

To finish

Coffee & Tea

Coffee	€3,00
Tea	€3,00
Cappuccino	€3,50
Espresso	€3,00
Double espresso	€3,75
Latte macchiato	€3,75
Flat white	€4,00
Fresh mint / ginger tea	€3,75
Chai Latte	€3,75
Espresso Martini	€9,50

Digestif

Cognac XO	€10,50
Armagnac	€8,50
Calvados XO	€9,50
Limoncello	€4,50

Zuidam Distillers

Honey Whisky liqueur	€6,50
Vanille liqueur	€4,50
Inspiration liqueur - <i>sinaasappel/vanille</i>	€4,50
Orange Cognac liqueur	€4,50
Café liqueur	€4,50
Velvet Dream liqueur - <i>caramel</i>	€4,50

Jonge Genever	€4,00
Oude Genever	€4,00
Old Tom's Gin	€4,50
Flying Dutchman Rum 1	€4,50
Flying Dutchman Rum 3	€5,00
Smuggler's Trail Whisky	€5,00
Millstone American Oak Whisky	€5,00
Ketel 1 Vodka	€4,50

To start

Aperitif

Langlois-Château, Crémant de Loire	€6,50
Kir Royal	€7,50
Aperol / Limoncello Spritz	€7,50
BLÅ Sparkling tea 0.0%	€6,50
Crodino	€3,50

Beer

Brand Pilsener	€3,50
Seasonal beer - <i>Stadsbrouwerij Maastricht</i>	€5,00

Stadsbrouwerij Maastricht

De muzikale Andreas - <i>IPA</i>	€5,00
De eigenzinnige Elizabeth - <i>tripel</i>	€5,00
De avontuurlijke Gérard - <i>IPA</i>	€5,00
De dorstige Lambertus - <i>blond</i>	€5,00
De royale Martinus - <i>hoppy blond</i>	€5,00
Mergel Wit	€5,00
Brand Weizen 0.0%	€4,00
Affligem Blond 0.0%	€4,00
Warsteiner Pilsener 0.0%	€3,50

Cocktails

Honey Bee - <i>with our own honey</i>	€9,50
Pornstar Martini	€9,50
Espresso Martini	€9,50
Whisky Sour	€9,50
Old Tom's Gin & Fever Tree Tonic	€9,50

Mocktails

Virgin Honey Bee - <i>with our own honey</i>	€7,50
Virgin Pornstar	€7,50
NONA Gin & Fever Tree Tonic	€7,50

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