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

Salmon and eel rillette €11,50
marinated sugar lettuce | sweet and sour red onion gel | no-waste egg cream | chervil

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

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

Main courses

Tagliatelle with oyster mushrooms €14,50
Sjevraoje goat cheese | walnuts | chives

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

Livar pork tenderloin €14,50
pork belly | broccoli | sauerkraut | chimichurri | lovage | pea cress

Dessert and friandises

Crème brûlée €10,50
cardamom | tonka bean | preserved blackberries | Chantilly cream

Assortment of cheeses €14,50
Canisius apple syrup | grapes | bread with nuts and dried fruits

Homemade friandises and La Fève bonbons €5,50