

BRUNCH DRINKS

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- 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 •

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|---|---|---|--|---|--|
| 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 |
|---|---|---|--|---|--|

CHARCUTERIE • CHEESE

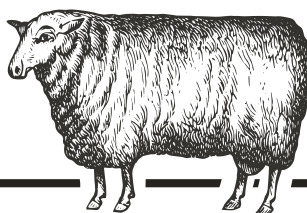
• CHARCUTERIE / KAAS / FROMAGE •

- 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

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

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



SOUP & SALAD

• SOEP EN SALADE / POTAGE ET SALADE •

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|---|---|--|
| 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