salad, preserved lemon  
vinaigrette, curried pistachio brittle 21

### VOL-AU-VENT

salsify, asparagus, mushrooms a la  
crème in puff pastry, tomato-sage  
conserve 19

### WATERZOOI DE POISSONS

scallop, shrimp, mussels, saffron,  
aromatic vegetables, cream 26

### PAN SEARED COD

parsnip puree, turnips, carrots,  
cauliflower, charred onion vinaigrette 23

### CARBONNADE FLAMANDE

bruin beer-braised shredded short rib  
in pastry, roasted root vegetables,  
herbed braising jus 24

### SKATE MEUNIERE

pan-fried skate wing, brown butter,  
roasted fingerlings, capers, and  
parsley 20

## SIDES

### LYONNAISE POTATOES

7

### MUSHROOM RAGOUT

7

### GREEN BEANS

lemon-herb  
butter 7

## 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.  
MUSSELS ARE SERVED WITH FRITES.

### BELGIAN

shaved shallots, celery  
herbed mayonnaise  
20 / 25

### MARINIÈRE

white wine, garlic, lemon, parsley  
20 / 25

### PROVENCAL

tomato, capers, herbs 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

## FRIES

• FRIETEN / FRITES •

FRIES 6 | LOADED FRIES 9

SAUZEN / SAUCES

fries are served with mayonnaise  
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 • KEVIN RAMSEY

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