

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!



## APERITIF

### First Lady

Lillet Blanc, white rum, Chartreuse Jaune,  
homemade pineapple syrup, lime juice

**12,50**

### Dom Potier Cava

Macabeo Parelada, Chardonnay, Spain

**6,50 glass / 36,50 bottle**

### Domein Holset Kleine Prins

Souvignier Gris, Johanniter, The Netherlands

**39,00 0.375L**

### Nicolas Feuillatte Brut Réserve

Pinot Noir, Chardonnay, Pinot Meunier,  
Champagne, France

**69,00**

### Leclerc Briant Brut Réserve

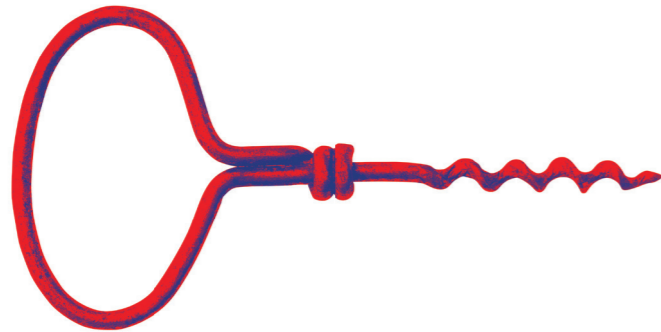
Pinot Noir, Chardonnay, Pinot Meunier  
Biodynamic, Champagne, France

**89,00**

### De Venoge Princes Brut Rosé

Pinot Noir, Champagne, France

**129,00**



## APPETIZERS

### Sourdough bread

with demi-sel butter

**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**

### Plateau apero

Jamon Iberico Pata Negra 20gr,  
mixed nuts from 'De Notenkoning', rillettes of duck,  
creme barigoule, artichoke chips,  
Taggiasca olives, crostinis and cornichons

**15,00 PP**

## WINE PAIRING

To fully enjoy your dinner, we are happy to accompany you with our beautiful selection of mostly organic or biodynamic matching wines.

### Wine pairing

3 courses	<b>22,50</b>
4 courses	<b>30,00</b>
Per glass	<b>7,50</b>

### DD pairing

3 courses	<b>15,00</b>
4 courses	<b>20,00</b>
Per glass	<b>5,00</b>

## WINE LIST

Want to celebrate a special moment with an extra special wine? Ask for our wine list and we will be happy to advise you on a nice suitable wine for the dish and moment.



### Enjoy your own special Bottle

Are you a real wine enthusiast and would you like to bring your own special wine? We would like to hear more about your special wine and we will serve it professionally in our beautiful Definition Spiegelau glasses. For this service we charge a corkage fee of 25,00 euros per bottle.

## MENU PURE

In our Menu Pure, our team brings the love for fresh ingredients, beautiful products and special flavours together on your plate.

3 course menu **45,00**  
4 course menu **55,00**

### Amuse

chef's seasonal amuse

### Jardin de saison

parsnip tartare with turnip,  
radish and beetroot sorbet

### Coquille Saint-Jacques\*

coquille Saint-Jacques with champagne sabayon and herring caviar

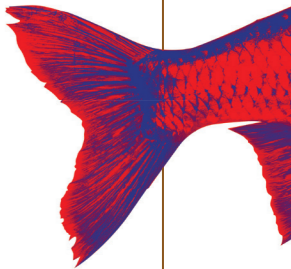
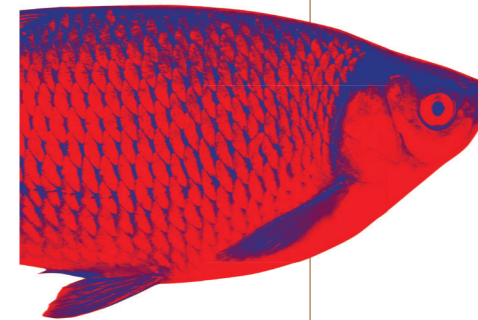
*\* Included in 4 course menu*

### Filet d'agneau

lamb fillet with cream of spinach, asparagus,  
potato soufflé and hibiscus-port jus

### Trifle

pavlova, crème patisserie, mango,  
passion fruit and white chocolate



## LES ENTRÉES

### Jardin de saison

parsnip tartare with turnip,  
radish and beetroot sorbet

15,00

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### Cocktail de crevettes

Dutch shrimps with avocado, grapefruit,  
fennel and crème fraîche

19,00

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### Steak tartare

steak tartare with classic garnish,  
Piccalilli, pickled egg yolk and crostini

17,00

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### Pâté de volaille

poultry paté with Monegasque onions and home baked brioche

18,00

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### Velouté

celeriac velouté with truffle and wild mushrooms

17,00

## LES CLASSIQUES

### Caesar salad

little gem salad with Caesar dressing, croutons, poached egg and Parmesan

13,50

+ *grilled chicken or prawns 6,50*

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### Bisque d'homard

lobster bisque served with prawns, whipped cream, orange and crostini

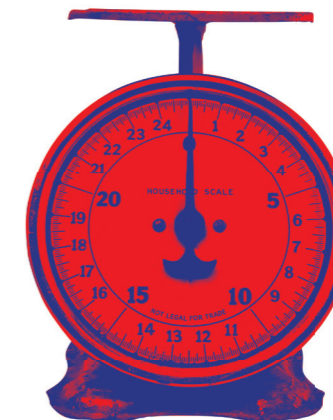
17,00

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### Beefburger

Black Angus burger 180 grams, toasted brioche bun, lettuce,  
tomato, Kesbeke pickles, caramelized onion, Parmesan and truffle mayonnaise

18,50



## LES PLATS

### Risotto

risotto with wild mushrooms and truffle, poached egg and Parmesan

24,00

### Poisson au beurre blanc

North Sea flatfish with fennel, mussels, pearl couscous  
cauliflower cream and vanilla beurre blanc

27,00

### Ballotine

ballotine of guinea fowl filled with mushrooms, carrot,  
asparagus, pommes dauphine, and morel sauce

27,00

### Steak du boeuf

grain fed Black Angus rumpsteak 200 grams,  
Béarnaise sauce, homemade fries and Caesar salad

31,50



### Catch of the day

changing fish specialty from the season

daily price

## SIDES

### Homemade fries

with homemade mayonnaise

5,50

### Parmesan fries

with Parmesan and truffle mayonnaise

7,00

### Seasonal vegetables

changing seasonal vegetables

6,50

### Green salad

mixed salad, green herbs and vinaigrette

5,00

## LES DESSERTS

### Poire Belle Hélène

poached pear, Champagne sabayon, almond and chocolate crumble

12,00

### Grande Madeleine

filled with crème pâtissière, raspberry and white chocolate ice cream

14,00

### Omelette Sibérienne

baked Alaska of Bourbon vanilla ice cream,  
Breton cake, meringue, rum raisins

14,00

### Cheese selection of Gransjean

Époisses, Comté, Blue Stilton,  
tomato jam, cranberry compote and fig bread

14,00

### Coffee à la Sophia

coffee or tea of your choice, friandises,  
'Haagsch Hopje' liqueur with whipped cream

10,00

## DRINKS

### 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)*

### AFTER DINNER COCKTAILS

#### The Ambassador

aged rum, Lillet Rouge, cinnamon, anise, orange zest	11,50
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#### The Hague espresso martini

Van Kleef 'Haagsch Hopje', van Kleef Vodka, espresso	11,50
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#### Espresso mocktini 0.0%

espresso, butterscotch syrup, cream	9,50
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### TEA

choose from our extensive selection of Betjeman & Barton teas	
tea	3,50
teapot	7,50
fresh mint tea or fresh ginger & orange tea	
tea	4,00
teapot	8,00

### DIGESTIVES

#### Cognac

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

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

## DRINKS

### Grappa

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

### Liqueur

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

Auchentoshan Three Wood 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

### World whisky

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