

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 matching 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 cooked 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 our chef should know about? Please inform us.