gallery 61 FOOD & DRINKS

12:00 - 16:00

Pomodori soup 9.5
Pesto | Parmesan cheese | bread

Onionsoup 9.5
Cheese crouton

Croquettes from De Haagse Croquetterij:
- Beef | mustard 12.5
- Schrimp | whiskey saus 14.5
- Oyster mushroom | mustard 12.5

White or brown bread
Fries instead of bread +1.5

Slow roasted chicken quesadilla 15.5
Chicken thigh | mozzarella | avocado mash | tomato salsa | sour cream

Fried eggs 9.5
3 fried eggs
Choice of: cheese | ham | bacon | onion | mushroom | salmon |
White or brown bread
Per topping +1.0

12 o'clock g61 16.5
Marinated chicken | tuna salad | beef croquette |
mini brioche bun | chef's choice soup

Chicken clubsandwich g61 16.5
Chicken breast | tomato | bacon | boiled egg | Little Gem |
toasted white bread

Salmon clubsandwich 17.5
Smoked salmon | tuna salad | cucumber | pickled red onion |
boiled egg | Little Gem | toasted white bread

Meatlovers special 18.5
Pastrami | smoked chicken breast | bacon | mustard | pickle |
Little Gem | flaguette

Halloumi sticks 14.5
Flatbread | tomato salsa | mashed avocado

Gallery 61 Tosti klappâh 12.5
Tramezinni bread | ham | bacon | cheddar | young cheese

Croque Monsieur 14.5
Béchamel sauce | Gruyère cheese |
ham | thick-sliced brioche bread
With fried egg +1.5

Sweets

Churros 9.5
Stroopwafel ice cream | cinnamon sugar

Moulleux au chocolat 9.5
Vanilla sauce | meringue

12:00 - 21:30

Caesar salad g61 16.0
Little Gem | chicken | bacon | green onions | boiled egg |
marinated cherry tomatoes | Parmesan cheese | croutons | caesar dressing
Vegetarian option: halloumi sticks +1.5 instead of chicken and bacon

Smash burger 22.5
Beef | bacon | cheddar | tomato | onion chutney | Little Gem | pickle |
burger sauce | brioche bun | fries

Crispy chicken burger 20.0
Chicken fillet | tomato | onion chutney | Little Gem | pickle | fries | BBQ sauce

Steak with butter gravy 34.5
Beef tenderloin | sautéed mushroom and onion | fries or bread

Guiermo's choice : Saoto soup 15.0
Chicken | leaf celery | bean sprouts | fries sticks | rice |
boiled egg | sambal of your choice

Joshua's choice: Slow-braised beef 27.5
Beef | potato and chestnut purée | sautéed chestnut mushrooms | gravy

Spareribs 26.5
Slow cooked pork | coleslaw | fries

Chicken satay g61 21.0
Chicken thigh | satay sauce | pickled red onion and cucumber |
cassava | fried onions | fries

Pasta of the season 20.0
Chef's choice

Fish of the season 25.0
Mashed potatoes | vegetables | hollandaise sauce

Margherita pizza 12.5
Pomodori sauce | mozzarella | basil

BBQ chicken pizza 14.5
Pomodori sauce | chicken | red onion | jalapeño | mozzarella | BBQ sauce

Fries from De Frietboutique
- Mayonnaise 6.5
- Chili con carne | mozzarella cheese 11.5
- Sriracha mayonnaise | jalapeño | fried onions 8.5
- Truffle mayonnaise | Parmesan cheese 8.5
- Sweet potato fries | aioli 9.5

Meet our chefs!

Joshua

For Joshua being a chef is about much more than cooking; it's about creativity, teamwork and creating memorable experiences for our guests.

Autumn and winter ingredients are Joshua's favorites.
He enjoys cooking with warm Autumn flavors.
Therefor the slow-braised beef is his signature dish.

Guiermo

Our chef Guiermo has been working in hospitality for over 10 years now. He was born in Suriname and has Javanese roots. In this culture, a family visit is all about having a good time and enjoying delicious food together.
The party always takes place in the kitchen.
It is therefore no surprise that he
has made cooking his passion.

"Saoto Soup" is originally Indonesian, derived from the traditional soto ayam. It was brought to Suriname by workers, and there this unique Javanese-Surinamese dish originated.

We are local

For our homemade dishes we work with the colourful flavors from local suppliers and their beautiful ingredients.
Haagse Eitjes delivers fresh eggs daily, straight from the farm to our kitchen.
We get our fresh fries from the Frietboutique.
Our croquettes are from the Haagsche Croquetterij.

About us

Gallery61 is located in the historic Passage, The Hague's oldest shopping arcade, built in 1885.
In our restaurant you see many original details and characteristic patterns and we combine history with modern design. Cheerful artworks and graphic prints create a unique atmosphere where art and delicious dining come together.

No cash. Only card payments

Do you have a question about the menu or allergies? Please let us know! We are happy to help you.

Vegetarian
Our classics