

PAPA STEAK

ESTD



2024

The Hague

• GRILL & STEAK RESTAURANT •

MENU

PS



**WELCOME TO PAPA STEAK –
THE PLACE WHERE YOU FEEL AT HOME**

**WE INVITE YOU TO INDULGE IN LIFE: A FULL TABLE,
A FILLED GLASS, AND DISHES MADE TO
TASTE, SHARE, AND SAVOR**

**YOU ARE ALWAYS WELCOME HERE
WE SERVE YOU THE BEST THE GRILL HAS TO OFFER,
AND LET YOU BE SURPRISED BY THE PASSION AND
QUALITY IN EVERY DISH**

**PAPA HAS SET THE TABLE AND INVITES YOU TO
CELEBRATE LIFE**

ENJOY!

@PAPASTEAKNL

DO YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS? PLEASE LET US KNOW

TO START

Baguette With Herb Butter (v) Baguette Herb butter Filet americain	7,00
Soave Ham Traditionally dried Italian prosciutto	14,50
Burrata (v) Tomato Basil vinaigrette	16,50
Toast With Smoked Salmon Crème fraîche Onions Capers Chives	18,50
Carpaccio Hand-cut in Papa's style	16,50
Classic Meatballs Meatballs Tomato sauce Parmesan	14,50
Beef Tadashi Yuzu-soja Wasabi	15,50
Steak Tartare Tenderloin Mini-brioche 80 or 140 grams	18,50 / 26,50
Ibérico Croquettes 6 stuks Iberian ham Aioli	14,50
Snails Gratinated in garlic butter	16,50
Boneless Iberico Ribs Boneless spareribs Dry rub	14,50
Piri Piri Prawns Shrimp Garlic Piri Piri	15,50
Oysters Classic Oyster Shallot vinaigrette	4,50 each
Papa Steak Plateau Tasting For two people	29,50

SOUPS

French Onion Soup (v) Caramelized onion White wine Gruyère cheese	11,50
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FRESH SALADS

Caesar Salad Prawns ór Chicken + 4 Romaine lettuce	14,50
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MAIN COURSES FROM THE GRILL

Mama Steak Tournedos 200 or 300 grams	29,50 / 39,50
Papa Steak U.S.A. Black Angus Ribeye 300 or 400 grams	39,50 / 54,50
Beef Burger Homemade Potato bun	16,50
Classic Ribs St. Louis spareribs	24,50
Grilled Chicken Satay Three chicken skewers Satay sauce	18,50
T-Bone (per 100 grams) Entrecôte Grain-fed	11,50
Chateaubriand (serves 2) Beef Tenderloin 600 grams	39,50 p.p.
Shot of the Day For the true meat lover	Daily price
The Butcher's Platter (serves 2) Chef's selection Mix of various main courses	44,50 p.p.

FISH

Tuna Steak Sesame Crust Soy-Lime Dressing	26,50
Sea Bass Fillet Lemon Beurre Blanc	24,50
Dover Sole Three Pieces Pan-Fried in Butter	29,50

VEGAN

Pasta Carbonara (v) Spaghetti Egg Parmesan Black Pepper Bacon +2	18,50
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SIDE DISHES

Fresh Fries (v) Fresh fries	5,50
Loaded Fries (v) Truffle mayonnaise Parmesan cheese	8,50
Baked Potato Sour cream Smoked bacon Bits	7,00
Grilled Vegetables (v) Freshly grilled vegetables	6,50
Side Salad Mixed salad	5,50

SAUCES

Chimichurri

Parsley | Garlic | Red Wine Vinegar | Oregano

Beurre de Paris

Butter | Parsley | Garlic | Lemon Juice

Creamy Mushroom Sauce

Mushrooms | Cream | Onion | Garlic

Red Wine Sauce

Red Wine | Shallot | Beef Stock | Thyme

Pepper Sauce

Green Peppercorns | Cognac | Beef Broth

Stroganoff Sauce

Beef Broth | Paprika | Vodka

Sauce Selection (Choice of 4 sauces)

7,50

One sauce of choice included with each main dish

Extra sauces €2.50 each

DESSERTS

Dame Blanche	9,50
Vanilla ice cream Chocolate sauce Whipped cream	
Tiramisu Classico	10,50
Ladyfingers Mascarpone Espresso Cocoa	
Crème Brûlée	9,50
Vanilla custard Caramelized sugar	
Affogato	9,50
Vanilla Ice Cream Espresso Baileys	
San Sebastian Cheesecake	10,50
Burnt basque cheesecake	
Cheese Platter	16,50
A changing selection of our favorite cheeses	
Sgroppino	12,50
Vodka Prosecco Lemon sorbet Vanilla	
Espresso Martini	12,50
Vodka Coffee liqueur Espresso	

SPECIALTY COFFEES

Irish Coffee	9,50
Irish Whiskey Whipped cream	
French Coffee	9,50
Grand Marnier Whipped cream	
Italian Coffee	9,50
Amaretto Whipped cream	
Spanish Coffee	9,50
Tia Maria ór Licor 43 Whipped cream	
Baileys Coffee	9,50
Baileys Whipped cream	

PORT

Calem Fine	6,50
Ruby / Tawny / White	
Calem 10 Years Old	7,50
Calem 20 Years Old	9,50
Calem Colheita 2012	8,50
Dom Rozes Port 50 Years Tawny	19,50

DESSERTWIJNEN

Alvaro Domecq Pedro Ximénez	7,50
Quady Winery Elysium Black Muscat	8,50

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