

EST 1985 | THE HAGUE

oppor

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MENU

COSY PLACE | TASTY FOOD

CLASSICS

SEASONAL SOUP (V)

varying seasonal soup
11.5

CAESAR SALAD (V)

little gem | caesar dressing
garlic croutons | egg
Parmesan
12.5
+ *grilled chicken* 4.5
+ *prawns | 3 pieces* 5.5

BEEFBURGER

Black Angus beef 160 gr
brioche bun | lettuce | tomatoes
onion | cornichons
14.5
+ *The Hague mature cheese* 1
+ *bacon* 1



SIDES

HOMEMADE FRIES

mayonnaise
4

PARMESAN FRIES

truffle mayonnaise | Parmesan
7

SEASONAL VEGETABLES

varying seasonal vegetables
5.5

GREEN SALAD

mixed salad | green herbs
Sophia's vinaigrette
4

THREE COURSE MENU 'PURE' € 39

including amuse & sourdough bread with Sophia's butter
- dishes can be ordered separately (you may prefer individually) -

STARTERS € 12

PICKLED SALMON

beetroot | Enoki mushroom
salted lemon

BURRATA (V)

tomato consommé | basil
heirloom tomatoes

HOMEMADE PÂTÉ

poultry pâté | smoked bacon
fennel | herb mustard

SOPHIA'S BISQUE

prawns | orange | oregano
Supplement 3.5

MAIN COURSES € 24

BAVETTE 150 GR

Black Angus | la ratte potatoes
pistachio pesto | roast gravy

CATCH OF THE DAY

fresh fish from the market with
seasonal garnish

PORK BELLY

ratatouille cream | corn
prawn | rouille | aceto balsamico

ASPARAGUS (V)

green asparagus | morel sauce
fermented egg yolk | lentils

DESSERTS € 10

MERINGUE

red fruit | clotted cream
sorbet ice cream | chartreuse

CHOCOLATE BOMBE

caramel chocolate melon bombe
salted caramel ice cream
hazelnut

COFFEE À LA SOPHIA

coffee or tea | sweets
'Haagsch hopje' liquor
whipped cream

SELECTION OF CHEESES

Chaource | Sainte-Maure
Livarot | Roquefort
tomato jam | date bread
pear jelly | raisin bread
Supplement 2.5