

LE DÉBUT

This restaurant's fine-dining menu is created, prepared, and served by our students as they learn the tricks of the trade. Sustainability is a priority at Le Début The Hague, where the focus is on serving pure, fresh, and local ingredients. The students are trained to provide a high level of service as they present sophisticated multi-course menus paired with the finest 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.

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.

LE DÉBUT

Tartelette | Pea Cream | Green Asparagus | Garden Salad

Tartelette | Doperwten Crème | Groene Asperge | Salade uit eigen Moestuin

Skate Wing | Beurre Noisette | Barley | Hazelnut

Rogvleugel | Bruine Boter | Parelwortel | Hazelnoot

Eggplant | Beans | Cauliflower | Carrot

Aubergine | Groene Bonen | Bloemkool | Wortel

or/of

Lamb | BBQ White Asparagus | Peas | Thyme Jus

Lam | Witte Asperges van de BBQ | Doperwten | Thijm Jus

Dutch cheese platter of l'Amuse | Muesli Bread | Fig Jam (*)

Hollands kaasplateau van l'Amuse | Mueslibrood | Fig Jam

or/of

Yoghurt Mousse | Elderflower Foam | Strawberry | Blueberry Ice Cream

Yoghurt Mousse | Vlierbloessem Schuim | Aardbei | Blauwe Bessen Ijs

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