

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

SOVEREIGN

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

HORS D'OEUVRES

• VOORGERECHTEN / HORS D'OEUVRES •

SAUCISSE ARDENNES <i>sliced ardennes style dried pork sausage 6</i>	CROQUETTES DE FROMAGE <i>gruyere, spicy bicky sauce 7</i>	BELGIAN MEATBALLS <i>witbier mustard cream 8</i>	BITTERBALLEN <i>crispy fried bruin beer-braised beef, mustard 6</i>	STEAK TARTARE <i>raw chopped beef, fried capers, egg yolk, mustard 12</i>	PICKLE PLATE <i>house pickled vegetables 7</i>
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CHARCUTERIE • CHEESE

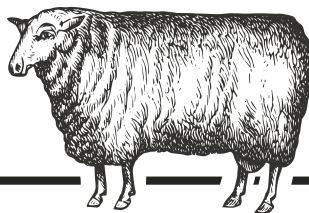
• CHARCUTERIE / KAAS / FROMAGE •

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

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 •

ONION SOUP GRATINÉE 11 <i>red wine duck broth, rustic crouton, gruyere</i>	FRISÉE & MUSHROOM LYONNAISE 11 <i>60° egg, pickled mushroom, pearl onion, sherry and fines herb vinaigrette</i>	MIXED GREEN SALAD 10 <i>parsnip puree, kriek poached pears, black pepper walnuts, aged goat cheese, mustard vinaigrette</i>
SMOKED SALMON 10 <i>pickled baby carrots, watercress, pommery vinaigrette</i>	LIEGOISE SALAD 10 <i>haricot verts, speck ham, confit potatoes, black mission figs, radish, toasted pine nuts, red wine vinaigrette</i>	ROASTED KABOCHA SQUASH SALAD 12 <i>watercress, candied hazelnuts, kriek poached pears, absinthe-hazelnut vinaigrette</i>
CELERIAC & FENNEL SALAD 12 <i>watercress, orange, toasted spiced almonds</i>		

MAINS

• HOOFDGERECHTEN / PLATS PRINCIPAUX •



STEAK FRITES 32 <i>pan-seared sirloin au poivre, frites, beer butter</i>	RABBIT IN KRIEK 24 <i>braised in kriek beer, dried cherries, wilted swiss chard, onions</i>
PORK RACK CHOP 26 <i>slow roasted pork belly, caraway, juniper sauerkraut, roasted fingerlings, braadworst, beer and mustard sauce</i>	PAN SEARED SALMON 23 <i>parsnip puree, turnips, carrots, cauliflower, charred onion vinaigrette</i>
SEARED TUNA 25 <i>dutch mussel soup de poisson, saffron rouille, roasted peppers</i>	CRISP DUCK LEG CONFIT 24 <i>pernod braised fennel, potato pave, orange and spice duck jus</i>
CARBONNADE FLAMANDE 24 <i>brown beer-braised beef short rib in pastry, herb stomp, roasted baby root vegetables, braising jus</i>	SAUTEED SKATE WING 21 <i>bacon lardon, kabocha squash, apples, fingerling potatoes, brown butter sauce</i>
COQ AU GUEUZE 24 <i>roasted breast, geuze and genever braised leg and thigh in pastry, bacon jam, swiss chard</i>	THE SOVEREIGN BURGER 15 <i>allen brothers ground beef, brown beer onion jam, gruyere mustard fondue, toasted english muffin, fries</i>



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TARTINES

• BROODJES / TARTINES •

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

SMOKED SALMON
smoked salmon, salmon roe, fennel frond 8

PICKLED CARROT AND CHEESE
baby carrots, 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 SQUASH
crème fraîche, onions, kabocha squash, lemon ricotta, kriek 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.

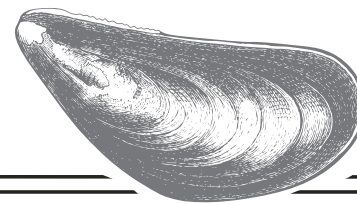
BELGIAN
shaved shallots, celery, herbed mayonnaise 20 / 25

MARINIÈRE
white wine, garlic, lemon, parsley 20 / 25

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

PROVENCAL
tomato, capers, herbes de provence 20 / 25

KIMCHI
white wine, house made kimchi, black forest ham 20 / 25



FRIES

• FRIETEN / FRITES •

FRIES 6 | LOADED FRIES 9

• SAUZEN / SAUCES •

bicky sauce 2
sovereign sauce 2
béarnaise 2