



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!



Lunch

Slightly set egg yolk

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

€11,50



Chef's salad

daily changing salad with vegetarian ingredients



Seasonal soup

daily changing soup filled with local, seasonal vegetables

€7,50



Tagliarini

mushrooms | aged *Sjevraoje* goat cheese | chervil

€14,50

Catch of the day

North Sea fish with seasonal garnish

Pasveld beef bavette

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



Assortment of cheeses + €4,00

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

€10,50

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?

Per glass

€6,50



Vegetarian