

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 •

CROQUETTES DE FROMAGE

gruyere,
sovereign sauce

9

BELGIAN MEATBALLS

witbier
mustard cream

9

BRUSSELS SPROUTS

bacon, parmesan,
pomegranate,
kriek gastrique

10

STEAK TARTARE*

hand cut NY strip,
fried capers,
worcestershire emulsion

18

PICKLE PLATE

house pickled
vegetables

8

BITTERBALLEN

crispy fried bruin
beer-braised beef,
mustard

10

CHARCUTERIE • CHEESE

• CHARCUTERIE / KAAS / FROMAGE •

MEATS

duck mousse, soppressata,
fennel salumi, speck,
pickled vegetables,
mustard, rustic bread

19

CHEESE

comté, soft-ripened cow's milk cheese,
fourme d'ambert, pistachio-goat cheese,
pickled vegetables,
cherry compote, rustic bread

19

MEATS AND CHEESE

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

22

SOUP & SALAD

• SOEP EN SALADE / POTAGE ET SALADE •

ONION SOUP GRATINÉE

beef broth, rustic crouton,
gruyere

13

WATERZOOI STEW

leeks, carrots, turnips, cream,
roasted chicken broth, fines herbes

14

MIXED GREEN SALAD

greens, cucumber, pickled red onion,
radish, sherry vinaigrette

14

WINTER KALE SALAD

lacinato kale, frisée, feta, walnuts,
pomegranate, red apple,
winter radish, cider vinaigrette

15

BELGIAN ENDIVE SALAD

baby gem lettuce, fourme d'ambert,
cranberries, green apple, radish,
kriek vinaigrette

15

SPINACH SALAD

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

14

ADD CHICKEN OR
SALMON TO ANY SALAD

8

MAINS

• HOOFDGERECHTEN / PLATS PRINCIPAUX •



CARBONNADE FLAMANDE

bruin beer-braised beef short rib, pearl red onions,
confit baby potatoes, butternut squash puree,
beer demi-glace

34

WINTER MUSHROOM RISOTTO

carnaroli rice, winter squash, lacinato kale, parsnips,
oyster mushrooms, roasted king trumpet mushrooms

25

COQ AU GUEUZE

roasted chicken, pomme puree, broccolini,
mushroom ragout, gueuze reduction

27

STEAK FRITES*

pan-seared new york strip, frites, herbed butter,
mixed green salad

36

PORK SCHNITZEL

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

28

BRAISED PORK CHEEKS

stoemp, roasted apples, winter greens,
mustard-witbier reduction, crispy parsnips

29

OVEN-ROASTED SALMON*

leek soubise, romanesco, Belgian endive,
blistered tomato, watercress beurre blanc

30

THE SOVEREIGN BURGER*

ground beef, brown beer onion jam,
gruyere mustard fondue, frites

19

RABBIT IN KRIEK

braised in kriek beer, farro, bacon lardon,
roasted carrots, english peas, sour cherries

31

BICKY BURGER

ground beef and pork, nutmeg, bicky sauce,
fried onions, pickles, frites

18

FRITES

• FRIETEN / FRITES •

FRIES 7 | LOADED FRITES 10

SAUZEN / SAUCES

bicky sauce 2
sovereign sauce 2

FLATBREADS

• FLAMMEKUECHES / TARTES FLAMBÉES •

SPECK

gruyère cream, gruyère,
parmesan, caramelized onions,
shaved speck, watercress

16

GRATINE

crème fraîche, gruyere,
bacon lardon, onions

14

CHAMPIGNON

roasted mushrooms,
mushroom & thyme crème fraîche

15

WINTER SQUASH & SAUSAGE

winter squash, toulouse sausage, goat cheese,
roasted fennel, boursin crème, kriek gastrique

15

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

26

MARINIÈRE

white wine, garlic, lemon, butter, parsley

26

SAFFRON

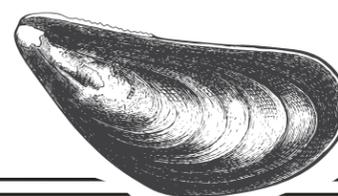
fennel, smoked sausage, red pepper,
roasted garlic, tomato

26

CURRY

madras curry, apple, fennel,
red onion, coconut milk

26



SIDES

• FRIETEN / FRITES •

ROASTED CARROTS

lemon gremolata

9

DELICATA SQUASH

cranberries, goat cheese, pistachios, kriek gastrique

9

POMME PUREE

butter, parmesan

9

☞ SOME ITEMS ON THIS MENU MAY CONTAIN RAW INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE THE RISK OF FOOD-BORNE ILLNESSES, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. ☞

EXECUTIVE CHEF • ANGEL ZARATE

BEER DIRECTOR • GREG ENGERT

GENERAL MANAGER • LOUIS BAUM