



SOVEREIGN



RESTAURANT WEEK MMXXVI

SELECT 1 FROM EACH COURSE
PER PERSON · 40 | BEER PAIRINGS · 15

— FIRST COURSE —

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

CROQUETTES DE FROMAGE | *gruyère, sovereign sauce*

BELGIAN MEATBALLS | *witbier mustard cream sauce*

ONION SOUP GRATINEE | *beef broth, rustic crouton, gruyère*

SHAVED BRUSSELS SPROUTS SALAD | *brussels sprouts, radicchio, feta, apple, walnuts, madras curry vinaigrette*

— SECOND COURSE —

THE SOVEREIGN BURGER | *ground beef, brown beer onion jam, gruyère mustard fondue, fries*

MUSSELS (choose one type) | *served with bread, fries, house aioli*

BELGIAN · *shaved shallots, celery, herbed mayonnaise*

MARINIERE · *white wine, garlic, lemon, butter, parsley*

SAFFRON · *smoked sausage, fennel, red pepper, roasted garlic, tomato*

CURRY · *madras curry, apple, fennel, red onion, coconut milk*

COQ AU GUEUZE | *roasted chicken, pomme puree, broccolini, mushroom ragout, gueuze reduction*

WILD MUSHROOM RISOTTO | *carnaroli rice, dutch runner beans, tomato, turnips, oyster mushrooms, basil, roasted king trumpet mushrooms*

BRAISED PORK CHEEKS | *stoemp, roasted honeycrisp apples, spinach, mustard reduction, crispy parsnips*

CARBONNADE FLAMANDE | *bruin beer-braised beef short rib, pearl red onions, confit baby potatoes, rainbow carrots, turnips, beer demi-glace (\$5 supplement)*

— DESSERT —

TRADITIONAL GAUFRE LIEGOISE | *yeast waffle studded with pearl sugar*

POT DE CRÈME | *bittersweet chocolate, chantilly cream*

GELATO OR SORBET | *chocolate, vanilla or raspberry*