Le Début

Amsterdam

EST. 1929

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Dear Guest,

Welcome to Le Début! We are proud to have you as our guest at this vibrant and unique restaurant. Vibrant; since we are at the heart of hospitality. Unique; because our restaurant is completely run and organized by students. From service, to kitchen, stewarding and management, in this restaurant our students are in charge. Let us explain you how this works exactly.

Every student in their first block of Practical Education (a.k.a. PE) works for 10 weeks in various outlets at this school. In these outlets, the PE's gain their first experience in hospitality. They are focused on the practical aspects of the job, which they will further develop during their practical placement; an internship in the hospitality business. The PE's can be recognized by their red ties and scarfs and their hard work.

In the second phase of their studies, our students become Manager of the Operation (a.k.a MO). They can be recognized by the blue ties and scarfs. The MO's are in charge of the outlet from beginning to end. But besides being responsible for the outlet, they also give guidance to the PE's and get a glimpse of what kind of manager they could become in the future.

Of course we would like to wish you a wonderful evening, but we would also like to take this opportunity to say thanks! Thank-you for taking the time to visit Le Début and to give our team of students the opportunity to learn, to practice and to experience the beauty of hospitality.

We promise to try our utmost to give you a great evening in return.

The Le Début Service & Kitchen team

Cocktails		
Dutch Gin & Tonic		Dark & Stormy
Tonic Water Damrak Gin Orange Price: 4,50		Dark Rum Ginger ale Lime Price: 4,50
Pear Fizz Pear juice Ginger Sparkling Water Price: 4,50		Cranberry Bellini Cranberry juice 7-up Lemon Price: 4,50

Wine arrangement 3 course € 12,50

Wine

Wine arrangement 4 course € 16,50

Sparkling	Rosé	
Paul Delane Crémant de Bourgogne, Pinot Noir, Bourgogne, France 3.25/25.00	Bailly rosé, Grenache, Cinsault Côtes de Provence 2.75/14.00	
Delot Grande Reserve Brut, Pinot Noir Champagne, France 7.50/45.00		
White	Red	
Banrock Station, Colombard-Chardonnay Australia, 2015 2.50/12.00	Claro, Cabernet Sauvignon-Malbec Chili, 2015 2.50/ 12.00	
Val de Vid, Verdejo Rueda, Spain 2016 2.75/14.00	Bouchard Aine& Fils, Pinot Noir Burgundy, France 2015 2.75/14.00	
Hoeve Nekum, Riesling Maastricht, the Netherlands 2012 4.25/20.50	Luis Cañas, Tempranillo- Graciano Rioja Alavesa, Spain 2011 4.25/20.50	
Himmelstiege, Gruner Veltliner "Federspiel" Wachau, Austria 2015 15.00	Kono, Pinot Noir Marlborough, New Zealand 2016 20.50	
Hofmann, Sauvignon Blanc Trocken Rheinhessen, Germany 2015 16.75	L'Alouette Lalande de Pomerol Bordeaux, France 2014 19.00	
Tohu, Sauvignon Blanc Marlborough, New Zealand 2016 17.50	Chateau D'Angles La Clape, GSM Languedox, France 2013 15.50	
Kleine Zalze, Chenin Blanc Stellenbosch, South Africa 2016 17.50	Yering Station, Shiraz- Viognier Yarra Valley, Australia 2014 18.50	
La Mascota Chardonnay Mendoza, Argentina, 2015 21.00	Leyda, Single Vineyard Talhuén Carmenère Valle de Colchagua, Chile 2013 19.50	
Domaine L'Aigle, Chardonnay Limoux, France 2015 24.50	Don David Michel Torrino, Malbec Salta, Argentina 2014 22.00	
	Corte Ibla, Nero D'Avola Sicily, Italy 2013 25.00	
Sweet		
Tokaji Béres Magita Cuvée 'Edes Cuve'	5.00	
Hungary 2014 AMATUS Monastrell Jumilla Dulce Spain 2015 Taylors LRV Port Coig	6.00	
Taylors LBV Port, Gaia, Portugal, 2010 Taylor's 10-year-old tawny Port,	3.50	
Gaia, Portugal	3.50	

4 Course 29,50

First

"Tartar" of celeriac, quail-egg, gherkin, Wezenspyk, mushroom "Tartaar" van knolselderij, kwartelei, augurk, Wezenspyk, paddestoel Wine suggestion: Hoeve Nekum, Riesling, Maastricht, the Netherlands 2012

Big Green Egg® grilled veal sirloin, horseradish yoghurt, chioggia beet, smelt, pickles

Big Green Egg® gegrilde kalf lende, mierikswortelyoghurt, chioggia biet, spiering, zoet- zuur Wine suggestion: Option of the sommelier

Second

Roasted "Livar" Pork belly, leek, vichyssoise, green pea, olives
Geroosterd "Livar" buikspek, prei, vichyssoise, doperwt, olijf
Wine suggestion: Himmelstiege, Gruner Veltliner "Federspiel", Wachau, Austria 2015

Braised mussels, roasted scallops, watermelon, bulgur, vadouvan, avocado Gestoofde mosselen, gebakken Sint-Jacobsschelp, watermeloen, bulgur, vadouvan, avocado Wine suggestion: Option of the sommelier

Third

Open ravioli, "rescued bellpepper", Gorgonzola

Open ravioli, "geredde paprika, Gorgonzola, Wine suggestion: Kono, Pinot Noir, Marlborough, New Zealand 2016

Catch of the day, risotto, carrot, radish, licorice, parsley vinaigrette Vis van de dag, risotto, wortel, radijs, zoethout, peterselie vinaigrette Wine suggestion: Kleine Zalze, Chenin Blanc, Stellenbosch, South Africa 2016

Roasted Quail, black beans, baby corn, pommes dauphine, dried tomato
Gebraden kwartel, zwarte bonen, baby maïs, pommes dauphine, gedroogde tomaat
Wine suggestion: Option of the sommelier

Last (but not least)

Carrotcake à la Albouze, walnut, salted caramel, nougat ice cream

Worteltaart à la Albouze, walnoot, gezouten karamel, nougat ijs Wine suggestion: AMATUS Monastrell Jumilla Dulce, Spain 2015

Red fruit, curd cheese, lemon sorbet

Rood fruit, hangop, citroen sorbet Wine suggestion: Sparkling option of the sommelier

Dutch and French cheese assortment (+ € 2,50)

Nederlands en Frans kaas assortiment (+ € 2,50) Wine suggestion: Option of the Sommelier

After Dinner Dutch Jonge Jenever 3,60 Hennessy 1,50 **Digestive** Calvados 3,00 Corenwijn 2,00 Henessy XO 8,80 . Wilems Wermoed 3,00 Armagnac 2,75 Couvoisier 3,60 Eau de Vie Whiskey Liqueurs Frangelico 2,25 Drambuie 2,25 Poire Williams 2,00 Jamenson 2,00 Sambuca 2,25 Mirabelle Alsace 2,00 Johnny Walker Red Label 2,00 Southern Comfort 4,75 2,50 Laaavullin **Grand Marinier** 2,25 Glennfiddich **PSV** Disaronno 2,25 3,25 Makers mark Taylors Ruby Reserve 3,50 Licor 43 Taylors 10-years old Tawny 3,50 Baileys 2,25

Tea

3,50

Taylors LBV

Earl Grey

Earl Grey refreshing and bright with citrus freshness lifting the rich Ceylon tea base.

Ceylon Orange Pekoe

Tea from the highlands of the island Sri Lanka with a fresh and aromatic taste

Assam Special Broken

A strong and malty tea from Northern India

Darjeeling Imperial second flush leaf

Highest quality tea with a light nutty and golden flavor

Formosa Pai Mu Tan

White tea from Taiwan with a mild smoky, light and aromatic flavor

Tai My Long Zu

Hand rolled jasmine pearls, also called "Dragon Phoenix Pearls". A light green tea with incomparable sweetness and soft jasmine aroma.

Organic Green Tea – Wulu Chia Yantou No. 143

Cultivated high quality tea from the cutting in spring in certified gardens in China with a flowery flavor and light yellow color.

Price: 1,15

NET 4 KIDS

2.25

2.25

Cointreau

Tia Maria

Limoncello

WE believe that a better world starts with children. Every child deserves the chance to develop and build his own future. That is why we want to share; our time. Expertise and/or money to create a world together in which vulnerable children get opportunities too.

- Net 4 Kids -

Therefore, with each bottle of tap water we donate €1 to Net 4 Kids to help children gain access to help care, education and shelters and resources.

Infusions

Ayurviva - Energy

Spicy and fresh herb tea made of ginger, lemon grass, rooibos, apple, vervain, black pepper, cinnamon, chamomile and sunflower. Far Eastern pleasure for people with body consciousness.

Vita Orange - Fruit Mix

Fresh fruit composition of orange, rosehip, apple, hibiscus and 10 vitalizing vitamins. A real fitness boost

Price: 1,15

Fresh mint tea

Price: 2,00