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 is 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!

Sophie

COSY PLACE TASTY FOOD

APPETIZERS

Available to order during kitchen hours

Artisan bread
with beurre demi-sel — 4,50

Crab cakes
with cherry tomatoes, vadouvan mayonnaise and coriander — 12,50

Iberico ham
Jamon Iberico Pata Negra 50gr, Taggiasca olives, crostini's and cornichons — 15,00

Dutch bitterballs
6 pieces with ' Limburgse' mustard — 11,00

Cheese sticks
6 pieces with sweet chili sauce — 9,50

Truffle croquettes
6 pieces with Pecorino cream — 14,00

Karaage chicken
6 pieces of Japanese fried chicken with sweet chili sauce — 12,00

Mixed 'Bittergarnituur'
12 pieces, mix of bitterballs, cheese sticks, Karaage chicken and torpedo shrimps — 19,50

Plateau apéro
Jamon Iberico Pata Negra 20gr, truffle croquettes, bitterballs, Jersey cheese, home-roasted mixed nuts, Taggiasca olives, crostini's and cornichons — 19,50

Any allergies we should know about? Please inform us.

SOFT DRINKS

Soft drinks

Coca Cola regular | zero	4,50
Fanta orange | cassis	4,50
Fuze Tea sparkling | green	4,50
Fever-Tree tonic	6,00
Fever-Tree ginger beer	6,00
Royal Bliss ginger ale | bitter lemon	5,00
Sprite | Rivella light	4,75
Spa reine | Spa intense 25cl	4,00
S. Pellegrino | Acqua Panna 75cl	7,50

Homemade lemonades

homemade lemonade *grilled pineapple syrup & lemon*	6,50
homemade iced tea *peach, jasmine, citrus & mint*	6,50

Juices

fresh orange juice	6,00
Appelaere organic apple juice	6,00
Big Tom tomato juice	6,50

BEERS

Tap beer

Heineken 0.25	5,00
Heineken 0.50	9,00
Seasonal beer 0.25	6,50

Low or no alcohol

Heineken 0.0%	5,00
Affligem Blond 0.0%	6,00
Radler 2.0%	5,50

Bottled

Affligem Dubbel	6,00
Lagunitas IPA	6,50
Duvel	7,00
Liefmans rosé	6,00
Affligem Tripel	6,50
Texels Skiller Wit	6,50

Sophia beer

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

6,50

COCKTAILS

Classic cocktails

Passion Fruit Mimosa
passion fruit, cava **12,00**

Moscow Mule
Ketel One Vodka, ginger beer, cane sugar, lime juice **12,00**

Mojito
Planteray white rum, soda water, cane sugar, lime juice, mint **13,00**

Margarita
tequila blanco, triple sec, cane sugar, lime juice **13,00**

Bloody Mary
Big Tom tomato juice, Ketel One Vodka, lime juice **14,00**

Old Fashioned
Bourbon whiskey, cane sugar, angostura bitters **13,00**

Negroni
Tanqueray gin, Campari, Lillet Rouge **14,00**

Whatever Sour
spirit of choice, lime juice, egg white **15,00**

Pornstar Martini
vanilla vodka, Passoa, lime juice, passionfruit, egg white **16,00**

Sophia's signatures

The First Lady
Lillet Blanc, white rum, Chartreuse Jaune, homemade pineapple syrup, lime juice **15,00**

The Ambassador
aged rum, Lillet Rouge, homemade ras el hanout syrup, cinnamon, star anise, orange zest **14,00**

The Hague Espresso Martini
Van Kleef 'Haagsch Hopje', Van Kleef Vodka, espresso **14,00**

COCKTAILS

Gin & tonic

Tanqueray London Dry
Fever-Tree Indian tonic & lemon **12,00**

Van Kleef
Fever-Tree Mediterranean & lime **13,00**

Hendrick's
Fever-Tree Mediterranean & cucumber **15,00**

Malfy Rosa
Fever-Tree Mediterranean & orange **14,00**

Spritzers

Aperol Spritz
Aperol, cava & orange **11,00**

Limoncello Spritz
limoncello, cava & lime **11,00**

Lillet Spritz
Lillet of choice, Fever-Tree tonic & citrus **12,00**

Campari Tonic
Campari, Fever-tree tonic & orange **12,00**

Mocktails

Mocktail Mule 0.0%
ginger beer, passionfruit, lime juice **10,50**

Mojito 0.0%
mojito syrup, soda water, cane sugar, lime juice, mint **10,50**

Tanqueray Gin & Tonic 0%
Fever-Tree Indian tonic, lemon **12,00**

Espresso Mocktini 0.0%
espresso, butterscotch syrup, milk **11,50**

Elderflower Spritz 0%
elderflower syrup, lime juice, soda water, mint & lemon **10,00**

WINES

Sparkling wines

	glass	bottle
Dom Potier Cava Brut *Macabeo & Xarel-lo, Penedès, Spain*	7,00	42,00
Dom Potier is produced according to the 'méthode traditionelle.' Intense but fresh on the nose, with a beautifully balanced flavour between fruit and acidity.		
Domein Holset Extra Brut *Méthode Champenoise, The Netherlands*		59,00

Champagnes

Nicolas Feuillatte Brut Réserve Exclusive *Pinot Noir, Chardonnay & Pinot Meunier, Champagne, France*	75,00
Valentin Leflaive Blanc de Blancs CV 19 30 *Chardonnay, Champagne, France*	90,00
Nicolas Feuillate Brut Rosé *Pinot Noir, Pinot Meunier & Chardonnay, France*	80,00
Nicolas Feuillate Palmes d'Or Brut Vintage 2008 *Pinot Noir & Chardonnay, Champagne, France*	195,00
De Venoge Princes Brut Rosé *Pinot Noir, Champagne, France*	125,00

De Venoge Princes Brut Rosé

Pinot Noir, Champagne, 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
Gentry Blanc *Chardonnay, Pays d'Oc, France*	7,00	35,00
Bellaretta *Pinot Grigio, Abruzzo, Italy*	7,50	38,50
Domaine Boeckel *Riesling, Alsace, France*		42,00
Les Belles Vignes Sancerre *Sauvignon Blanc, Loire, France*		55,00

Aromatic, dry

	glass	bottle
Paul Jaboulet Aîné 'Parallèle 45' Blanc *Clairette, Grenache blanc, Marsanne, Roussanne, Viognier, Rhône, France*	8,50	43,50
Umani Ronchi *Pecorino, Abruzzo, Italy*		42,00
Fournier Chenin Blanc *Chenin Blanc, Loire, France*		45,00
Antinori Bramito *Chardonnay, Umbria, Italy*		55,00

Rich fuller bodied

	glass	bottle
Beronia Viura *Viura, Rioja, Spain*	9,00	46,00
St. Michelle Grand Estates *Chardonnay, Colombia Valley, USA*		55,00
Olivier Leflaive Montagny 1er Cru 2022 *Chardonnay, Burgundy, France*		89,00

WINES

Rosé

	glass	bottle
Château Sainte Roseline Perle de Roseline *Cinsault, Grenache, Syrah,* *Côtes de Provence, France*	8,50	43,50
Château Sainte Roseline Prestige *Cinsault, Grenache, Syrah,* *Côtes de Provence, France*		49,00
Château Sainte Roseline Lampe de Méduse *Cinsault, Grenache, Mourvèdre, Tibouren,* *Côtes de Provence, France*		55,00

Red

Light & fruity

	glass	bottle
Gentry Rouge *Merlot, Pays d'Oc, France*	7,00	35,00
Fournier Pinot Noir *Pinot Noir, Vin de France, France*		45,00
Domaine Faiveley Mercurey 1er Cru 'Les Clos du Roy' 2023 *Pinot Noir, Burgundy, France*		89,00

Medium bodied
Juicy & supple

	glass	bottle
La Grassa *Primitivo, Puglia, Italy*	7,50	38,50
Beronia Crianza *Tempranillo, Rioja, Spain*		49,00
Masi Valpolicella Bonacosta *Corvina, Molinara, Rondinella, Veneto, Italy* *Valpolicella, one of the classics from the Veronese tradition, made by Masi with a modern twist.*		47,50

WINES

Full flavoured & intense

	glass	bottle
Paul Jaboulet Aîné 'Parallèle 45' Rouge *Carignan, Grenache, Marselan,* *Mouvèdre, Syrah, France*	8,50	43,50
Norton Privada *Cabernet Sauvignon, Malbec, Merlot,* *Mendoza, Argentina*		55,00
Dominio Fournier *Tempranillo, Ribera del Duero, Spain*		59,00
Antinori Brunello Pian delle Vigne *Sangiovese, Tuscany, Italy*		85,00
Prunotto Barolo *Nebbiolo, Piemonte, Italy*		79,00
Baron Edmond de Rothschild - Château Clarke 2018 *Merlot, Cabernet Sauvignon, Bordeaux, France*		89,00
Baron Edmond de Rothschild - Château Clarke 2005 *Merlot, Cabernet Sauvignon, Bordeaux, France*		95,00

Enjoy your own special wine

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 in our beautiful Definition Spiegelau glasses.

Corkage: **30,00** *per bottle*

Dessert

	glass
Boschendal Vin d'or *Riesling, Viognier, Coastal Region, South Africa*	7,50
Noé Pedro Ximénez V.O.R.S. *Pedro Ximénez, Jerez de la Frontera, Spain*	8,00
Duorum Tawny Port	7,00
Duorum Ruby Port	7,00

COFFEE & TEA

Coffee

espresso	3,75
doppio	4,75
lungo	4,00
espresso macchiato	4,00
cappuccino	4,75
latte macchiato	5,00
caffè latte	5,00
flat white (double shot)	5,25

all our coffees are prepared with organic milk, as a vegan option we serve oat or soy milk (+ 0.50)

Tea

choose from our extensive selection of Betjeman & Barton teas
Courtisane, Tisane du Berger, Camomille, Ceylon, Pouchine, Rooibos

tea	4,00
teapot	8,00

fresh mint tea or fresh ginger-orange tea

tea	4,50
teapot	8,50

DIGESTIVES

Cognac

Hennessy VS	9,50
Chateau Montifaud VS	9,00
Chateau Montifaud VSOP	9,50
Chateau Montifaud XO	13,00

Armagnac

Marie Duffau VS	9,00
Janneau XO	10,00

Calvados

Christian Drouin VS	8,50

Grappa

Grappa di Lugana	9,50
Grappa di Lugana 24 months aged	10,00

DIGESTIVES

Liqueur

Van Kleef 'Haagsch Hopje'	6,00
Tia Maria	7,00
Licor 43	7,00
Baileys	7,00
Grand Marnier	8,00
Cointreau	7,00
Italicus	9,50
Frangelico	7,00
Disaronno Originale	7,00
Drambuie	7,00

Scotch single malt whisky

Auchentoshan Threewood Lowland	10,00
Highland Park 12Y Island	10,00
Talisker 10Y Island	10,50
Oban 14Y Highland	12,00
Maccallan 12Y Highland	16,00
Glenlivet 12Y Speyside	9,50
Glenlivet 15Y Speyside	14,00
Caol Ila 12Y Islay	11,00
Laphroaig 10Y Islay	10,50
Lagavullin 8Y Islay	12,50

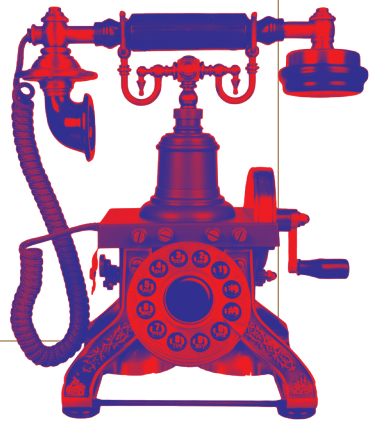
DIGESTIVES

World whiskey

Jameson	8,00
Connemara Peated	10,00
Millstone 92 Rye (The Netherlands)	10,50
Makers Mark Bourbon	9,50
Bulleit Bourbon	8,50
Jack Daniels	8,00
Johnnie Walker Green 15Y	11,00

Dutch spirits

Van Kleef Jonge Jenever	6,00
Van Kleef Oude Jenever	6,50
Van Kleef Oude van 5	9,50
Van Kleef Oude van 3	9,50
Van Kleef Korenwijn	7,00
Van Kleef Vodka	6,00
Van Kleef Vieux	6,50



restaurant.sophia

Restaurant Sophia Den Haag