

# WELCOME AT LE DÉBUT RESTAURANT



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 a chef's menu: a 3- or 4-course menu with vegetarian options available upon request. The whole menu is created from seasonal and local products. Wine pairing is available for every course.

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.**

LE *DÉBUT*

# CHEF'S MENU



**Griet filet | octopus | tomaat | avocado**

Brill filet | octopus | tomato | avocado

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**Knolselderij | paddestoel bouillon | ravioli | herfst truffel**

Celeriac | mushroom bouillon | ravioli | autumn truffle

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**Wilde eend | aardpeer | spruit | jus met rode port**

Wild duck | Jerusalem artichoke | Brussels sprout | jus with red port

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**Bananen cake | chocolade mousse | ananas |  
caramel - pecannoot ijs**

Banana cake | chocolate mousse | pineapple |  
caramel pecan ice cream

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

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

LE DÉBUT



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# BEVERAGE LIST



Sustainability is an important aspect for the Hotelschool The Hague.

Our 'Green Manifesto' describes and explains our sustainable ambition and from 5 pillars are defined. These pillars guide us when we make out choices regarding food and, in this case, beverages.

It makes sure that the beverages we serve inspire us, provide environmental support, is acceptable, transparent, regional, natural and nutritional.

Especially with our wines we have tried to find wines that hold sustainability in high regard, some are certified, some are not but almost all winemakers respect the nature more than the commercial brands.

# APERITIF



## PSV

Bodegas Sanchez Fino dry	2
Bodegas Sanchez Pedro Ximenez Cisneros	5
Bodegas Sanchez Amontilado medium dry	2.5
Port Quinta de la Rosa LBV	3.5
Port Quitna de la Rosa Ruby	3
Campari	2
Martini Bianco	1.5
Martini Rosso	1.5

## BEER

Heineken draft	1.8
Seasonal draft	N.A.
Heineken 0.0% draft	1.8

## COCKTAIL







Kir Royal ( <i>Prosecco based</i> )	3
Aperol spritz	3

# WINE LIST







We have chosen to give you as much information about the wines in our list, so you can make a well informed decision about what you want to drink. We have also color coded our wines, the meaning of the colors you will find below.

Please do not hesitate to ask us for a recommendation, maybe we can surprise you.

- |   |   |                      |
|---|---|----------------------|
|  |  | Light and lively     |
|  |  | Complex and elegant  |
|  |  | Rich and full bodied |



# WINES BY THE GLASS



N.V.	Prosecco Pronol Veneto	Glera	2.75	
		12%		
	Fresh flowers, ripe white fruit, refreshing acidity			
2019	Bodegas val de Vid Reuda	Verdejo	2.75	
		13%		
	Citrus and tropical fruit, herbal, aromatic, fresh			
2019	Kleine zalze Stellenbosch	Chardonnay Vinyard Selection	3.5	
		13.5%		
	Tropical and citrus fruit, vanilla, oaked			
2018	Claro Valle Central	Cab. Sauvignon/Malbec	2.75	
		13%		
	Black and red berries, vanilla, spices			
2016	Luis Cañas Rioja	Tempranillo/Graciano Reserva	3.75	
		14.5%		
	Ripe cherry and raspberry, tabacco, spices			



# WINES BY BOTTLE

## SPARKLING

N.V.	Prosecco Pronol	Glera	17
	Veneto	12%	
Fresh flowers, ripe white fruit, refreshing acidity			
N.V.	Paul Delane Cremant	Pinot Noir/Gamay	20
	Burgundy	12%	
Green apple and melon, lemon, biscuits, crisp			
N.V.	Delot Grand Reserve	Pinot Noir/Chardonnay	35
	Champagne	Brut	12%
Pear and peach, brioche, almond, crisp			

## STILL WINES








### NETHERLANDS

2017	Wijngoed Thorn	Auxerrois	17.5
	Limburg	12%	
White fruit and flowers, aromatic, complex			
2015	Wijngoed Hoeve Nekum	Riesling	21
	Limburg	12%	
Ripe peach and lemon, dry, petroleum			

# WINES BY BOTTLE

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FRANCE

2017	Domaine Corsin	Chardonnay	25	
	Burgundy	Saint Veran	14%	
	White fruit and citrus, minerality, freshness			
2015	Remoissenet père & fils Givry	Chardonnay	30	
	Burgundy	Côte Chalonnaise / Givry	13%	
	Peach, pear and apple, minerality			
2015	Domaine L'Aigle	Chardonnay	25	
	Limoux		14%	
	Tropical and citrus fruit, vanilla, oaked			
2016	Domaine Fouassier	Sauvignon Blanc	25	
	Loire	Sancerre	13.5%	
	Citrus and tropical fruit, herbal, aromatic, fresh			
2017	Caves de Turckheim	Pinot Gris	16	
	Elzas	Terroir d'elsace	13%	
	Tropical fruit and raisins, smokey, nutty			
2015	Château L'Alouette	Merlot	19	
	Bordeaux	Lalande-de-Pomerol	13%	
	Ripe black berries, violet, liquorice, juicy, meaty			
2015	Domaine Roux Pere & Fils	Pinot noir	37	
	Burdundy	Santenay "Les Prarons"	13%	
	Red fruit and cedar, vanilla, earthy, spices			






# WINES BY BOTTLE

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## FRANCE

2014	Arnoux Père & Fils	Pinot noir	25.5
	Burgundy	Chorey-les-Beaune'Les Beaumonts'	13%
	Red fruit and cherries, vanilla, earthy, oak, tobacco		
2017	La Tour de Brully	Pinot noir	25
	Burgundy		13%
	Red fruit and raspberry, earthy		
2017	Chateau de Raousset	Gamay	19.5
	Beaujolais	Morgon	13.5%
	Red fruit and cedar, vanilla, earthy, spices		

## SPAIN

2019	Bodegas val de Vid	Verdejo	14
	Reuda		13%
	Citrus and tropical fruit, herbal, aromatic, fresh		
2017	Torres	Garnacha, Cariñena	14
	Catalonia	Rosé	12%
	Wild strawberries and raspberry, cherry jam, pomegranate		
2016	Luis Cañas	Tempranillo/Graciano	19.5
	Rioja	Reserva	14.5%
	Ripe cherry and raspberry, tobacco, spices		

# WINES BY BOTTLE

## GERMANY

2016 Hofmann Sauvignon Blanc 17  
Rheinhessen 12.5%  
Blossom and apricot, minerality, spices, freshness

## ITALY

2017 Fattori Giovanni Garganega 16  
Veneto Soave 12.5%  
Ripe fruit, pear, jasmine, fresh

2016 Corte Ibla Nero d'Avola 21.5  
Sicily 13%  
Blackberries, cherry, oak, vanilla, chocolate

## CHILE

2018 Claro Cab. Sauvignon/Malbec 12  
Valle Central 13%  
Black and red berries, vanilla, spices



2018 Castillo de Molina Cababernet Sauvignon 15  
Valle Central 14%  
Blackberries, earthy, oak, vanilla

2014 Luis Felipe Edwards Shiraz 30  
Valle Colchagua LFE 900 14.5%  
Red fruit, jammy, coffee, chocolat, vanilla, spices


# WINES BY BOTTLE



## SOUTH-AFRICA

2017	Kleine Zalze		Chenin Blanc	32.5	
	Stellenbosch	Family Reserve	13%		
	Melon, peach, citrus, oak, vanilla, butter				
2016	Middelvlei		Pinotage	15.5	
	Stellenbosch		14%		
	Red fruits, plum, oak, tobacco, chocolate				





## ARGENTINA

2017	Don David		Malbec	22	
	Calchaqui Valley	Reserve	14%		
	Black berries, plum, oak, chocolate, leather, spices				

# WINES BY THE GLASS



## DESSERT- AND FORTIFIED WINES

2014	Tokaj Béres 'Magita'	Furmint, Hárslevelü	5
	Magyarország	Béres 5 Erdöbénye	12.5%
	Stone fruit, honey, peach, pineapple, floral		
N.V.	Torres	Moscatel d'Oro	3.25
	Catalonia	15%	
	Fruity, floral, spices		
2015	Amatus Dulce Jumilla	Monastrell	6
	Murcia	15%	
	Cherries, roses, ripe fruit		
2013	Mas Amiel Maury	Grenache	4.25
	Languedoc	14.5%	
	Red fruit, cherries, black current		

# DIGESTIF



## WHISKEY

Lagavulin 16y	8
Glenmorangie	5
Dalwhinnie 15y	5
Glenfiddich Single Malt 12y	4
Laphroiaig	3.5
Talisker Skye	3.5
Jura scotch 12y	4
Marker's Mark Bourbon	4
Jack Daniels	2.5
Balvenie	4
Johnnie Walker Black Label	4
Johnnie Walker Red Label	2.5
Jameson	2.5
Candadian Club	2.5

## EAU DE VIE

Courvoisier V.S.O.P.	4
Marie Duffan Bas Armagnac XO	7
Cristian Drouin Calvados XO	5.5
Nonino Grappa	3.5
Loire William Eau de Vie	3.5
F. Meyer Eau de Vie Framboise	3.5
Eau de Vie Kirsch d'Alsace	3.5
Marc de Bourgogne	3.5

# DIGESTIF

## RUM

Havana Club 7y	4
Union 55 Rum Spiced	3.5
Zacappa Centrnario Rum 23y	4.5

## LIQOURS

Tia Maria	2.5
Drambuie	5
Grand Marnier Rouge	5
Amaretto Disaranno	4
Baileys Irish Cream	3.5
Cointreau	3.5
Cuarante y Tres	4
Dom Benedictine	4
Limoncello Fiorito	2.5
Frangelico Liquor	2.5
Sambuca Isolabella	4
Kahlua Coffee Liqueur	4
Boudier Crème de Cassis	2.5
Van Kleef Chocolate	2.5
Van Kleef Mocha	2.5
Van Kleef Coffee	2.5

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