

EST 1985 | THE HAGUE

# sophia

COSY PLACE | TASTY FOOD

Dear guest,

How delightful that you have chosen  
our restaurant with my name.

I am Sophia, King Willem II's youngest.  
You are in a part of The Hague that is  
very dear to me. This is where I once  
lived, loved and savoured  
the best things in life.

Mind you, savouring things is second  
nature to us The Hague dwellers. It is  
an art we also love to share. That's why  
today we will go to any length to make  
your visit special. After all, you are a  
Princess's guest, and, as they say,  
"noblesse oblige".

I wish you a Royal experience.

A warm Embrace!



## APERITIF

### First Lady

Lillet Blanc, white rum, Chartreuse Jaune,  
homemade pineapple syrup, lime juice

**12,50**

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### Dom Potier Cava

Macabeo, Parellada, Chardonnay, Spain

**6,50 glass / 36,50 bottle**

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### Domein Holset Kleine Prins

Souvignier Gris, Johanniter, The Netherlands

**39,00 0.375L**

### Nicolas Feuillatte Brut Réserve

Pinot Noir, Chardonnay, Pinot Meunier,  
Champagne, France

**69,00**

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### Nicolas Feuillatte Blanc de Blancs

Chardonnay, Champagne, France

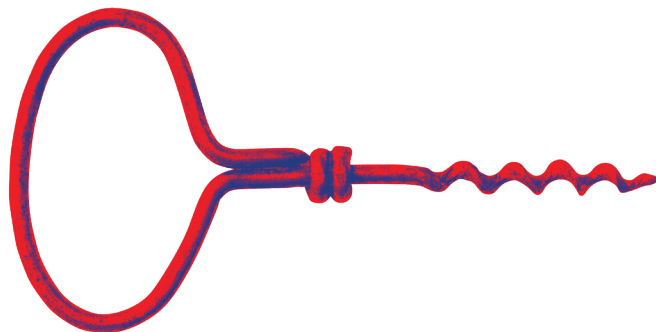
**89,00**

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### De Venoge Princes Brut Rosé

Pinot Noir, Champagne, France

**125,00**



## APPETIZERS

### Artisan bread

with demi-sel butter

**4,50**

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### Crab cakes

with cherry tomatoes, vadouvan mayonnaise  
and coriander

**11,00**

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### Iberico ham

Jamon Iberico Pata Negra 60gr,  
crostinis and cornichons

**13,50**

### Truffle risotto croquettes

with Pecorino cream

**11,50**

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### Rillettes

duck rillettes with  
crostinis and cornichons

**9,00**

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### Plateau apero

Jamon Iberico Pata Negra 20gr,  
mixed nuts from 'De Notenkoning', duck rillettes,  
truffle risotto croquettes with Pecorino cream,  
Taggiasca olives, crostinis and cornichons

**17,50**

## WINE PAIRING

To fully enjoy your dinner, we are happy to serve you our beautiful selection of mostly organic or biodynamic matching wines.

### Wine pairing

3 courses

**22,50**

4 courses

**30,00**

Per glass

**7,50**

### DD pairing

3 courses

**15,00**

4 courses

**20,00**

Per glass

**5,00**

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## WINE LIST

Want to celebrate a special moment with an extra special wine? Ask for our wine list and we will be happy to advise you on a nice suitable wine for the dish and moment.



### Enjoy your own special bottle

Are you a real wine enthusiast and would you like to bring your own special wine? We would like to hear more about your special wine and we will serve it professionally in our beautiful Definition Spiegelau glasses. For this service we charge a corkage fee of 25,00 euros per bottle.

## MENU PURE

In our Menu Pure, our team brings the love for fresh ingredients, beautiful products and special flavours together on your plate.

3 course menu **45,00**

4 course menu **55,00**

### Amuse

seasonal amuse bouche from the chef

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### Jardin de saison

puffed coloured tomatoes, burratina,  
basil cress, tomato jam and basil sorbet

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### Smoked eel

smoked eel, lukewarm potato salad and crispy leek

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### Anjou pigeon

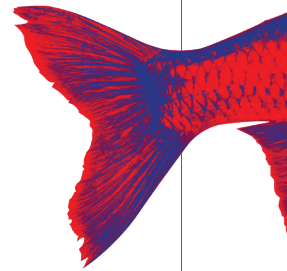
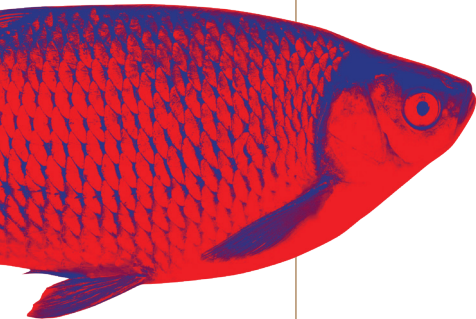
pigeon baked on the carcass and served as a fillet, caramelised chicory,  
pumpkin cream, hazelnut and fig jus

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### Yoghurt and blackberries

homemade yoghurt ice cream and blackberry sorbet  
with various textures of yoghurt and blackberries

*Any allergies our chef should know about? Please inform us.*



## LES ENTRÉES

### Jardin de saison

puffed coloured tomatoes, burratine,  
basil cress, tomato jam and basil sorbet

**16,00**

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### Cocktail de crevettes

Dutch shrimps with avocado, grapefruit,  
fennel and crème fraîche

**19,00**

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### Steak tartare

homemade steak tartare with classic garnish,  
Piccalilli, egg yolk 64°C and crostini

**18,00**

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### Pâté en croûte

artisan poultry and duck liver pâté, pistachio  
and sweet and sour chanterelles

**18,00**

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### Velouté

shallot velouté with orange butter

**16,00**

## LES CLASSIQUES

### Caesar salad

salad with romaine lettuce, tomatoes, capers, Caesar dressing, croutons, poached egg and Parmesan

**16,50**

*+ grilled chicken or prawns 6,50*

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### Bisque d'homard

lobster bisque served with prawns, whipped cognac cream and orange

**17,00**

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### Beefburger

Black Angus burger 180gr, toasted brioche bun, lettuce, tomato, Kesbeke Dwarsliggers, caramelised onion, cheddar and burger sauce

**18,50**

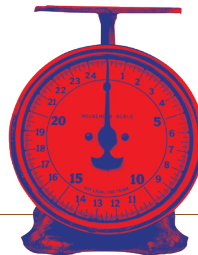
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### Carpaccio

classic beef carpaccio with arugula lettuce, pine nuts, truffle oil and Parmesan

**18,00**

*+ duck liver 5,00*



## LES PLATS

### Risotto

risotto with pumpkin, chanterelles, poached egg and Pecorino cheese

**24,00**

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### Poisson au beurre blanc

seasonal fish from the North Sea with fennel, pearl couscous,  
cauliflower cream, mussels and vanilla beurre blanc

**27,00**

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### Poulet label rouge

two styles of French free-range corn chicken with mushrooms,  
cream of carrot, fondant potatoes and port jus

**27,00**

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### Entrecôte

Black Angus Ceibo Beef entrecôte 200gr with béarnaise sauce,  
homemade fries and Caesar salad

**33,50**

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### Tournedos

Black Angus Ceibo Beef tournedos 150gr with Black Angus Ceibo Beef, brioche,  
potato mousseline, king boletus and Madeira-truffle jus

**37,50**

*+ Rossini style: supplement duck liver 5,00*





## Catch of the day

changing fish specialty from the season

**daily price**

## SIDES

### Homemade fries

with homemade mayonnaise

**5,50**

### Parmesan fries

with Parmesan and truffle mayonnaise

**7,00**

### Seasonal vegetables

changing seasonal vegetables

**6,50**

### Green salad

mixed salad, green herbs and vinaigrette

**5,00**

## LES DESSERTS

### Tarte tatin

apple tarte tatin served with tonka bean ice cream

12,00

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### Crème brûlée

chestnut crème brûlée with dulce de leche ice cream

14,00

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### Moelleux au chocolat

dark chocolate moelleux with pistachio ice cream

14,00

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### Cheese selection of Gransjean

Langres, Tomme de Savoie, Saint Agur,  
pear-mustard chutney and almond-fig bread

14,00

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### Coffee à la Sophia

coffee or tea of your choice, friandises,  
'Haagsch Hopje' liqueur with whipped cream

12,00

## DRINKS

### COFFEE

espresso	3,00
doppio	4,00
lungo	3,50
espresso macchiato	3,50
cappuccino	4,00
latte macchiato	4,00
café latte	4,00
flat white (double shot)	4,50

*All our coffees are prepared with organic milk,  
as a vegan option we serve oat milk (+ 0.50)*

### TEA

choose from our extensive selection of Betjeman & Barton teas	
tea	3,50
teapot	7,50
fresh mint tea or fresh ginger & orange tea	
tea	4,00
teapot	8,00

### AFTER DINNER COCKTAILS

#### The Ambassador

aged rum, Lillet Rouge, cinnamon, anise, orange zest	11,50
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#### The Hague Espresso Martini

Van Kleef 'Haagsch Hopje', van Kleef Vodka, espresso	11,50
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#### Espresso Mocktini 0.0%

espresso, butterscotch syrup, cream	9,50
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### DIGESTIVES

#### Cognac

Chateau Montifaud VS	7,50
Hennessy VS	8,00
Chateau Montifaud VSOP	8,00
Chateau Montifaud XO	12,50

#### Armagnac

Marie Duffau VS	7,50
Janneau VSOP	8,50

#### Calvados

Christian Drouin VS	7,50
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## DRINKS

### Grappa

Grappa di Lugana	9,00
Grappa di Lugana, 24 months aged	10,00

### Liqueur

Van Kleef 'Haagsch Hopje'	5,50
Tia Maria	6,50
Licor 43	6,50
Baileys	6,50
Grand Marnier	7,50
Cointreau	6,50
Frangelico	6,50
Disaronno Originale	6,50
Drambuie	6,50

### Scotch single malt whisky

Auchentoshan Three Wood Lowland	9,50
Highland Park 12Y Island	9,50
Talisker 10Y Island	10,00
Oban 14Y Highland	10,50
Maccallan 12Y Highland	15,00
Glenlivet 12Y Speyside	8,50
Glenlivet 15Y Speyside	13,50
Caol Ila 12Y Islay	10,50
Laphroig 10Y Islay	10,00
Lagavullin 8Y Islay	11,50

### World whiskey

Jameson	7,50
Connemara Peated	9,50
Millstone 100 Rye (The Netherlands)	10,00
Millstone 12Y Sherry Cask (The Netherlands)	11,50
Makers Mark Bourbon	8,50
Bulleit Bourbon	8,50
Jack Daniels	7,50
Johnnie Walker Green 15Y	10,50

### Dutch spirits

Van Kleef Jonge Jenever	5,00
Van Kleef Oude Jenever	5,00
Van Kleef Oude van 5	8,50
Van Kleef Korenwijn	6,00
Van Kleef Vodka	5,00
Van Kleef Vieux	5,50