

# 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 | rillette | 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

