

BRUNCH DRINKS

★★★

CLASSIC BLOODY MARY 10
ORANGE OR
GRAPEFRUIT MIMOSA 8
BELGIAN MARY 12
jonge genever, tomato juice



SOVEREIGN

TOUR DE SOV

★★★

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



HORS D'OEUVRES

• VOORGERECHTEN / HORS D'OEUVRES •

BITTERBALLEN <i>crispy fried bruin beer-braised beef, mustard</i> 6	SAUCISSE ARDENNES <i>sliced ardennes style dried pork sausage</i> 6	BELGIAN MEATBALLS <i>withbier mustard cream</i> 8	STEAK TARTARE <i>raw chopped beef, fried capers, egg yolk, mustard</i> 9	CROQUETTES DE FROMAGE <i>gruyere, spicy bicky sauce</i> 7	PICKLE PLATE <i>house pickled vegetables</i> 7
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CHARCUTERIE • CHEESE

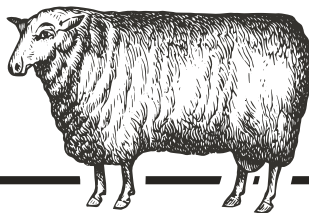
• CHARCUTERIE / KAAS / FROMAGE •

RILLETES
*pork,
cantillon gueuze mustard* 9
...
*whipped shenandoah
smoked trout with
lillet-ginger compote* 8
...
*foie mousseline
chicken liver mousse with
intense red gelee* 7

MEATS
*chef's selection of four
styles of charcuterie with
pickled vegetables,
mustard, rustic bread* 18

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

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



SOUP & SALAD

• SOEP EN SALADE / POTAGE ET SALADE •

CARAMELIZED ENDIVE 13 <i>blue cheese and shallot tartlet, frisee, smoked ham, parsley gremolata</i>	FRISÉE & MUSHROOM LYONNAISE 11 <i>60° egg, pickled mushroom, pearl onion, sherry and fines herb vinaigrette</i>	ONION SOUP GRATINÉE 11 <i>red wine duck broth, rustic crouton, gruyere</i>
CELERIAC & FENNEL SALAD 12 <i>watercress, orange, toasted spiced almonds</i>	MIXED GREEN SALAD 10 <i>parsnip puree, krik poached pears, black pepper walnuts, aged goat cheese, mustard vinaigrette</i>	GENEVER CURED SALMON 10 <i>roasted baby beets, watercress, pommery vinaigrette</i>
ROASTED KABOCHA SQUASH SALAD 12 <i>poached pear, bitter greens, absinthe-hazelnut vinaigrette</i>	LIEGOISE SALAD 10 <i>haricot verts, speck ham, confit potatoes, black mission figs, radish, toasted pine nuts, red wine vinaigrette</i>	



MAINS

• HOOFDGERECHTEN / PLATS PRINCIPAUX •

STEAK FRITES & EGG 29 <i>pan-seared sirloin au poivre, frites, two eggs</i>	CROQUE MADAME 15 <i>pressed black forrest ham and gruyere sandwich, gruyere-mustard fondue, fried egg, green salad</i>
CHOUROUTE BENEDICT 15 <i>pan roasted pork belly, english muffin, brown beer onions, poached egg, hollandaise, roasted fingerlings, caraway sauerkraut</i>	MUSHROOM OMELETTE 12 <i>wild mushrooms, cream cheese, roasted fingerlings</i>
GRAVLAX OMELETTE 12 <i>genever cured gravlax, cream cheese, swiss chard, onion, roasted fingerlings</i>	LIEGE WAFFLE 16 <i>caraway-juniper sauerkraut, braadworst, bacon lardon, poached egg, mustard beer cream</i>
SAUTEED SKATE WING 20 <i>bacon lardon, apple, fingerling potatoes, brown butter sauce</i>	CARBONNADE FLAMANDE 24 <i>brown beer-braised beef short rib in pastry, herb stomp, roasted baby root vegetables, braising jus</i>
	THE SOVEREIGN BURGER 15 <i>allen brothers ground beef, brown beer onion jam, gruyere mustard fondue, toasted english muffin, fries</i>
	BICKY BURGER 15 <i>ground beef and pork, nutmeg, bicky sauce, fried onions, pickles, toasted English muffin, fries</i>



@THESOVEREIGNDC

TARTINES

• BROODJES / TARTINES •

SMOKEY BLUE
speck, fourme d'ambert blue cheese, fig compote 9

GRAVLOX
house cured genever lox, salmon roe, fennel frond 8

ROASTED BEETS AND CHEESE
*baby beets, house ricotta, pickled onions,
arugula* 7

FLATBREADS

• FLAMMEKUECHES / TARTES FLAMBÉES •

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

GRATINE
crème fraîche, gruyere, bacon lardon, onions 12

CHAMPIGNON
*roasted mushrooms,
mushroom & thyme crème fraîche* 12

KABOCHA
*crème fraîche, onions, kabocha squash,
krik vinaigrette, arugula* 12

MUSSELS

• MOSSELEN / MOULES •

OUR 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

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

BRUSSELS WAFFLES

STRAWBERRY 10
*macerated strawberries,
creme chantilly*

EVERYTHING 12
*genever-cured salmon, cream
cheese, fried capers, pickled onions*

PLAIN 8
powdered sugar and syrup

FRIES

• FRIETEN / FRITES •

FRIES 6 | **LOADED FRIES** 9

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

SAUZEN / SAUCES

bicky sauce, sovereign sauce, béarnaise 2