

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!

A handwritten signature in white ink that reads "Sophia". The signature is elegant and cursive, with a long horizontal flourish extending to the right.



EGGS

Avocado toast

toast with poached egg, avocado and green herbs

9,50

+ smoked salmon 4,50

Parisienne smoked rib-eye

parisienne with smoked rib-eye, truffle mayonnaise, rocket and Parmesan

13,50

12 uurtje

seasonal soup, fried egg sandwich with ham or cheese,
farmer's bread and Holtkamp veal croquette

17,50

SWEETS

Apple pie

with or without whipped cream

4,50 / 5,25

Fresh Madeleines

4 pieces 4,00

ask about our changing
homemade sweets.

HEALTHY SHAKES

Vitamin boost

pineapple, mango and coconut milk

6,50

Healthy start

spinach, avocado, celery and cucumber

6,50

Fresh orange juice

5,50

AFTERNOON TEA

Afternoon tea

34,50*

Sparkling afternoon tea

including a glass of Dom Potier Cava as an aperitif

39,50*

Selection of exclusive teas from Betjeman & Barton

Courtisanes, Tisane du Berger, Camomille, Ceylon, Pouchkine, Rooibos

Selection of fresh teas

lemon, ginger, orange, mint

Amuse

seasonal soup

Etagère

shrimp cocktail, sandwich with smoked salmon and crème fraîche, sandwich with smoked rib-eye and truffle mayonnaise, rocket and Parmesan, savory muffin made from seasonal vegetables

scones with clotted cream, Twisted Jam, tartelette with frangipane and apricot, fruit salad, homemade madeleines

** Only to be ordered per table, from two persons until 15:00, prices are per person.*

LUNCH MENU PUUR

2 course menu
including coffee or tea

35,00

ENTRÉE

Beetroot

beetroot tartare with date-blackberry vinaigrette,
young goat cheese and pistache crumble

PLAT PRINCIPAL

choice of main course

Risotto

risotto with wild mushrooms and truffle, poached egg and Parmesan

Poisson au beurre blanc

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

Ballotine

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

Coffee or tea

homemade madeleines

LES ENTRÉES

Beetroot

beetroot tartare with date-blackberry vinaigrette,
young goat cheese and pistache crumble

15,00

Cocktail de crevettes

Dutch shrimps with avocado, grapefruit,
fennel and crème fraîche

19,00

Steak tartare

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

17,00

Pâté de volaille

poultry paté with Monegasque onions and home baked brioche

18,00

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

Bisque d'homard

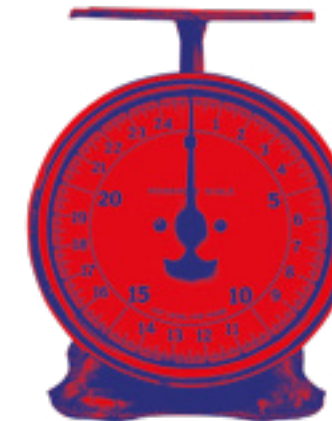
lobster bisque served with prawns, whipped cream, orange and crostini

17,00

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

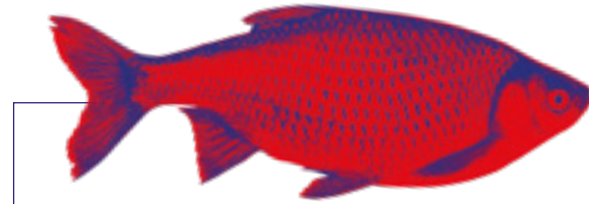
ballotine of guinea fowl filled with mushrooms, carrot, asparagus, pommes dauphine and morel sauce

27,00

Steak du boeuf 🕒

grain fed Black Angus rumpsteak 200 grams with 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 peer, Champagne sabayon, almond and chocolate crumble

12,00

Grande Madeleine

filled with cream 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)

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

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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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