

BRUNCH DRINKS

★★★

- CLASSIC BLOODY MARY 10
- ORANGE OR
- GRAPEFRUIT MIMOSA 8
- BELGIAN MARY 12
- jonge genever, tomato juice*



SOVEREIGN

TOUR DE SOV

★★★

- ADD TO ANY MAIN DISH
- 2 BRUNCH DRINKS AND
- A PLAIN BRUSSELS WAFFLE
- FOR 10 DOLLARS
- ONE PER PERSON



HORS D'OEUVRES

• VOORGERECHTEN / HORS D'OEUVRES •

DUCK BREAST PASTRAMI <i>whole-grain mustard</i> 7	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>hand cut sirloin, fried capers, worcestershire emulsion</i> 12	PICKLE PLATE <i>house pickled vegetables</i> 7
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CHARCUTERIE • CHEESE

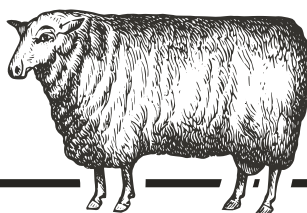
• CHARCUTERIE / KAAS / FROMAGE •

- 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

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>	SMOKED SALMON SALAD 10 <i>pickled baby carrots, watercress, pommery vinaigrette</i>	ROASTED BEET SALAD 11 <i>watercress, crème fraîche, toasted hazelnuts, pickled red onion, sherry and fines herb vinaigrette</i>
LEEK & POTATO SOUP 11 <i>duck fat croutons, cracked black peppercorns</i>	LENTIL & MUSHROOM SALAD 11 <i>roasted & pickled mushrooms, pine nuts, charred onion vinaigrette</i>	LIEGOISE SALAD 10 <i>haricot verts, speck ham, confit potatoes, black mission figs, radish, toasted pine nuts, red wine vinaigrette</i>
SHAVED ASPARAGUS SALAD 12 <i>frisée, radish, caramelized onion, manchego, brioche croutons, preserved lemon vinaigrette</i>	MIXED GREEN SALAD 10 <i>parsnip puree, kriek poached pears, black pepper walnuts, aged goat cheese, kriek vinaigrette</i>	



SANDWICHES

• BELEGD BROODJE / SANDWICHES •

CHOUCROUTE BREAKFAST SANDWICH 16 <i>roasted pork belly, sauerkraut, fried egg, black pepper aioli, mixed greens</i>	THE SOVEREIGN BURGER 15 <i>allen brothers ground beef, brown beer onion jam, gruyere mustard fondue, toasted english muffin, fries</i>
CROQUE MADAME 15 <i>pressed black forest ham and gruyere sandwich, gruyere-mustard fondue, fried egg, green salad</i>	BICKY BURGER 15 <i>ground beef and pork, nutmeg, bicky sauce, fried onions, pickles, toasted English muffin, fries</i>
COQ AU GUEUZE SANDWICH 15 <i>geuze and genever braised thigh, confit tomatoes, provolone, garlic aioli, watercress, fries</i>	

MAINS

• HOOFDGERECHTEN / PLATS PRINCIPAUX •

CLASSIC BENEDICT 15 <i>black forest ham, poached eggs, hollandaise, roasted fingerlings</i>	STEAK FRITES & EGG 32 <i>pan-seared sirloin au poivre, frites, two eggs</i>
PAN-ROASTED SKATE WING 21 <i>confit fingerling potatoes, cauliflower, leeks, brown butter, lemon</i>	MUSHROOM OMELETTE 12 <i>wild mushrooms, cream cheese, roasted fingerlings</i>
LIEGE WAFFLE 16 <i>caraway-juniper sauerkraut, braadworst, bacon lardon, poached egg, mustard beer cream</i>	SMOKED SALMON OMELETTE 12 <i>smoked salmon, cream cheese, swiss chard, onion, roasted fingerlings</i>
	CARBONNADE FLAMANDE 26 <i>bruin beer-braised beef short rib, pomme mousseline, wild mushrooms, baby turnips, braising jus</i>

TARTINES

• BROODJES / TARTINES •

- SMOKEY BLUE** 9
speck, fourme d'ambert blue cheese, fig compote
- PICKLED CARROT AND CHEESE** 7
baby carrots, house ricotta, pickled onions, arugula

FLATBREADS

• FLAMMEKUECHES / TARTES FLAMBÉES •

- BAVARIAN** 12
caraway-juniper kraut, potato, braadworst, aged gruyere
- GRATINE** 12
crème fraîche, gruyere, bacon lardon, onions
- CHAMPIGNON** 12
roasted mushrooms, mushroom & thyme crème fraîche
- KABOCHA SQUASH** 12
crème fraîche, onions, kabocha squash, lemon ricotta, kriek vinaigrette, arugula

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** 20 / 25
shaved shallots, celery, herbed mayonnaise
- MARINIÈRE** 20 / 25
white wine, garlic, lemon, parsley
- SAFFRON** 20 / 25
fennel, smoked sausage, red pepper, roasted garlic

BRUSSELS WAFFLES

- STRAWBERRY** 10
macerated strawberries, creme chantilly
- ...
- EVERYTHING** 12
genever-cured salmon, cream cheese, fried capers, pickled onions
- ...
- PLAIN** 8
powdered sugar and syrup

FRIES

• FRIETEN / FRITES •

- FRIES** 6 | **LOADED FRIES** 9
- HANGOVER FRIES** 14
carbonnade gravy loaded fries, melted gruyere, poached egg
- SAUZEN / SAUCES**
- bicky sauce, sovereign sauce, béarnaise* 2



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