

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!

A handwritten signature in white ink that reads "Sophia". The signature is elegant and cursive, with a long, sweeping underline that extends to the left.



EGGS

Avocado toast 🌿

toast with poached egg, avocado, romaine lettuce, tomato and green herbs

15,00

+ smoked salmon 4,50

Oeufs au plat

fried eggs on farmer's bread, three eggs, ham, bacon or young farmer's cheese

15,00

12 o'clock

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

18,50

SANDWICHES

Classic Club sandwich

toasted cornbread with grilled chicken, bacon,
romaine lettuce, tomato, cucumber and egg salad

17,50

Sandwich burrata 🌿

cream of smoked beetroot and raspberry, curry granola,
pomegranate molasses, served on homemade focaccia

18,50

Mushroom toast 🌿

sautéed mushrooms, ricotta salata,
served on sourdough toast

17,50

Croquettes on bread

two Holtkamp veal croquettes, farmer's
bread and 'Limburgse' mustard

15,00

Any allergies we should know about? Please inform us.

HIGH TEA

Experience our luxurious high tea* and indulge in handmade scones, delicate pastries and classic savoury bites, beautifully presented on the iconic Heinen Delft Blue 'De Vouw' tableware. All complemented by the refined flavours of Betjeman & Barton tea. A unique and welcoming experience to relax together and enjoy in style.

High tea

45,00

Sparkling high tea

including a glass of Dom Potier Cava as an aperitif

49,00

Selection of exclusive teas from Betjeman & Barton

Courtisanes, Tisane du Berger, Camomile, 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 carpaccio and truffle mayonnaise, arugula and Parmesan,
quiche made from seasonal vegetables

scones with clotted cream and Twisted Jam, madeleines and macarons,
caramel-chocolate meringue, lemon cake, fruit salad, Sophia bonbon

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

Any allergies we should know about? Please inform us.

MENU DE SELECTION

2 course menu including coffee or tea

45,00

ENTRÉE

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

changing risotto with seasonal ingredients

Entrecôte *Supplement 5,00*

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

Coffee or tea

homemade madeleines

Any allergies we should know about? Please inform us.

LES ENTRÉES

Saveurs de saison 🍃

seasonal vegetables and flavours, prepared
with variations in texture and aroma

18,00

Slow-cooked salmon

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

18,00

Cocktail de crevettes

Norwegian shrimp and crayfish cocktail, sherry foam and crispy shallot

18,00

Steak tartare

steak tartare with classic garnish, Piccalilli, egg yolk 64°C and crostini

18,00

Rillettes de saison

artisanal rillettes of meat or fish with a variation of garnishes

18,00

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SALADS

Caesar salad 🌿

salad with romaine lettuce, tomatoes, capers, Caesar dressing, croutons, poached egg and Parmesan

21,00

+ grilled chicken or prawns 5,50

Salade aux légumes 🌿

seasonal salad with vegetables, nuts, fruits and refined flavours

19,00

VELOUTÉ & BISQUE

Velouté 🌿

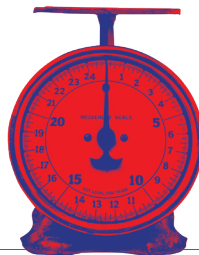
seasonal velouté with changing garnishes

16,00

Bisque d'homard

lobster bisque served with prawns, whipped cognac cream and orange

19,50



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LES PLATS

Plat principal

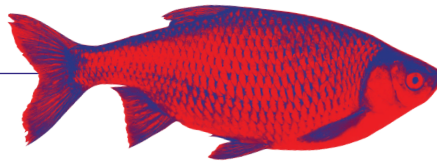
sélection du boucher, seasonal meat, poultry or game,
with vegetables of the moment and rich jus

30,00

Poulet label rouge

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

29,00



Catch of the day

changing fish specialty from the season

DAILY PRICE

Poisson au beurre blanc

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

35,00

Risotto 🍃

changing risotto with seasonal ingredients

27,00

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LES CLASSIQUES

Tournedos

Black Angus Ceibo Beef tournedos 150gr, brioche, potato mousseline, spinach, king boletus and Madeira-truffle jus

39,00

Entrecôte

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

37,00

Beefburger

Black Angus burger 180gr, toasted brioche bun, lettuce, tomato, Kesbeke Dwarsliggers, caramelised onion, cheddar and burger sauce

23,00

SIDES



Homemade fries

with homemade mayonnaise

6,50

Parmesan fries

with Parmesan and truffle mayonnaise

8,50

Seasonal vegetables

changing seasonal vegetables

8,50

Green salad

mixed salad, green herbs and vinaigrette

6,50

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LES DESSERTS

Tarte chocolat-ganache

chocolate ganache tart with blood orange sorbet

15,00

Crème brûlée

vanilla crème brûlée with dulce de leche ice cream

15,00

Paris-Brest

choux pastry with hazelnut praline cream

15,00

Cheese selection of Gransjean

Tomme de Savoie, Comté, Old Jersey cheese, Shropshire Blue
served with pear-mustard compote and almond-date bread

15,00

Coffee à la Sophia

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

12,00

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DRINKS

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 milk or soy milk (+ 0.50)*

TEA

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

AFTER DINNER COCKTAILS

The Ambassador

aged rum, Lillet Rouge, homemade ras el hanout syrup, cinnamon, star anise, orange zest	14,00
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The Hague Espresso Martini

Van Kleef 'Haagsch Hopje', Van Kleef Vodka, espresso	14,00
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Espresso Mocktini 0.0%

espresso, butterscotch syrup, cream	11,50
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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
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DRINKS

Grappa

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

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
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

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