

Our Menu

Suggestion du Mois

The first culinary discovery

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Foie Gras
in Variations
1/3/7/12

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Sole
en Ballotine
with Herb Crust
Normandy-style Sauce
1/2/4/7/12

Coup de Fraîcheur
12

Veal
Roast Medallions,
Mini Mushroom Pie
and Parsnip Purée
1/5/7/12

Cheeses
Ronde Affinée du Maître Fromager
7

or

Farandole
Gourmet 'Forest' Farandole
with seasonal fruits
1 / 3 / 7

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Le Plaisir du Confiseur
1 / 3 / 7 / 8

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Menu 86,5

With food pairing & selection of Luxembourg wines
supplement of 30 (3 glasses)

Our Menu
**Balade en Saveur
du Moment**

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Porcini Mushrooms
in Creamy Sauce
with Smoked Bacon
3/7/12

Tuna
Tataki
with Crunchy Vegetables and Roasted Sesame Seeds
4/6/11

Cod
Roasted Steak
with Broccoli Mousseline and Candied Celery
4/7/9/12

or

Duck
Roasted breast
Carrot variations
1/3/5/12

Cheeses
Mature round
7

ou

Chocolate
Fondant

1/3/7
**

Menu

Starter, fish **or** meat dish, cheese **or** dessert **56,5**

Starter, 2nd starter, main course fish **or** meat, cheese **or** dessert **62,5**

With food pairing & selection of Luxembourg wines
supplement of 30 (3 glasses)

Any changes to our menus may result in
a supplement

Our vegetarian menu

Menu Tentation du Moment

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Seasonal Vegetables

Pressed
Chervil Vinaigrette
3/5/10

Lentils

Soup with Poached Egg
3/7

Goat's Cheese and Spinach

Ravioli
Leek Emulsion
1/3/7

Cheeses

en Ronde Affinée
7

ou

Caramelised Apple

Cheesecake, Speculoos Biscuit
1/3/7/12

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Menu

Starter, fish or meat dish, cheese or dessert 56,5

Starter, 2nd starter, main course, cheese or dessert 62,5

With food pairing & selection of Luxembourg wines
supplement of 30.00 (3 glasses)

For our Little Ones

Small hot plate according to the saison 20,5

A la Carte

Starters

Foie Gras 26,5
in Terrine
Fig Chutney and Brioche
1/3/7

Fresh Goat's Cheese 17,5
Salad with Honey Vinaigrette
4

Seasonal Cream Soup 15,5
with Poached Egg
3/7

Salmon 18,5
Gravlax
with Citrus Fruits
4

Main courses

Cod 32,5
Roasted Fillet
Broccoli Mousseline and Candied Celery
4/7/9/12

Goat's Cheese and Spinach 32,5
in Ravioli
Leek Emulsion
1/3/7

Veal 34,5
in Roasted Medallion,
Mini Mushroom Pie
and Parsnip Purée
1/5 / 7 / 12

Beef 40,5
Roasted Steak
Seasonal Vegetables and Bordelaise Sauce
5/7/12

Risotto 34,5
Creamy with Saffron,
Shavings of Aged Parmesan Cheese
5 / 7 / 12