

## 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 •

<b>DUCK BREAST PASTRAMI</b> <i>whole-grain mustard</i> 7	<b>CROQUETTES DE FROMAGE</b> <i>gruyere, spicy bicky sauce</i> 7	<b>BELGIAN MEATBALLS</b> <i>witbier mustard cream</i> 8	<b>BITTERBALLEN</b> <i>crispy fried bruin beer-braised beef, mustard</i> 6	<b>STEAK TARTARE</b> <i>hand cut sirloin, fried capers, worcestershire emulsion</i> 12	<b>PICKLE PLATE</b> <i>house pickled vegetables</i> 7
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## CHARCUTERIE • CHEESE

• CHARCUTERIE / KAAS / FROMAGE •

**PORK RILLETES**  
*whole grain mustard* 9

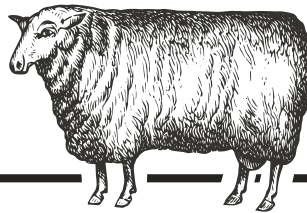
**SALMON MOUSSELINE**  
*smoked salmon with  
lillet-ginger compote* 8

**LIVER 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 orange marmelade, 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 •

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

## MAINS

• HOOFDGERECHTEN / PLATS PRINCIPAUX •



<b>COQ AU GUEUZE</b> 24 <i>roasted breast, geuze and genever-braised leg and thigh, spaetzle, fava beans, wild mushrooms</i>	<b>STEAK FRITES</b> 32 <i>pan-seared sirloin, frites, beer butter</i>
<b>RABBIT IN KRIEK</b> 24 <i>braised in kriek beer, dried cherries, wilted swiss chard, onions</i>	<b>PAN-SEARED SALMON</b> 24 <i>pea ragout, braised fennel, lemon purée</i>
<b>CRISP DUCK LEG CONFIT</b> 25 <i>rohan duck leg, braised lentils, swiss chard, red wine sauce</i>	<b>PAN-ROASTED SKATE WING</b> 21 <i>confit fingerling potatoes, cauliflower, leeks, brown butter, lemon</i>
<b>CARBONNADE FLAMANDE</b> 26 <i>bruin beer-braised beef short rib, pomme mousseline, wild mushrooms, baby turnips, braising jus</i>	<b>OVEN-ROASTED COD</b> 25 <i>braised artichoke, cipollini onion, baby carrot, gremolata</i>
<b>PORK RACK CHOP</b> 26 <i>caraway, juniper sauerkraut, roasted fingerlings, braadworst, beer and mustard sauce</i>	<b>THE SOVEREIGN BURGER</b> 15 <i>allen brothers ground beef, brown beer onion jam, gruyere mustard fondue, toasted english muffin, fries</i>
<b>BICKY BURGER</b> 15 <i>ground beef and pork, nutmeg, bicky sauce, fried onions, pickles, toasted english muffin, fries</i>	



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

## TARTINES

• BROODJES / TARTINES •

**SMOKEY BLUE**  
*speck, fourme d'ambert blue cheese, fig compote* 9

**SMOKED SALMON**  
*smoked salmon, ricotta, salmon roe, frisée* 8

**PICKLED CARROT AND CHEESE**  
*baby carrots, house ricotta, pickled onions,  
watercress* 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

## MUSSELS

• MOSSELEN / MOULES •

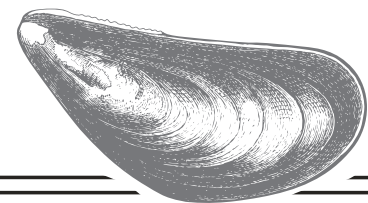
OUR MUSSELS ARE SOURCED EXCLUSIVELY  
FROM FIFTH GENERATION DUTCH MUSSEL  
FARMER THEO DE KONING AT ACADIA AQUA  
FARMS IN BAR HARBOR, MAINE. MUSSELS ARE  
SERVED WITH FRITES.

**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



## FRIES

• FRIETEN / FRITES •

FRIES 6 | LOADED FRIES 9

SAUZEN / SAUCES

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