



# L'ÉTOILE

is not just any restaurant in Maastricht...

Located in the heart of the Teaching Hotel, part of the Hotel Management School Maastricht, this restaurant is enthusiastically run by first-year students. They share their passion for hospitality and gastronomy with you.

As a proud participant of Dutch Cuisine, we are committed to sustainable eating and living. Our dishes are of high quality, seasonal and locally produced, based on the five core principles: Culture, Health, Nature, Quality and Value. We follow the 80-20 rule: 80% vegetables and 20% sustainably produced proteins.

Enjoy a unique culinary experience where learning and hospitality come together.

Curious about the story behind the design of restaurant L'Étoile? Scan the QR code!



## Dinner

### Slightly set egg yolk

veal tartare | artichoke | sweet-and-sour tomatoes | rapeseed oil and chive vinaigrette | beech mushrooms

€11,50



### Grilled heirloom tomato

wheat salad | burrata | apple syrup vinegar | lime



### Baked sweet potato

butternut squash soup | leek | feta | garden cress | smoked almond

€11,50

### Roasted broccoli

North Sea plaice fillet | cockles | hazelnut | algae emulsion



### Fried cauliflower

cream of sautéed cauliflower | cèpes sauce | beurre noisette | Limburg mustard | walnut

€14,50

### Pasveld beef bavette

celeriac brunoise | carrot | Jerusalem artichoke chips | white onion compote | sherry jus



### Assortment of cheese + €4

Canisius apple syrup | grapes | bread with nuts and dried fruits

€10,50

### Farmhouse yoghurt panna cotta

red forest fruit coulis | white grapes | almond tuiles | lupine cress

### Poached fig

crème suisse | fig granita | ginger gel | ginger-tea ice cream | Limburg crispy cookie

### Homemade friandises and la Fève bonbon

€5,50

### May the students serve pairing wines?

€6,50

Per glass



Vegetarian