



SOVEREIGN



LUNCH

• MIDDAGETE / DÉJEUNER •

SOUP & SALADS

• POTAGE / SOEP / SALADE •

MIXED GREENS

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

ROASTED KABOCHA

*poached pear, mushroom,
dandelion greens,
absinthe hazelnut vinaigrette* 12

LIEGEOISE

*haricot verts, speck ham,
confit potatoes, radish,
black mission figs,
toasted pine nuts* 12

ONION SOUP GRATINÉE

*red wine duck broth,
rustic crouton, gruyere* 11

BURGERS & SANDWICHES

• SANDWICH / HAMBURGER •
SERVED WITH FRITES OR MIXED GREENS

THE SOVEREIGN

*seven hills 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

CHOUCROUTE

*slow roasted pork belly, caraway juniper kraut,
gruyere, mustard sauce*
14

MONTE CRISTO

*black forest ham, gruyere, arugula, beer caramel
sauce*
14

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DUTCH MUSSELS

• MOSSELEN / MOULES •

MARINIERE

white wine, garlic, lemon, parsley
20 / 25

SAFFRON

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

DESSERT

• ZOET / SUCRÉ •

TRADITIONAL GAUFRE LIEGEOISE

yeast waffle studded with pearl sugar
6

DRESSED GAUFRE LIEGEOISE

nutella, banana, hazelnut, caramel
9
strawberry, chantilly cream
9