

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

Barley €11,50

roast veal | gherkin mousse | caper dust |
smoked trout mayonnaise

Mushrooms chawanmushi €11,50

marinated shallot | tofu | beech mushroom | lovage cream |
rye | hazelnut

Second courses

Roscoff onion soup €11,50

roasted almond milk | liquorice cream | tarragon oil | shallot salve |
micro salad

Pan-fried winter cod €11,50

croutons | spinach | mussels | nduja butter sauce | chives

Main courses

Celariac stew €14,50

savoy cabbage | sweet potato | Amsterdam pickled vegetable relish |
green herb oil | mustard confit

Guinea fowl from Limburg €14,50

carrot | rillette | umeboshi | Jerusalem artichoke | potato dauphine | jus

Dessert and friandises

Blood orange panna cotta €10,50

dark chocolate mousse | sesame crisp | macadamia crumble

Parfait Dutch almond biscuit €10,50

infused apricots | sugar loaf salve | sweet spiced syrup |
caramelized white chocolate

Homemade friandises and la Fève bonbon €5,50

Assortment of cheeses €14,50

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

