

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

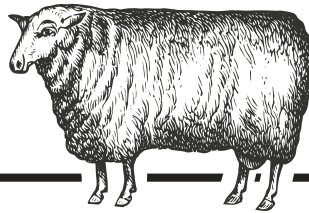
• CHARCUTERIE / KAAS / FROMAGE •

RILLETES
pork, cantillon gueuze mustard 9
...
whipped shenandoah smoked trout with lillet-ginger compote 8
...
foie mouseline 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 <i>red wine duck broth, rustic crouton, gruyere</i> 11	FRISÉE & MUSHROOM LYONNAISE <i>60° egg, pickled mushroom, pearl onion, sherry and fines herb vinaigrette</i> 11	CARAMELIZED ENDIVE <i>blue cheese and shallot tartlet, frisee, smoked ham, parsley gremolata</i> 13
SMOKED SALMON <i>pickled baby carrots, watercress, pommery vinaigrette</i> 10	LIEGOISE SALAD <i>haricot verts, speck ham, confit potatoes, black mission figs, radish, toasted pine nuts, red wine vinaigrette</i> 10	CELERIAC & FENNEL SALAD <i>watercress, orange, toasted spiced almonds</i> 12
MIXED GREEN SALAD <i>parsnip puree, krik poached pears, black pepper walnuts, aged goat cheese, mustard vinaigrette</i> 10	ROASTED KABOCHA SQUASH SALAD <i>watercress, candied hazelnuts, krik poached pears, absinthe-hazelnut vinaigrette</i> 12	

MAINS

• HOOFDGERECHTEN / PLATS PRINCIPAUX •



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



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@THEOVEREIGNDC

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, 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.

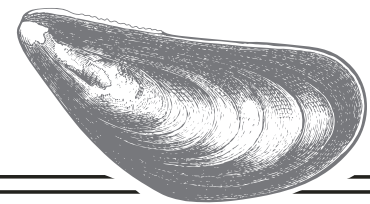
BELGIAN
shaved shallots, celery, herbed mayonnaise
20 / 25

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

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

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

<i>bicky sauce</i>	2
<i>sovereign sauce</i>	2
<i>béarnaise</i>	2