



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

Salmon | sushi rice | wakame | soy dressing | avocado

Zalm | sushi rijst | wakame | soja dressing | avocado

Langoustine | bisque | ravioli | fennel

Langoustine | bisque | ravioli | venkel

Rib roast | gremolata crumble | Roseval potatoes | spring vegetable | garlic veal gravy

Geroosterde runder rib | gremolata | Roseval aardappel | voorjaars groenten | knoflook kalfs jus

Indonesian layer cake | mango compote | coconut lime ice cream

Spekkoek | mango compote | kokos limoen ijs

3 courses menu € 25.50. Pairing € 12.50 (3 glasses)

4 courses menu € 29.50. Pairing € 16.50 (4 glasses)

Starters | Voorgerechten

Smoked duck | bitterball | tangerine | Balsamic
Gerookte eend | bitterbal | mandarijn | Balsamico

7,50

Beetroot 'tartare' | egg yolk | radish | chicory
Rode biet 'tartaar' | eigeel | radijs | witlof

5,50

Main Courses | Hoofdgerechten

Halibut | razor clam | salsify | leek | lime cream
Heilbot | scheermes | schorseneren | prei | crème van Limoen

16,00

'Bokkesprong' pithivier | spiced pear | green cabbage | oyster mushroom | brown butter
'Bokkesprong' pithivier | gekruide peer | groene kool | oesterzwammen | bruine boter

12,00

Desserts | Nagerecht

Rhubarb crumble tart | yoghurt granita | citrus | macaron
Rabarber kruimeltaart | yoghurt granité | citrus | macaron

5,00

International Cheese platter
Internationaal Kaasplateau

7,00