

LE DÉBUT

Our Hotelschool The Hague students prepare our dishes with fresh ingredients, and serve them with care and attention, supervised by a chef-instructor and a maître d'hôtel.

At Hotelschool The Hague principles guide our food and beverage journey. SENSE, our food and beverage manifesto, encapsulates our core values: Seasonal ingredients, Ethical food sourcing, Nutritious choices, Supportive to local communities and Hotelschool alumni, Enjoyable ensuring that food brings pleasure to those who produce, prepare and consume it. It is a compass, ensuring that every dish we create not only delights the palate but also resonates with purpose. Through SENSE, we forge a deeper connection between food, community, and the environment, preparing us to be thoughtful and innovative culinary leaders.

To ensure your dining experience meets your dietary needs, please note that our dishes contain allergens. Kindly inform the team of any allergies or dietary restrictions in advance.

LE DÉBUT

Red mullet | Cockle | Olive oil ice cream | Tomato broth

Rode mul | Kokkel | Olijfolie-ijs | Tomatenbouillon

-

White asparagus | Sea aster | Egg | String bean dressing

Witte asperge | Zeeaster | Ei | Snijboondressing

-

Dutch lamb | Broad bean | Radish | Green pea | Savory jus

Hollands lam | Tuinboon | Radijs | Doperwt | Jus van bonenkruid

or/of

Bbq pointed cabbage | Broad bean | Green asparagus | Curry sauce

Spitskool van de barbecue | Tuinboon | Groene asperge | Currysaus

-

Dutch cheese platter of l'Amuse | Granola bread | Fig jam (*)

Hollands kaasplateau van l'Amuse | Mueslibrood | Vijgenjam

or/of

White chocolate panna cotta | Rhubarb | Basil | Strawberry sorbet

Panna cotta van witte chocolade | Rabarber | Basilicum | Aardbeiensorbet

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

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

(*) Cheese €3,50 Supplement

LE DÉBUT

Verveine, Herbal infusion

Refreshing herbal composition of lemon verbena and lemon myrtle

White fu

Combination of Sencha, Chun Mee and Oolong tea
Papaya, pineapple cubes, rose pentals and raspberry granules

Jasmine green

Selected green tea with jasmine flowers
Floral aromas

Formosa Oolong

Combination between green and black tea
Light, fragrant aromatic, hardly bitter

Darjeeling

"King of Teas" from the best tea leaves in Northern India
The delicate, flowery summer crop with a fine, nutty aroma

Earl Grey

Ceylon-Assam blend combined with the finest bergamot oil

Assam

A rich, malty aroma and a copper-red colour
Best served with a dash of fresh milk