

Welcome at restaurant Le Début

The fine dining restaurant of Hotelschool The Hague.

The whole restaurant is operated by students, both the kitchen and the service.

The outlets at Hotelschool The Hague aim to prepare all the students for both working and managing outlets in the real world.

All students in Le Début only had basic skill training, the restaurant is the second part of their training phase.

The management students show the first-year students the ropes.

Le Début offers two different menus, a 3 or 4-course menu 'Gastronomique' and an à-la-carte menu.

All created from seasonal products, wine pairing is available for each dish.

If you or any of your guests have an allergy or any dietary requirement,

Please inform our team and our chefs will be happy to accommodate your request.

All tips will be donated to charity, the chosen charity changes every 10 weeks.

Please ask your waiter for more information.

We hope you have a wonderful evening at Le Début.

Menu Gastronomique

Hollandse garnalen | nieroogkreeft | biet | hang op

Dutch shrimps | Dublin prawn | beetroot | “hang op”

Griet filet | kokkels | risotto | basilicum olie

Brill filet | cockles | risotto | basil oil

Kalfshaas | baby wortel | knolselderij puree | Madeira saus

Veal fillet | baby carrot | celeriac mash | Madeira sauce

Elstar | crumble | kaneel crème | peren sorbet

Elstar | crumble | cinamon cream | pear sorbet

3 courses menu € 25.50. Wine pairing € 12.50 (3 glasses)

4 courses menu € 29.50. Wine pairing € 16.50 (4 glasses)

Voorgerechten | Starters

'Borsjt' | kalfswang | truffelcrème | venkel

'Borsjt' | veal cheek | truffle cream | fennel

7,50

Bokkesprong geitenkaas | gefrituurde walnoot | granaatappel | vijgenbrood

"Bokkesprong" goat cheese | deepfried walnuts | pomegranate | fig bread

6,50

Hoofdgerechten | Main courses

Risotto | paddestoelen | gepocheerd ei | Parmezaan schuim

Risotto | mushrooms | poached egg | Parmesan foam

12,00

Tarbot | shii take | witte bonen | paprika coulis

Turbot | shii take | white beans | paprika coulis

16,00

Desserts

Passie crème | cocos cake | caiparhina sorbet

Passion curd | cococnut cake | caiparinha sorbet

5,00

Kaasplateau | Nederlands | Frans

Cheese platter | Dutch | French

€7.00