

Sophie

restaurant

Welcome to the terrace of Restaurant Sophie, the most beautiful spot of Kasteel de Wittenburg.

The restaurant is named after Sophie Adrienne, Baroness Sloet van Oldruitenborgh.

In 1899, Baroness Sophie was the first resident of this authentic castle.

Together with her husband, Squire Speelman, she made countless journeys around the world.

At Restaurant Sophie and on the terrace we invite you to be inspired by the flavours she discovered during her travels.



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— restaurant —

BARBECUE MENU

Beef and pork skewers | 18

Slow-cooked beef and pancetta skewers,
served with smoked parsley cream & lime gel.

Langoustines in shell | 26

Grilled langoustines, served with lemon butter & marinated pineapple.

Jamaican ribfingers | 22

Boneless ribs marinated in a Jamaican jerk glaze,
served with spicy mango salsa.

Bao buns with pork belly | 15

Steamed buns filled with crispy pork belly
& homemade coleslaw.

Vegetarian option available

Miso short ribs | 23

12-hour slow-cooked short rib glazed with miso,
served with mini pak choi in sesame dressing.

Pulled beef taco | 22

Taco tub filled with slow-cooked beef picanha
with black garlic & cassis gel.

Vegetarian option available

Stracciatella di burrata & king oyster | 15

Burrata cream with roasted king oyster,
marinated heirloom tomatoes & 3-year aged Aceto Balsamico.



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— restaurant —

SEAFOOD BAR

Grilled pulpo | 15

Fresh octopus from the grill with chimichurri & lime gel.

Seasonal oyster | 5.5

Seasonal oyster served with yuzu dressing & crème fraîche.

Supplement: Baeri caviar | 5.5

Tuna sashimi | 18

Freshly sliced tuna sashimi with wakame & ponzu dressing.

Prawn ceviche | 14

Fried corn tortilla with prawn ceviche & leche de tigre made of lime, coriander and jalapeño.

Watermelon gazpacho | 14

Watermelon gazpacho served with Argentinian red prawns & chive oil.

Vegetarian option available

Mini paella | 16

Freshly prepared paella with seafood of the day, served with saffron aioli.

Vegetarian option available



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— restaurant —

AMUSES & SIDES:

Baeri caviar 10 grams | 30

Served with blinis, crème fraîche and chives.

Blini uni | 8

Blini with uni & topped with yuzu crème fraîche.

Uni (sea urchin) is considered worldwide as one of the finest delicacies from the sea.

Blini tuna | 7

Blini with fresh tuna topped with a lime gel.

Blini house-smoked salmon | 7

Blini with house-smoked salmon,
served with crème fraîche and Baeri caviar.

Grilled asparagus | 7.5

Green asparagus from the grill with savory & lemon butter.

Patatas bravas | 8.5

Crispy fried potato served with saffron aioli.



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DESSERTS:

Red fruit with crumble & a torched citrus meringue | 10

Yuzu & coconut crème brûlée | 11.5

Cheese plate with matching garnishes | 14.5

DESSERT WINES:

Château de la Peyrade Muscat de Frontignan | 8
France | Languedoc | Muscat

De Moya Gloria Dulce Monastrell | 8
Spain | Valencia | 2023 | Monastrell

Château Violet Sauternes | 11
France | Bordeaux | Semillon, Sauvignon Blanc, Muscadelle

Luigi Einaudi Moscato d'Asti | 12
Italy | Piedmont | 2025 | Moscato

PORT:

Taylor's 20-year-old Tawny Port | 10
Portugal | Douro | Touriga Francesa, Tinta Roriz, Touriga Nacional



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COCKTAILS:

Cocktail of the week | 12.5

Watermelon & mezcal highball | 14.5

Pornstar Martini | 14.5

Butterfly Gin & Tonic | 14.5

Whiskey Sour | 14.5

Espresso Martini | 14.5

Mojito | 14.5

Mocktails | 10

SPRITZ:

Aperol Spritz | 11.5

Limoncello Spritz | 11.5

Yuzu Spritz | 12.5

