

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

Domaine Thibault Pouilly-Fumé 10,5 | 52,5
France | Loire | 2023 | Sauvignon blanc

J. Lohr Riverstone Monterey Chardonnay 10,5 | 52,5
USA | California | 2022 | Chardonnay

Louis Jadot Couvent des Jacobins Chardonnay 13 | 65
France | Bourgogne | 2023 | Chardonnay

Rosé

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

Red wines

Tenuta Sant'Antonio Valpollicella Nanfré 9 | 45
Italy | Veneto | 2022 | 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 | Tempranilo, Graciano, Maturana

Château des Jacques Morgon 11 | 55
France | Beaujolais | 2019 | Gamay

J. Lohr Pure Paso 13 | 65
USA | Californië | 2021 | Cabernet Sauvignon, Petit Sirah, Malbec

Dessert wines

Château de la Peyrade Muscat de Frontignan | 7
France | Languedoc | Muscat

De Moya Gloria Dulce Monastrell | 7
Spain | Valencia | 2022 | Monastrell

Port

Taylor's 20 year old Tawny Port | 9,5
Portugal | Douro | Touriga Francesa, Tinta Roriz, Touriga Nacional

Cocktails

Pornstar Martini | 10

Limoncello Spritz | 10

Butterfly Gin en Tonic | 10

Tokyo Mule | 10

Sophie

DINER



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.

Starters

Epi pain | 6

Sourdough bread served with smoked butter.

Gougères au comté | 10

Cheese puffs, filled with comté cream and black truffle.

Croquetas de jamón ibérico | 13

Croquettes with a creamy ragout filling of Iberico ham.

Charcoaled avocado | 13

Torched avocado with sweet and sour radish, shiitake and ponzu sauce.

The oyster versus the crayfish | 15

Two fried oysters with spinach, crayfish and hollandaise sauce.

China X Mexico | 6 pieces | 16

Siu mai dim sum with cream of egg yolk, jalapeño and Tomasu Soya.

Tuna ceviche | 18

Raw tuna with a leche de tigre of passionfruit, red pepper, radish and avocado.

Mains

The Wittenburg steak | 36

Tournedos steak with cognac-peppercorn sauce and bearnaise sauce. Served with pomme dauphine and green asparagus.

Lomo saltado | 29

Stir fried steak, chorizo and pulpo with zucchini and padrón peppers, served with rice.

Seabass a la plancha | 33

Seabass filet with paprika beurre blanc, creamy saffron pearl barley and calamaris.

Green gnocchi & gorgonzola | 24

Homemade gnocchi with sauce of cavolo nero, fried mushrooms. Finished with gorgonzola and pecans. [Supplement: coquilles](#) | 8,5

Okonomiyaki | 27

A vegetarian dish from Japan. A cabbage pancake with king oyster mushroom, tonkatsu saus and tempeh.

Side dishes

Frites with homemade mayonnaise | 5,5

Stir-fried bimi, king oyster & sugar snaps | 6

Desserts

Tonka crème brûlée | 9

A French classic flavored with tonka beans.

Mousse au chocolat | 9,5

Dark chocolate mousse with crème Chantilly served with orange curd.

A champagne mess | 9,5

Variation of a eton mess, champagne parfait with merengue and red fruit.

Four times cheese | 13

Artisanal cheese selection from Bourgondisch Lifestyle.

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](#)