

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 •

CROQUETTES DE FROMAGE

gruyere, spicy
bicky sauce

8

BELGIAN MEATBALLS

witbier
mustard cream

8

STEAK TARTARE*

hand cut NY strip,
fried capers,
worcestershire emulsion

17

SAUCISSE ARDENNES

sliced ardennes
style dried pork
sausage

7

PICKLE PLATE

house pickled
vegetables

7

BITTERBALLEN

crispy fried bruin
beer-braised beef,
mustard

9

CHARCUTERIE • CHEESE

• CHARCUTERIE / KAAS / FROMAGE •

PORK RILLETES

pork confit,
whole grain mustard

9

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

LIVER MOUSSELINE

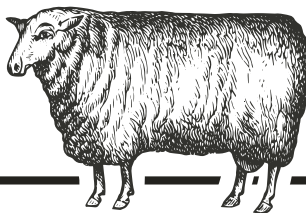
chicken liver mousse with
kriek gelee

8

CHEESE

selection of four farmhouse cheeses
with fig compote, walnut-honey
butter, rustic bread

18



SOUP & SALAD

• SOEP EN SALADE / POTAGE ET SALADE •

ONION SOUP GRATINÉE

red wine duck broth, rustic crouton,
gruyere

11

MIXED GREEN SALAD

greens, cucumber, radish, pickled red
onion, sherry vinaigrette

11

FENNEL SALAD

pickled fennel, red onion, baby
watercress, dry cherries, oranges,
champagne vinaigrette

14

ASPARAGUS & RADICCHIO SALAD

shaved asparagus, radicchio,
watercress, mint, lemon, pistachios,
parmesan, white balsamic

12



BEET SALAD

roasted beets, thyme crème fraîche,
hazelnuts, red onion, watercress,
citrus vinaigrette

12

ADD CHICKEN OR SALMON
TO ANY SALAD 8

MAINS

• HOOFDGERECHTEN / PLATS PRINCIPAUX •



CARBONNADE FLAMANDE

bruin beer-braised beef short rib, pomme mousseline,
wild mushrooms, haricot verts, braising jus

30

STEAK FRITES*

pan-seared new york strip, frites, herbed butter,
watercress salad

35

COQ AU GUEUZE

roasted breast, gueuze & genever-braised leg & thigh
in pastry, haricot vert, wild mushrooms, fennel,
gruyere mustard fondue

26

CHOUCROUTE SANDWICH

braised pork belly, sauerkraut, mustard herb aioli,
baby watercress, fries

18

RABBIT IN KRIEK

braised in kriek beer, dried cherries, fingerlings,
lacinato kale, onions

30

THE SOVEREIGN BURGER*

ground beef, bruin beer onion jam,
gruyere-mustard fondue, fries

18

OVEN-ROASTED SALMON*

holland leeks, lentils, zucchini, cauliflower purée,
smoked roe, beurre blanc

28

BICKY BURGER

ground beef and pork, nutmeg, bicky sauce, fried
onions, pickles, toasted english muffin, frites

18

FRITES

• FRIETEN / FRITES •

FRIES 6 | LOADED FRIES 9

SAUZEN / SAUCES

bicky sauce 2
sovereign sauce 2

TARTINES

• BROODJES / TARTINES •

PÂTÉ TARTINE

chicken liver, belgian pickles, greens

8

SMOKED SALMON

smoked salmon, ricotta, salmon roe, frisée

8

PICKLED CARROT & CHEESE

pickled carrots & onions, house ricotta,
watercress

7

FLATBREADS

• FLAMMEKUECHES / TARTES FLAMBÉES •

SPECK

gruyere cream, gruyere,
parmesan, caramelized onions,
shaved speck, watercress

15

GRATINE

crème fraîche, gruyere,
bacon lardon, onions

14

CHAMPIGNON

roasted mushrooms,
mushroom & thyme crème fraîche

14

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 / 26

MARINIÈRE

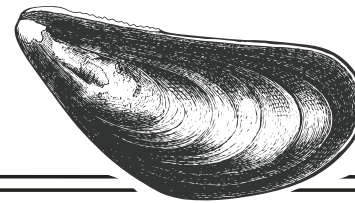
white wine, garlic, lemon, parsley

20 / 26

SAFFRON

fennel, smoked sausage, red pepper,
roasted garlic

20 / 26



SIDES

• FRIETEN / FRITES •

SMASHED POTATOES

crispy potatoes, tomato, garlic, sherry, house mayo

8

ASPARAGUS

roasted garlic, parsley chermoula, lemon

8



@THESOVEREIGNDC

EXECUTIVE CHEF • ANGEL ZARATE

BEER DIRECTOR • GREG ENGERT

GENERAL MANAGER • LOUIS BAUM