

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.

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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.

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POURED FROM BOTTLE
12 DOLLARS / 6 OZ

HORS D'OEUVRES

• VOORGERECHTEN / HORS D'OEUVRES •

CROQUETTES DE FROMAGE

gruyere,
sovereign sauce

8

BELGIAN MEATBALLS

witbier
mustard cream

8

STEAK TARTARE*

hand cut NY strip,
fried capers,
worcestershire emulsion

17

PICKLE PLATE

house pickled
vegetables

7

BITTERBALLEN

crispy fried bruin
beer-braised beef,
mustard

9

CHARCUTERIE • CHEESE

• CHARCUTERIE / KAAS / FROMAGE •

PORK RILLETTES

pork confit,
whole grain mustard 9

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SAUCISSE ARDENNES

sliced ardennes style dried pork
sausage 7

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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

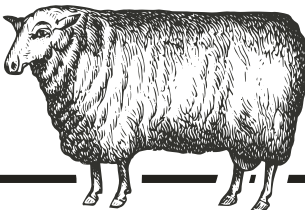
selection of four farmhouse cheeses
with cherry compote, rustic bread

18

MEATS AND CHEESE

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

21



SOUP & SALAD

• SOEP EN SALADE / POTAGE ET SALADE •

ONION SOUP GRATINÉE

beef broth, rustic crouton,
gruyere

11

MIXED GREEN SALAD

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

11

FENNEL SALAD

pickled fennel, red onion, baby
watercress, dried cherries, oranges,
champagne vinaigrette

14

SPINACH SALAD

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

13

BEET SALAD

roasted beets, thyme crème fraîche,
hazelnuts, red onion, watercress,
citrus vinaigrette

12

ADD CHICKEN OR SALMON
TO ANY SALAD 8

MAINS

• HOOFDGERECHTEN / PLATS PRINCIPAUX •



CARBONNADE FLAMANDE

bruin beer-braised beef short rib, fingerling potatoes,
celery, carrots, garlic, pearled onions, beer demi-glace

32

STEAK FRITES*

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

35

COQ AU GUEUZE

roasted breast, bacon lardons, oyster mushrooms,
herbed spaetzle, gueuze sauce

28

CHOUCROUTE SANDWICH

braised pork belly, sauerkraut, mustard herb aioli,
baby watercress, frites

17

PORK SCHNITZEL

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

27

THE SOVEREIGN BURGER*

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

17

OVEN-ROASTED SALMON*

holland leeks, lentils, zucchini, cauliflower purée,
smoked roe, beurre blanc

29

BICKY BURGER

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

17

FRITES

• FRIETEN / FRITES •

FRIES 6 | LOADED FRIES 9

SAUZEN / SAUCES

bicky sauce

2

sovereign sauce

2

TARTINES

• BROODJES / TARTINES •

PÂTÉ TARTINE

chicken liver, belgian pickles, greens

8

SMOKED SALMON

smoked salmon, ricotta, salmon roe, frisée

8

PICKLED CARROT & CHEESE

pickled carrots & onions, house ricotta,
watercress

8

FLATBREADS

• FLAMMEKUECHES / TARTES FLAMBÉES •

SPECK

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

15

GRATINE

crème fraîche, gruyere,
bacon lardon, onions

14

CHAMPIGNON

roasted mushrooms,
mushroom & thyme crème fraîche

14

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

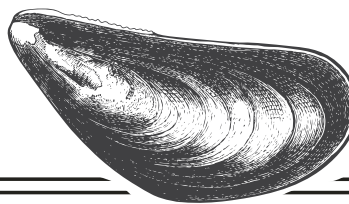
white wine, garlic, lemon, butter, parsley

26

SAFFRON

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

26



SIDES

• FRIETEN / FRITES •

SMASHED POTATOES

crispy potatoes, tomato, garlic, mayo

8