EST 1985 | THE HAGUE

# Sophia
## Jazz Dinner Show



**MENU DE SELECTION | 69,00**
incl. welcome cocktail

## ENTREE

**Saveurs de saison (V)**
seasonal vegetables and flavours, prepared with
variations in texture and aroma

**Slow-cooked salmon**
salmon loin cooked at 38°C, sweet and sour cucumber
spaghetti, tarragon cream and cucumber foam

**Rillettes de saison**
artisanal rillettes of meat or fish with a variation of garnishes

## PLAT

**Poulet label rouge**
French free-range corn-fed chicken with mushrooms,
cream of parsnip, pommes pavé and port jus

**Poisson au beurre blanc**
seasonal North Sea fish, pan fried on the bone with fennel,
pearl couscous, crayfish and vanilla beurre blanc

**Risotto (V)**
changing risotto with seasonal ingredients

**Entrecôte**
Black Angus Ceibo Beef entrecôte 200gr with béarnaise sauce,
homemade fries and Caesar salad
*Supplement 5.00*

## DESSERT

**Crème brûlée**
vanilla crème brûlée with dulce de leche ice cream

*Any allergies we should know about? Please inform us.*