

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!





APPETIZERS

Sourdough bread

with beurre demi-sel

4,50

Crab cakes

with cherry tomato, vadouvan mayonnaise and coriander

11,00

Iberico ham

Jamon Iberico Pata Negra 40gr, crostinis and cornichons

11,00

Rillettes

rillettes of duck with crostinis and cornichons

9,00

Artichoke

crème barigoule, artichoke chips and Taggiasca olives

9,00

Dutch bitterballs

6 pieces with Dijon mustard

8,00

Plateau apéro

Jamon Iberico Pata Negra 20gr, mixed nuts from 'De Notenkoning', rillettes of duck, crème barigoule, artichoke chips,

Taggiasca olives, crostinis and cornichons

15,00 pp

SOFT DRINKS

Soft drinks

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|----------------------------------|------|
| Coca Cola regular zero | 4,00 |
| Fanta orange cassis | 4,00 |
| Fuze Tea sparkling green | 4,00 |
| Fever-Tree tonic | 4,50 |
| Fever-Tree ginger beer | 4,50 |
| Finley ginger ale bitter lemon | 4,00 |
| Sprite Rivella light | 4,00 |
| Spa reine Spa intense 25cl | 3,50 |
| S. Pellegrino Acqua Panna 75cl | 6,00 |

Homemade lemonades

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| homemade lemonade | |
| <i>grilled pineapple syrup & lemon</i> | 4,50 |
| homemade iced tea | |
| <i>peach, jasmine, citrus & mint</i> | 4,50 |

Juices

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|-------------------------------|------|
| fresh orange juice | 5,50 |
| Appelaere organic apple juice | 4,00 |
| Big Tom tomato juice | 4,50 |

BEERS

Tap beer

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|--------------------|------|
| Heineken 0.25 | 4,00 |
| Heineken 0.50 | 7,00 |
| Seasonal beer 0.25 | 4,00 |

Low or no alcohol

| | |
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| Heineken 0.0% | 4,00 |
| Affligem Blond 0.0% | 4,50 |
| Radler 2.0% | 4,00 |

Bottled

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|------------------------|------|
| Eiber Achter de Duinen | 6,00 |
| Lagunitas IPA | 6,00 |
| Duvel | 6,00 |
| Liefmans Rose | 5,50 |
| Affligem Tripel | 5,50 |
| Texel's Skiller Wit | 5,50 |

Sophia beer

our own locally brewed
blonde beer, refreshing with hints
of coriander and lemongrass

5,00



COCKTAILS

Classic cocktails

Passion fruit mimosa
mango, passion fruit, cava **9,50**

Moscow mule
Ketel One Vodka, ginger beer, lime juice **9,50**

Margarita
Tequila blanco, triple sec, lime juice **10,50**

Bloody Mary
Big Tom tomato juice, Ketel One Vodka, lime juice **10,50**

Amaretto sour
amaretto, lime juice, sugar syrup, egg white **11,50**

Pornstar martini
vanilla vodka, lime juice, passionfruit, cava **12,50**

Mango mocktail mule 0.0%
ginger beer, mango syrup, lemon juice **8,50**

Sophia's signatures

The First Lady
Lillet Blanc, white rum, Chartreuse Jaune, homemade pineapple syrup, lime juice **12,50**

The Ambassador
old rum, Lillet Rouge, cinnamon, star anise, orange zest **11,50**

The Hague espresso martini
van Kleef 'Haagsch hopje', van Kleef Vodka, espresso **11,50**

Espresso mocktini 0.0%
espresso, butterscotch syrup, cream **9,50**

COCKTAILS

Gin & tonic

Tanqueray London Dry
Fever-Tree Indian tonic & lemon **9,50**

Van Kleef Gin
Fever-Tree Mediterranean & lime juice **11,50**

Hendrick's
Fever-Tree Mediterranean & cucumber **13,00**

Roku Gin
Fever-Tree Mediterranean & ginger **12,50**

Keveer Genever 0%
Fever-Tree Indian tonic, lemon & mint **9,00**

Spritzers

Aperol Spritz
Aperol, cava & orange **9,50**

Limoncello Spritz
limoncello, cava & lemon **9,50**

Campari Tonic
Campari, Fever-Tree tonic & orange **10,50**

Elderflower Spritz 0%
elderflower syrup, lime juice, soda water, mint & lemon **8,50**

WINES

Sparkling wines

| | glass | bottle |
|---|-------------|--------------|
| Dom Potier Cava Brut <i>Macabeo, Xarel-lo & Parellada, Spain</i> | 6,50 | 36,50 |

Dom Potier is produced according to the 'méthode de traditionnelle'. Intense but fresh on the nose, with a beautifully balanced flavour between fruit and acidity.

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| Domein Holset 'Kleine Prins' <i>Souvignier Gris, Johanniter, The Netherlands 0.375L</i> | | 39,00 |
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Champagnes

| | | |
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| Leclerc Briant Brut Réserve Champagne biodynamic Half 0.375L <i>Pinot Noir, Chardonnay & Pinot Meunier, France</i> | | 55,00 |
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| Nicolas Feuillatte Brut Réserve Exclusive Champagne <i>Pinot Noir, Chardonnay & Pinot Meunier, France</i> | | 69,00 |
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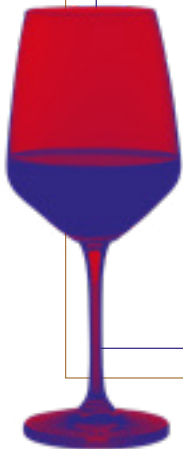
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| Leclerc Briant Brut Réserve Champagne biodynamic 2018 <i>Pinot Noir, Chardonnay & Pinot Meunier, France</i> | | 89,00 |
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| De Venoge Princes Brut Rosé <i>Pinot Noir, France</i> | | 129,00 |
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De Venoge Princes

Pinot Noir, France.

The legendary Venoge Cuvée des Princes was created in 1864 by Joseph de Venoge, in honour of the Princes of Orange. Its elegant bottle recalls the characteristic of the crystal Champagne decanter which the great European aristocracy of the early 20th century used to decant their Champagne.



WINES

White

Dry, crisp & refreshing

| | glass | bottle |
|---|-------------|--------------|
| Altozano <i>Sauvignon Blanc & Verdejo, Spain</i> | 5,50 | 27,50 |

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|--|-------------|--------------|
| Giol Delle Venezie <i>Pinot Grigio, Veneto, Italy</i> | 6,50 | 33,50 |
|--|-------------|--------------|

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|---|--|--------------|
| Weingut Martinshof <i>Weissburgunder, Rheinhessen, Germany</i> | | 35,00 |
|---|--|--------------|

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| Les Belles Vignes Sancerre <i>Sauvignon Blanc, Loire, France</i> | | 49,50 |
|---|--|--------------|

Aromatic, dry whites

| | glass | bottle |
|---|-------------|--------------|
| Femmes au Jardin <i>Viognier, France</i> | 6,50 | 33,50 |

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| Fuedo Maccari Olli <i>Grillo, Sicily, Italy</i> | | 39,00 |
|--|--|--------------|

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| Reuilly 'Les Chénes' Blanc <i>Sauvignon Blanc, Loire, France</i> | | 47,50 |
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| Antinori Bramito <i>Chardonnay, Umbria, Italy</i> | | 49,00 |
|--|--|--------------|

Rich fuller bodied

| | glass | bottle |
|---|-------------|--------------|
| Autentico Reserva <i>Chardonnay, Maipo Valley, Chile</i> | 6,50 | 33,50 |

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|--|--|--------------|
| St. Michelle Grand Estates <i>Chardonnay, Washington State, USA</i> | | 49,00 |
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Washington State, 'the Bourgogne of the US', has an ideal climate for a rich Chardonnay. Buttery and floral, with the perfect acidity level which makes this a very well-balanced wine.

WINES

Rose

| | glass | bottle |
|--|-------|--------|
| Château Sainte Roseline Perle de Roseline, <i>Cinsault, Grenache & Syrah, Provence France</i> | 7,50 | 37,50 |
| Château Sainte Roseline Prestige <i>Cinsault, Grenache & Syrah, Provence France</i> | | 45,00 |
| Antinori Scalabrone <i>Cabernet Sauvignon, Merlot & Syrah, Italy</i> | | 45,00 |

Red Light & fruity reds

| | glass | bottle |
|--|-------|--------|
| Altozano <i>Tempranillo & Shiraz, Spain</i> | 5,50 | 27,50 |
| Maison Didier Joubert <i>Pinot Noir, Languedoc, France</i> | | 35,00 |
| Reuilly 'Les Chénes' Rouge <i>Pinot Noir, Loire, France</i> | | 49,00 |

Medium bodied Juicy & supple reds

| | glass | bottle |
|---|-------|--------|
| Cantina Sava <i>Negroamaro Puglia, Italy</i> | 6,50 | 33,50 |
| Beronia Crianza <i>Tempranillo, Rioja, Spain</i> | | 39,00 |
| Valpolicella Bonacosta Corvina <i>Rondinella, Molinara Veneto, Italy</i> | | 45,00 |
| <i>Valpolicella, one of the classics from the Veronese tradition, made by Masi with a modern twist.</i> | | |

WINES

Full flavoured & intense reds

| | glass | bottle |
|---|-------|--------|
| Paul Jaboulet Aîné Syrah, France | 6,50 | 33,50 |
| Bodega Norton Malbec, Mendoza, Argentina | | 45,00 |
| Felix Callejo Parajes de Callejo Tinto fino, Ribera del Duero, Spain | | 59,00 |
| Costasera Amarone Classico Corvina Rondinella, Molinara 2015 Veneto, Italy | | 75,00 |

Costasera Amarone

Amarone wine is unique because of the production method. Ripened grapes are dried for 3 to 4 months on bamboo mats. The fruit flavors will become more intense and the tannins become softer by drying the grapes, which creates great flavor.



Dessert

| | glass |
|---|-------|
| Boschendal Vin d'or, South Africa | 6,00 |
| Duorum Tawny Port Douro, Portugal | 6,00 |
| Gonzalez Byass Apostoles Pedro Ximénez Palo Cortado 30y V.O.R.S. | 7,50 |

COFFEE & TEA

Coffee

| | |
|--------------------------|------|
| espresso | 3,00 |
| doppio | 4,00 |
| lungo | 3,50 |
| espresso macchiato | 3,50 |
| cappuccino | 4,00 |
| latte macchiato | 4,00 |
| caffé latte | 4,00 |
| flat white (double shot) | 4,50 |

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

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|---|------|
| tea | 3.50 |
| teapot | 7.50 |
| fresh mint tea or fresh ginger & orange tea | |
| tea | 4.00 |
| teapot | 8.00 |



AFTER DINNER COCKTAILS

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|---|-------|
| The Ambassador <i>old rum, Lillet Rouge, cinnamon, star anise, orange zest</i> | 11,50 |
| The Hague espresso martini <i>van Kleef 'Haagsch hopje', van Kleef Vodka, espresso</i> | 11,50 |
| Espresso mocktini 0.0% <i>espresso, butterscotch syrup, cream</i> | 9,50 |

DIGESTIVES

Cognac

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|------------------------|-------|
| Chateau Montifaud VS | 7,50 |
| Hennessy VS | 8,00 |
| Chateau Montifaud VSOP | 8,00 |
| Chateau Montifaud XO | 12,50 |

Armagnac

| | |
|-----------------|------|
| Marie Duffau VS | 7,50 |
| Janneau VSOP | 8,50 |

Calvados

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|------------------------|------|
| Christian Drouin VS | 7,50 |
| Avallen 'bee positive' | 8,50 |

DIGESTIVES

Grappa

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|----------------------------------|-------|
| Grappa di Lugana | 9,00 |
| Grappa di Lugana, 24 months aged | 10,00 |

Liqueur

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|---------------------------|------|
| 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

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|--------------------------------|-------|
| Auchentoshan Threewood 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 |
| Laphroig 10Y Islay | 10,00 |
| Lagavullin 8Y Islay | 11,50 |

DIGESTIVES

World whiskey

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|--|-------|
| 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 | 5,00 |
| Van Kleef Oude Jenever | 5,50 |
| Van Kleef Oude van 5 | 8,50 |
| Van Kleef Korenwijn | 6,00 |
| Van Kleef Vodka | 5,00 |
| Van Kleef Vieux | 5,50 |

