

PÂTISSERIE

Signature Des Indes Patisserie

Our Chef Pâtissier Martha Orban has designed exclusive sweet delicacies with great care for Hotel Des Indes.
Please view our showcase and select your favorite.

Royal delight	7.25
Calamansi and white chocolate	
Lemon Merengue	7.25
Lemon custard and meringue, a 19th century classic	
Anna Pavlova	7.25
A sweet dance of Champagne mousse and chocolate	
Apple delight	7.25
A Dutch classic with apple, cinnamon and raisins	
Blueberry Dome	7.25
Biscuit with refreshing blueberry mousse	
Choco Bombe	7.25
For chocolate lovers	
Macarons	4.75
Choice of three: chocolate, mocha, lemon, pistachio or raspberry	
Petit Fours	4.75
Selection of three of the Chef	

GREAT DES INDES TRADITIONS

HIGH TEA	39.50
Daily at 14:00	
Weekends with live music	43.50
Four courses of sandwiches, scones, homemade sweets combined with different selections of teas.	
ROYAL HIGH TEA	
Includes a glass of Champagne. <i>Supplement of</i> 12.50	
AFTERNOON TEA	22.50
Monday - Friday from 12:00 - 17:00	
Your favorite tea with a Royal selection of savory and sweets on a stand.	

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COFFEE
TEA
PÂTISSERIE



HOTEL DES INDES
THE HAGUE

COFFEE

Signature Des Indes Coffee

Our unique signature coffee blend has been developed by the renowned coffee roaster 'BOON' in The Hague as a private label for Hotel Des Indes. This 100% Arabica blend of Indonesian Mandheling, Mexican, Brazilian and Indian Malabar-beans is a little spicy, velvety with a creamy top. Taste the chocolate, nut and orange accents and experience the rich history of Hotel Des Indes.

	Signature	
Ristretto		
Short shot espresso	4.00	4.25
Double shot	5.00	5.25
Espresso		
Single shot espresso	4.25	4.50
Double shot	5.00	5.25
Café Crème	5.25	5.50
Long espresso		
Cappuccino*	5.75	6.00
Single shot espresso, steamed milk		
Latte Macchiato*	6.00	6.25
Hot milk, single shot espresso		
Café Latte*	6.00	6.25
Single shot espresso, hot milk		
Americano	5.25	5.50
Single shot espresso, hot water		
Espresso Macchiato*	4.50	4.75
Single shot espresso, foamed milk		
Cortado*	4.50	4.75
Single shot espresso, warm milk		
Flat white*	5.75	6.00
Single shot espresso, microfoam		
'Royal' coffee	6.25	6.50
Coffee, whipped cream, chocolate, golden pearls		
Mocha(ccino)*	6.00	6.25
Chocolate-flavoured variant of Café Latte		

*Ask for your preference of milk: skim, soya, almond, coconut, oat milk

COFFEE SPECIALS

'Diplomat' coffee	7.50
'Advocaat' (egg liqueur) - single shot espresso - whipped cream	
Irish coffee	9.50
Irish whiskey - coffee - brown sugar - cream	
Spanish coffee	9.50
Tia Maria - coffee - brown sugar - cream	
Italian coffee	9.50
Amaretto - coffee - cream	
French coffee	5.50
Cointreau - coffee - cream	
Coffee 43	9.50
Liquor 43 - coffee - cream	
Café Vermouth	8.50
Vermouth - cold brewed coffee - syrup - soda - orange	

HOT BEVERAGE SPECIALTIES

Hot Chocolate	5.50
Traditional Dutch style with or without whipped cream	
Hot Lemonades	5.50
Lemon juice - honey - mint - ginger	
Pomegranate	5.50
Pomegranate juice - soda water - lemon - cardamom	
Almond milk with Cinnamon	5.50
Almond milk - nutmeg - vanilla - agave syrup	
Hot milk Turmeric	5.50
Turmeric - allspice - milk - vanilla	

TEA PLATTERS

Signature Des Indes Tea

Since 1976 the Dutch team of 'Teaculture' have travelled to China, India, Sri Lanka and Japan to select the best quality of tea leaves. For Hotel Des Indes they created 3 unique signature blends: black, green and white. Tea lovers appreciate the long tea tradition in Hotel Des Indes and the care with which our tea is prepared with low mineral water and presented on a tray with a personal timer.

Signature Des Indes Royal blend 7.50
Exclusive white tea blend based on the handpicked and sun dried Chinese Pai Mu Tan. Very chic with a fresh full flavor and accents of cinnamon and orange.

Signature Des Indes Golden heritage blend 7.50
Beautiful black tea blend from the oldest tea plants in the world from Yunnan province in China and Javanese Dry Monsoon tea, paying respect to the heritage of Hotel Des Indes. Beautiful yellow tone, powerful with accents of citrus, bergamot and rose petals

Signature Des Indes Emperor blend 7.50
Japanese green Sencha tea from the province of Kagoshima blended with ginger, lemon grass, mint and vervain. Full spicy flavor, healthy and well balanced.

Black Teas 7.25
Ceylon Flavours Highgrown - fresh and aromatic
Classic Strong English - powerful aroma
Darjeeling First Flush - early spring harvest, fresh floral flavor
Royal China Keemun Congou - mild floral aroma
Traditional Earl Grey - fresh and citrus flavor
China smokey lapsang - smoke dried distinct flavor

Green Teas 7.25
China finest Jasmine - elegant, light and flowery
Japan green Sencha - healthy and energetic

Other Teas 7.25
Fresh mint
Fresh ginger
Vervain
South African Rooibos