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 Bakkerij Koos

Roasted beetroot €11,50
green goddess | walnut | parsley sauce | orange | horseradish | nasturtium

Second courses

Green herb crêpes €11,50
fried mushrooms | black lentils | fried cavolo nero | miso-beurre blanc

Salt-cured cod €14,50
Dutch shrimp bisque | hazelnut butter | chives | celeriac | Borage Cress

Main courses

Roasted parsnip €14,50
purple carrot | smoked parsnip cream | quince | coffee | almond

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

Desserts and friandises

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

New Blonde Lady €10,50
vanilla parfait | chocolate-almond crumble | cocoa | chocolate sauce with Ingendaeler herbal bitter | whipped cream

Clafoutis of Poached Pear €10,50
Blauw Klaver cheese | grapes | autumn crisp | Atsina Cress

Homemade friandises and La Fève bonbons €5,50