

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

14,50

Dom Potier Cava Brut

Macabeo, Xarel-lo, Spain

7,00 glass / 42,00 bottle

Domein Holset 'Prins' Extra Brut

Souvignier Gris, Johanniter, The Netherlands

59,00

Nicolas Feuillatte Brut Réserve

Pinot Noir, Chardonnay, Pinot Meunier,
Champagne, France

69,00

Nicolas Feuillatte Blanc de Blancs

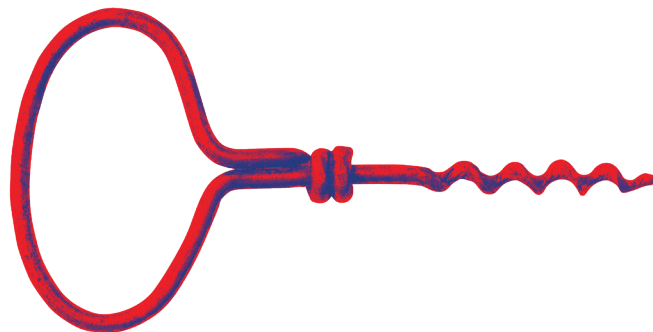
Chardonnay, Champagne, France

89,00

De Venoge Princes Brut Rosé

Pinot Noir, Champagne, France

125,00



APPETIZERS

Artisan bread

with demi-sel butter

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

Truffle risotto croquettes

with Pecorino cream

11,50

Rillettes

duck rillettes with
crostinis and cornichons

9,00

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

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 **49,00**

4 course menu **59,00**

Amuse

seasonal amuse bouche from the chef

Jardin de saison

roasted green wheat, broad beans, peas and bell pepper
with feta ice cream and black olive crumble

Bisque d'homard*

lobster bisque with a king crab ravioli

**included in 4 course menu*

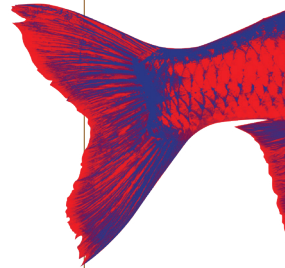
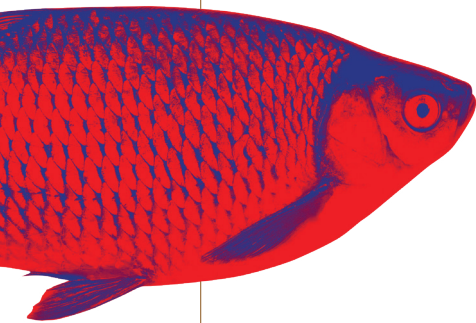
Noisette de veau

seared veal tenderloin with green asparagus, Pommes Anna,
Iberico croquette and shallot jus

Panna cotta

ruby chocolate panna cotta with raspberry and dark chocolate sorbet

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



LES ENTRÉES

Jardin de saison

roasted green wheat, broad beans, peas and bell pepper
with feta ice cream and black olive crumble

16,00

Cocktail de crevettes

Dutch shrimps with avocado, grapefruit,
fennel and crème fraîche

19,00

Steak tartare

homemade 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 and sour bundle fungus

18,00

Velouté

shallot velouté with orange butter

16,00

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

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

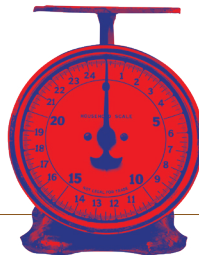
18,50

Carpaccio

classic beef carpaccio with arugula 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

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 chicken with mushrooms, cream of carrot, 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

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

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

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

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

espresso, butterscotch syrup, cream	11,50
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DIGESTIVES

Cognac

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

Armagnac

Marie Duffau VS	8,50
Janneau VSOP	9,50

Calvados

Christian Drouin VS	8,50
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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
Laphroaig 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	5,50
Van Kleef Oude Jenever	6,00
Van Kleef Oude van 5	9,00
Van Kleef Korenwijn	6,50
Van Kleef Vodka	5,50
Van Kleef Vieux	6,00