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

Salmon and eel rillette €11,50
marinated sugar lettuce | sweet and sour red onion gel | no-waste egg cream | chervil

Zucchini salad €11,50
buffalo stracciatella | pumpkin | pickled mustard seeds | dill

Second courses

Roasted and glazed onion €11,50
apple syrup | soy | thyme | Rommedoe fondue

Pan-fried North Sea sole €14,50
antiboise | spinach | semi-dried tomato | curry beurre blanc | mussels

Main courses

Sautéed king oyster mushroom €14,50
cauliflower | hazelnut | black garlic | chives

Livar pork tenderloin €14,50
pork belly | broccoli | sauerkraut | chimichurri | lovage | pea cress

Desserts and friandises

Blanche Dael coffee bavarois €10,50
Mestreechter Mocca | dark chocolate

Crème brûlée €10,50
cardamom | tonka bean | preserved blackberries | Chantilly cream

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

Homemade friandises and La Fève bonbons €5,50