

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

Rillettes of ling fish €11,50

cucumber | avocado cream | radicchio | tonka bean mayonnaise

🌿 Winter salad €11,50

daily changing salad with vegetarian ingredients

🌿 Vegetable soup €7,50

daily changing soup filled with local, seasonal vegetables

Main courses

🌿 Beech mushroom risotto €14,50

tomatoes | rucola | Sjevraoje goat cheese

North Sea catch of the day €14,50

with seasonal garnish

Roasted hare fillet €14,50

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

Dessert and friandises

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