

# 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

### Trout ceviche €11,50

Samphire | red pepper | avocado | crème fraîche | soybean | black olive

### 🌿 Maftoul salad €11,50

tomato | smoked fresh goats cheese | wild garlic | Gulpener mustard cream

## Second courses

### 🌿 White asparagus goulash €11,50

Fried farm egg yolk | hollandaise sauce | sweet pointed pepper | fresh herbs | old cheese from Rotterdam

### North Sea Haddock fillet €11,50

Pea cream | artichoke heart | broad beans | beurre blanc | vadouvan

## Main courses

### 🌿 Kohlrabi terrine €14,50

lovage | red onion | puff pastry wafer | smoked almond | vegetable jus | mizuna

### Dutch farm duck breast €14,50

Pak choi | potato rösti | green asparagus | string beans | BBQ sauce | jus nature

## Dessert and friandises

### Yoghurt parfait €10,50

strawberries | rhubarb compote and granita | rose | white chocolate

### Lemon tartlet €10,50

Roasted meringue | lemon zest | kumquat | citrus syrup

### Homemade friandises and la Fève bonbon €5,50

### Assortment of cheeses €14,50

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