



BOTANICA

KITCHEN • BAR • LOUNGE



Nature served on a plate

Met liefde voor groenten, biologische wijnen, duurzaamheid en lokale ingrediënten is het ons doel om je een geweldige tijd te bezorgen, maar je ook te verrassen en inspireren.

Het Nederlandse land produceert zoveel producten die vergeten worden of vaak ondergewaardeerd zijn, zoals bieten, kool of de bescheiden tomaat. We presenteren deze ingrediënten zo puur mogelijk, waarbij we proberen de smaken te respecteren en tegelijkertijd te evolueren in de manier waarop we werken.

Onze filosofie stopt niet bij het bord. Om je glazen te kunnen vullen, hebben we interessante biologische wijnen met een verhaal geselecteerd, bieren uit Den Haag en circulaire limonades die goed zijn voor Moeder Aarde. Alles wat ons gelukkig maakt, smelt samen onder de principes van Dutch Cuisine.

Deze culinaire beweging is ontstaan uit de ambitie om de Nederlandse culinaire cultuur beter te positioneren. Een keuken die uniek, smakelijk, gezond en verantwoord is. Geïnspireerd door deze beweging verbinden we ons ertoe:

- Eerlijke en hoogwaardige producten te kiezen.
- Voornamelijk te werken met seizoensgebonden en lokale ingrediënten
- De producten te respecteren en elk stukje te gebruiken om verspilling te voorkomen.
- Groenten in de hoofdrol te gebruiken (80%) en op de tweede plek een stukje duurzaam vlees of vis (20%).

Team Botanica



Nature served on a plate

With a love for vegetables, organic wines, sustainability, and local ingredients our goal is to provide you with a great time, but also surprise and inspire you.

The Dutch land produces so many products, which are forgotten or often underrated, like beetroot, cabbage, or the humble tomato. We present these ingredients as pure as possible, trying to respect the flavours and evolve in the way we work at the same time.

Our philosophy does not stop at the plate. To be able to fill your glasses, we have selected interesting organic wines with a story, beers from The Hague, and circular lemonades that which treat Mother Earth well. Everything that makes us happy melts together under the principles of Dutch Cuisine.

This culinary movement evolved from the ambition to better position the Dutch culinary culture, which is unique, tasty, healthy, and responsible. Inspired by this movement we commit to:

- Choosing honest and high-quality produce.
- Predominantly work with seasonal ingredients which are sourced locally.
- Respecting the produce and use every bit to prevent waste.
- Using vegetables in the lead role (80%) and a piece of sustainable meat or fish as a secondary garnish (20%).

Team Botanica

CO₂ Labels

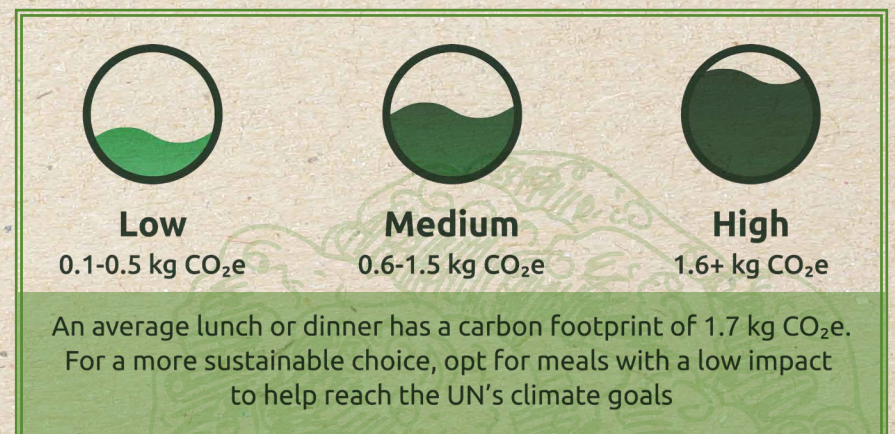
Met CO₂ labels op onze menukaart willen we graag een bewustzijn creëren over de CO₂ impact van voedsel en de link tussen voeding en klimaatverandering. Samen met Klimato, presenteren wij met trots de CO₂ uitstoot per gerecht, om je te helpen een geïnformeerde beslissing te maken bij de keuze van een gerecht.

We horen ook graag jouw feedback over de klimaatlabels die wij hebben geïntroduceerd en vragen een paar minuten van je tijd een vragenlijst in te vullen. Deze vragenlijst kan je vinden door de QR-code te scannen.



By adding CO₂ labels on our menu we would like to create awareness about the carbon footprint of food and the link between nutrition and climate change. Together with Klimato, we are proud to present the carbon footprint of each dish and help you make informed decisions about your food choices.

We would love to hear your feedback on the CO₂ labels on our menu and would like a couple of minutes of your time to complete the survey found by scanning the QR code.



gerechten | dishes

	DESEM van MENEER LEFFERS lavasboter tomaat 	6
	SOURDOUGH from MENEER LEFFERS lovage butter tomato	
	SPRUITKOOL Bastiaansen blauw(ader kaas) boerenkool bloedworst	15
	BRUSSELS SPROUTS Bastiaansen' blue cheese kale black pudding	
	KROOTJES rode kool radijs komijn roos 	15
	BEETROOT red cabbage radish cumin rose	
	NOTENPATÉ vijgen artisjok vijgenblad 	15
	NUT PATÉ figs artichoke fig leaf	
	KOOLRAAP meiraap Sint-jakobsschelp	16
	RUTABAGA turnip scallops	
	PREI zuurdesem karnemelk beenmerg	15
	LEEK sourdough buttermilk bone marrow	
	AARDAPPEL bieslook ingezuurde ui 	15
	POTATO chives pickled onions	
	WINTERASPERGE zwarte look oesterzwam amandel 	15
	SALSIFY black garlic oyster mushroom almond	
	SAVOOIKOOL koolrabi Alkmaars gort zeewier mandarijn 	17
	SAVOY CABBAGE kohlrabi barley from 'Alkmaar' seaweed mandarin	
	KNOLZONNEBLOEM zonnebloempit gerookte haringkuit	17
	SUN CHOKE sunflower seed smoked herring roe	
	POMPOEN & EENDENBOUT witlof duindoornbes	18
	PUMPKIN & DUCK CONFIT chicory sea buckthorn	
	ANDIJVIE & KABELJAUW appel mosterd	18
	ENDIVE & COD apple mustard	
	SELDERIJ & PROCUREUR knolselderij vossenbes	19
	CELERY & PORC NECK celeriac lingonberry	

Heeft u een voedselallergie en/of intolerantie?
Laat het aan een van de hosts weten voordat u uw bestelling plaatst.

Do you have a food allergy and/or intolerance?
Please let one of the hosts know before you place your order.

 = vegetarisch vegetarian |  = veganistisch vegan

desserts | desserts

	WENTELTEEFJE kweepeer frozen yoghurt specerijen 	12
	DUTCH TOAST quince frozen yogurt spices	
	GRIESMEEL Rembrandt appel boerenjongens 	12
	SEMOLINA PUDDING Rembrandt apple raisins on brandy	
	DORUVAEL CHEESECAKE BBQ pear havermout tijm 	13
	DORUVAEL CHEESECAKE BBQ pear oats thyme	
	HOLLANDSE KAZEN van ED BOELE brood confituur 	14 ⁵⁰
	DUTCH CHEESES from ED BOELE bread marmelade	

Sauternes Gallien de Dudon, Semillion Bordeaux, France	9 ⁵⁰
Morgadio Da calcada Tawny Reserve Douro, Portugal	8
Morgadio Da calcada Ruby Reserve Douro, Portugal	7 ⁵⁰
Quinta do Vallado, White port Douro, Portugal	7 ⁵⁰
Don Zoilo Pedro Ximénez, PX Jerez, Spain	7 ⁵⁰

drinks | aperitif & cocktails

Cava Brut Oriol Rossel	8 ⁵⁰ 48
Cava Brut Rosé Oriol Rossel	9 ⁵⁰ 55
Champagne Marie Demets – Blanc de Noirs	15 ⁵⁰ 75

botanica specials

LEMON FLOWER SPITZ <i>limoncello • London Essence peach & jasmine soda • bubbles</i>	13
VAN KLEEF & TONIC <i>London Essence Indian tonic • orange</i>	12 ⁵⁰
BOBBY'S & TONIC <i>London Essence blood orange & elderflower tonic • orange • cloves</i>	14 ⁵⁰
VIBRANT GINGER <i>Martini Vibrante • grapefruit juice • ginger beer • 0% alcohol</i>	8

classics with a twist

SMOKIN' MARGARITA <i>Arette Tequila • Pierrer Ferrand dry curacao • Roze Bunker smoked lime</i>	14
ESPRESSO – BAKKIE PLEAUH – MARTINI <i>vodka • espresso • coffee liquor • caramel</i>	14
NEGRONI <i>Van Kleef Gin • Martini Rubino • Campari</i>	14
PALOMA <i>Arette Tequila • Lime • Three Cents Grapefruit Soda</i>	13 ⁵⁰
WHISKEY SOUR <i>Bulleit Bourbon • Angosturra Bitters • Rich syrup • Egg white</i>	13 ⁵⁰
PISCO SOUR <i>Pisco Del Peru 1615 Amargo • Chunco Bitters • Rich Syrup • Egg white</i>	13 ⁵⁰

drinks | wines

The below selection of wines, curated with passion can be ordered by the glass or bottle. Next to this we have an ever-changing selection of unique wines from the lowlands and beyond. Don't hesitate to ask one of our hosts if you are interested to see this extended menu.

bubbles

Cava Brut Oriol Rossel	8 ⁵⁰ 48
Cava Brut Rosé Oriol Rossel	9 ⁵⁰ 55
Champagne Marie Demets – <i>Blanc de Noirs</i>	15 ⁵⁰ 75
Champagne Leclerc Briant Brut Réserve	95
Champagne Leclerc Briant Brut Rose	110
Champagne Leclerc Brian Extra Brut – 1 st Cru	130

white

La Bodega de Pinoso, Vermador Blanco <i>Alicante, Spain</i>	5 ⁷⁵ 31
Cueva del Chamán, Sauvignon Blanc <i>Almansa, Spain</i>	6 ⁷⁵ 40
Cueva del Chamán, Verdejo <i>Almansa, Spain</i>	7 42
Giol, Verduzzo <i>Veneto, Italy</i>	8 ⁵⁰ 47
DomPeynac, Chardonnay <i>Pays d'Oc, France</i>	8 ⁵⁰ 47

red

La Bodega de Pinoso, Vermador Tinto <i>Alicante, Spain</i>	5 ⁷⁵ 31
Rosso Piceno, Montepulciano, Sangiovese <i>Marche, Italy</i>	8 46
Lenné, Pinot Noir <i>Pfalz, Germany</i>	8 48
Röche Colombe, Grenache, Syrah <i>Rhône, France</i>	8 ⁵⁰ 49
Flores de Callejo, Tinto Fino <i>Ribera del Duero, Spain</i>	10 57

rose

La Bodega de Pinoso, Vermador Rosé <i>Alicante, Spain</i>	6 ⁵⁰ 38
Jas d'esclans Rose <i>Provence, France</i>	7 ⁵⁰ 44

sweet & fortified

Sauternes Gallien de Dudon, Semillion <i>Bordeaux, France</i>	9 ⁵⁰
Morgadio Da calcada Tawny Reserve <i>Douro, Portugal</i>	8
Morgadio Da calcada Ruby Reserve <i>Douro, Portugal</i>	7 ⁵⁰
Quinta do Vallado, White port <i>Douro, Portugal</i>	7 ⁵⁰
Don Zoilo Pedro Ximénez, PX <i>Jerez, Spain</i>	7 ⁵⁰

drinks | beers & local brews

With pride and a ‘heart from The Hague’ we present to you the best beers The Hague has to offer. Please ask one of our hosts which beers are brewed around the corner.

draft

Heineken 5%	0.25L • 4 ²⁵
Heineken large 5%	0.50L • 8 ²⁵
Kompaan Levensgenieter NEIPA 4.5%	0.25L • 6 ⁵⁰
Kompaan Levensgenieter NEIPA 4.5%	0.40L • 10 ⁵⁰
Seasonal Draft	0.25L • 7 ⁰⁰

de Bottel 5.7%	7 ⁰⁰
Locally & circular produced by re-using wasted bread. The addition of rosehip make it a surprising and refreshing beer.	

bottles & cans

Birra Moretti • Pilsner 4.6%	5 ⁷⁵
Eiber Achter de Duinen • American Wheat Ale 4.5%	7 ⁰⁰
Kompaan Bondgenoot • Hopped blond 5.2%	8 ⁰⁰
Brand Krachtig Blond 7.8%	7 ⁵⁰
Kompaan Witte Was • White beer	7 ⁵⁰
Brand Weizen 5.0%	7 ⁵⁰
Kompaan Badgast • Weizen 5.7%	7 ⁵⁰
Texels Skuumkoppe • Wheat Ale 6.0%	7 ⁰⁰
Texels Tripel 8.5%	7 ⁵⁰
Affligem Tripel 9%	8 ⁰⁰
Eiber de Baron 6.8%	9 ⁰⁰

Birra Moretti Pilsner 0.0%	4 ⁷⁵
Affligem Blond 0.0%	5 ⁷⁵
Brand Weizen 0.0%	5 ²

drinks | sodas

roze bunker selection

In their mission to battle the issues of the food industry Roze Bunker creates syrups that contribute to a better food system. For instance, the Wilde Ijsthee which is an iced-tea created out of herbs that are planted to improve the Dutch eco-system. Or Citrus Movement, a circular syrup which gives a purpose to wasted lemon peels from the production of Limoncello. Cheers to that!

citrus movement • lemon & basil lemonade	4 ⁵⁰
gekke bessen • lemonade based on mixed berries	4 ⁵⁰
bloesem power • elderflower lemonade	4 ⁵⁰
wilde ijsthee • refreshing ice-tea based on Dutch herbs	4 ⁵⁰
smoked lime • smokey lime lemonade with a hint of sage	4 ⁵⁰

london essence selection

LE Indian Tonic	5 ⁵⁰
LE Tonic • blood orange & elderflower	5 ⁵⁰
LE Tonic • grapefruit & rosemary	5 ⁵⁰
LE Soda • ginger ale	5 ⁵⁰
LE Soda • ginger beer	5 ⁵⁰
LE Soda • white peach & jasmine	5 ⁵⁰

standard selection

coca cola	3 ⁵⁰
coca cola zero	3 ⁵⁰
3cents soda • grapefruit	4 ⁵⁰
3cents soda • mandarin	4 ⁵⁰
3cents soda • cherry	4 ⁵⁰
naturfrisk lemonade	4 ⁵⁰

drinks | juices & waters

juices

kombucha • batu passion fruit & hop	4 ⁵⁰
schulp apple	3 ⁵⁰
schulp pear	3 ⁵⁰

waters

botanica filtered water • still • sparkling	2 ⁵⁰ (per person)
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by choosing botanica filtered water you choose the most sustainable way of having unlimited water at your table. And on top of that, you support the Made Blue Foundation with every sip. Check the QR code on the bottle for more information

Marie Stella Maris still water	3 ⁵⁰ 8
Marie Stella Maris sparkling water	3 ⁵⁰ 8

drinks | beans & leaves

roast factory coffee

For our coffee we use a blend of beans from Guatemala and Brasil roasted right here in The Hague. After the beans have received their medium roast they are delivered by bike to the restaurant.

espresso • americano	3
espresso macchiato	3 ⁵⁰
cappuccino	3 ⁷⁵
flat white	4 ⁵⁰
latte macchiato	4
double espresso	4

senza selected loose tea

herbal chai	3 ⁵⁰
green jasmine bio • organic	3 ⁵⁰
chuyeqi green bio • organic	3 ⁵⁰
african rooibos	3 ⁵⁰
earl grey blue flower	3 ⁵⁰
dutch breakfast bio • organic	3 ⁵⁰

the chocolate shop hot cocoa

rondo 52% blend • from Ghana, Colombia & Equador	4 ⁵⁰
the Madagascar	5
add whipped cream	0 ⁵⁰

drinks | spirits

liquor's & aperitivo's

Campari	6
Martini Rubino	6
Martini Ambrato	6
Zuidam Amaretto	6
Tia Maria	6
Bailey's	6
Licor 43	6

vodka

Ketel One Vodka	7
Belvedere	10

gin

Van Kleeef Gin	7
Cross Keys Black current	8
Bobby's Gin	9
Tanqueray no. 10	9
Hendricks	9
Six o'clock sloe Gin	10

jenever

Van Kleeef Jenever	6
Otenba	8
Zuidam 5 Years Old Korenwijn	10

rum

Plantation 3 star	7
Plantation Original Dark	7
Kraken Spiced	7
Diplomatico Reserva Exclusiva	11
Zacapa 23 Solera	14 ⁵⁰
Doorly's 14	17

whisky

Johnnie Walker Black Label	7
Bulleit Bourbon	7
Bulleit Rye	8
Roe & Co	8
Talisker Skye	11
Macallan double cask 12 years	16
Nikka from the Barrel	16

brandy

Avallen Calvados	8 ⁵⁰
Quaglia Grappa	6 ⁵⁰
Couprie VS	8
Couprie VSOP	10
Couprie Napoleon	14

agave

Arette Tequila	8
Nuestra Soledad Matatlan	10
Agave de Cortes Anejo	13
Fortaleza Reposado	17

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📍📱 [botanica.thehague](https://www.botanica.thehague.nl)
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