

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

Sea bass | Yellow beet tartar | Green apple | Pickled leek | Soy foam
Zeebaars | Gele bieten tartaar | Groene appel | Ingelegde prei | Soja schuim

Smokey bulgur | Onion Jam | Poached egg | Spinach | Hollandaise
Gerookte bulgur | Jam van ui | Gepocheerd ei | Hollandaise

Lentil | Celeriac | Eggplant caviar | Polenta | Carrot | Pickled pumpkin
Linzen | Knolselderij | Aubergine kaviaar | Polenta | Wortel | Ingelegde pompoen

or/of

Guinea fowl | Duck bitterbal | Tarragon cappuccino | Polenta | Carrot | Celeriac
Parelhoen | Bitterbal van eend | Dragon cappuccino | Polenta | Wortel | Knolselderij

Cheese platter of l'Amuse | Nut bread | Fig jam
Kaas plateau van l'Amuse | Notenbrood | Vijgenjam
Supplement € 3,50

or/of

**Almond cake | Poached pear | Mandarin icecream | Star anise caramel |
Speculaas crumble**
Amandelcake | Gepocheerde peer | Mandarijn ijs | Steranijs karamel | Speculaas

3-course menu €32,50 – beverage pairing € 18,50 (3 glasses)

4-course menu €39,50 – beverage pairing € 22,50 (4 glasses)