

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 horizontal flourish extending to the right.

APERITIF

First Lady

Lillet Blanc, white rum, Chartreuse Jaune,
homemade pineapple syrup, lime juice

15,00

Dom Potier Cava Brut

Macabeo, Xarel-lo, Spain

7,00 glass / 42,00 bottle

Domein Holset Extra Brut

Méthode Champenoise, The Netherlands

59,00

Nicolas Feuillatte Brut Réserve

Pinot Noir, Chardonnay, Pinot Meunier,
Champagne, France

75,00

Valentin Leflaive Blanc de Blancs CV 19 30

Chardonnay, Champagne, France

90,00

De Venoge Princes Brut Rosé

Pinot Noir, Champagne, France

125,00



WINE LIST & WINE PAIRING

Our wine list is available, featuring beautiful wines that pair perfectly with our French dishes. We gladly help selecting the right wine by the glass or bottle.

APPETIZERS

Artisan bread

with demi-sel butter

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

Truffle croquettes 🍄

6 pieces with Pecorino cream

14,00

Dutch bitterballs

6 pieces with 'Limburgse' mustard

11,00

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.

MENU DE SELECTION

3-course menu **55,00**

ENTRÉE

Saveurs de saison 🌿

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 🌿

changing risotto with seasonal ingredients

Entrecôte *Supplement 5,00*

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

DESSERT

Crème brûlée

vanilla crème brûlée with dulce de leche ice cream

Any allergies we should know about? Please inform us.

MENU PURE

In our Menu Pure, our team brings the love for fresh ingredients, beautiful products and special flavours together on your plate.

3 course menu **49,00**

4 course menu **59,00**

Saveurs de saison 🌿

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

Cocktail de crevettes

Norwegian shrimp and crayfish cocktail, sherry foam and crispy shallot

**included in 4 course menu*

Plat principal

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

Tarte chocolat-ganache

chocolate ganache tart with blood orange sorbet

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

Any allergies we should know about? Please inform us.

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 🌿

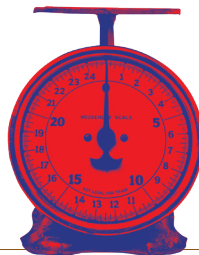
seasonal velouté with changing garnishes

16,00

Bisque d'homard

lobster bisque served with prawns, whipped cognac cream and orange

19,50



Any allergies we should know about? Please inform us.

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

Any allergies we should know about? Please inform us.

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 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
---	-------

The Hague Espresso Martini

Van Kleef 'Haagsch Hopje', Van Kleef Vodka, espresso	14,00
---	-------

Espresso Mocktini 0.0%

espresso, butterscotch syrup, milk	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
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