

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

RESTAURANT WEEK AUGUST 2018
 DINNER-35.18 / BEER PAIRING-15

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 •

BITTERBALLEN <i>crispy fried bruin beer-braised beef, mustard</i> 6	SAUCISSE ARDENNES <i>sliced ardennes style dried pork sausage</i> 6	BELGIAN MEATBALLS <i>witbier mustard cream</i> 8	STEAK TARTARE <i>raw chopped beef, fried capers, egg yolk, mustard</i> 9	CROQUETTES DE FROMAGE <i>gruyere, spicy bicky sauce</i> 7	PICKLE PLATE <i>house pickled vegetables</i> 7
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CHARCUTERIE • CHEESE

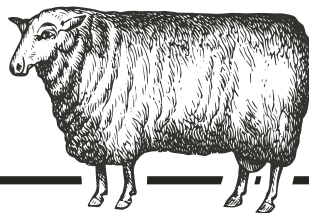
• CHARCUTERIE / KAAS / FROMAGE •

RILLETES
*pork,
cantillon gueuze mustard* 9
 ...
*whipped shenandoah
smoked trout with
lillet-ginger compote* 8
 ...
*foie mouseline
chicken liver mousse with
intense red gelee* 7

MEATS
*chef's 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

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



FIRST COURSE

• SOEP EN SALADE / POTAGE ET SALADE •

CARAMELIZED ENDIVE ★ 13 <i>blue cheese and shallot tartlet, frisee, smoked ham, parsley gremolat</i>	FRISÉE & MUSHROOM LYONNAISE ★ 11 <i>60° egg, pickled mushroom, pearl onion, sherry and fines herb vinaigrette</i>	ONION SOUP GRATINÉE ★ 11 <i>red wine duck broth, rustic crouton, gruyere</i>
CELERIAC & FENNEL SALAD ★ 12 <i>watercress, orange, toasted spiced almonds</i>	MIXED GREEN SALAD ★ 10 <i>parsnip puree, krik poached pears, black pepper walnuts, aged goat cheese, mustard vinaigrette</i>	SMOKED SALMON ★ 10 <i>roasted baby beets, watercress, pommery vinaigrette</i>
ROASTED ASPARAGUS SALAD ★ 12 <i>bitter greens, absinthe-hazelnut vinaigrette</i>	LIEGOISE SALAD ★ 10 <i>haricot verts, speck ham, confit potatoes, black mission figs, radish, toasted pine nuts, red wine vinaigrette</i>	

SECOND COURSE

• HOOFDGERECHTEN / PLATS PRINCIPAUX •

STEAK FRITES ★★ 32 <i>pan-seared sirloin au poivre, frites, beer butter, supplemental \$6.00 for restaurant week</i>	COQ AU GUEUZE ★★ 24 <i>roasted breast, geuze and genever braised leg and thigh in pastry, bacon jam, swiss chard</i>
PORK RACK CHOP ★★ 26 <i>slow roasted pork belly, caraway, juniper sauerkraut, roasted fingerlings, braadworst, beer and mustard sauce</i>	PAN SEARED SALMON ★★ 23 <i>parsnip puree, turnips, carrots, cauliflower, charred onion vinaigrette</i>
SEARED TUNA ★★ 25 <i>dutch mussel soup de poisson, saffron rouille, roasted peppers</i>	THE SOVEREIGN BURGER ★★ 15 <i>allen brothers ground beef, brown beer onion jam, gruyere mustard fondue, toasted english muffin, fries</i>
SAUTEED SKATE WING ★★ 21 <i>bacon lardon, kabocha squash, apples, fingerling potatoes, brown butter sauce</i>	BICKY BURGER ★★ 15 <i>ground beef and pork, nutmeg, bicky sauce, fried onions, pickles, toasted English muffin, fries</i>
CARBONNADE FLAMANDE ★★ 24 <i>brown beer-braised beef short rib in pastry, herb stomp, roasted baby root vegetables, braising jus</i>	

THIRD COURSE

• NAGERECHT / DESSERT •

TRADITIONAL GAUFRE LIEGOISE ★★★ 6 <i>yeast waffle studded with pearl sugar</i>	DRESSED GAUFRE LIEGOISE ★★★ 9 <i>coffee caramel, candied almond, chantilly cream</i> <i>strawberries, chantilly cream</i> <i>nutella, banana</i>
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 @THEOVEREIGNDC

EXECUTIVE CHEF • PETER SMITH | BEER DIRECTOR • GREG ENGERT | GENERAL MANAGER • JEREMIAH HANSEN

TARTINES

• BROODJES / TARTINES •

SMOKEY BLUE
speck, fourme d'ambert blue cheese, fig compote 9

GRAVLOX
house cured genever lox, salmon roe, fennel frond 8

ROASTED BEETS AND CHEESE
*baby beets, house ricotta, pickled onions,
arugula* 7

FLATBREADS

• FLAMMEKUECHES / TARTES FLAMBÉES •

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

GRATINE ★
crème fraîche, gruyere, bacon lardon, onions 12

CHAMPIGNON ★
*roasted mushrooms,
mushroom & thyme crème fraîche* 12

KABOCHA SQUASH ★
*crème fraîche, onions, kabocha squash,
lemon ricotta, krik vinaigrette, arugula* 12

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.

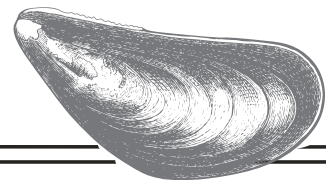
BELGIAN
shaved shallots, celery, herbed mayonnaise
 ★ 20 / 25 ★★

MARINIÈRE
white wine, garlic, lemon, parsley
 ★ 20 / 25 ★★

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

PROVENCAL
tomato, capers, herbes de provence
 ★ 20 / 25 ★★

KIMCHI
white wine, house made kimchi, black forest ham
 ★ 20 / 25 ★★



FRIES

• FRIETEN / FRITES •

FRIES 6 | LOADED FRIES 9

SAUZEN / SAUCES

<i>bicky sauce</i>	2
<i>sovereign sauce</i>	2
<i>béarnaise</i>	2