

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!



COSY
PLACE



TASTY
FOOD

APPETIZERS

Artisan bread

with beurre demi-sel

4,50

Crab cakes

with cherry tomatoes, vadouvan mayonnaise and coriander

11,00

Iberico ham

Jamon Iberico Pata Negra 60gr, crostinis and cornichons

13,50

Rillettes

duck rillettes with crostinis and cornichons

9,00

Truffle risotto croquettes

with Pecorino cream

11,50

Dutch bitterballs

6 pieces with Dijon mustard

8,00

Mixed 'Bittergarnituur'

12 pieces, mix of bitterballs, cheese sticks,

fried chicken and mushroom bitterballs

14,00

Plateau apero

Jamon Iberico Pata Negra 20gr, mixed nuts from 'De Notenkonig',
duck rillettes, crème barigoule, artichoke chips,

Taggiasca olives, crostinis and cornichons

17,50

SOFT DRINKS

Soft drinks

Coca Cola regular zero	4,00
Fanta orange cassis	4,00
Fuze Tea sparkling green	4,00
Fever-Tree tonic	4,50
Fever-Tree ginger beer	4,50
Finley ginger ale bitter lemon	4,00
Sprite Rivella light	4,00
Spa reine Spa intense 25cl	3,50
S. Pellegrino Acqua Panna 75cl	6,50

Homemade lemonades

homemade lemonade <i>grilled pineapple syrup & lemon</i>	4,50
homemade iced tea <i>peach, jasmine, citrus & mint</i>	4,50

Juices

fresh orange juice	5,50
Appelaere organic apple juice	4,00
Big Tom tomato juice	4,50

BEERS

Tap beer

Heineken 0.25	4,00
Heineken 0.50	7,00
Seasonal beer 0.25	5,50

Low or no alcohol

Heineken 0.0%	4,00
Affligem Blond 0.0%	5,00
Radler 2.0%	4,00

Bottled

Affligem Dubbel	5,50
Lagunitas IPA	6,00
Duvel	6,00
Liefmans Rose	5,50
Affligem Tripel	5,50
Texel's Skiller Wit	5,50

Sophia beer

our own locally brewed
blonde beer, refreshing with hints
of coriander and lemongrass

5,50



COCKTAILS

Classic cocktails

Passion Fruit Mimosa <i>mango, passion fruit, cava</i>	9,50
Moscow Mule <i>Ketel One Vodka, ginger beer, lime juice</i>	9,50
Margarita <i>Tequila blanco, triple sec, lime juice</i>	10,50
Bloody Mary <i>Big Tom tomato juice, Ketel One Vodka, lime juice</i>	10,50
Amaretto Sour <i>amaretto, lime juice, sugar syrup, egg white</i>	11,50
Pornstar Martini <i>vanilla vodka, lime juice, passion fruit, cava</i>	12,50
Mango Mocktail Mule 0.0% <i>ginger beer, mango syrup, lemon juice</i>	8,50

Sophia's signatures

The First Lady <i>Lillet Blanc, white rum, Chartreuse Jaune, homemade pineapple syrup, lime juice</i>	12,50
The Ambassador <i>old rum, Lillet Rouge, cinnamon, star anise, orange zest</i>	11,50
The Hague Espresso Martini <i>van Kleef 'Haagsch hopje', van Kleef Vodka, espresso</i>	11,50
Espresso Mocktini 0.0% <i>espresso, butterscotch syrup, cream</i>	9,50

COCKTAILS

Gin & tonic

Tanqueray London Dry <i>Fever-Tree Indian tonic & lemon</i>	9,50
Van Kleef Gin <i>Fever-Tree Mediterranean & lime juice</i>	11,50
Hendrick's <i>Fever-Tree Mediterranean & cucumber</i>	13,00
Roku Gin <i>Fever-Tree Mediterranean & ginger</i>	12,50
Kever Genever 0% <i>Fever-Tree Indian tonic, lemon & mint</i>	9,00

Spritzers

Aperol Spritz <i>Aperol, cava & orange</i>	9,50
Limoncello Spritz <i>limoncello, cava & lemon</i>	9,50
Campari Tonic <i>Campari, Fever-Tree tonic & orange</i>	10,50
Elderflower Spritz 0% <i>elderflower syrup, lime juice, soda water, mint & lemon</i>	8,50

WINES

Sparkling wines

glass bottle

Dom Potier Cava Brut

Macabeo, Xarel-lo & Parellada, Spain

6,50 36,50

*Dom Potier is produced according to the 'méthode de traditionnelle'.
Intense but fresh on the nose, with a beautifully balanced flavour
between fruit and acidity.*

Domein Holset 'Kleine Prins'

Souvignier Gris, Johanniter, The Netherlands 0.375L

39,00

Champagnes

Nicolas Feuillatte Brut Réserve Exclusive

Pinot Noir, Chardonnay & Pinot Meunier, France

69,00

Nicolas Feuillatte Blanc de Blancs Vintage Collection

Chardonnay, France

89,00

Nicolas Feuillatte Palmes d'Or Brut Vintage 2008

Pinot Noir & Chardonnay France

195,00

Nicolas Feuillatte Brut Rose

Pinot Noir, Chardonnay & Pinot Meunier, France

75,00

De Venoge Princes Brut Rosé

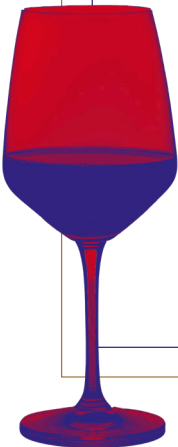
Pinot Noir, France

125,00

De Venoge Princes

Pinot Noir, France.

*The legendary Venoge Cuvée des Princes
was created in 1864 by Joseph de Venoge,
in honour of the Princes of Orange. Its
elegant bottle recalls the characteristic of the
crystal Champagne decanter which the great
European aristocracy of the early 20th
century used to decant their Champagne.*



WINES

White

Dry, crisp & refreshing

glass bottle

Altozano

Sauvignon Blanc & Verdejo, Spain

6,00 29,50

Bellaretta

Pinot Grigio, Veneto, Italy

6,50 33,50

Domaine Boeckel

Riesling, Alsace, France

37,50

Les Belles Vignes Sancerre

Sauvignon Blanc, Loire, France

49,50

Aromatic, dry whites

glass bottle

Femmes au Jardin

Viognier, France

6,50 34,50

Umani Ronchi

Pecorino, Abruzzo, Italy

39,50

Reuilly 'Les Chénes' Blanc

Sauvignon Blanc, Loire, France

47,50

Antinori Bramito

Chardonnay, Umbria, Italy

49,00

Rich fuller bodied

glass bottle

Autentico Reserva

Chardonnay, Maipo Valley, Chile

7,00 37,50

St. Michelle Grand Estates

Chardonnay, Washington State, USA

49,00

Olivier Leflaive Montagny 1er Cru

Chardonnay 2021, Bourgogne, France

89,00

The Bourgogne has an ideal climate for a rich Chardonnay. Buttery and floral, with the perfect acidity level which makes this a very well-balanced wine.

WINES

Rose

	glass	bottle
Château Sainte Roseline Perle de Roseline <i>Cinsault, Grenache & Syrah, Provence France</i>	7,50	37,50
Château Sainte Roseline Prestige <i>Cinsault, Grenache & Syrah, Provence France</i>		45,00
Antinori Scalabrone <i>Cabernet Sauvignon, Merlot & Syrah, Italy</i>		45,00

Red

Light & fruity reds

	glass	bottle
Altozano <i>Tempranillo & Shiraz, Spain</i>	6,00	29,50
Maison Didier Joubert <i>Pinot Noir, Languedoc, France</i>		35,00
Domaine Faiveley Mercurey 1er Cru 'Le Clos de Roy' 2021 <i>Pinot Noir, Bourgogne, France</i>		89,00

Medium bodied Juicy & supple reds

	glass	bottle
Cantina Sava <i>Negroamaro Puglia, Italy</i>	6,50	34,50
Beronia Crianza <i>Tempranillo, Rioja, Spain</i>		39,00
Reuilly 'Les Chénes' Rouge <i>Pinot Noir, Loire, France</i>		49,00
Masi Valpolicella Bonacosta Corvina <i>Rondinella, Molinara, Veneto, Italy</i>		47,50

Valpolicella, one of the classics from the Veronese tradition, made by Masi with a modern twist.

WINES

Full flavoured & intense reds	glass	bottle
Paul Jaboulet Aîné 'Parallèle 45' <i>Syrah, Grenache, France</i>	7,00	37,50
Bodega Norton <i>Malbec, Mendoza, Argentina</i>		45,00
Felix Callejo Parajes de Callejo <i>Tinto fino, Ribera del Duero, Spain</i>		59,00
Masi Costasera Amarone Classico <i>Corvina, Rondinella, Molinara, 2015 Veneto, Italy</i>		75,00
Baron Edmond de Rothschild - Château Clarke 2015 <i>Merlot, Cabernet Sauvignon, Bordeaux, France</i>		89,00
Baron Edmond de Rothschild - Château Clarke 2005 <i>Merlot, Cabernet Sauvignon, Bordeaux, France</i>		95,00

Bordeaux is, along with Burgundy and Champagne, the most illustrious wine region in France. This region is the birthplace of the Cabernet Sauvignon and Merlot grapes and produces some of the most exclusive red wines in the world.



Dessert

	glass
Boschendal Vin d'or, South Africa	7,00
Duorum Tawny Port Douro, Portugal	6,50
Gonzalez Byass Apostoles Pedro Ximénez Palo Cortado 30y V.O.R.S.	7,50

COFFEE & TEA

Coffee

espresso	3,00
doppio	4,00
lungo	3,50
espresso macchiato	3,50
cappuccino	4,00
latte macchiato	4,00
caffé 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 <i>old rum, Lillet Rouge, cinnamon, star anise, orange zest</i>	11,50
The Hague Espresso Martini <i>van Kleef 'Haagsch hopje', van Kleef Vodka, espresso</i>	11,50
Espresso Mocktini 0.0% <i>espresso, butterscotch syrup, cream</i>	9,50

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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DIGESTIVES

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 Threewood 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

DIGESTIVES

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

