

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

• SMAKELIJK ETEN  ET BON APPÉTIT •

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 •

BITTERBALLEN

*crispy bruin beer-braised
beef, mustard 7*

CROQUETTES DE FROMAGE

gruyère, sovereign sauce 7

PICKLE PLATE

house pickled vegetables 7

BELGIAN MEATBALLS

with bier mustard cream 8

STEAK TARTARE

*hand cut sirloin, fried capers,
worcestershire 14*

MEATS & CHEESE

*two meats & two cheeses
with accompaniments 18*

FLATBREADS

• FLAMMEKUECHES / TARTES FLAMBÉES •

SPECK

*gruyère cream, gruyère,
parmesan, caramelized onions,
shaved speck, watercress 12*

GRATINE

*crème fraîche, gruyère,
bacon lardon, onions 12*

CHAMPIGNON

*roasted mushrooms,
mushroom & thyme crème fraîche 12*

SOUP AND SALAD

• SOEP EN SALADE / POTAGE ET SALADE •

ONION SOUP GRATINÉE

red wine duck broth, rustic crouton, gruyère 11

BEET SALAD

*roasted beets, thyme crème fraîche, hazelnuts,
red onion, watercress, citrus vinaigrette 10*

MIXED GREEN SALAD

*greens, cucumber, radish, pickled red onion,
sherry vinaigrette 10*

SUMMER SALAD

*squash, radish, shaved carrots, mixed greens,
gremolata, local goat cheese, olive oil,
citrus vinaigrette 16*

ASPARAGUS & RADICCHIO SALAD

*shaved asparagus, radicchio, watercress,
mint, lemon, pistachios, parmesan, white
balsamic 12*

{ HOST YOUR NEXT PRIVATE PARTY OR EVENT
AT THE SOVEREIGN INQUIRE FOR DETAILS }

MUSSELS

• MOSSELEN / MOULES •

OUR HOLLANDER & DEKONING MUSSELS ARE SOURCED
EXCLUSIVELY FROM FIFTH GENERATION DUTCH MUSSEL
FARMER THEO DE KONING AT ACADIA AQUA FARMS IN
BAR HARBOR, MAINE. ALL 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*

SANDWICHES

• BELEGD BROODJE / SANDWICH •

THE SOVEREIGN BURGER

*ground beef, bruin beer
onion jam, gruyère-mustard
fondue, fries 18*

CHOUCROUTE SANDWICH

*braised pork belly, sauerkraut,
mustard herb aioli,
fried onions, fries 17*

BICKY BURGER

*ground beef & pork,
nutmeg, fried onions,
pickles, english muffin,
bicky sauce, fries 17*

ENTREES

• HOOFDGERECHTEN / PLATS PRINCIPAUX •

COQ AU GUEUZE

*roasted breast, bacon lardons, oyster mushrooms, herbed spaetzle,
finished with gueuze sauce 26*

RABBIT IN KRIEK

braised in kriek lambic beer, fingerling potatoes, lacinato kale, shallots, cherry demi-glace 28

STEAK FRITES

pan-seared new york strip, frites, herbed butter, watercress salad 33

OVEN-ROASTED SALMON

holland leeks, lentils, zucchini, cauliflower purée, smoked roe, beurre blanc 26

CARBONNADE FLAMANDE

*bruin beer-braised beef short rib, fingerling potatoes, celery, carrots, garlic, bruin beer
demi-glace 28*

FRITES

• FRIETEN / FRITES •

FRIES 6 | LOADED FRIES 9

bicky sauce 2

sovereign sauce 2

SOVEREIGN • GEORGETOWN • DC



VISIT ONLINE AT THEOVEREIGNDC.COM
AND FOLLOW ALONG @[THEOVEREIGNDC](https://www.instagram.com/theovereigndc)