

## Rosé

Guillaume & Virginie Philip MiP Collection Rosé 9,5 | 47,5  
France | Provence | 2024 | Syrah, Grenache, Vermentino

## Red wines

Tenuta Sant'Antonio Valpolicella Nanfré 9 | 45  
Italy | Veneto | 2023 | Corvina, Rondinella

Weingut Seeger Blauer Spätburgunder 9,5 | 47,5  
Germany | Baden | 2023 | Spätburgunder

Château Carignan 9 | 45  
France | Bordeaux | 2019 | Merlot, Cabernet Sauvignon, Cabernet Franc

Barón De Ley Reserva 9,5 | 47,5  
Spain | Rioja | 2020 | Tempranillo, Graciano, Maturana

## Cocktails

**Pornstar Martini | 10**

**Butterfly Gin en Tonic | 10**

**Limoncello Spritz | 10**

**Tokyo Mule | 10**

# Sophie

LUNCH



Welcome to Restaurant Sophie, the enchanting heart of Castle de Wittenburg. The restaurant is named after me, Sophie Adrienne Baroness Sloet van Oldruitenborgh. In 1899, I was the very first resident of this authentic castle. Together with my husband, Jonkheer Speelman, we embarked on countless journeys around the world. At Restaurant Sophie, we invite you to be inspired by the flavors we discovered during our travels.

## Lunch dishes

### Shakshuka | 15

Middle eastern dish with eggs and tomato sauce, bell pepper served with labneh and focaccia.

### Œufs a la truffe | 15

Poached eggs with fried mushrooms, truffle hollandaise sauce and served with focaccia.

### Panzanella e buratta | 15

Tomato salade with focaccia, buratta and a dressing made from olives and chives. [Supplement: truffel Serrano ham](#) | 4,-

### Lomo saltado | 18

Stir fried chorizo with pulpo, salsa criolla served with sour cream and tostada's.

### De Wittenburg salade | 18

Little Gem salad with torched salmon, avocado, crayfish with a creamy dressing of chives and tarragon.

### Sophie's Petit Fruit de Mer | Starts from 2 persons | 28,- p.p.

Langoustines | crayfish cocktail | Gillardeau oysters | mackerel spread | tuna ceviche | Served with sourdough bread.

## Dessert

### Tonka crème brûlée | 9

### Mousse au chocolat | 9,5

### Cheese platter | 13

## Sparkling wines

Michel Genet Champagne Grand Cru Blanc de Blancs Brut Nature 13 | 65  
[France](#) | [Champagne](#) | [Chardonnay](#)

Laurent-Perrier La Cuvée Brut 15 | 90  
[France](#) | [Champagne](#) | [Chardonnay](#), [Pinot noir](#), [Pinot Meunier](#)

Laurent-Perrier Cuvée Rosé Brut 21 | 105  
[France](#) | [Champagne](#) | [Pinot noir](#)

## White wines

Jérémie Huchet Muscadet Les Montys le Parc, 8,5 | 42,5  
[France](#) | [Loire](#) | 2023 | [Melon de Bourgogne](#)

Elena Walch Pinot Grigio, 9 | 45  
[Italy](#) | [Alto Adige](#) | 2024 | [Pinot grigio](#)

Barón de Ley Reserva Tres Viñas 10 | 50  
[Spain](#) | [Rioja](#) | 2021 | [Viura](#), [malvasia](#), [Garnacha Blanca](#)

J. Lohr Riverstone Monterey Chardonnay 10,5 | 52,5  
[USA](#) | [California](#) | 2023 | [Chardonnay](#)

KASTEEL DE WITTENBURG

Sophie

WASSENAAR