• SMAKELIJK ETEN BON APPÉTIT •

# SOVEREIGN

## 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

## 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

## STARTERS

• VOORGERECHTEN / HORS D'OEUVRES •

**CROQUETTES DE FROMAGE** 8
*gruyere, sovereign sauce*

**BELGIAN MEATBALLS** 8
*witbier mustard cream*

**BRUSSELS SPROUTS** 9
*bacon, parmesan, pomegranate, kriek gastrique*

**STEAK TARTARE*** 17
*hand cut NY strip, fried capers, worcestershire emulsion*

**PICKLE PLATE** 7
*house pickled vegetables*

**BITTERBALLEN** 9
*crispy fried bruin beer-braised beef, mustard*

## CHARCUTERIE·CHEESE

• CHARCUTERIE / KAAS / FROMAGE •

**MEATS** 18
*pâté de campagne, soppressata, fennel salumi, speck, pickled vegetables, mustard, rustic bread*

**CHEESE** 18
*manchego, soft-ripened goat cheese, fourme d'ambert, pistachio-goat cheese, pickled vegetables, cherry compote, rustic bread*

**MEATS AND CHEESE** 21
*chef's selection of two meats and two cheeses with accompaniments*

BROODJES / TARTINES & FLAMMEKUECHES / TARTES FLAMBÉES

**SPECK** 15
*gruyère cream, gruyère, parmesan, caramelized onions, shaved speck, watercress*

**GRATINE** 14
*crème fraîche, gruyere, bacon lardon, onions*

**CHAMPIGNON** 14
*roasted mushrooms, mushroom cream sauce*

## SOUP & SALAD

• SOEP EN SALADE / POTAGE ET SALADE •

**ONION SOUP GRATINÉE** 11
*beef broth, rustic crouton, gruyere*

**MIXED GREEN SALAD** 11
*greens, cucumber, radish, pickled red onion, sherry vinaigrette*

**BEET SALAD** 12
*roasted beets, thyme crème fraîche, hazelnuts, frisée, watercress, citrus vinaigrette*

**LIÉGEOISE SALAD** 14
*haricot verts, fingerling potatoes, bacon lardons, hard-boiled eggs, mezclun, mustard-sherry vinagrette*

**ASPARAGUS SALAD** 14
*frisée, baby arugula, tomato, red onion, walnuts, goat cheese, balsamic vinaigrette*

**SPINACH SALAD** 13
*spinach, pears, pistachios, pickled red onion, radish, goat cheese, balsamic vinaigrette*

*ADD CHICKEN OR SALMON TO ANY SALAD 8*

## 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 figli ambrosia + fancy garnishes (serves up to 6)*

## BRUSSELS WAFFLES

• GAUFRE / WAFLE •

**COFFEE CARAMEL** 11
*yeast waffle, coffee caramel, candied almond, chantilly cream*

**EVERYTHING WAFFLE** 15
*yeast waffle, smoked salmon, cream cheese, pickled onions, poached egg*

**PLAIN WAFFLE** 8
*belgian waffle, powdered sugar, vermont maple syrup*

## MAINS

• HOOFDGERECHTEN / PLATS PRINCIPAUX & MOSSELEN / MOULES •

**CLASSIC BENEDICT** 16
*black forest ham, poached eggs, hollandaise, breakfast potatoes*

**SMOKED SALMON BENEDICT** 16
*smoked salmon, poached eggs, hollandaise, breakfast potatoes*

**CLASSIC OMELETTE** 14
*fines herbs, gruyere, green salad*

**AVOCADO TOAST** 16
*multigrain toast, marinated tomatoes, spring onion, poached eggs, breakfast radishes, feta*

**BRIOCHE FRENCH TOAST** 15
*macerated seasonal berries, whipped cream, maple*

**BELGIAN BREAKFAST** 14
*2 eggs, breakfast potatoes, yeast waffle, sausage or bacon*

**STEAK FRITES & EGG** 35
*pan-seared new york strip, breakfast potatoes, two eggs, mixed green salad*

**BELGIAN MUSSELS** 25
*shaved shallots, celery, herbed mayonnaise, frites*

**MARINIERE MUSSELS** 25
*white wine, garlic, lemon, parsley, frites*

**SAFFRON MUSSELS** 25
*fennel, smoked sausage, red pepper, tomato, roasted garlic, frites*

**FRIED CHICKEN & WAFFLES** 17
*buttermilk-gueuze brined chicken, belgian waffle, vermont maple syrup*

**LIÈGE BURGER** 18
*ground beef, tomato-bacon jam, gouda, arugula, fried egg, liège waffle, frites*

**THE SOVEREIGN BURGER** 18
*ground beef, bruin beer onion jam, gruyère-mustard fondue, frites*

**BICKY BURGER** 18
*ground beef and pork, nutmeg, bicky sauce, fried onions, pickles, toasted english muffin, frites*

**CROQUE MADAME** 18
*pain gran pere, ham, gruyere, sunny egg, mornay, frites*

**CARBONNADE FLAMANDE HASH** 19
*beer braised short rib, poached eggs, potatoes, caramelized onions, seasonal vegetables*

@THESOVEREIGNDC

EXECUTIVE CHEF · ANGEL ZARATE | BEER DIRECTOR · GREG ENGERT | GENERAL MANAGER · LOUIS BAUM

3.0% IS ADDED TO EACH CHECK TO RECOGNIZE OUR BACK OF HOUSE STAFF CONTRIBUTIONS TO YOUR EXPERIENCE WITH US

CONSUMING RAW OR UNDERCOOKED EGGS, MEAT, MILK PRODUCTS OR SEAFOOD MAY INCREASE YOUR CHANCES OF FOODBORNE ILLNESS