



HOTEL DES INDES

THE HAGUE

Going out for dinner is for enjoying each other's company and getting surprised by a wonderful dish. It is for that reason that I enjoy working with beautiful, pure ingredients"
Roel Gilissen - Executive Chef

Letting guests experience that one can not only enjoy the amazing ambiance and grandeur, but also have the possibility to experience a culinary treat, is the ongoing passion that drives the Executive chef. His style is described as surprising and obstinate, but with great respect regarding the products, ingredients and seasons.

"I create dishes that you would not make at home; 6 preparations in one dish, staying unseen but surprisingly in flavors . Call it 'sexy' for my part, but not with too much bells and whistles. The products carry the main role and the flavors are leading in this part"

With this vision the Chef and the kitchen team try to translate the grandeur of the hotel into the dishes. The rich and extensive history is taken into account when creating these dishes, as well as the relation with the former Dutch East Indies. The steak is served with long pepper gravy from Benkulu and the duck liver complimented with the East-Indian cherry.

We wish you a great experience in our restaurant



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STARTERS

Oysters | 3 preparations | Classic | Gratiné | à la Des Indes 22⁵⁰

Mackerel | Celeriac | Apple | Radish 19⁵⁰

½ Lobster | Blood orange | Soja | Bochoy | Seaweed 29⁵⁰

Duck liver | Rilette | Pear | Chicory | Buckthorn 27⁵⁰

MAIN COURSES

Seabass | Garlic | North Sea Crab | Bouillabaisse gravy 29⁵⁰

Halibut | Oyster | Sambal | Jerusalem artichoke | Beurre blanc 32⁵⁰

Tournedos Rossini | Foie gras | Truffle | Madeira 36⁵⁰

Duck | Potato | Beet | Balsamic 32⁵⁰

DESSERTS

Mignardises | Kalamsi | Macaron | Tartelette | Valrhona chocolate mousse 11⁵⁰

Pannacotta | Rhubarb | Red fruits 10⁵⁰

Hazelnut | Merengue | Frangelico | Praline 10⁵⁰

Cheese of the trolley | Fig Chutney | Nut bread 15⁵⁰



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Chefs dinner menu

6 courses 69⁵⁰
5 courses 61⁵⁰
4 courses 52⁵⁰
3 courses 43⁰⁰

Sommeliers wine arrangement

6 courses 48⁰⁰
5 courses 40⁰⁰
4 courses 32⁰⁰
3 courses 24⁰⁰

We also serve ½ glass arrangements

Business Lunch

2 course Business Lunch
32⁵⁰

Chefs specials

Risotto | Truffle | 'Hoeve' egg
24⁵⁰

Pork belly | Eel | Potato | Cornichon
23⁵⁰

MRIJ Entrecote | 400g | Savoy cabbage |
Wild Forest Mushrooms | Long pepper

29⁵⁰ p.p.

(Served per two persons)