

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 •

ABSINTHE NUTS <i>star anise, fennel seed, peppercorn</i> 5	CROQUETTES DE FROMAGE <i>gruyere, spicy bicky sauce</i> 7	BELGIAN MEATBALLS <i>witbier mustard cream</i> 8	STEAK TARTARE* <i>hand cut NY strip, fried capers, worcestershire emulsion</i> 12	SAUCISSE ARDENNES <i>sliced ardennes style dried pork sausage</i> 7	PICKLE PLATE <i>house pickled vegetables</i> 7	BITTERBALLEN <i>crispy fried bruin beer-braised beef, mustard</i> 6
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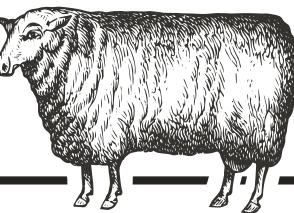
CHARCUTERIE • CHEESE

• CHARCUTERIE / KAAS / FROMAGE •

PORK RILLETES <i>pork confit, whole grain mustard</i> 9	SALMON MOUSSELINE <i>smoked salmon with lillet-ginger compote</i> 8	LIVER MOUSSELINE <i>chicken liver mousse with kriek gelee</i> 7
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MEATS
chef's selection of four styles of charcuterie with pickled vegetables, mustard, rustic bread
18

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 <i>red wine duck broth, rustic crouton, gruyere</i> 11	MIXED GREEN SALAD <i>kriek-poached pears, black pepper walnuts, aged goat cheese, mustard vinaigrette</i> 11	ROASTED BEET SALAD <i>watercress, crème fraîche, toasted hazelnuts, pickled red onion, sherry and fines herb vinaigrette</i> 11
SMOKED SALMON SALAD <i>pickled carrots, watercress, preserved lemon vinaigrette</i> 10	BELGIAN-SPICED KALE SALAD <i>granny smith apples, roasted kabocha squash, brown-butter apple puree, candied pumpkin seeds, Belgian-spiced vinaigrette</i> 12	LIEGEOISE SALAD <i>haricot verts, speck ham, confit potatoes, black mission figs, radish, toasted pine nuts, red wine vinaigrette</i> 10
LENTIL & MUSHROOM SALAD <i>roasted & pickled mushrooms, pine nuts, charred onion vinaigrette</i> 10		

MAINS

• HOOFDGERECHTEN / PLATS PRINCIPAUX •



CRISPY DUCK LEG CONFIT <i>rohan duck leg, braised lentils, lacinato kale, red wine sauce</i> 26	LOBSTER WATERZOOI <i>lobster claw and tail, mussels, shellfish broth, confit potatoes, tomato-fennel compote, melted leeks</i> 28
CARBONNADE FLAMANDE <i>bruin beer-braised beef short rib, pomme mousseline, wild mushrooms, haricot verts, braising jus</i> 27	STEAK FRITES* <i>pan-seared new york strip, frites, beer butter</i> 33
COQ AU GUEUZE <i>roasted breast, gueuze & genever-braised leg & thigh in pastry, haricot vert, wild mushrooms, fennel, gruyere mustard fondue</i> 24	OVEN-ROASTED SALMON* <i>parsnips, brussel sprouts, caramelized mushroom puree, maple-dijon glaze, tarragon oil</i> 26
RABBIT IN KRIEK <i>braised in kriek beer, dried cherries, fingerlings, lacinato kale, onions</i> 25	PAN-ROASTED SKATE WING <i>celeriac, citrus braised leeks, orange-cider crème, frisée</i> 22
PORK RACK CHOP <i>caraway, juniper sauerkraut, roasted fingerling potatoes, braadworst, beer and mustard sauce</i> 27	SEARED TUNA* <i>anise crust, sirop de liege, celeriac puree, watercress, green apples, pickled fennel</i> 25
	THE SOVEREIGN BURGER* <i>allen brothers ground beef, brown beer onion jam, gruyere mustard fondue, toasted english muffin, frites</i> 16



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EXECUTIVE CHEF • ANDRES ZULUAGA BEER DIRECTOR • GREG ENGERT GENERAL MANAGER • DAN LANDAU-SMITH

TARTINES

• BROODJES / TARTINES •

BEETS & BLUE <i>roasted beet spread, fourme d'ambert blue cheese, granny smith apple, pea shoots, luxardo syrup</i> 8
PÂTÉ TARTINE <i>chicken liver, belgian pickles, greens</i> 8
SMOKED SALMON <i>smoked salmon, ricotta, salmon roe, frisée</i> 8
PICKLED CARROT & CHEESE <i>pickled carrots & onions, house ricotta, watercress</i> 7

FLATBREADS

• FLAMMEKUECHES / TARTES FLAMBÉES •

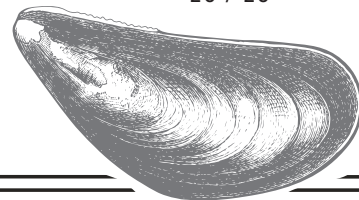
BAVARIAN <i>caraway-juniper kraut, potato, braadworst, aged gruyere</i> 12
GRATINE <i>crème fraîche, gruyere, bacon lardon, onions</i> 12
CHAMPIGNON <i>roasted mushrooms, mushroom & thyme crème fraîche</i> 12
BRUXELLE <i>tomme de savoie, brussel sprouts, kraut, caramelized onion, crème fraîche</i> 12

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 <i>shaved shallots, celery, herbed mayonnaise</i> 20 / 25
MARINIÈRE <i>white wine, garlic, lemon, parsley</i> 20 / 25
SAFFRON <i>fennel, smoked sausage, red pepper, roasted garlic</i> 20 / 25
PROVENCAL <i>tomato, capers, herbes de provence</i> 20 / 25



FRITES

• FRIETEN / FRITES •

FRIES 6 | LOADED FRIES 9

SAUZEN / SAUCES

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