

EST 1985 | THE HAGUE

Sophia

Summer BBQ

3 course selection menu
55,00

Slow-cooked salmon 18,00

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

Steak tartare 18,00

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

Cocktail de crevettes 18,00

Norwegian shrimp and crayfish cocktail, sherry foam and crispy shallot

Saveurs de saison 18,00 🍃

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

Van de BBQ

Plat principal 30,00

sélection du boucher, seasonal meat, poultry or game with a rich jus or sauce

Poulet label rouge 29,00

French free-range corn-fed chicken suprême with port sauce

Catch of the day DAILY PRICE

changing fish specialty from the season

Beefburger 27,00

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

Vegetarian paella 27,00 🍃

a vibrant vegetarian version of the classic paella

The above dishes will be served with grilled vegetables and pommes dauphinois, with the exception of the vegetarian paella

Tarte chocolat-ganache 15,00

chocolate ganache tart with blood orange sorbet

Crème brûlée 15,00

vanilla crème brûlée with dulce de leche ice cream

Cheese selection of Gransjean* 15,00

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

**supplement in 3 course selection menu €2,50*