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.

HOTELSCHOOL THE HAGUE
Hospitality Business School

LE DÉBUT

Cured & BBQ kingfish | Rose radish | Golden beet tartar |
Green apple-horseradish ice | Chives
Gezouten & BBQ koningvis | Roze radijs | Gouden biet tartaar |
Groene appel-mieriks wortel ijs | Bieslook

Onion confit | Spinach | Smoked celeriac cream |
Black garlic | Toasted buckwheat
Uienconfit | Spinazie | Gerookte knolselderijroom |
Zwarte knoflook | Geroosterde boekweit

Wild duck | Carrot | Parsnip & Potato 'Anna' | Wild mushroom | Thyme jus
Wilde eend | Wortel | Pastinaak & aardappel 'Anna' | Wilde paddenstoel | Tijmjus

or/of

Ricotta & pumpkin agnolotti | Salsify | Wild mushroom |
Brown butter & sage cream
Ricotta & pompoen agnolotti | Schorseneren | Wilde paddenstoel |
Gebruinde boter en salie room

Cheese platter of l'Amuse | Nutbread | Fig
Kaasplateau van l'Amuse | Notenbrood | Vijg
Supplement € 3,50

or/of

White chocolate & rose mousse | Spiced mandarin & almond cake |
Sea buckthorn caramel | Pear sorbet
Witte chocolade & rozenmousse | Gekruide mandarijn & amandelcake |
Duindoornkaramel | Peren sorbet

3-course menu €32,50 – beverage pairing € 18,50 (3 glasses)
4-course menu €39,50 – beverage pairing € 22,50 (4 glasses)