

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.
...

• SMAKELIJK ETEN •  • BON APPÉTIT •

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.
...

STARTERS

• VOORGERECHTEN / HORS D'OEUVRES •

CROQUETTES DE FROMAGE

gruyere,
sovereign sauce

10

BELGIAN MEATBALLS

witbier
mustard cream

12

BRUSSELS SPROUTS

bacon, parmesan,
pomegranate,
kriek gastrique

11

STEAK TARTARE*

hand cut angus beef,
fried capers,
worcestershire emulsion

18

PICKLE PLATE

house pickled
vegetables

9

BITTERBALLEN

crispy fried bruin
beer-braised beef,
mustard

12

BRUNCH COCKTAILS

CLASSIC BLOODY MARY 10
vodka, house bloody mix, pickled veg

BELGIAN MARY 12
jonge genever, house bloody mix, pickled veg

KRIEK BELLINI 10
cherry puree, kriek, lemon, sparkling wine

MIMOSA 8
orange, pineapple, or grapefruit

BUILD YOUR OWN MIMOSA BAR 30
bottle of sparkling wine, orange juice,
grapefruit juice, pineapple juice
(serves up to 4)

BUILD YOUR OWN SPRITZ BAR 45
bottle of sparkling wine, aperol, cappelletti,
mattei quinquina blanco or don ciccio figi ambrosia
+ fancy garnishes
(serves up to 6)

CHARCUTERIE • CHEESE

• CHARCUTERIE / KAAS / FROMAGE •

PICK ONE - \$6

PICK THREE - \$17

PICK FIVE - \$28

SMORGESBOARD - \$45

all boards come with pickled vegetables,
beer mustard, fruit compote & rustic bread

MEATS

CHICKEN LIVER PATE
kriek gelée

DUCK PROSCIUTTO
juniper, black pepper, coriander

PÂTÉ DE CAMPAGNE
pork, brandy, chinese five spice

PORK RILLETES
whipped pork shoulder, lambic mustard

CHEESES

BRIE
cow's milk / creamy / aged 2-3 months / greensboro, vt

CHÈVRE
goat's milk / soft / fresh / waynesboro, pa

COMTÉ
raw cow's milk / firm / aged 12 months / jura

FOURME D'AMBERT
raw cow's milk / semi-firm / aged 2 months / auvergne

BROODJES / TARTINES & FLAMMEKUECHES / TARTES FLAMBÉES

SPECK

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

18

GRATINE

crème fraîche, gruyere,
bacon lardon, onions

17

CHAMPIGNON

roasted mushrooms,
mushroom cream sauce

18

SOUP & SALAD

• SOEP EN SALADE / POTAGE ET SALADE •

ONION SOUP GRATINÉE

beef broth, rustic crouton,
gruyere

14

SHAVED BRUSSELS SPROUTS

brussels sprouts, radicchio, feta, apple,
walnuts, madras curry vinaigrette

13

BEET SALAD

roasted beets, thyme crème fraîche,
hazelnuts, frisée, watercress,
citrus vinaigrette

15

ADD CHICKEN OR
SALMON TO ANY SALAD
8

SPINACH SALAD

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

14

BRUSSELS WAFFLES

• GAUFRE / WAFLE •

COFFEE CARAMEL

yeast waffle, coffee caramel,
candied almond, chantilly cream

12

EVERYTHING WAFFLE

yeast waffle, smoked salmon,
cream cheese, pickled onions,
poached egg

16

PLAIN WAFFLE

belgian waffle, powdered sugar,
vermont maple syrup

9

MAINS

• HOOFDGERECHTEN / PLATS PRINCIPAUX & MOSSELEN / MOULES •

CLASSIC BENEDICT*

black forest ham, poached eggs, hollandaise,
breakfast potatoes

16

BELGIAN BREAKFAST*

2 eggs, breakfast potatoes, belgian waffle,
sausage or bacon

15

FRIED CHICKEN & WAFFLES*

buttermilk-gueuze brined chicken, belgian waffle,
vermont maple syrup

17

SMOKED SALMON BENEDICT*

smoked salmon, poached eggs, hollandaise,
breakfast potatoes

17

STEAK FRITES & EGG*

pan-seared flat iron, breakfast potatoes,
two eggs, mixed green salad

35

LIÈGE BURGER*

ground beef, tomato-bacon jam, gouda, arugula,
fried egg, liège waffle, frites

23

CLASSIC OMELETTE

fines herbs, gruyere, green salad

15

BELGIAN MUSSELS

shaved shallots, celery, herbed mayonnaise, frites

28

THE SOVEREIGN BURGER*

ground beef, bruin beer onion jam,
gruyère-mustard fondue, frites

20

AVOCADO TOAST*

multigrain toast, marinated tomatoes, spring onion,
poached eggs, breakfast radishes, feta

16

MARINIÈRE MUSSELS

white wine, garlic, lemon, parsley, frites

28

BICKY BURGER

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

19

BRIOCHE FRENCH TOAST

macerated seasonal berries, whipped cream, maple

15

SAFFRON MUSSELS

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

28

CROQUE MADAME*

pain gran pere, ham, gruyere, sunny egg, mornay,
frites

18

FRIED CHICKEN SANDWICH*

chipotle aioli, bacon, baby winter kale, frites

18

CARBONNADE FLAMANDE HASH*

beer braised short rib, poached eggs, potatoes,
caramelized onions, seasonal vegetables

19



@THESOVEREIGNDC

EXECUTIVE CHEF • ANGEL ZARATE

BEER DIRECTOR • GREG ENGERT

GENERAL MANAGER • LOUIS BAUM