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# 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!



## EAT LIKE A PRINCESS

### 3 COURSE DINNER

Proeverij van de Chef of soep van het seizoen  
*Chef's tasting of starters or seasonal soup*

.

Vis of vlees hoofdgerecht  
*Fish or meat main course*

.

Dessert of Chef's kaasselectie  
*Dessert or the chef's selection of cheeses*

€ 39

### EXTRA

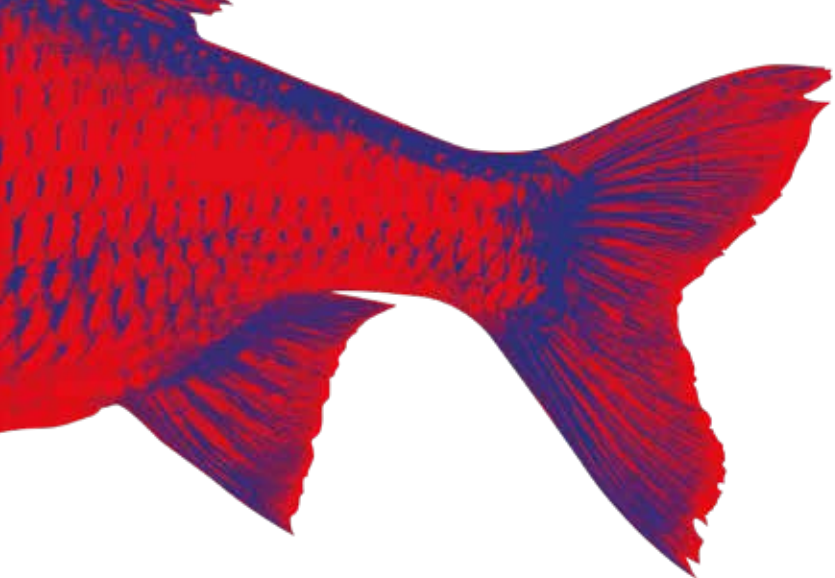
Bijpassende wijnen: 3 gangen  
*3 course pairing wines*

€ 19,50

Vraag naar de mogelijkheden voor een extra gang

*Ask us for extra course options*

TASTE SOPHIA'S  
FINEST FOOD



## SALADS & STARTERS

### SALADS

KIES UIT EEN MIDDELGROTE (M) OF GROTE (L) PORTIE

CHOOSE BETWEEN A MEDIUM (M) OR LARGE (L) PORTION

#### Caesar salade

Caesar salad

M € 8

L € 13

#### Met kip

With chicken

+ € 2,50

#### Salade/ gamba's

King prawn salad

M € 10

L € 16

#### Salade Niçoise/ gegrilde tonijn

Niçoise salad/ grilled tuna

M € 12

L € 18

#### Carpaccio/ rucola/ truffelcrème

Carpaccio/ rocket/ truffle cream

M € 9

L € 15

### STARTERS

Geschroeide tonijn/ wasabi/ wakame

Roasted tuna/ wasabi/ wakame

€ 16

Terrine met kalf en eend/ geitenkaas/ tuinboon

Veal & duck tureen/ goat cheese/ beans

€ 15

Tomatenbouillon/ basilicum/ gnocchi/ pecorino

Tomato bouillon/ basil/ gnocchi/ pecorino

€ 11

Gele courgettesoep/ dragon/ buratta

Yellow courgette soup/ tarragon/ buratta

€ 11

Borrelplank (1 / 2 pers.)  
Vlees of vis variant

Farm bread plate (1 / 2 pers.)  
Meat or fish selection

€ 19

## MAIN DINNER

Schol/ quinoa/ zeegroenten/ garnalensaus

Plaice/ quinoa/ vegetables from the sea/ shrimp sauce

€ 28

Lamsrack/ parelcouscous/ ras el hanout/ sinaasappel/ lamsjus

Rack of lamb/ pearl couscous/ ras el hanout/ orange/ lamb gravy

€ 29

Griekse stijl artisjok/ aardappel/ bospeen/ doperwt

Greek style artichoke/ potato/ carrot/ pea

€ 21

## SIDE DISHES

€4

Groene salade

Green salad

Seizoensgroenten

Seasonal vegetables

Vlaamse frieten

Flemish fries

Aardappelmousseline

Potato mousseline

## GREEN EGG BARBECUE

INCL. 1 SIDE DISH

Tonijnsteak/ bearnaisesaus

Tuna steak/ béarnaise sauce

€ 25

Gamba's/ knoflook & limoen/ Thaise chilisaus

King prawns/ garlic & lime/ Thai chili sauce

€ 23

Saté van kippendijen

Chicken thighs satay

€ 18

Entrecote

Entrecôte steak

200 gram € 24

300 gram € 30

Kalfsribeye

Veal rib eye steak

200 gram € 26

300 gram € 32

### DISH OF THE DAY

Vraag het ons...

Ask us...

€ 17



## BURGERS

SERVED WITH FRIES AND SALAD

Angus burger/ mozzarella/ tomaat/ spek/ truffelmayonaise

Angus burger/ mozzarella/ tomato/ bacon/ truffle mayonnaise

€ 17

Angus burger/ uienchutney/ guacamole

Angus burger/ onion chutney/ guacamole

€ 16

Courgette burger/ feta/ tzatziki (v)

Courgette burger/ feta/ tzatziki

€ 14

## SWEETS & MORE

Sophia's appeltaart

Sophia's apple pie

€ 6

Brownie/ banaan/ gezouten karamelijs

Brownie/ banana/ salted caramel ice-cream

€ 8

Klassieke crème brûlée/ vanille

Classic crème brûlée/ vanilla

€ 8

Chocolade Truffels (4)

Chocolate truffles (4)

€ 6

Citroen cheesecake

Lemon cheesecake

€ 8

Citroentaart/ frambozen/ yoghurt

Lemon pie/ raspberry/ yoghurt

€ 8

Hangop/ aardbeien/ koekjes-crumble

Strained yoghurt/ strawberry/ cookie crumble

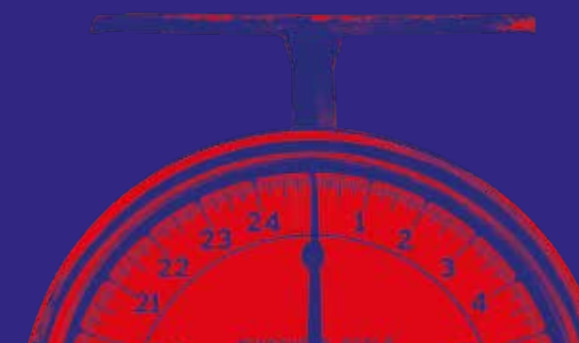
€ 8

Selectie van kazen

Selection of cheeses

€ 14

# WE SERVE PURE JOY



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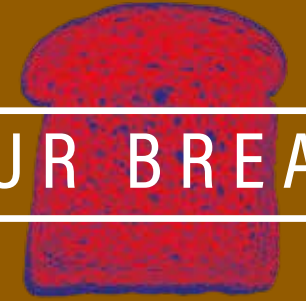
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## OUR BREAD



KIES UIT EEN SANDWICH, CIABATTA OF WALDKORN  
CHOOSE BETWEEN A SANDWICH, CIABATTA OR WALDKORN

Sophia's gehaktbal  
*Sophia's meatball*  
€ 9

Buffelmozzarella/  
tomaat/  
zeewierpesto (v)  
*Buffalo mozzarell/tomato/  
sea weed pesto (v)*  
€ 9  
(with Duroc ham € 12)

Angus runderkroketten/  
kruidenmosterd  
*Angus beef croquettes/  
herb mustard*  
€ 10

Roerei/ gerookte  
zalm/ rucola  
*Scrambled eggs/  
smoked salmon/  
rocket*  
€ 12

Hete kip/  
kousenband/ taugé/  
zoetzure komkommer  
*Spicy chicken/  
bean sprouts/ sweet  
and sour cucumber*  
€ 12

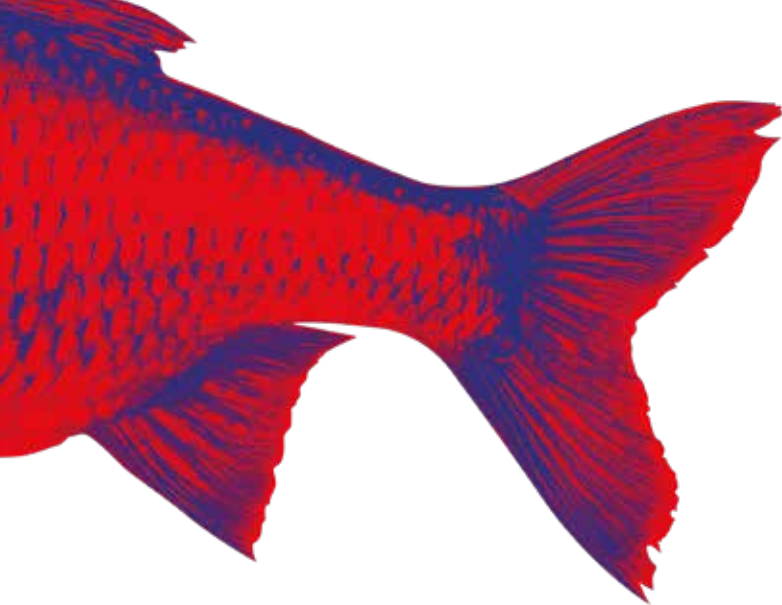
Kloosterkaas/  
appelstroop/ vijgen/  
walnoten  
*Monastery cheese/  
apple syrup/  
figs/ walnuts*  
€ 11

### TOASTIES

Gamba/ perenchutney  
*King prawn/  
pear chutney*  
€ 15

Geitenkaas/  
spek/ rucola/ honing  
*Goats' cheese/ bacon/  
rocket/ honey*  
€ 8

TASTE SOPHIA'S  
FINEST FOOD



## SOUP & SALADS

### SOUP

Tomatenbouillon/  
basilicum gnocchi/  
pecorino

Tomato bouillon/  
basil gnocchi/  
pecorino

€ 11

Gele courgettesoep  
dragon/ buratta

Yellow courgette soup/  
tarragon/ buratta

€ 11

### SALADS

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(M) OF GROTE (L) PORTIE

CHOOSE BETWEEN A MEDIUM  
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Niçoise salad/  
grilled tuna

M € 12  
L € 18

Carpaccio/ rucola/  
truffelcrème

Carpaccio/ rocket/  
truffle cream

M € 9  
L € 15

## BURGERS

SERVED WITH  
FRIES AND SALAD

Angus burger/  
mozzarella/ tomaat/  
spek/ truffelmayonaise

Angus burger/  
mozzarella/ tomaat/  
bacon/ truffle  
mayonnaise

€ 17

Angus burger/  
uienchutney/ guacamole

Angus burger/  
onion chutney/  
guacamole

€ 16

Courgette burger/  
feta/ tzatziki (v)  
Courgette burger/  
feta/ tzatziki

€ 14

### DISH OF THE DAY

Vraag het ons...

Ask us...

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INCL. 1 SIDE DISH

Tonijnsteak/  
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Tuna steak/  
béarnaise sauce

€ 25

Gamba's/  
knoflook & limoen/  
Thaise chilisaus

King prawns/  
garlic & lime/  
Thai chilisaus

€ 23

Saté van kippendijen

Chicken thighs satay

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Entrecote

Entrecôte steak

200 gram € 24  
300 gram € 30

Kalfsribeye

Veal rib eye steak

200 gram € 26  
300 gram € 32



## SIDE DISHES

€ 4

Groene salade

Green salad

Seizoensgroenten

Seasonal vegetables

Vlaamse frieten

Flemish fries

Aardappelmousseline

Potato mousseline

### BORREL PLANK

Farm bread plate

— 1 / 2 PERS. —

Vlees of vis variant  
Meat or fish selection

€ 19

## SWEETS & MORE

Sophia's appeltaart

Sophia's apple pie

€ 6

Klassieke crème brûlée/  
vanille

Classic crème brûlée/  
vanilla

€ 8

Brownie/ banaan/  
gezouten karamelijs

Brownie/ banana/  
salted caramel  
ice-cream

€ 8

Chocolade Truffels (4)

Chocolate truffles (4)

Citroen cheesecake

Lemon cheesecake

€ 8

Daily pastry

Gebak van de dag

€ 5

Selectie van kazen

Selection of cheeses

€ 14

# WE SERVE PURE JOY



**HOT  
DRINKS**

Espresso/ Coffee

€ 3,50

Double Espresso

€ 4,50

Cappuccino/ Caffè Latte

€ 4

*With a shot of Monin  
chocolate or caramel*

+ € 0,50

Chai Latte

€ 4

Hot Chocolate

€ 3,50

*With whipped cream*

+ € 0,50

Thee van Betjeman & Barton/  
Tea from Betjeman & Barton

€ 4

Verse Muntthee/  
Fresh Mint Tea

€ 4

*Add a twist of ginger,  
cinnamon/ lemon*

+ € 0,25

**WATER  
SOFT DRINKS  
& JUICE**

Spa Intense/ Reine

€ 3

Bru Sparkling/ Still (0,75)

€ 6,50

Fresh smoothie

€ 5,50

Fresh Orange Juice

€ 4,50

Tomato Juice

€ 3,25

"De Appelaere" apple juice

€ 4

Fuze Tea

€ 3,25

Thijs Tea

€ 4

**CAFFÈ  
LATTE**

€ 4

**APPETIZERS**
Borrelplank (1 / 2 pers.)  
Vlees of vis variant*Farm bread platter (1 / 2 pers.)  
Meat or fish selection*

€ 19

Brood met tapenade &amp; aioli

*Bread with tapenade & aioli*

€ 6

Huisgemaakte pizza  
met tomaat, salami,  
champignons, kaas en  
rucola*Homemade pizza with  
tomato, salami, mushrooms,  
cheese and rocket*

€ 7

Combinatie van dim sum (6)  
en yakitori (3)*Dim sum (6) and yakitori (3)  
combination*

€ 10

**WARME APPETIZERS PER STUK  
WARM APPETIZERS PER PIECE**

Bitterbal van rund

*Beef croquette*

€ 1

Bio Bietenbal van Kellenaer

*Beetroot croquette ball*

€ 1

Bio Bospeenkroketje  
van Kellenaer*Carrot croquette*

€ 2

Kaastengels met oude kaas

*Dutch matured cheese finger*

€ 1

Garnaal in broodkruim

*Shrimps in breadcrumbs*

€ 1


**Drinks**
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## APERITIFS

**Aperol Spritz**  
*With a zest of orange*  
€ 7,25

**Van Kleef Gin & Tonic**  
*With East Imperial tonic  
& komkommer/ cucumber*  
€ 11

**Stille Champagne**  
*Boschendal 1685,  
Chardonnay & Pinot Noir*  
€ 6,50

**Bellini**  
*Vilarnau, Cava Brut Reserva  
with a Monin twist of peach*  
€ 7

Ask us for our  
selection of gins...

## SPARKLING

**Cava Brut Reserva**  
*Vilarnau, Penedes, Spain*  
Glass € 5,50  
Bottle € 32,50

**Champagne Brut Reserve**  
*Nicolas Feuillatte,  
Champagne, France*  
Glass € 9,50  
Bottle € 57,50

## WHITE

### WINES

#### FRESH & FRUITY

**Chenin Blanc**  
*Culemborg, South Africa*  
Glass € 4,50  
Bottle € 24,50

**Sauvignon Blanc**  
*Jackson Estate Shelter Bay,  
Marlborough, New Zealand*  
Glass € 6  
Bottle € 32

#### AROMATIC

**Vermentino**  
*Antinori, Toscane/ Tuscany, Italy*  
Glass € 7  
Bottle € 38

**Viognier**  
*Paul Jaboulet,  
Cotes du Rhone, France*  
Glass € 5,50  
Bottle € 27,50

#### FULL & ROBUST

**Chardonnay Reserva**  
*Santa Alvara, Chili/ Chile*  
Glass € 5,50  
Bottle € 27,50

**Chardonnay**  
*Bodega Norton,  
Mendoza, Argentina*  
Glass € 6,50  
Bottle € 35

## RED

### WINES

#### LIGHT & FRUITY

**Pinot Noir**  
*Didier Joubert, Langedoc/  
Langedoc, France*  
Glass € 5,50  
Bottle € 27,50

**Cape Red**  
*Culemborg, South Africa*  
Glass € 4,50  
Bottle € 24,50

**Prunotto**  
*Barbera d'Alba, Piemonte,  
Italy*  
Glass € 7  
Bottle € 38

#### INTENSE & FLAVOURED

**Malbec Reserva**  
*Bodega Norton,  
Mendoza, Argentina*  
Glass € 6,50  
Bottle € 35

**Merlot Reserva**  
*Santa Alvara, Chili/ Chile*  
Glass € 5,50  
Bottle € 27,50

**Shiraz & Mourvedre**  
*Boschendal 1685,  
Franschhoek, South Africa*  
Glass € 6  
Bottle € 32,50

## ROSÉ

### WINES

**Blanc de Noir**  
*Culemborg, South Africa*  
Glass € 4,50  
Bottle € 24,50

**La Promenade Rosé**  
*A.C. Côtes de Provence,  
France*  
Glass € 6  
Bottle € 32,50

## AFTER

### DINNER

**Sauternes**  
*Lions de Suduirat A.C., France*  
€ 7,50

**Cosecha Tardia**  
*Bodega Norton, Mendoza,  
Argentina*  
€ 4,50

**Koffiecocktail**  
*met 'Haagsche Hopjes'*  
€ 9,50

**Pedro Ximenez Nectar Imperial**  
*Gonzalez Byass, Jerez, Spain*  
€ 6



## BIEREN

### THE HAGUE'S

### FINEST

**Zuidwester - Ur Pils**  
€ 4,50

**Oyevaer - Blonde**  
€ 4,50

**Kompaan - IPA**  
€ 4,50

**Sophia - Blonde**  
€ 4,50

**Eiber beer - De Baron**  
€ 5,50

## STANDARD

### SELECTION

**Hertog Jan - Pilsener**  
*(draught)*  
25CL € 3,50  
50CL € 7

**Jupiler - Pils**  
33CL *(draught)*  
€ 4

**Lefte Blonde/ Bruin**  
€ 4,50

**Hertog Jan Tripel**  
€ 4,50

**Hoegaarden Witbier**  
€ 4

**Duvel**  
€ 4

**Palm**  
€ 4

## RUBEN'S

### & SOPHIA'S

### WHISKEYS

**Nomad**  
€ 6

**Millstone**  
€ 8,50

**Glenfiddich**  
€ 6,50

**Talisker**  
€ 8,50

**The Macallan**  
€ 10

Ask us for our  
selection of whiskeys...

