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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*

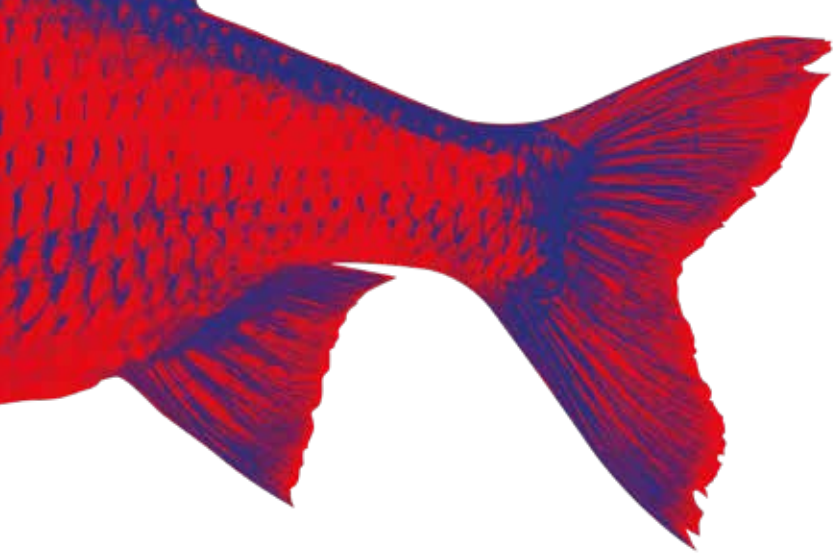
€ 39

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 KLEINE (S) OF GROTE (L) PORTIE

CHOOSE BETWEEN A SMALL (S) OR LARGE (L) PORTION

Caesar salade

Caesar salad

S € 8 / L € 13

Met kip

With chicken

+ € 2,50

Salade Niçoise

Salad Niçoise

S € 13 / L € 16

Salade met "Alkmaarse Blauwe" / walnoot / aceto

Dutch blue cheese salad / walnut / aceto

S € 9 / L € 14

Carpaccio / rucola / truffelcrème

Carpaccio / rocket / truffle cream

S € 9 / L € 15

STARTERS

Courgettesoep / Turks filodeeg / feta / spinazie

Zucchini soup / Turkish filo dough / feta / spinach

€ 11

Bouillabaisse / crostini / rouille

Bouillabaisse / crostini / rouille

€ 14

Boerderijhoender / geitenkaas / dragonjus

Free range chicken / goat cheese / tarragon gravy

€ 13

Salade met artisjok / kwartelei / gorgonzola (v)

Salad with artichoke / quail egg / gorgonzola (v)

€ 12

Borrelplank (2 pers.) Vlees of vis variant

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

€ 19

MAIN DINNER

Sukadebiefstuk / bataat / bloedworst / knolselderij / lavas

Flat iron steak / sweet potato / black pudding / turnip / lavas

€ 26

Kabeljauwhaas / spitskool / garnalen / boter aardappel

Cod fillet / cabbage / shrimps / butter potato

€ 27

Truffel gnocchi / gruyèresaus / gerookte eidooier (v)

Truffle gnocchi / gruyère sauce / smoked egg yolk (v)

€ 19

GREEN EGG BARBECUE

INCL. 1 SIDE DISH

Tonijnsteak / bearnaisesaus

Tuna steak / béarnaise sauce

€ 25

Gamba's / Thaise chilisous / knoflook & limoen

King prawns / Thai chili sauce / garlic & lime

€ 23

Saté van kippendijen

Chicken thighs satay

€ 18

Entrecote

Entrecôte steak

200 gram € 24

300 gram € 30

Kalfs rib-eye / mosterdjus

Veal rib-eye / mustard gravy

200 gram € 28

300 gram € 32

SIDE DISHES

€4

Groene salade

Green salad

Seizoensgroenten

Seasonal vegetables

Boerenfriet

Farmers fries

Aardappelmousseline

Potato mousseline

BURGERS

SERVED WITH FRIES AND SALAD

Angus burger/ mozzarella/ tomaat/ spek/ truffelmayonaise

Angus burger/ mozzarella/ tomato/ bacon/ truffle mayonnaise

€ 17

Kipburger / uienchutney / honing mosterdmayonaise

Chicken Burger / onion chutney / honey mustard mayonnaise

€ 16

Courgette burger / tzatziki / tomaat (v)

Zucchini burger / tzatziki / tomato (v)

€ 15

DISH OF THE DAY

Vraag het ons...

Ask us...

€ 17



Zijn er allergieën waar onze chef rekening mee kan houden? Meld het ons!

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

SWEETS & MORE

Sophia's appeltaart

Sophia's apple pie

€ 6

Crème brûlée / passievrucht

Crème brûlée / passion fruit

€ 8

Trifle met seizoensfruit

Trifle with seasonal fruit

€ 8

Chocolade Truffels (4)

Chocolate truffles (4)

€ 6

Cassata / huisgedraaid ijs

Cassata / home made ice cream

€ 8

Hangop / bio granola / appel

Strained yoghurt / organic granola / apple

€ 8

Selectie van kazen

Selection of cheeses

€ 14

WE SERVE PURE JOY

