



SOVEREIGN



◆ RESTAURANT WEEK 2023 ◆

*\$40 per person
beer pairings - \$15 per person*

FIRST COURSE *(choice of)*

BITTERBALLEN
crispy fried bruin beer-braised beef, mustard

CROQUETTE DE FROMAGE
gruyère, sovereign sauce

BELGIAN MEATBALLS
witbier mustard cream sauce

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

ONION SOUP GRATINEE
beef broth, rustic crouton, gruyere

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SECOND COURSE *(choice of)*

THE SOVEREIGN BURGER
ground beef, brown beer onion jam, gruyere mustard fondue, fries

MUSSELS *(choose one type)*
served with bread, fries, house aioli
BELGIAN *shaved shallots, celery, herbed mayonnaise*
MARINIÈRE *white wine, garlic, lemon, butter, parsley*
SAFFRON *smoked sausage, fennel, red pepper, roasted garlic, tomato*
CURRY *madras curry, apple, fennel, red onion, coconut milk*

COQ AU GUEUZE
roasted breast, bacon lardons, oyster mushrooms, herbed spaetzle, gueuze sauce

PORK SCHNITZEL
fried pork chop, herbed spaetzle, sauerkraut, mustard cream sauce

SALMON
carrot puree, belgian endive, butternut squash, romanesco, red peppers, smoked roe, beurre blanc

CARBONNADE FLAMANDE
(\$5 SUPPLEMENT)
bruin beer-braised beef short rib, pomme puree, brussels sprouts, golden raisins, beer demi-glace

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DESSERT *(choice of)*

TRADITIONAL GAUFRE LIEGOISE
yeast waffle studded with pearl sugar

POT DE CREME
bittersweet chocolate, chantilly cream

GELATO / SORBET
Raspberry, chocolate, or vanilla with a speculoos cookie

