

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!

First courses

Rillettes of ling fish €11,50

cucumber | avocado cream | radicchio | tonka bean mayonnaise

Pumpkin tartare €11,50

smoked goat cheese | fermented pumpkin cream |
winter vinaigrette | pumpkin crisp | garden cress

Second courses

Roasted parsnip €11,50

cream of *Rommedoe pikante* | marinated fennel | quinces |
coffee | cashew

Duxelles of Limburg mushrooms €11,50

creamy pea soup | Livar cracklings | beech mushrooms |
thyme | masala oil

Main courses

Red cabbage terrine €14,50

black garlic emulsion | crispy potato | apple | hazelnut |
red butter sauce

Roasted hare fillet €14,50

chestnut puree | walnut | purple kale | sweet potato | confit fries |
celeriac and mushroom jus

Dessert and friandises

Guanaja chocolate cremeux €10,50

white stewed pear | mandarin | licorice | salted mandarin crisp

Open-baked apple tartlet €10,50

pecan frangipane | beurre noisette ice cream | salted caramel

Homemade friandises and la Fève bonbon €5,50

Assortment of cheeses €14,50

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