

L'Étoile

welcome, we are glad that you are here

what you taste and experience

is our practical education in action

we learn hospitality by doing it

thank you for helping us

your presence helps us grow every day



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

Starters

Barley €11,50

roast veal | gherkin mousse | caper dust |
smoked trout mayonnaise

Season salad €11,50

Daily changing salad created by our students with vegetarian
ingredients

Vegetable soup €7,50

daily changing soup filled with local, seasonal vegetables

Main courses

Penne all'Arrabbiata €14,50

spicy tomato sauce | garlic | red pepper | Sjevraoje

North sea catch of the day €14,50

complete main course served with matching accompaniments

Guinea fowl from Limburg €14,50

carrot | rilette | umeboshi | Jerusalem artichoke |
potato dauphine | jus

Dessert and friandises

Parfait Dutch almond biscuit €10,50

infused apricots | sugar loaf salve | sweet spiced syrup |
caramelized white chocolate

Homemade friandises and la Fève bonbon €5,50

Assortment of cheeses €14,50

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