

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

• SMAKELIJK ETEN •  • BON APPÉTIT •

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

STARTERS

• VOORGERECHTEN / HORS D'OEUVRES •

CROQUETTES DE FROMAGE

gruyere,
sovereign sauce

10

BELGIAN MEATBALLS

with bier
mustard cream

12

BRUSSELS SPROUTS

bacon, parmesan,
pomegranate,
kriek gastrique

11

STEAK TARTARE*

hand cut NY strip,
fried capers,
worcestershire emulsion

18

PICKLE PLATE

house pickled
vegetables

9

BITTERBALLEN

crispy fried bruin
beer-braised beef,
mustard

12

CHARCUTERIE • CHEESE

• CHARCUTERIE / KAAS / FROMAGE •

MEATS

pâté de campagne, soppressata,
fennel salumi, speck,
pickled vegetables,
mustard, rustic bread

19

CHEESE

manchego, soft-ripened goat cheese,
fourme d'ambert, pistachio-goat cheese,
pickled vegetables,
cherry compote, rustic bread

19

MEATS AND CHEESE

chef's selection of two meats
and two cheeses
with accompaniments

22

• BROODJES / TARTINES & FLAMMEKUECHES / TARTES FLAMBÉES •

SPECK

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

18

GRATINE

crème fraîche, gruyere,
bacon lardon, onions

17

CHAMPIGNON

roasted mushrooms,
mushroom cream sauce

18

SOUP & SALAD

• SOEP EN SALADE / POTAGE ET SALADE •

ONION SOUP GRATINÉE

beef broth, rustic crouton,
gruyere

14

MIXED GREEN SALAD

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

13

BEET SALAD

roasted beets, thyme crème fraîche,
hazelnuts, frisée, watercress,
citrus vinaigrette

15

LIÉGEOISE SALAD

haricot verts, fingerling potatoes,
bacon lardons, hard-boiled eggs,
mezclun, mustard-sherry vinaigrette

15

SHAVED BRUSSELS SPROUTS

brussels sprouts, radicchio, feta, apple,
walnuts, madras curry vinaigrette

14

SPINACH SALAD

spinach, pears, pistachios,
pickled red onion, radish,
goat cheese, balsamic vinaigrette

14

ADD CHICKEN OR
SALMON TO ANY SALAD
8

BRUSSELS WAFFLES

• GAUFRE / WAFLE •

COFFEE CARAMEL

yeast waffle, coffee caramel,
candied almond, chantilly cream

12

EVERYTHING WAFFLE

yeast waffle, smoked salmon,
cream cheese, pickled onions,
poached egg

16

PLAIN WAFFLE

belgian waffle, powdered sugar,
vermont maple syrup

9

MAINS

• HOOFDGERECHTEN / PLATS PRINCIPAUX & MOSSELEN / MOULES •

CLASSIC BENEDICT*

black forest ham, poached eggs, hollandaise,
breakfast potatoes

16

BELGIAN BREAKFAST*

2 eggs, breakfast potatoes, belgian waffle,
sausage or bacon

15

FRIED CHICKEN & WAFFLES*

butter-milk-gueuze brined chicken, belgian waffle,
vermont maple syrup

17

SMOKED SALMON BENEDICT*

smoked salmon, poached eggs, hollandaise,
breakfast potatoes

17

STEAK FRITES & EGG*

pan-seared new york strip, breakfast potatoes,
two eggs, mixed green salad

35

LIÈGE BURGER*

ground beef, tomato-bacon jam, gouda, arugula,
fried egg, liège waffle, frites

23

CLASSIC OMELETTE

fines herbs, gruyere, green salad

15

BELGIAN MUSSELS

shaved shallots, celery, herbed mayonnaise, frites

28

THE SOVEREIGN BURGER*

ground beef, bruin beer onion jam,
gruyère-mustard fondue, frites

20

AVOCADO TOAST*

multigrain toast, marinated tomatoes, spring onion,
poached eggs, breakfast radishes, feta

16

MARINIÈRE MUSSELS

white wine, garlic, lemon, parsley, frites

28

BICKY BURGER

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

19

BRIOCHE FRENCH TOAST

macerated seasonal berries, whipped cream, maple

15

SAFFRON MUSSELS

fennel, smoked sausage, red pepper, tomato,
roasted garlic, frites

28

FRIED CHICKEN SANDWICH*

chipotle aioli, bacon, baby winter kale, frites

18

CROQUE MADAME*

pain gran pere, ham, gruyere, sunny egg, mornay,
frites

18

CARBONNADE FLAMANDE HASH*

beer braised short rib, poached eggs, potatoes,
caramelized onions, seasonal vegetables

19



@THE SOVEREIGN DC

EXECUTIVE CHEF • ANGEL ZARATE

BEER DIRECTOR • GREG ENGERT

GENERAL MANAGER • LOUIS BAUM