

The Hague Marriott | Johan de Wittlaan 30 | 2517 JR Den Haag | +31 (0)70 352 53 52

THE GREAT ROOM

STARTERS

BREAD AND BUTTER 6.5

CHARCUTERIE 17
Mixed dried sausage, ham and local cheese

SEASONAL SOUP 8.5
Ask for the soup of the day

BEEF CARPACCIO 14
Rucola, mixed seeds, Old Rotterdam with worcestershire mayonnaise

MISO GLAZED EGGPLANT 14.5
Roasted eggplant, Dijon mustard, figs and miso-honey sauce

MAINS

YELLOW CURRY 18.5
Served with seasonal vegetables, Jasmine rice and naan
(Add chicken +6)

PASTA RAGOUT 23.5
Rigatoni pasta, beef ragout and pecorino cheese

SEABASS WITH TABOULEH 22.5
Panko, nuts, herbs, couscous and kimchi mayonnaise

STEAK & CHIPS 27.5
Flat iron, roasted vegetables with madeira jus

FISH & CHIPS 23
Cod, french frites and homemade tartar sauce

SIDES

FRENCH FRITES 6

SWEET POTATO FRIES 7.5
Chipotle mayonnaise

LEAF SALAD 6

JASMIN RICE 6

SANDWICHES & TOAST

AVOCADO TOAST 14
Cornbread, tomato tapenade, poached egg

BEEF CARPACCIO 18.5
Multigrain bun, Parmesan, dried tomato, mixed seeds and pesto

ROAST BEEF SANDWICH 19.5
Multigrain bun, truffle mayonnaise, fried capers and fried cherry tomato

TUNA MELT 16.5
Slim oat bread, tuna salad and melted cheddar

CLASSIC DUTCH CROQUETTES 15
Brioche, beef croquette and mustard mayonnaise

CLUB SANDWICH 18.5
Bacon, chicken, tomato, mustard mayonnaise and crisps

GRILLED HAM & CHEESE 10.5
Casino bread, ham and cheese

BURGER

MARRIOTT BURGER 23
Brioche bread, bacon, cheddar cheese, pickles, tomato, lettuce, mustard mayonnaise and french fries

CHICKEN BURGER 20
Brioche bread, tomato, lettuce, avocado, chipotle mayonnaise and french fries

BEYOND BURGER 22
Skyr bun, tomato, lettuce, caramelized onion, vegan cheese, vegan mayonnaise and french fries

CHEFS FAVORITES

MISO GLAZED EGGPLANT 14.5
Roasted eggplant, Dijon mustard, figs and miso-honey sauce

SEABASS WITH TABOULEH 22.5
Panko, nuts, herbs, couscous and kimchi mayonnaise

FRUIT PLATTER 8.5

PIZZA

MARGHERITA 17
Mozzarella cheese, cherry tomato

PICANTE 19
Mozzarella cheese, spicy oil, pepperoni, rucola

TUNA 19.5
Mozzarella cheese, black olives, red onions, capers, rucola

SALADS

SMOKED SALMON SALAD 18.50
Avocado, red onion pickle, sour cream

CAESAR SALAD 17.5
(Add chicken +6)

GOAT CHEESE SALAD 18.5
Walnut, caramelized apple

PICKLED VEGETABLES SALAD 16.5
Mesclun salad, balsamic dressing, seeds

SWEETS

CHEESECAKE 9
With blueberry coulis

CHEESE PLATTER 14
Fig bread, olives and jam

CRÈME BRULÉE VANILLA FLAVORED 9.5
With salted caramel ice cream

FRUIT PLATTER 8.5

SORBET 8.5
Mango, coconut and passion fruit

NEMESIS CAKE 9.5
Gluten-free chocolate cake, coconut foam and Amarena ice cream

Most of our products are grown, caught and cultured responsibly.

We would be happy to accommodate your custom dietary requests.

Prices are in euros.

= Items suitable for sharing = Vegetarian