• 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

APPETIZERS

• VOORGERECHTEN / LES ENTRÉES •

GOUGÉRE MONSIEUR *baked ham, gruyere* 7

BITTERBALLEN *crispy fried bruin beer-braised beef, mustard* 6

SAUCISSE ARDENNES *sliced ardennes style dried pork sausage* 6

BELGIAN MEATBALLS *witbier beer, mustard cream* 8

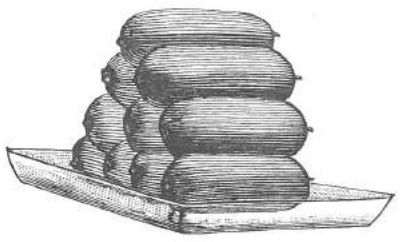
CROQUETTES DE FROMAGE *gruyere, spicy bicky sauce* 7

CREAM OF ENDIVE SOUP *celery, potato cream* 7

ONION SOUP GRATINÉE *red wine duck broth, rustic crouton, gruyere* 11

CROQUETTES DE CREVETTES *baby shrimp, bicky sauce* 12

MARINATED MUSSELS *steamed & chilled, red pepper, parsley vinaigrette* 6



SALADS

• SALADES •

LIEGEOISE 12
fingerling potatoes, green beans, bacon lardon, parsley, red wine vinaigrette

CELERIAC AND FENNEL 12
watercress, blood orange, toasted spiced almonds

CARAMELIZED ENDIVE 13
blue cheese and shallot tartlet, frisee, smoked ham, parsley gremolata

FRISEE AND MUSHROOM LYONNAISE 13
60º egg, pickled mushroom, pearl onion, sherry and fines herbes vinaigrette

MIXED GREENS 11
Roasted winter squash, apples, black pepper walnuts, aged goat cheese, mustard vinaigrette

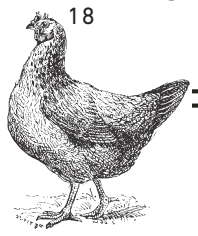
MEATS AND CHEESE

• KAAS / FROMAGE / CHARCUTERIE •

CHEESE
selection of four farmhouse cheeses with sirop de liège, walnut honey butter, rustic bread
18

MEATS
selection of four styles of charcuterie with pickled vegetables, mustard, rustic bread
18

MEATS AND CHEESE
chef's selection of two meats and two cheeses with accompaniments
18



COQ AU GUEUZE
GUEUZE AND GENEVER
BRAISED CHICKEN,
BACON, HERBED SPAETZLE,
WILTED SPINACH 22

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COQ AU VIN
RED-WINE BRAISED
CHICKEN BACON, ONIONS,
WILD MUSHROOMS 22

FLAME·CAKES

•FLAMMEKUECHES / TARTES FLAMBEES•

TRADITIONAL 10
crème fraîche, bacon lardon, onions

GRATINE 12
crème fraîche, gruyere, bacon lardon, onions

BAVARIAN 12
caraway-juniper kraut, potato, braadworst, aged gruyere

CHAMPIGNON 12
roasted mushrooms, mushroom & thyme crème fraîche

ENDIVE 12
caramelized endive, crème fraîche fennel, pickled pearl onions

SPECK 10
gruyere, crème fraîche, speck ham, onions

MAINS

• HOOFDGERECHTEN / PLATS PRINCIPAUX •

STEAK FRITES 25 / 35
pan-seared flat iron (or) dry-aged sirloin, frites, sauce

SMOKED SCALLOPS 24
winter squash purée, roasted brussels sprouts, apple, spiced almond

CHOUCROUTE GARNI 24
slow roasted pork belly, caraway, juniper sauerkraut, braadworst, beer and mustard sauce

CARBONNADE FLAMANDE 24
brown beer-braised boneless short rib, fingerling potatoes, baby carrots, lemon herb butter

MUSHROOM VOL-AU-VENT 18
ragoût of mushrooms in puff pastry, brown beer onion jam, wilted spinach

WATERZOOI 20
pan-roasted chicken, celery, leeks, potatoes, carrots

RABBIT IN KRIEK 24
braised in kriek beer, dried cherries, wilted spinach, onions

SKATE MEUNIERE 20
pan-fried skate wing, brown butter, caper and parsley

PAN SEARED COD 23
caramelized endive, leek and mushroom ragout, gueuze beurre monté

BLANQUETTE DE VEAU 28
white wine and cream-braised veal breast, wild mushrooms, carrots, stoemp

DUTCH MUSSELS

• MOSSELEN / MOULES •

OUR VERY SPECIAL MUSSELS ARE SOURCED EXCLUSIVELY FROM FIFTH GENERATION DUTCH MUSSEL FARMER THEO DE KONING AT ACADIA AQUA FARMS IN BAR HARBOR, MAINE

NATURE
shaved shallots, celery herbed mayonnaise
20 / 25

MARINIERE
white wine, garlic, lemon, parsley
20 / 25

PROVENCAL
tomato, capers, herbes de provence
20 / 25

SAFFRON
fennel, smoked sausage, red pepper, roasted garlic
20 / 25

PESTO
white wine, herb pesto, parmesan crumbles, tomato confit
20 / 25

FRIES

• FRIETEN / FRITES •

FRIES 6 | LOADED FRIES 9

SAUZEN / SAUCES

mayonnaise	2
smoked mayonnaise	2
bicky sauce	2
spicy bicky sauce	2
béarnaise	3
poivre	3
champignon	3

BURGERS

• HAMBURGER •

THE SOVEREIGN
red apron ground beef, brown beer onion jam, gruyère, grainy mustard fondue, toasted english muffin, fries
14

BICKY BURGER
ground beef and pork, nutmeg, bicky sauce, fried onions, pickles, toasted english muffin, fries
14

PLEASE SEE REVERSE FOR
DRAFT BEER SELECTIONS

SIDES

STOEMP *belgian mashed potatoes* 7

LYONNAISE POTATOES 7

MUSHROOM RAGOUT 7

GREEN BEANS *lemon-herb butter* 7

SOVEREIGN

GENERAL MANAGER • ROBERT HALL
BEER DIRECTOR • GREG ENGERT
CHEF • PETER SMITH

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follow us @thesovereigndc

CONSUMING RAW OR UNDERCOOKED EGGS, BEEF, LAMB, POULTRY, MILK PRODUCTS, PORK, SEAFOOD OR SHELLFISH MAY INCREASE YOUR CHANCES OF FOODBORNE ILLNESS