

# LE DÉBUT

*Dear Guest,*

*At Hotelschool The Hague, every dish is a story of passion, care, and craftsmanship. Our students create each plate with fresh, seasonal ingredients and serve it with genuine attention—guided closely by our dedicated chef-instructors and maître d'hôtel.*

*Our culinary philosophy is rooted in SENSE—the food and beverage manifesto that inspires everything we do. It stands for:*

***Seasonal ingredients, at their peak of flavor and sustainability.***

***Ethical sourcing, with respect for people, animals, and the planet.***

***Nutritious choices, to nourish body and mind.***

***Supportive practices, uplifting local communities, and alumni initiatives.***

***Enjoyable experiences, celebrating the joy of food from farm to fork.***

*More than a set of principles, SENSE is our compass. It ensures that every meal we serve not only delights the senses but also carries a deeper purpose—connecting us to our community, our environment, and our future as responsible, forward-thinking hospitality leaders.*

*Your well-being is important to us. As our dishes may contain allergens, we kindly ask you to inform our team of any allergies or dietary requirements so we can tailor your dining experience with care.*

*\*This is a sample menu that gives an impression of our style. All menus are subject to seasonal availability and product availability*

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## **Appetizers**

*Potato chips | smoked beetroot creme  
olives*

*Crispy Broad Beans*

## **Amuses**

*Crispy Potato Terrine | Sour Crème | Caviar  
Brioche | Tomato Tartar | Guanciale | Leek Flowers*

## **Bread**

*Sourdough bread from our local bakery Ulmus  
Butter and Sunflower Seeds*

## **First course**

*yellow Beet | Sea Buckthorn and Mosterd Sauce | Dille | Horseradish*

## **Second course**

*Mushroom Tartar | Beurre Blanc | Tempura*

## **Third course**

*Pumpkin | carrot Sauce | Black Garlic | Pumpkin Seeds*

## **Fourth course**

*Tarbot | Parsnip Creme | Bisque*

## **Fifth course**

*Chocolate ice Cream | Smoked White Chocolate | Calamansi*

## **Friandises**

*A nice selection of house made sweet items to accompany the coffee*

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