

Sophia

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!



SWEETS & MORE

DESSERT

Tarte tatin / peer / vanille roomijs
Tarte tatin / pear / vanilla ice cream
€ 8

Nougat parfait / sinaasappel / passievrucht
Nougat parfait / orange / passion fruit
€ 8

Sorbet kokos / pure chocolade / gebraden ananas
Sorbet coconut / dark chocolate / roasted pineapple
€ 8

Selectie van kazen
Selection of cheeses
€ 15

SWEETS

Sophia's appeltaart
Sophia's appel pie
€ 4

Cheesecake met seizoensfruit
Cheesecake with seasonal fruit
€ 4

Lentz chocolade truffels (4)
Lentz chocolate truffles (4)
€ 8

Koffie met friandises (4)
Coffee with friandises (4)
€ 9,50



OUR BREAD

TE BESTELLEN TOT 17:00 UUR
AVAILABLE UNTIL 5 PM

Bagel / kruiden-
roomkaas / gerookte
zalm / komkommer

Bagel / cream cheese
/ smoked salmon /
cucumber

€ 12,50

Donker boerenbrood /
hummus / kappertjes
/ olijven / noten (v)

Dark farmer bread /
hummus / capers /
olives / nuts (v)

€ 9

Parisienne / gerookte
runder ribeye / truffel
/ pijnboompitten

Parisienne / smoked
beef ribeye / truffle /
pine nuts

€ 12,50



Ciabatta / kalfs
pastrami / tonijn /
kappertjes / olijven

Ciabatta / veal
pastrami / tuna /
capers / olives

€ 9

Croque madame
/ gruyère / ham /
bechamel / ei

Croque madame
/ gruyère / ham /
bechamel / egg

€ 9

Uitsmijter / keuze uit
wit of bruin brood

Fried eggs / choose
between white or
brown bread

€ 7,50

Met kaas / ham /
spek

With cheese /
ham / bacon

+ € 0,75 per item

SALADS & STARTERS

SALADS

Iberico ribfingers /
paksoi / shiitake / soya
sesam dressing

Iberico ribfingers /
paksoi / shiitake / soy
sesame dressing

€ 19,50

Ceasar salade /
gerookte zalm / gamba /
ansjovis dressing

Ceasar salad / smoked
salmon / prawn /
anchovy dressing

€ 19,50

Quinoa / wortel / noten
/ rucola (v)

Quinoa / carrot / nuts /
rocket (v)

€ 12,50

SOUPS

Pompoen / Ras el
hanout / bieslook (v)

Pumpkin / Ras el hanout
/ chives (v)

€ 8

Tom Kha Kai / coquille /
lotus wortel / maïs

Tom Kha Kai / scallop /
lotus root / corn

€ 18

Soep van de dag

Soup of the day

€ 8

STARTERS

Gravad lax / mosterd
/ honing / rode ui /
komkommer

Gravad lax / mustard
/ honey / red onion /
cucumber

€ 15

Coquille / bloedworst
/ groene appel /
ingemaakte groenten

Scallop / black pudding
/ green apple / pickled
vegetables

€ 19,50

Gerookte runder ribeye /
pijnboompitten / truffel
/ rucola

Smoked beef ribeye /
pine nuts / truffle /
rocket

€ 15



Kwartel / eendenlever
/ sinaasappel / fijne
kruiden

Quail / duck liver /
orange / fine herbs

€ 15

M'Hamsa couscous /
ingemaakte groenten /
avocado (v)

M'Hamsa couscous /
pickled vegetables /
avocado (v)

€ 12,50

SIGNATURE DISHES

Runderborst / knolselderij /
paddenstoel / wortel / rode
wijn jus

Brisket / celeriac / mushroom
/ carrot / red wine gravy

€ 25

Iberico varken / pastinaak /
kastanje / sjalot / Sophia bier

Iberico pig / parsnip /
chestnut / shallot / Sophia
beer

€ 25

Heilbot / parelgort /
knolgroenten / sherry

Halibut / pearl barley / root
vegetables / sherry

€ 29,50

Zeebaars / hete bliksem /
visjus

Sea bass / Dutch stew with
apple / fish gravy

€ 25

Parelgort / knolgroenten
/ wilde paddenstoel /
gefermenteerde knoflook (v)

Pearl barley / root vegetables
/ wild mushrooms / fermented
garlic (v)

€ 20

DISH OF THE DAY

Vraag het ons..

Ask us..

€ 19

Zijn er allergieën waar onze chef rekening mee kan houden?
Meld het ons!
Any allergies our chef should know about? Please inform us!

GREEN EGG BARBECUE

Hamburger / truffel / ei /
oude kaas / friet

Hamburger / truffle / egg /
old cheese / fries

€ 19



Kalfs ribeye / haricot verts /
friet / pepersaus

Veal ribeye / haricot verts /
fries / pepper sauce

€ 25



Sukade steak / ratatouille /
rijst / stroganoffsaus

Flat iron steak / ratatouille /
rice / stroganoff sauce

€ 23



Zalmfilet / asperge /
aardappelpuree / hollandaise
saus

Salmon fillet / asparagus
/ mashed potatoes /
hollandaise sauce

€ 23

Dry aged rode biet / duxelles
/ aceto balsamico (v)

Dry aged beetroot / duxelles /
aceto balsamico (v)

€ 22

SIDE DISHES

€ 4

Groene salade
Green salad

Seizoensgroenten
Seasonal vegetables

Friet met mayonaise
Fries with mayonnaise

Gekookte rijst
Cooked rice

3 COURSE MENU

€ 39

Benieuwd naar ons
seizoens gebonden
driegangenmenu? Wij
vertellen er graag meer
over!

Curious about our
seasonal three course
menu? We would love
to tell all about it!

Bijpassende wijnen
Matching wines
€ 20

