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!

Our students are happy to inform you about the available options regarding dietary requirements and allergies.

Starters

Paté Maison Bethlehem €11,50
celery and apricot compote | Cumberland sauce | white cabbage | brioche from bakery Koos

Season salad €11,50
ask our students about today's special

Vegetable soup €7,50
ask our students about today's special

Main courses

Gnocchi €14,50
beurre noisette | sage | wild mushrooms | walnuts | Sjevraoje matured goat cheese

Catch of the day €14,50
ask our students about today's special

Venison steak €14,50
marinated red cabbage | Jerusalem artichoke | pommes Anna | apple | lingonberry jus

Dessert and friandises

Assortment of cheeses €14,00
Canisius apple syrup | grapes | bread with nuts and dried fruits

Clafoutis of poached pears €10,50
Blauw Klaver cheese | grapes | autumn crisp | Atsina Cress

Homemade friandises and La Fève bonbons €5,50