



HOTEL DES INDES

THE HAGUE



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## LOUNGE | LUNCH

12:00 - 17:00

### SANDWICHES

- Carpaccio** | Wit of Bruin | Truffelmayonaise | Parmezaan | Rucola 16.50  
CARPACCIO | WHITE OR BROWN BREAD | TRUFFLE MAYONNAISE | PARMESAN | ARUGULA
- Avocado**  | Wit of bruin | Zongedroogde Tomaat | Rucola | Hummus 17.50  
AVOCADO | WHITE OR BROWN BREAD | SUN-DRIED TOMATO | ARUGULA | HUMMUS
- Gerookte Zalm** | Wit of Bruin | Little Gem | Kappertjes Mayonaise 16.50  
SMOKED SALMON WHITE OR BROWN BREAD | LITTLE GEM | CAPER MAYONNAISE
- Iberico Ham** | Wit of Bruin | Rucola | Tomaat | Pata Negra 19.50  
IBERICO HAM WHITE OR BROWN BREAD | ARUGULA | TOMATO | PATA NEGRA
- Club Sandwich** | Gebakken Ei | Kaas | Kipfilet | Tomaat | Komkommer | Spek 23.50  
CLUB SANDWICH | FRIED EGG | CHEESE | CHICKEN BREAST | TOMATO | CUCUMBER | BACON
- Club Sandwich & Frites** | Gebakken Ei | Kaas | Kipfilet | Tomaat 27.50  
Komkommer | Spek  
CLUB SANDWICH & FRIES | FRIED EGG | CHEESE | CHICKEN BREAST | TOMATO  
CUCUMBER | BACON

## LOUNGE | DINNER

12:00 - 21:30

### STARTERS

- Carpaccio** | Truffelmayonaise | Parmezaan | Rucola 16.50  
CARPACCIO | TRUFFLE MAYONNAISE | PARMESAN | ARUGULA
- Gerookte Zalm** | Radijs | Krokante Zuurdesem 16.50  
SMOKED SALMON | RADISH | CRISPY SOURDOUGH
- Avocado**  | Gebrande Avocado | Groene Salade | Brioche Toast 16.50  
AVOCADO | TORCHED AVOCADO | GREEN SALAD | BRIOCHE TOAST
- Oesters Half Dozijn** | Citroen | Sjalot | Azijn 28.50  
HALF DOZEN OYSTERS | LEMON | SHALLOT | VINEGAR

### SALADS

- Griekse Feta Salade**  | Little Gem | Feta | Cherry Tomaat 18.50  
Komkommer | Olijven  
GREEK FETA SALAD | LITTLE GEM | FETA | CHERRY TOMATO | CUCUMBER | OLIVES
- Vegan Feta Salade**  | Little Gem | Vegan-Feta | Cherry Tomaat 18.50  
Komkommer | Olijven  
VEGAN FETA SALAD | LITTLE GEM | VEGAN-FETA | CHERRY TOMATO | CUCUMBER | OLIVES
- Salade Geitenkaas**  | Little Gem | Geitenkaas | Honing 19.50  
Walnoten | Cherry Tomaat  
GOAT CHEESE SALAD | LITTLE GEM | GOAT CHEESE | HONEY | WALNUTS | CHERRY TOMATO
- Salade Niçoise** | Tonijn | Rucola | Aardappel | Haricots Vert | Cherry Tomaat | Ei 25.50  
NIÇOISE SALAD | TUNA | ARGULA | POTATO | HARICOTS VERT | CHERRY TOMATO | EGG
- Caesar Salade Classic** | Little Gem | Caesardressing | Parmezaan 22.50  
Komkommer | Cherry Tomaat  
Kip | + Gerookte Zalm 1.50 | + Gamba's 2.50  
CAESAR SALAD CLASSIC | LITTLE GEM | CAESAR DRESSING | PARMESAN | CUCUMBER  
CHERRY TOMATO | CHICKEN | + SMOKED SALMON 1.50 | + PRAWNS 2.50



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### SOUPS

- Tom Kha Kai** | Thaise Kokossoep | Kip | Koriander 16.50  
TOM KHA KAI | THAI COCONUT SOUP | CHICKEN | CORIANDER
- Bisque** | Kreeftensoep | Gamba | Focaccia 18.50  
BISQUE | LOBSTER SOUP | PRAWN | FOCACCIA
- Paprika Venkel**  | Gerookte Paprika | Crème Fraîche 16.50  
PAPRIKA FENNEL | SMOKED PAPRIKA | CRÈME FRAÎCHE

### DINNER



- Steak & Frites** | Gegrild | Hollandse Groenten | Frites 35.50  
STEAK & FRIES | GRILLED | DUTCH VEGETABLES | FRIES
- Zeebaars** | Huid Gebakken | Hollandse Groenten | Citroen Beurre Blanc 32.50  
SEABASS | SKIN-SEARED | DUTCH VEGETABLES | LEMON BEURRE BLANC
- Royal Hamburger Des Indes** | Beefburger | Brioche | Cheddar | Frites 25.50  
ROYAL HAMBURGER DES INDES | BEEF BURGER | BRIOCHE | CHEDDAR | FRIES
- Royal Vegatische Burger Des Indes**  | Vegaburger | Brioche 25.50  
Cheddar | Frites  
ROYAL VEGETARIAN BURGER DES INDES | VEGGIE BURGER | BRIOCHE | CHEDDAR | FRIES
- Ravioli**  | Spinazie | Ricotta | Saus van Parmezaan 23.50  
RAVIOLI | SPINACH | RICOTTA | PARMESAN SAUCE |

### SIDES

- Frites**   | Mayonaise 6.50  
FRIES | MAYONNAISE
- Groene Salade**  | Hollandse Slasoorten | Komkommer | Tomaat 6.50  
GREEN SALAD | DUTCH LETTUCE | CUCUMBER | TOMATO
- Groenten**   | Diverse Groenten 6.50  
VEGETABLES | ASSORTED VEGETABLES

### SWEETS

- Warm Chocolade Taartje** | Pure Chocolade | Vanille Roomijs 11.50  
Mousse Witte Choco  
GATEAUX CHAUD | DARK CHOCOLATE | VANILLA ICE CREAM | WHITE CHOCOLATE MOUSSE
- Bread & Butter**  | Fries Suikerbrood | Boerenjongens Roomijs 11.50  
BREAD & BUTTER | FRISIAN SUGAR BREAD | FARMER'S BRANDY ICE CREAM
- Selectie van Pastries** | Trolley | Van onze Huispattissier 7.95  
SELECTION OF PASTRIES | TROLLEY | FROM OUR IN-HOUSE PASTRY CHEF
- Coupe Sorbet**   | Diverse Sorbet Ijs | Vers Fruit | Slagroom 9.50  
SORBET SUNDAE | ASSORTED SORBET ICE CREAM | FRESH FRUIT | WHIPPED CREAM

  VEGETARISCH | VEGETARIAN  
VEGAN OPTIE BESCHIKBAAR | VEGAN OPTION AVAILABLE

ALLERGENEN INFORMATIE BESCHIKBAAR OP VERZOEK  
ALLERGEN INFORMATION AVAILABLE UPON REQUEST



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## BAR | SNACKS

24H

### COLD BITES UNTIL 21:30

**Brood**  | Dukah | Olijfolie | Balsamico Azijn | Roomboter **9.50**  
BREAD | DUKKAH | OLIVE OIL | BALSAMIC VINEGAR | BUTTER

**Hollandsche Kaasblokjes** | 100 Gr | Mosterd | Jong Belegen | Oude Kaas **9.50**  
DUTCH CHEESE CUBES | 100G | MUSTARD | YOUNG GOUDA | MATURED CHEESE

**Selectie van Kazen van onze Kaaswagen**  | **S 16.50 L 19.50**  
Krenten-roggebrood | Appelcompote  
SELECTION OF CHEESE FROM OUR CHEESE TROLLEY | RAISIN RYE BREAD | APPLE COMPOTE

**Borrelplank** | Olijven | Kaas | Charcuterie | Rilette Eend **39.50**  
Gevulde Peppers | Crostini's | Tapanade  
CHARCUTERIE BOARD | OLIVES | CHEESE | CHARCUTERIE | DUCK RILLETTE  
STUFFED PEPPERS | CROSTINI'S | TAPENADE

**Oesters Half Dozijn** | Oester | Citroen | Sjalot | Azijn **28.50**  
HALF DOZEN OYSTERS | OYSTER | LEMON | SHALLOT | VINEGAR

**Kaviaar** | 10 Gram | Oscietra | Blini | Sjalot | Bieslook | Crème Fraîche | Ei **43.50**  
CAVIAR | 10 GRAMS | OSCIETRA | BLINI | SHALLOT | CHIVES | CRÈME FRAÎCHE | EGG

### HOT BITES 24H

**Bitterballen** | 6 Stuks | Grove Mosterd **9.50**  
BITTERBALLS | 6 PIECES | COARSE MUSTARD

**Champignon Masala Bitterbal**  | 6 Stuks **9.50**  
MUSHROOM MASALA BITTERBALLS | 6 PIECES

**Kaastengels** | 6 Stuks **8.50**  
CHEESE STICKS | 6 PIECES

**Karaage** | 6 Stuks **9.50**  
KARAAGE | 6 PIECES

**Mini Empanadas Kip** | 6 Stuks **9.50**  
MINI CHICKEN EMPANADAS | 6 PIECES



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## DRINKS

### GIN & TONIC

**Sipsmith London Dry | Cinnamon & Orange** **15.50**  
Sipsmith London Dry Gin, Fever-tree Indian tonic

**Hendrick's, Rose & Cucumber** **15.50**  
Hendrick's Gin, Fever-tree Mediterranean tonic

**Tanqueray nr.10 | Grapefruit & Lime** **17.50**  
Tanqueray nr.10 Gin, Fever-tree Indian tonic

**Copperhead the Alchemist Gin | Orange & Coriander** **21.00**  
Copperhead gin, Mediterranean tonic, Orange & Coriander seeds

**Hermit, Dutch Coastal Gin & Tonic** **20.00**  
Hermit Gin, Mediterranean tonic, Grapefruit

**Seedlip non-alcoholic Gin & Tonic** **16.50**  
Copperhead non-alcoholic Gin, Elder Flower tonic, Orange & Rosemary

### MIXERS

**Ketel One | Orange & Lemon** **15.00**  
Ketel One Vodka, Fever-tree Indian tonic

**Moscow Mule** **15.00**  
Ketel One Vodka, Fever-tree Ginger Beer

**Cuba Libre** **14.00**  
Havana Club, Lime, Coca Cola

**Perfect Storm | Spiced Rum** **14.50**  
Kraken Spiced Rum, Fever-tree Ginger Beer, Home-made Syrup & Lime Juice

  VEGETARISCH | VEGETARIAN  
VEGAN OPTIE BESCHIKBAAR | VEGAN OPTION AVAILABLE

ALLERGENEN INFORMATIE BESCHIKBAAR OP VERZOEK  
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## WINES

### SPARKLING WINE

	Glass	Bottle
Cava, d' Arciac Seleccó Brut Cellers De L'Arboc, Cataluna	9.00	55.00
Prosecco Superiore Spumante Brut La Tordera Valdobbiadene, Italy	10.00	69.00
Delot Blanc de Noirs " Réserve" Brut Champagne, France	17.00	90.00
Veuve Clicquot Yellow Label Champagne Brut, France		115.00
Cava 0.0 (alcohol free) Gran Barón, Catalunya, Spain	7.50	45.00
BLA (alcohol free)  Jasmine, White tea, Darjeeling, Copenhagen Sparkling Tea Company	12.00	75.00

### WHITE WINE

Torcanto Verdejo Bodegas Monte la Reina Castilla y Leon, Spain	7.50	39.50
Sauvignon Blanc Daguet de Berticot, Sud-Ouest, France	8.50	42.50
Chardonnay Réserve, Dom Doriac, Nabonnais, France	9.00	45.00
Pinot Grigio Ramato  Corvezzo, Veneto, Italy	9.00	45.00
Chenin Blanc, Simonsig Stellenbosch, South Africa	9.50	47.50



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## WINES

### ROSE WINE

	Glass	Bottle
Rioja Rosado Bodegas Muga, Rioja, Spain	9.50	47.50
Syrah, Grenache 2022 Famille J.M. Cazes L'Ostal Rosé, Languedoc, France	8.50	42.50

### RED WINE

Principato Merlot-Cabernet Sauvignon Cavit, Trentino, Italy	7.50	39.50
Torraltá Primitivo, Torraltá , Puglia, Italy	8.50	42.50
Granacha, Cabernet Sauvignon, Syrah 2021  Les Taules de flor en flor Celler de Cap canes, Cataluña, Spain	9.00	45.00
Spatburgunder Trocken Weingut Manz, Germany	10.50	52.50
Syrah, Grenache, Carignan, Mourvèdre 2021 Domaine de L'Ostal, Minervois, France	11.50	57.50

Don't hesitate to ask for our winelist with a wider selection of Champagnes, White & Red wines



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## DRINKS

### BEERS

#### DRAUGHT BEERS

Heineken 0.25	4.75
Heineken "Pint"	9.00
Texels Skuumkoppe 0.3	5.50

#### BEER BOTTLES

Heineken Netherlands	5.20
Affligem Blond Belgium	6.00
Affligem Dubbel Belgium	6.00
Affligem Tripel Belgium	6.50
Birra Moretti Italy	5.20
Lagunitas IPA United States	8.00

#### NON-ALCOHOLIC BEER

Heineken 0.0% Netherlands	5.00
Brand IPA 0.0% Netherlands	5.50
Affligem white 0.0% Belgium	6.00

### APERITIF

Kopke Ruby, Tawny, White	7.00
Kopke Colheita	17.50
Kopke 10 Y old Tawny	11.50

### SHERRY

Lustau, Papyrus Manzanilla	8.00
Lustau, Fino Jarana	8.00
Lustau San Emillio PX	11.50

### VERMOUTH

Dolin, dry, white, red	8.00
Campari	8.00
Crodino	4.50
Italian non-alcoholic aperitif	

## MOCKTAILS

### NON-ALCOHOLIC COCKTAILS

<b>Berry Smash</b> Raspberries, Blueberries, Cranberry juice, Apple juice, Lemon juice & Honey	9.50
<b>Snow White</b> Pineapple juice, Coconut syrup, Cream & Lime juice	9.50
<b>Virgin Mojito</b> Sprite, Mint, Sugar syrup & Lime juice	9.50
<b>Not So Cosmo</b> Cranberry juice, Mango Syrup & Lime juice	9.50



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## COCKTAILS

### BARTENDERS' CHOICE

<b>The Last Cocktail</b> Mediterranean flavored cocktail (Sipsmith London Dry Gin, Pear puree, Rosemary infusion, Lemon juice, Cava)	15.50
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<b>Mayflower</b> A light cocktail with perfectly balanced floral and sour hints. Hendriks Gin, Fever-tree Elderflower tonic, Rose Syrup & Lime juice	15.50
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### CLASSICS

<b>Cosmopolitan</b>   Sweet, slightly bitter & fresh Ketel One Vodka, Cranberry juice, Cointreau & Lime	16.00
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<b>Margarita</b>   Sour & salty Tequila, Cointreau, Lime Juice, Homemade Syrup & Salt Rim	15.00
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<b>Martini</b> Our bartender will be happy to create the Martini of your preference	15.50
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<b>Pornstar Martini</b> Vodka, Passoa, Passionfruit, Vanilla	16.50
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<b>Old Fashioned</b>   Bitter-sweet, sweet Bourbon whisky, Cane Sugar & Angostura bitters	14.00
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<b>Negroni</b>   Bitter, orange Tanqueray 10 Gin, Campari & Dolin Rouge	16.00
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<b>Manhattan</b>   Sweet, bitter, full-bodied Bulleit Rye Bourbon, Carpano Antica Formula, Angostura bitters	18.50
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<b>Whiskey Sour</b>   Sour, bitter Maker's Mark Bourbon, Home-made syrup, Lemon juice, Egg white	17.50
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<b>Espresso Martini</b>   Bitter, sweet, and spiced Vodka, Kalua, Espresso, Vanilla	14.50
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<b>Aperol Spritz</b> Aperol Spritz, Soda water, Orange, Cava	12.50
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<b>Kir Royale</b> Crème de Cassis, Champagne	19.50
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## DRINKS

### WHISKIES

#### SINGLE MALTS

Glenmorangie, 10 Yo, Highland	12.00
Glenfiddich 12 Yo, Scotland	11.50
Talisker, Isle of Skye	15.00
Highland Park, Scotland	14.00
Laphroaig 10 Yo, Islay	13.50
Ardbeg, Islay	16.00
Oban, Highland	18.00

#### BLENDED

Jack Daniels	8.50
Chivas Regal	14.00
Johnny Walker Black Label	13.50
Johnny Walker Blue Label	42.50

#### IRISH

Jameson, Cork	8.50
Bushmills, Antrim Country	12.50

### TEQUILA

Don Julio Anjo, Mexico	10.50
Don Julio Blanco, Mexico	15.00

### COGNAC

Pierre Seguinot & fils Reserve	15.00
Pierre Seguinot & fils Napoleon	21.00
Hennessy VSOP	17.50
Hennessy XO	40.00

### ARMAGNAC

Veuve J. Goudoulin, VSOP	13.00
Veuve J. Goudoulin, Hors d'age	15.50

### BOURBON

Makers Mark Kentucky	9.50
Four Roses Kentucky	8.50
Bulleit Rye Kentucky	9.00

### RUM

Bacardi, Cuba	7.50
Havana Club 3 Años Cuba	9.50
Kraken, Caribbean	9.00
El Dorado 12, Guyana	11.50

### VODKA

Ketel One, Holland	9.50
Belvedere, Poland	12.00
Grey Goose, France	12.50

### CALVADOS

V. Gontier, Domfrontais "Veille Reserve"	12.50
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### GRAPPA

Pojer E sandri, Chardonnay, Sauvignon	17.50
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### GENEVERS

Corenwijn, Netherlands	6.50
Jonge Genever, Netherlands	5.50
Oude Genever, Netherlands	6.00
Jägermeister, Netherlands	6.00



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## DRINKS

### LIQUORS

Baileys, Tia Maria, Cointreau, Grand Manier, Disaronno Amaretto, Licor 43, Limoncello, Frangelico, Drambuie, Dom Benedictine, Southern Comfort	8.50
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### SOFT DRINKS

Coca Cola, Coca Cola Zero, Fanta Orange, Fanta Cassis, Sprite, Fristi, Chocomel, Lipton Ice Tea, Fuze Green Tea	4.50
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### FEVER TREE SOFT DRINKS

Indian tonic, Elderflower tonic, Mediterranean tonic, Ginger Ale, Ginger Beer, Bitter Lemon, Sicilian Lemonade	5.50
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### JUICES

Apple Juice, Tomato Juice, Cranberry Juice, Grapefruit Juice	4.50
Big Tom Rich & Spicy Tomato Juice	6.50
Fresh Orange Juice	6.50

### WATERS

Pellegrino, Acqua Panna 0.2	4.50
Pellegrino, Acqua Panna 0.75	9.50
HDI filtered water, still or sparkling 0.75	5.50

For our Coffee & Tea selection we refer you to our Coffee & Tea menu

