

# Our menu Proposal by La Forêt

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A small greeting from the kitchen  
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**Scallops**  
as carpaccio with lemongrass,  
4/5/11/14

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**Bar**  
as a fried steak,  
beetroot variation,  
celery mousseline  
4/5/7/9/12

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**Coup de Fraîcheur**  
12

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**Veal and beef**  
as a duo,  
Berny apples, foie gras sauce  
1/3/5/7/8/12

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**Cheese**  
in Ronde Affinée from the master cheesemaker  
7

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**Pear**  
in parfait glacé,  
on a Breton shortbread biscuit & caramel sauce  
1 / 3 / 7

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The joy of the confectioner  
1 / 3 / 7 / 8

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## Menu

Starter, second starter, meat dish, dessert **75**

Starter, second starter, sorbet, meat, cheese & dessert **95**

With food pairing & selection of Luxembourg wines  
**€35 per person (3 glasses)**

## The cold starters

### **Foie Gras**

Granny Smith jelly & chutney  
<sup>1/3/7/12</sup>  
27

### **Beetroot**

as carpaccio with hazelnuts and aged Comté cheese  
<sup>5/7</sup>  
18

### **Salmon**

in gravlax with cauliflower  
<sup>4/7</sup>  
18, 5

## The warm starters

### **White Beans**

with chorizo cream soup and focaccia  
<sup>1/7</sup>  
16

### **Oxtail**

in Ravioli & Consommé  
<sup>1/3/7</sup>  
20

### **Goat's Cheese**

in crispy cannelloni on mesclun salad  
<sup>1/5/7</sup>  
18, 5

## Sorbets

### **Lemon**

with limoncello  
<sup>12</sup>  
8

### **Pear**

with Williams brandy  
<sup>12</sup>  
9, 5

### **Apple**

in Calvados  
<sup>12</sup>  
9, 5

### **Passion Fruit**

in Crémant  
<sup>12</sup>  
8

## The fish

### **Cod**

Fried in lightly salted butter,  
salsify broth with mussels

4/5/7/12/14

**34**

### **Sea Bream**

à la Plancha,  
Fennel Confit with Orange & Cress Coulis

4/5/7/12

**32**

### **Gambas**

with Kadaïf,  
Reduced Bisque & Rutabaga Mousseline

1/2/5/7/12

**34, 5**

## Vegetarian dishes

### **Pumpkin**

in stuffed cabbage rolls,  
tofu with coriander

5/7/10

**29**

### **Risotto**

mit Parmesan,  
Gemüse der Saison

5/7/12

**31, 5**

## Meat dishes

### **Poultry**

in ballotine, filled with chestnut sauce  
made from Vin Jaune and mashed potatoes according to  
Grandma's recipe

3/5/7/8/12

**34**

### **Stew**

Rabbit with forgotten vegetables

7/10/12

**32, 5**

### **Grilled Charolais rib steak**

Delicately melting potatoes & pepper sauce

7/12

**40, 5**

## For our little ones

Soup/dish depending on market/ice cream

**28, 5**

## Desserts and Cheese

### **Chocolate**

Variation  
Foam, sauce and ice cream on its breeding ground  
1/ 3 / 7  
14

### **Pear**

in parfait glacé,  
on a Breton shortbread biscuit & caramel sauce  
4  
14

### **Mango & Passion Fruit**

Vanilla ganache with white chocolate,  
& passion fruit ragout with mango  
3/7  
14

### **Sorbets**

in Variation  
Selection of homemade sorbets  
4  
12

### **Farandole**

Selection of desserts from our pastry chef  
4  
16

### **Cheese Selection**

The refined plateau of the cheese master  
4  
18