

Sophie

— restaurant —

Appetizers & Bites

Oysters per piece | 3,75

Seasonal oyster | Choice of mignonette, Asian dressing or shallot-cucumber-fennel dressing
Shellfish, onion, soy

Cougères | 14

Four cheese puffs filled with soft cheese cream | grated Belper Knolle
Lactose, gluten

Smoked eel | 16

Brioche toast | crème fraîche | Granny Smith | chives
Fish, lactose, gluten

Epi pain | 6,5

Sourdough | crispy chilli butter | Beurre café de Paris with chive oil
Lactose, gluten, fish

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Starters

Ceviche | 14

Avocado | pumpkin | celeriac | tomato | Leche de Tigre | Jalapeño
Lactose, onion

Steak tartare | 18

Marrow | egg yolk cream | cornichons | salsify chips | sourdough toast
Egg, red meat, gluten, lactose

Terrine duck liver | 20

Grilled brioche | Balsamic vinegar | fig compote | pistachio
Lactose, gluten, nuts

Home-smoked Scottish salmon | 22

Baeri caviar | Horseradish mayonnaise | dill | blinis | crème fraîche | capers | shallots
Fish, lactose, gluten, onion

Bouillabaisse | 18

Crayfish soup | cockles | prawns | seasonal fish | rouille | sourdough toast
Shellfish and crustaceans, fish, lactose, gluten, onion, egg

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Main courses

The Wittenburg steak | 38

Tournedos | truffle sauce whipped with duck liver | chicory | pommes fondant
Lactose

Leek 'Wellington' | 26

Duxelle | smoked almonds | wild mushrooms | jus with ras el hanout
Lactose, onion

Duck Breast | 32

Rillettes of beef shank | glazed beetroot | celeriac cream | pistachio crumble |
Charlotte potatoes Balsamic jus
Lactose, nuts

Ravioli with langoustine | 33

Baked langoustine | Jerusalem artichoke | salsa verde | samphire | beurre blanc of Jerusalem
artichoke and dashi
Shellfish and crustaceans, lactose, gluten, egg

Fresh seasonal fish | 34

Crayfish | lobster sauce | spinach | Hollandaise sauce | saffron potatoes
Fish, lactose, shellfish and crustaceans, egg

The Wittenburg special: Surf & Turf | 42

Combination of The Wittenburg steak & grilled giant black tiger prawns
Shellfish and crustaceans, lactose

Sides

French fries with homemade mayonnaise | 5,5

Seasonal vegetables | 6

Lactose, onion

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Desserts

Tarte tatin | 9

Whole Granny Smith apple | caramel | crispy puff pastry | crumble | vanilla ice cream
Lactose, gluten

3 preparations of pear | 10

Pear crème brûlée with tonka bean | pear crumble with raisins | pear sorbet
Lactose, gluten, egg

Eclair | 12

Chocolate crèmeux | Amarena cherry cream | stewed pear sorbet ice cream
Nuts, gluten, lactose

Four cheeses | 13

Cheeses from Burgundy lifestyle with accompanying garnishes
Lactose, gluten



White Wines

Vigne Iripine Iripine Coda di Volpe 9,5 | 45

Italy | Campanië | 2024 | Coda di Volpe

Ermita Veracruz Verdejo Cepas Viejas 9,5 | 45

Spain | Rueda | 2024 | Verdejo

Prinz Riesling Trocken 10 | 47,5

Germany | Rheingau | 2024 | Riesling

Elena Walch Pinot Grigio 10 | 47,5

Italy | Alto Adige | 2025 | Sauvignon Blanc

Domaine Thibault Pouilly-Fumé 10,50 | 52,5

France | Loire | 2025 | Sauvignon Blanc

J. Lohr Riverstone Monterey Chardonnay 12,5 | 55

The United States | California | 2023 | Chardonnay

Domaine de Grangeneuve Viognier 'V' 12,5 | 60

France | Rhône | 2024 | Viognier

Louis Jadot Couvent des jacobins Chardonnay 14 | 70

France | Burgundy | 2023 | Chardonnay

Hautes-Côtes De Beaune 14 | 85

France | Bourgogne | 2023 | Chardonnay

Rosé

Guillaume & Virginie Philip Mip Collection Rosé 9,5 | 47,5

France | Provence | 2025 | Syrah | Grenache | Vermentino



Red Wines

Tenuta Sant'Antonino Valpolicella Nanfré 9 | 45

Italy | Veneto | 2023 | Corvina | Rondinella

Château Carignan 9,50 | 45

France | Bordeaux | 2022 | Merlot | Cabernet Sauvignon | Cabernet Franc

Barón De Ley Reserva 9,50 | 47,5

Spain | Rioja | 2021 | Tempranilo | Graciano | Maturana

Weingut Seeger Blauer Spätburgunder 10 | 47,5

Germany | Baden | 2024 | Spätburgunder

Bodegas Bianchi Familia 11 | 50

Argentina | Mendoza | 2024 | Malbec

Domaine de Grangeneuve Terre d'Épices 12 | 55

France | Rhône | 2023 | Syrah | Grenache

Vigne Iripine Giubilo Campi Taurasini 12,5 | 55

Italy | Compiègne | 2023 | Aglianico

J. Lohr Pure Paso 13 | 65

The United States | California | 2021 | Carbernet Sauvignon | Petit Sirah | Malbec

Château Lilian Ladouys 13 | 70

France | Bordeaux | 2020 | Merlot | Cabernet Sauvignon | Petit Verdot | Cabernet Franc

Tenuta Sant'Antonio Amarone della Valpolicella 15 | 80

Italy | Veneto | 2020 | Corvina | Corvinone | Rondinella | Croatina | Oseleta



Sparkling Wines

Michel Genet Champagne Grand Cru Blanc de Blancs Brut Nature 13 | 70

France | Champagne | Chardonnay

Michel Genet Redblend 9208 Rosé Brut 14 | 80

France | Champagne | Chardonnay | Pinot Noir

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

Dessert Wines

Château de la Peyrade Muscat de Frontignan | 8

France | Languedoc | Muscat

Château Violet Sauternes | 11

France | Bordeaux | Semillon | Sauvignon Blanc | Muscadelle

De Moya Gloria Dulce Monastrell | 8

Spain | Valencia | 2023 | Monastrell

Port Wine

Talor's 20-year-old Tawny Port | 10

Portugal | Douro | Touriga Francesa | Tinta Roriz | Touriga Nacional

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Cocktails

Pornstar Martini	12,5
Butterfly Gin and Tonic	12,5
Limoncello Spritz	12,5
Tokyo Mule	12,5
Tropical Mule	12,5
Whiskey Sour	12,5
Espresso Martini	12,5
Mojito	12,5
Mocktail	10

Beers

On the tap

Birra Moretti	4,5
Affligem Blond	5,5

Per bottle

Affligem Tripel	5,75
Affligem Dubbel	5,75
IPA (Brouwerij 't IJ)	5,75
Ijwit (Brouwerij 't IJ)	5,75

Non-alcoholic

IPA 0.3%	5
Birra Moretti 0.0%	5
Affligem Blond 0.0%	5
Radler 0.0%	5