

PAPA STEAK

ESTD

2024



The Hague

• GRILL & STEAK RESTAURANT •

MENU

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

WE INVITE YOU TO CELEBRATE LIFE IN TRUE
BURGUNDIAN STYLE: **A FULL TABLE, A FILLED GLASS,**
AND DISHES THAT INVITE YOU TO TASTE, SHARE, AND
ENJOY.

HIER BEN JE **ALTIJD WELKOM,**
WE SERVEREN JE HET **BESTE** WAT DE GRILL
TE BIEDEN HEEFT EN LAAT JE VERRASSEN
DOOR DE **PASSIE** EN **KWALITEIT** IN ELK GERECHT.

PAPA HEEFT DE TAFEL GEDEKT EN NODIGT JE UIT
OM HET LEVEN TE VIEREN.

ENJOY!

@PAPASTEAKNL

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

TO START

Bread with Herb Butter (v) Bread Herb butter Filet américain	7,00
San Daniele Ham Traditional dried Italian raw ham	14,50
Burrata (v) Tomato Basil vinaigrette Vanilla tomatoes	16,50
Toast with Smoked Salmon Crème fraîche Onions Capers Chives	18,50
Carpaccio Hand-cut in Papa's style	16,50
Vitello Tonnato Veal Tuna cream Capers Lemon	16,50
Classic Meatballs Meatballs Tomato sauce Parmesan	14,50
Beef Tataki Yuzu soy Wasabi	15,50
Steak Tartare Beef tenderloin Pane carasau 80 or 140 grams	18,50 / 26,50
Ibérico Croquettes 6 pieces Iberico ham Aioli	14,50
Escargots Gratinated in garlic butter	16,50
Boneless Ibérico Ribs Boneless spare ribs Dry rub	14,50
Prawns Piri Piri Prawns Garlic Piri Piri	15,50
Classic Oysters Oyster Shallot vinaigrette	4,50 each
Gratinated Oysters (4 pcs.) Hollandaise Spinach Parmesan cheese	19,50
Papa Steak Platter Tasting For two persons	29,50

SOUPS

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

Caesar Salad Prawn or Chicken +4 Romaine lettuce	14,50
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MAIN COURSES FROM THE GRILL

Mama Steak Tenderloin 200 or 300 grams	29,50 / 39,50
Papa Steak U.S.A. Black Angus Ribeye 300 or 400 grams	39,50 / 54,50
Steak Frites Tenderloin Beurre de Paris Fries Little gem salad	22,50
Beef Burger Homemade Potato bun	16,50
Classic Ribs St. Louis spare ribs	24,50
Grilled Chicken Satay Three chicken skewers Satay sauce	18,50
T-Bone (per 100 grams) Entrecôte Grain-fed	11,50
Chateaubriand (for 2 persons) Beef tenderloin ± 600 grams	39,50 p.p.
Shot of the Day (for 2 persons) For the true meat lover	Daily price

FISH

Tuna Steak Sesame crust Soy-lime dressing	26,50
Sea Bass Fillet Classic hollandaise	24,50
Dover sole Three pieces Pan-fried in butter	29,50

VEGETARIAN

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 Crème fraîche Smoked bacon	7,00
Grilled Vegetables (v) Daily grilled vegetables	6,50
Little Gem Salad Parmesan Lemon Olive oil	4,50

SAUCES

Chimichurri

Parsley | Garlic | Red wine vinegar | Oregano

Beurre de Paris

Butter | Parsley | Garlic | Lemon juice

Béarnaise Sauce

Butter | Shallot | Tarragon

Truffle Butter

Butter | Black truffle | Soy | Fried onion

Pepper Sauce

Green peppercorns | Cognac | Beef stock

Red Wine Sauce

Red wine | Shallot | Beef stock | Thyme

Sauce Selection (choice of 4 sauces)

7,50

One sauce of your choice per person included with every main course

Extra sauces 2.50 each

DESSERTS

Papa's Romanoff	10,50
Strawberries Meringue Light vanilla cream	
Dame Blanche	9,50
Vanilla ice cream Chocolate sauce Whipped cream Nuts	
Tiramisu Classico	10,50
Ladyfingers Mascarpone Espresso Cocoa	
Crème Brûlée	9,50
Vanilla custard Caramelized sugar	
Affogato	9,50
Vanilla ice cream Espresso Baileys	
Homemade Cheesecake	10,50
Cheesecake Caramel	
Cheese Platter	16,50
A selection of our favorite cheeses	
Sgroppino	12,50
Vodka Prosecco Lemon sorbet Vanilla	

SPECIAL COFFEES

Irish Coffee	9,50
Irish whiskey Whipped cream	
French Coffee	9,50
Grand Marnier / Cointreau Whipped cream	
Italian Coffee	9,50
Amaretto Whipped cream	
Spanish Coffee	9,50
Tia Maria / Licor 43 Whipped cream	
Baileys Coffee	9,50
Baileys Whipped cream	

PORT

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

DESSERT WINES

Alvaro Domecq Pedro Ximénez	7,50
Quady Winery Elysium Black Muscat	8,50
Ratafia Champenois	9,50

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