

L'ÉTOILE

This is not just another restaurant in
Maastricht...

Located at the heart of the Teaching Hotel,
part of the Hotel Management School
Maastricht, the restaurant is operated by first-
year students who will share their passion and
hospitality with you.

Our restaurant is a proud member of the Dutch
Cuisine community promoting sustainable
eating and living. We bring high-quality,
seasonal and locally sourced dishes to the
table, following the five principles
Culture, Health, Nature, Quality, Value
and the rule 80-20 (80% vegetables – 20%
sustainably sourced protein).



Lunch menu

€11,50

Sea bass tartare

Kohlrabi | herring caviar | marbled vinaigrette of buttermilk and wild garlic | dried black lemon

Spring salad V

Daily changing salad created by our students with vegetarian ingredients

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€7,50

Vegetable soup V

Daily changing fresh soup full of seasonal vegetables from the neighborhood

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€14,50

Ravioli filled with spinach and ricotta V

Sage butter | walnuts | spring onion | mature Sjevraoje goat cheese

North sea catch of the day

Complete main course

Grilled Guinea fowl fillet

Fried chicory | red chicory | black sesame | smoked bacon crumble | creamy morel sauce

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€10,50

Assortment of cheeses +€4,00 V

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

Goat cheese crème brûlée V

Rye bread ice cream | rye bread crumbs | pimento | lime cress

Homemade friandises and La Fève bonbons +€5,50 V

V = vegetarian

all dishes can be made vegetarian

Aperitif

Langlois-Château, Crémant de Loire	€5,50
Bollinger Special Cuvée Brût, Champagne	€82,50
Kir Royal	€7,50
Aperol / Limoncello Spritz	€7,50
Limon Spritz (alcohol-free)	€7,50
NONA Gin & Fever Tree Tonic (alcohol-free)	€9,50
Crodino	€3,50

Softdrinks

Water 0,35 L	€1,50
Water 0,7 L	€3,00
Pepsi / Pepsi Max	€3,00
7Up Free	€3,00
Sisi Orange	€3,00
Lipton Ice Tea / Ice Tea Green	€3,00
Royal Club Tonic / Bitter Lemon	€3,00
Royal Club Cassis / Ginger Ale	€3,00
Royal Club Apple juice / Orange juice	€3,00
Fever Tree Tonic / Bitter lemon	€4,50
Bundaberg Ginger Beer	€5,00

Cocktails

Honey Bee, made with our own honey	€9,50
Pornstar Martini	€9,50
Espresso Martini	€9,50
Whiskey Sour	€9,50
7 Sins Gin & Fever Tree Tonic	€9,50

Mocktails

Virgin Honey Bee	€7,50
Pornstar Virgin	€7,50
No Whiskey Sour	€7,50
NONA Gin & Fever Tree Tonic	€7,50

Digestif

Cognac Ménard 1er cru	€10,50
Armagnac Cles des Ducs	€8,50
Calvados Busnel Trois Lys	€9,50
Licor 43	€4,50
Disaronno Amaretto	€4,50
Tia Maria	€4,50
Grand Marnier	€4,50
Cointreau	€4,50
Baileys	€4,50
Limoncello	€4,50
Sambuca	€4,50

Coffee & Tea

Coffee	€3,00
Tea	€3,00
Cappuccino	€3,50
Espresso	€3,00
Double espresso	€3,75
Latte macchiato	€3,75
Fresh mint tea	€3,75
Fresh ginger tea	€3,75
Hot chocolate	€3,00
with whipped cream	€3,75
Chai Latte	€3,75

Beers

DRAFT	
Brand Pilsener	€3,50
Seasonal Beer	€5,00

BOTTLE

Stadsbrouwerij Maastricht

De muzikale Andreas, IPA, low alcohol	0,3%	€5,00
De eigenzinnige Elizabeth, Tripel	9,1%	€5,00
De avontuurlijke Gérard, IPA	7,0%	€5,00
De dorstige Lambertus, Blond	5,5%	€5,00
De Maltezer, Amber	6,5%	€5,00
De royale Martinus, Hoppy Blond	5,4%	€5,00

Westmalle Tripel	9,5%	€5,00
Gulpener UR-Weizen	5,3%	€4,00
La Chouffe, Blond	8,0%	€5,00
Brand Oud Dark	3,5%	€3,50
Liefmans Fruitesse	3,8%	€5,00
Corona	4,6%	€4,00

ALCOHOL-FREE

Brand Weizen	0,0%	€4,00
Warsteiner Pilsener	0,0%	€3,50
Afligem Blond	0,0%	€4,00