



HOTEL DES INDES

THE HAGUE



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THE HAGUE

LOUNGE | LUNCH

12:00 - 17:00

SANDWICHES

- Carpaccio** | Ciabatta Of Christophe | Truffelmayonaise | Parmezaan | Rucola **15.50**
CARPACCIO | CIABATTA OR CHRISTOPHE | TRUFFLE MAYONNAISE | PARMESAN | ROCKET
- Avocado** 🥑 | Ciabatta Of Christophe | Zongedroogde Tomaat | Rucola | Hummus **15.50**
AVOCADO | CIABATTA OR CHRISTOPHE | SUN-DRIED TOMATO | ROCKET | HUMMUS
- Gerookte zalm** | Bagel | Little Gem | Kappertjes Mayonaise **15.50**
SMOKED SALMON | BAGEL | LITTLE GEM | CAPERS MAYONNAISE
- Geitenroomkaas** 🧀 | Bagel | Walnoten | Rucola | Honing **15.50**
GOAT CREAM CHEESE | BAGEL | WALNUTS | ROCKET | HONEY

LOUNGE | DINNER

12:00 - 21:30

STARTERS

- Carpaccio** | Truffelmayonaise | Parmezaan | Rucola **16.50**
CARPACCIO | TRUFFLE MAYONNAISE | PARMESAN | ROCKET
- Gerookte Zalm** | Radijs | Brioche Toast **16.50**
SMOKED SALMON | RADISH | BRIOCHE TOAST
- Avocado** 🥑 | Gebrande Avocado | Groene Salade | Brioche Toast **16.50**
ROASTED AVOCADO | GREEN SALAD | BRIOCHE TOAST

SALADS

- Avocado Tomatensalade** 🥑 | Little Gem | Citroendressing | Cherry Tomaat **17.50**
KOMKOMMER | AVOCADO
AVOCADO TOMATO SALAD | LITTLE GEM | LEMON DRESSING
CHERRY TOMATO CUCUMBER | AVOCADO
- Caesar Salad Classic** | Little Gem | Caesardressing | Parmezaan **19.50**
KOMKOMMER | CHERRY TOMAAT
+ Gerookte Zalm 2.50 | + Kip 2.50 | + Gamba's 3.00
CAESAR SALAD CLASSIC | LITTLE GEM | CAESAR DRESSING | PARMESAN | CUCUMBER
CHERRY TOMATO | + SMOKED SALMON 2.50 | + CHICKEN 2.50 | + GAMBAS 3.00
- Geitenkaas** 🧀 | Little Gem | Geitenkaas | Honing | Walnoten | Cherry Tomaat **19.50**
GOAT CHEESE | LITTLE GEM | GOAT CHEESE | HONEY | WALNUTS | CHERRY TOMATO

SOUPS

- Tom Kha Kai** | Thaise Kokossoep | Gamba | Koriander **16.50**
TOM KHA KAI | THAI COCONUT SOUP | PRAWN | CORIANDER
- Bisque** | Kreeftensoep | Gamba | Focaccia **18.50**
BISQUE | LOBSTER SOUP | PRAWN | FOCACCIA
- Pompoensoep** 🍂 | Pompoen | Komijn | Pompoenpit **16.50**
PUMPKIN SOUP | PUMPKIN | CUMIN | PUMPKIN SEED



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LOUNGE | DINNER

12:00 - 21:30

DINNER

- Steak & Frites** | Grilled | Hollandse Groenten | Frites **29.50**
STEAK & FRENCH FRIES | GRILLED | DUTCH VEGETABLES | FRENCH FRIES
- Zeebaars** | Huid Gebakken | Hollandse Groenten | Citroen Beurre Blanc **29.50**
SEA BASS | DUTCH VEGETABLES | LEMON BEURRE BLANC
- Royal Hamburger Des Indes** | Beefburger | Brioche | Cheddar | Frites **22.50**
ROYAL HAMBURGER DES INDES | BEEF BURGER | BRIOCHE | CHEDDAR | FRIES
- Royal Vegan Burger Des Indes** 🌱 | Vegaburger | Brioche | Cheddar | Frites **22.50**
ROYAL VEGAN BURGER DES INDES | VEGAN BURGER | BRIOCHE | CHEDDAR | FRIES
- Risotto Bospaddenstoelen** 🍄 🌱 | Bospaddenstoelen | Parmezaan **22.50**
RISOTTO | FOREST MUSHROOMS | PARMESAN

* Verrijk uw risotto met verse wintertruffel 4.50 per gr.

* Enrich your risotto with fresh winter truffle 4.50 per gr.

SIDES

- Frites** 🍟 🌱 | Mayonaise **6.50**
FRENCH FRIES | MAYONNAISE
- Frites Truffel** 🍄 | Truffelmayonaise | Parmezaan | Geschaafde Truffel **9.50**
FRENCH FRIES TRUFFLE | TRUFFLE MAYONNAISE | PARMESAN | SHAVED TRUFFLE
- Groene Salade** 🌱 | Hollandse Slasoorten | Komkommer | Tomaat **6.50**
GREEN SALAD | DUTCH LETTUCE | CUCUMBER | TOMATO
- Groenten** 🌱 🍄 | Diverse Groenten **6.50**
VEGETABLES | MISCELLANEOUS VEGETABLES

SWEETS

- Gâteau Chaud** | Pure Chocolade | Vanille Roomijs | Witte Chocolade Mousse **11.50**
GÂTEAU CHAUD | DARK CHOCOLATE | VANILLA ICE CREAM | WHITE CHOCOLATE MOUSSE
- Selectie van pastries** | Trolley | Van Onze Huispattissier **7.25**
SELECTION OF PASTRIES | TROLLEY | FROM OUR HOUSE PATISSIER
- Coupe Sorbet** 🍷 🌱 | Diverse Sorbet ijs | Vers Fruit | Slagroom **9.50**
COUPE SORBET | VARIOUS SORBET ICE CREAM | FRESH FRUIT | WHIPPED CREAM

🌱 VEGETARISCH | VEGETARIAN
VEGAN OPTIE BESCHIKBAAR | VEGAN OPTION AVAILABLE



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BAR | SNACKS

24H

COLD BITES UNTIL 21:30

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

Hollandsche Kaasblokjes | 100 gr | Mosterd **9.50**
jong belegen | oude kaas
DUTCH CHEESE CUBES | 100 GR | MUSTARD | YOUNG MATURE | OLD CHEESE

Selectie Van Kazen  | **kl. 16.50 gr. 19.50**
Krenten-roggebrood | Appelcompote
SELECTION OF CHEESES | RAISIN RYE BREAD | APPLE COMPOTE

Borrelplank | Olijven | Kaas | Charcuterie | Rilette Eend **35.00**
Gevulde Pepers | Crostini's | Tapenade
PLATTER | OLIVES | CHEESE | CHARCUTERIE | RILLETTE DUCK
STUFFED PEPPERS | CROSTINIS | TAPENADE

Kaviaar 10 gram | Oscietra | Blini | Sjalot | Bieslook | Crème Fraîche | Ei **42.50**
CAVIAR 10 GR. | OSCIETRA | BLINI | SHALLOT | CHIVES | CRÈME FRAÎCHE | EGG

HOT BITES 24H

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

Vegan Bitterballen Oesterzwam  | 6 Stuks | Grove Mosterd **9.50**
VEGAN BITTERBALLS OYSTER MUSHROOM | 6 PIECES | MUSTARD

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 EMPANADAS CHICKEN | 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, Sapphire

Copperhead 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




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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, Catalunya, 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

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



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COCKTAILS

BARTENDERS' CHOICE

The Last Cocktail Mediterranean flavored cocktail (Sipsmith London Dry Gin, Pear puree, Rosemary infusion, Lemon juice, Cava)	15.50
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Mayflower 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

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

