

## 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

## APPETIZERS

• VOORGERECHTEN / LES ENTRÉES •

**GOUGÈRE MONSIEUR**  
*baked ham,  
gruyere* 7

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

**SAUCISSE ARDENNES**  
*sliced ardennes  
style dried pork  
sausage* 6

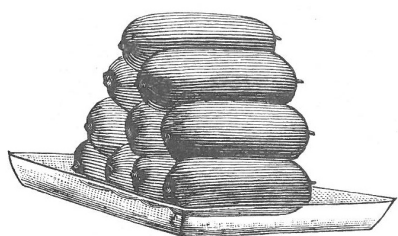
**BELGIAN MEATBALLS**  
*witbier  
mustard cream* 8

**CROQUETTES DE FROMAGE**  
*gruyere, spicy  
bicky sauce* 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



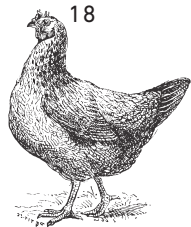
## MEATS AND CHEESE

• 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

*roasted breast, gueuze and  
genever braised leg and thigh in pastry,  
bacon jam, swiss chard*  
22

## BURGERS

• HAMBURGER •

**THE SOVEREIGN**  
*red apron ground beef,  
brown beer onion jam, gruyere  
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

## SALADS

• SALADES •

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

**MARKET** 12  
*roasted baby vegetables, arugula, smoked yogurt, kriek vinaigrette*

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

**FRISÉE AND MUSHROOM LYONNAISE** 13  
*60° egg, pickled mushroom, pearl onion, sherry and fines herbes vinaigrette*

**MIXED GREENS** 11  
*sunchoke puree, kriek poached pears, black pepper walnuts, aged goat cheese, mustard vinaigrette*

## FLAME-CAKES

• FLAMMEKUECHES / TARTES FLAMBÉES •

**TRADITIONAL** 10 **CHAMPIGNON** 12  
*crème fraîche, bacon lardon, onions* *roasted mushrooms, mushroom & thyme crème fraîche*

**GRATINE** 12 **KABOCHA** 12  
*crème fraîche, gruyere, bacon lardon, onions* *crème fraîche, onions, kabocha squash, kriek vinaigrette, arugula*

**BAVARIAN** 12 **SPECK** 12  
*caraway-juniper kraut, potato, braadworst, aged gruyere* *gruyere, crème fraîche, speck ham, onions*

## MAINS

• HOOFGERECHTEN / PLATS PRINCIPAUX •

**STEAK FRITES** 25 / 35 **WATERZOOI DE POISSONS** 26  
*pan-seared flat iron (or) dry-aged sirloin, frites, sauce* *scallop, shrimp, mussels, saffron, aromatic vegetables, cream*

**CHOUCROUTE GARNI** 24 **RABBIT IN KRIEK** 24  
*slow roasted pork belly, caraway, juniper sauerkraut, braadworst, beer and mustard sauce* *braised in kriek beer, dried cherries, wilted swiss chard, onions*

**PAN ROASTED TROUT** 21 **PAN SEARED COD** 23  
*roasted carrot puree, frisee & market vegetable salad, preserved lemon vinaigrette, curried pistachio brittle* *parsnip puree, turnips, carrots, cauliflower, kabocha squash, charred onion vinaigrette*

**CARBONNADE FLAMANDE** 24  
*bruin beer-braised shredded short rib in pastry, roasted root vegetables, herbed braising jus*

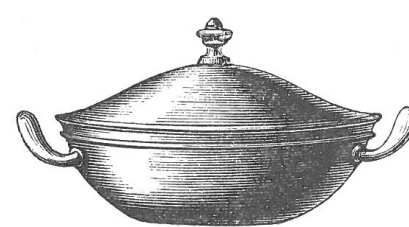
**VOL-AU-VENT** 19 **SKATE MEUNIERE** 20  
*salsify, mushrooms, kabocha squash a la crème in puff pastry, tomato-sage conserve* *pan-fried skate wing, brown butter, caper and parsley*

## SIDES

**LYONNAISE POTATOES**  
7

**MUSHROOM RAGOUT**  
7

**GREEN BEANS**  
*lemon-herb  
butter* 7



## 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. MUSSELS ARE SERVED WITH FRITES.

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

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

**PROVENCAL**  
*tomato, capers, herbs de provence*  
20 / 25

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

**CURRY**  
*white wine, madras curry, toasted  
garlic, apple, fennel*  
20 / 25

## FRIES

• FRIETEN / FRITES •

**FRIES 6 | LOADED FRIES 9**

• SAUZEN / SAUCES •

*fries are served with mayonnaise*  
*smoked mayonnaise* 2  
*bicky sauce* 2  
*spicy bicky sauce* 2  
*béarnaise* 3  
*poivre* 3  
*champignon* 3

## SOVEREIGN

EXECUTIVE CHEF • PETER SMITH  
BEER DIRECTOR • GREG ENGERT  
GENERAL MANAGER • ZACKARY SHELTON

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