

Our Menu

Suggestion du Mois

The first culinary discovery

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Foie Gras

& its brioche with walnuts

Accompanied by a chutney and a Sauternes jelly
2/4/5/6/14

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Monkfish

As a fried pavé

in semi-salted butter with a leek declination

4/7/12

Coup de Fraîcheur

12

Duck breast

Roasted in honey,

Accompanied by pureed beetroot.

1/3/5/7/12

or

Deer

on a Bed of Caramelised

Red Cabbage,

crunchy pumpkin

1 / 3 / 5 / 7 / 12

(Supplement of 8€)

Cheese

in matured round from the cheese master

7

or

Farandole

Gourmande 'La Forêt'

around the fruits of the season

1 / 3 / 7

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The pastry chef's delight

1 / 3 / 7 / 8

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Price of the menu 86,00 € par pers.

With 'Accord Mets & Sélection Vins Luxembourgeois'.
Supplement of 30,00 € per pers. (3 glasses)

Our Menu

Balade en Saveur du Moment

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Scampis

with mango and avocado tartare
Accompanied by its guacamole
1/3/5/7

Pumpkins

In a Cappuccino
7

Yellow saithe

as fried pavé,
Confit celeriac
& fried girolles
2/ 4/ 11/12

or

Poultry breast

in herb crust
Accompanied by a corn mousseline, strong jus with black garlic
5/ 7 / 8 / 12

Cheese

in matured round from the cheese master
7

ou

Clementine

in a Macaroon and Parfait Glacé
with Seasonal Fruit
3 / 7 / 8

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Menu price

Starter, fish **or** meat dish, cheese **or** dessert **56,50 €**

Starter, 2nd starter, main course fish **or** meat, cheese **or** dessert **62,50 €**

With 'Accord Mets & Sélection Vins Luxembourgeois'.
Supplement of 30,00 € per pers. (3 glasses)

Any changes to our menus may result in
a supplement

Our vegetarian menu

Menu Tentation du Moment

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Blinis

Cream flavoured with dill
and crunchy vegetables

7

Steinpilze

in velouté
Salted whipped cream

3/7

Risotto

Refined with fresh girolles and grated parmesan

1 / 3 / 7

Cheese

in matured round from the cheese master

7

or

The quince

served as an iced parfait on its chutney

1/3/7

**

Menu price

Starter, fish or meat dish, cheese or dessert **56,50 €**

Starter, 2nd starter, main course fish or meat, cheese or dessert **62,50 €**

With 'Accord Mets & Sélection Vins Luxembourgeois'.

Supplement of 30,00 € per person (3 glasses)

For our little ones

The small warm plate of your choice **20,50 €**

A la Carte

Starters

Foie Gras 26,50 €
& brioche with walnuts
Accompanied by a chutney & Sauternes jelly.
1/3/7/8/12

Scampis 17,50 €
in tartare with mango and avocado
Accompanied by its guacamole
1/2/6/10/11/12

Velouté 12,50 €
of the season
7

Marcassin 17,50 €
in a Terrine with a Chutney and
Lamb's lettuce salad
1 / 3 / 5 / 7/12

Salmon 18,50 €
in a Citrus Gravalx
4

Our dishes

Yellow saithe 34,50 €
as fried pavé,
pickled celery
& fried girolles
2/ 4/ 11/12

Poultry suprême 32,50 €
in herb crust
Accompanied by a corn mousseline, strong jus with black garlic
5/7/8/12

Deer 38,50 €
on a Bed of Caramelised Red Cabbage,
crunchy pumpkin
1 / 3 / 5 / 7 / 12

Marcassin 32,50 €
en Civet, Cerle de Choux Rouge et
Spaetzle
1 / 3 / 5 / 12

Beef steak 38,50 €
Pepper sauce, with potatoes
Roasted in semi-salted butter
5 / 7 / 12