

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	BELGIAN MEATBALLS with bier mustard cream	STEAK TARTARE* hand cut NY strip, fried capers, worcestershire emulsion	ABSINTHE NUTS walnuts, pecans, peanuts, fennel, absinthe	BACON FAT CRACKER JACK caramel popcorn, smoked bacon fat, maldon sea salt	PICKLE PLATE house pickled vegetables	BITTERBALLEN crispy fried bruin beer-braised beef, mustard
8	8	17	5	5	7	9

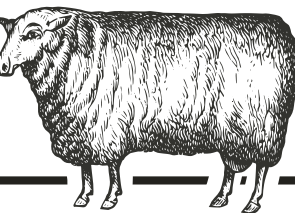
CHARCUTERIE • CHEESE

• CHARCUTERIE / KAAS / FROMAGE •

PORK RILLETES pork confit, whole grain mustard 9
...
SAUCISSE ARDENNES sliced ardennes style dried pork sausage 7
...
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
18

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
ASPARAGUS & RADICCHIO SALAD shaved asparagus, radicchio, watercress, mint, lemon, pistachios, parmesan, white balsamic	12			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, pearl onions, beer demi-glace	30	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	26	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	28	BICKY BURGER ground beef and pork, nutmeg, bicky sauce, fried onions, pickles, frites	17

FRITES

• FRIETEN / FRITES •

FRIES 6 | LOADED FRITES 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

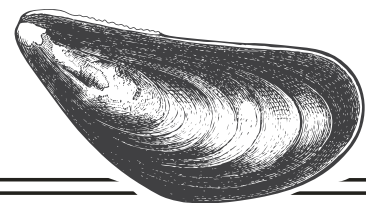
• MOSSELEN / MOULES •

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
20 / 26

MARINIÈRE
white wine, garlic, lemon, parsley
20 / 26

SAFFRON
fennel, smoked sausage, red pepper,
roasted garlic
20 / 26



SIDES

• FRIETEN / FRITES •

SMASHED POTATOES
crispy potatoes, tomato, garlic, mayo
8

ASPARAGUS
roasted garlic, parsley chermoula, lemon
8