

EST 1985 | THE HAGUE

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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*



[restaurant.sophia](https://www.instagram.com/restaurant.sophia/)



[Restaurant Sophia Den Haag](https://www.facebook.com/Restaurant Sophia Den Haag)

## 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**

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### 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

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### 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

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### **Coffee or tea**

homemade madeleines

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## LES ENTRÉES

### Saveurs de saison

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

18,00

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### Slow-cooked salmon

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

18,00

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### Cocktail de crevettes

Norwegian shrimp and crayfish cocktail, sherry foam and crispy shallot

18,00

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### Steak tartare

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

18,00

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### 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*

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### Salade aux légumes

seasonal salad with vegetables, nuts, fruits and refined flavours

**19,00**

## VELOUTÉ & BISQUE

### Velouté

seasonal velouté with changing garnishes

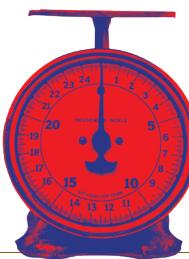
**16,00**

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### Bisque d'homard

lobster bisque served with prawns, whipped cognac cream and orange

**19,50**



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## LES PLATS

### Plat principal

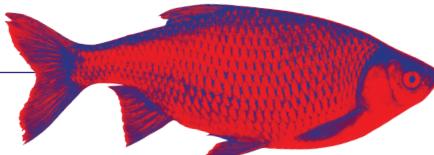
sélection du boucher, seasonal meat, poultry or game,  
with vegetables of the moment and rich jus

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

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

## 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

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

## 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<br>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<br>ras el hanout syrup, cinnamon, star anise,<br>orange zest | 14,00 |
|---|-------|

#### The Hague Espresso Martini

|   |       |
|---|-------|
| Van Kleef 'Haagsch Hopje',<br>Van Kleef Vodka, espresso | 14,00 |
|---|-------|

#### Espresso Mocktini 0.0%

|                                     |       |
|-------------------------------------|-------|
| espresso, butterscotch syrup, cream | 11,50 |
|-------------------------------------|-------|

### 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 |
|---------------------|------|

## 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 |
| Macallan 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 |
| Lagavulin 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 |