

**THE  
MICHELIN  
MENU**

**Le Début Amsterdam**

Crab Tartare

*Seaweed caviar – Sweet & Sour cucumber – Radish*

Purple Potato Crisp **V**

*Hollandaise – Seaweed – Rettich – Codium*

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Ravioli **V**

*Pumpkin – Mushroom – Vegetable Bouillon – Feta – Parsley*

Skrei® Brandade

*Jerusalem artichoke – Brussel sprouts – Preserved lemon*

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“LiVar” Pork Cheeks

*Port wine – Celeriac & Potato cream – Green apple*

Bycatch Haddock

*Verjus – Parsnip – Spring onions – Sultana*

Smoked Carrot **V**

*Hazelnut – Spicy onion – Hazelnut – Chamomile beurre blanc*

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Poached Pear **V**

*Chocolate – Rosemary ice cream – Cacao*

The Whole Hive by HTH **V**

*Pannacotta – Bee wax – Honey*

Selection of cheese

3 course menu - €25,5

4 course menu - €29,5

Riesling

Garganega

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Umami Tripel

Auxerrois

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Tempranillo

Chardonnay

“Smoked carrot sour”

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Glühwein

Furmint

Wine pairing 3 course - €12,5

Wine pairing 4 course - €16,5