

LE DÉBUT



Supervised by a professional chef-instructor and a maître d'hôtel, our students prepare our dishes with fresh ingredients and serve them with care and attention.

Sustainability is embedded in our institution's DNA, and this is reflected in our changing menus, which feature a surprising choice of food and beverages. We want to create a meaningful and real experience for our students. That's why we give them the best possible preparation for their future careers by closely following the latest trends in the industry.

Because we agree with the Dutch Cuisine Vision and 5 Principles to make "tasty, healthy and sustainable food more appealing and accessible and because it is good for our economy and for the planet", we feel it is important to embrace those principles and use them as a guide.

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Romesco | Schol | Courgette | Kropsla | Lamsoren 

Romesco | Plaice | Zucchini | Butter lettuce | Samphire 

Falafal | Wilde tomaat | Gerookte knoflook schuim | Salsa verde saus

Falafel | Wild tomato | Smoked garlic foam | Salsa verde sauce

Gyoza | Spinazie | Soba noedels | Shii take saus 

Gyoza | Spinach | Soba noodles | Shii take sauce 

of/or

Veluws hoen | Bospeen | Polenta | Pastinaak | Eekhoortjesbrood jus

Veluws fowl | Carrot | Polenta | Parsnip | Cepes jus

Hollands kaasplateau van l'Amuse (*)

Dutch cheese platter of l'Amuse (*)

of/or

Frambozen | Hangop | Bramenmousse | Rode bessen sorbet

Raspberry | Yoghurt | Blackberry cream | Red currant sorbet

3-course menu 30,50 – beverage pairing 15,50 (3 glasses)

4-course menu 34,50 – beverage pairing 19,50 (4 glasses)