



HOTEL DES INDES

THE HAGUE

WITH THE APERITIF

Bread	9.50
DUKAH OLIVEOIL BALSAMIC VINEGAR BUTTER	
Pata Negra	19.50
70 GRAM JAMON IBERICO CASALBA	
Oyster	5.50 p/st
ZEEUWSE PLATTE 0000 RASPBERRY VINAIGRETTE SHALLOT	

STARTERS

Steak tartare	17.50
TRUFFLE MAYONNAISE CAPERS CHIVES	
House-marinated salmon	16.50
BETROOT MUSTARD RADISH	
Coeur de Boeuf	15.50
TOMATO TOMATO JAM BASIL OIL	
Soup of the day	16.50
SEASONAL SOUP OF THE DAY	



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MAINS

Bavette	29.50
DUTCH VEGETABLES BEARNAISE	
Tournedos	39.50
DUTCH VEGETABLES MADEIRA JUS	
*Baked foie gras	+11.00
BAKED FOIE GRAS 35 GR	
Cod fish	27.50
BAKED ON THE SKIN DUTCH VEGETABLES BEURRE NOISETTE	
Vegetarian dish	19.50
DAILY DISHES FROM THE CHEF	

DESSERTS

Selection of cheeses	18.50
DUTCH CHEESES RAISIN BREAD APPLE COMPOTE	
Creme brulee	11.50
VANILLA BOURBON VANILLA ICE CREAM	
Dutch strawberries	11.50
DUTCH STRAWBERRIES ROMANOV FOAM RED FRUIT SORBET	
Selection of pastries	9.50
FROM OUR HOUSE PATISSIER	



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Chefs menu

Our Executive Chef Wesley Langezaal and his kitchen brigade create exceptionally tasty dishes with seasonal products.

4 course 57⁰⁰

3 course 48⁵⁰

Sommeliers wine arrangement

4 course 36⁰⁰

3 course 27⁰⁰

2 course 16⁰⁰

We also offer half-glasses as an arrangement.