

## 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

sliced ardennes  
style dried pork  
sausage

6

### CROQUETTES DE FROMAGE

gruyere, spicy  
bicky sauce

7

### BELGIAN MEATBALLS

witbier  
mustard cream

8

### BITTERBALLEN

crispy fried bruin  
beer-braised beef,  
mustard

6

### STEAK TARTARE

hand cut sirloin,  
fried capers,  
worcestershire emulsion

12

### PICKLE PLATE

house pickled  
vegetables

7

## CHARCUTERIE • CHEESE

• CHARCUTERIE / KAAS / FROMAGE •

### PORK RILLETES

gueuze mustard 9

### SALMON MOUSSELINE

smoked salmon with  
lillet-ginger compote 8

### FOIE MOUSSELINE

chicken liver mousse with  
kriek gelee 7

### MEATS

chef's selection of four styles  
of charcuterie with pickled vegetables,  
mustard, rustic bread

18

### CHEESE

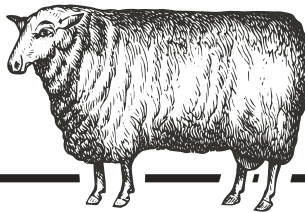
selection of four farmhouse cheeses  
with sirop de liège, walnut-honey  
butter, rustic bread

18

### MEATS AND CHEESE

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

18



## SOUP & SALAD

• SOEP EN SALADE / POTAGE ET SALADE •

### ONION SOUP GRATINÉE

red wine duck broth, rustic crouton,  
gruyere

11

### LEEK & POTATO SOUP

duck fat croutons, cracked black  
peppercorns

11

### ROASTED KABOCHA SQUASH SALAD

watercress, candied hazelnuts, kriek  
poached pears, absinthe-hazelnut  
vinaigrette

12

### SMOKED SALMON SALAD

pickled baby carrots, watercress,  
pommery vinaigrette

10

### FRISÉE & MUSHROOM LYONNAISE

60° egg, pickled mushroom, pearl  
onion, gremolata

11

### MIXED GREEN SALAD

parsnip puree, kriek poached pears,  
black pepper walnuts, aged goat  
cheese, kriek vinaigrette

10

### ROASTED BEET SALAD

watercress, crème fraîche, toasted  
hazelnuts, pickled red onion, sherry  
and fines herb vinaigrette

11

### LIEGOISE SALAD

haricot verts, speck ham, confit  
potatoes, black mission figs,  
radish, toasted pine nuts,  
red wine vinaigrette

10

## MAINS

• HOOFDGERECHTEN / PLATS PRINCIPAUX •



### COQ AU GUEUZE

roasted breast, geuze and genever braised  
leg and thigh in pastry, bacon jam, swiss chard

24

### RABBIT IN KRIEK

braised in kriek beer, dried cherries,  
wilted swiss chard, onions

24

### CRISP DUCK LEG CONFIT

pernod-braised fennel, potato pave,  
orange and spice duck jus

24

### CARBONNADE FLAMANDE

bruin beer-braised beef short rib, pomme mousseline,  
wild mushrooms, baby turnips, braising jus

26

### PORK RACK CHOP

caraway, juniper sauerkraut, roasted fingerlings,  
braadworst, beer and mustard sauce

26

### STEAK FRITES

pan-seared sirloin au poivre, frites, beer butter

32

### PAN-SEARED SALMON

parsnip puree, turnips, carrots, cauliflower,  
charred onion vinaigrette

24

### SAUTEED SKATE WING

bacon lardon, kabocha squash, apples,  
fingerling potatoes, brown butter sauce

21

### OVEN-ROASTED HAKE

shellfish velouté, fennel, leek, confit potatoes,  
fine herbs

23

### THE SOVEREIGN BURGER

allen brothers ground beef, brown beer onion jam,  
gruyere mustard fondue, toasted english muffin, fries

15

### BICKY BURGER

ground beef and pork, nutmeg, bicky sauce, fried  
onions, pickles, toasted English muffin, fries

15

## 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

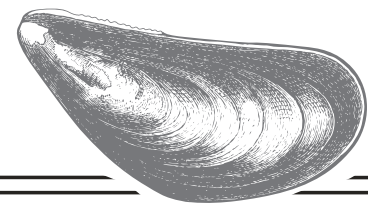
fennel, smoked sausage, red pepper,  
roasted garlic  
20 / 25

### 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



@THEOVEREIGNDC

EXECUTIVE CHEF • ANTHONY JONES | BEER DIRECTOR • GREG ENGERT | GENERAL MANAGER • DAN LANDAU-SMITH