

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!





EGGS

Avocado toast

toast with poached egg, avocado, romaine lettuce, tomato and green herbs

11,50

+ smoked salmon 4,50

Oeufs au plat

fried eggs on farmer's bread, three eggs, roast beef or young mature farmer's cheese

15,50

12 o'clock

seasonal soup, farmer's bread, Holtkamp veal croquette
and fried egg sandwich with ham or cheese

17,50

SANDWICHES

Classic Club sandwich

toasted cornbread with grilled chicken, bacon,
romaine lettuce, tomato, cucumber and egg salad

17,50

Healthy sandwich

farmer's bread, romesco, grilled vegetables,
almond and black olive oil

14,50

Parisienne carpaccio

parisienne sandwich with beef carpaccio, arugula,
truffle mayonnaise, pine nuts and Parmesan

15,50

Croquettes on bread

two Holtkamp veal croquettes, farmer's
bread and coarse Dijon mustard

14,50

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

AFTERNOON TEA

Afternoon tea

39,00*

Sparkling afternoon tea

including a glass of Dom Potier Cava as an aperitif

45,00*

Selection of exclusive teas from Betjeman & Barton

Courtisanes, Tisane du Berger, Camomille, Ceylon, Pouchkine, Rooibos

Selection of fresh teas

lemon, ginger, orange, mint

Amuse

seasonal soup

Etagère

shrimp cocktail, sandwich with smoked salmon and crème fraiche, sandwich with carpaccio and truffle mayonnaise, arugula and Parmesan, quiche made from seasonal vegetables

scones with clotted cream, Twisted Jam, tartelette with frangipane and apricot, fruit salad, homemade madeleines, shortcake

** Only to be ordered per table, from two persons until 15:00, prices are per person.*

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

LUNCH MENU PURE

2 course menu
including coffee or tea

39,00

ENTRÉE

Slow-cooked salmon

salmon loin cooked at 38°C, sweet and sour cucumber spaghetti, tarragon cream and cucumber foam

PLAT PRINCIPAL

choice of main course

Risotto

changing risotto with seasonal ingredients

Poisson au beurre blanc

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

Poulet label rouge

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

Coffee or tea

homemade madeleine

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

LES ENTRÉES

Slow-cooked salmon

salmon loin cooked at 38°C, sweet and sour cucumber spaghetti,
tarragon cream and cucumber foam

16,00

Cocktail de crevettes

Dutch shrimps with avocado, grapefruit,
fennel and crème fraîche

19,00

Steak tartare

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

18,00

Pâté en croûte

artisan poultry and duck liver pâté, pistachio
and sweet pickled rhubarb

18,00

Velouté

asparagus velouté with poached egg and crispy kataifi

16,00

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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*

Bisque d'homard

lobster bisque served with prawns, whipped cognac cream and orange

17,00

Beefburger

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

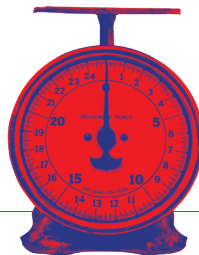
18,50

Carpaccio

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

18,00

+ *duck liver 5,00*



LES PLATS

Risotto

changing risotto with seasonal ingredients

24,00

Poisson au beurre blanc

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

27,00

Poulet label rouge

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

27,00

Entrecôte

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

33,50

Tournedos

Black Angus Ceibo Beef tournedos 150gr, 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

Crème brûlée

chestnut crème brûlée with dulce de leche ice cream

14,00

Moelleux au chocolat

dark chocolate moelleux with pistachio ice cream

14,00

Cheese selection of Gransjean

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

14,00

Coffee à la Sophia

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

12,00

DRINKS

COFFEE

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|--------------------------|------|
| espresso | 3,50 |
| doppio | 4,50 |
| lungo | 4,00 |
| espresso macchiato | 4,00 |
| cappuccino | 4,50 |
| latte macchiato | 4,50 |
| caffé latte | 4,50 |
| flat white (double shot) | 5,00 |

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

TEA

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

AFTER DINNER COCKTAILS

The Ambassador

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| aged rum, Lillet Rouge, cinnamon, star anise, orange zest | 13,50 |
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The Hague Espresso Martini

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| Van Kleef 'Haagsch Hopje', Van Kleef Vodka, espresso | 13,50 |
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Espresso Mocktini 0.0%

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|-------------------------------------|-------|
| espresso, butterscotch syrup, cream | 11,50 |
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DIGESTIVES

Cognac

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| Chateau Montifaud VS | 8,50 |
| Hennessy VS | 9,00 |
| Chateau Montifaud VSOP | 9,00 |
| Chateau Montifaud XO | 13,50 |

Armagnac

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|-----------------|------|
| Marie Duffau VS | 8,50 |
| Janneau VSOP | 9,50 |

Calvados

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| Christian Drouin VS | 8,50 |
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DRINKS

Grappa

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

Liqueur

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| Van Kleeft '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

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|---------------------------------|-------|
| 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 |
| Laphroaig 10Y Islay | 10,00 |
| Lagavullin 8Y Islay | 11,50 |

World whiskey

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| 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

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|--------------------------|------|
| Van Kleeft Jonge Jenever | 5,50 |
| Van Kleeft Oude Jenever | 6,00 |
| Van Kleeft Oude van 5 | 9,00 |
| Van Kleeft Korenwijn | 6,50 |
| Van Kleeft Vodka | 5,50 |
| Van Kleeft Vieux | 6,00 |