

RESTAURANT MENU · 12:00 – 15:00 & 17:00 – 18:45

STARTERS

Goose foie gras, homemade brioche, seasonal chutney	28,00 €
King crab lobster roll, citrus mayonnaise, coleslaw, lamb's lettuce.....	27,00 €
Beetroot variations, fresh goat's cheese, hazelnut oil & honey, tapioca crisp	25,00 €
Salmon gravlax tartlet, horseradish cream, pickled vegetables	26,00 €
Crispy goat's cheese salad with honey and cured ham	26,00 €

MAINS

Beef fillet Rossini-style (add foie gras +5€), truffled beef jus, vegetables	38,00 €
Glazed duck breast, split pea purée, spinach, duck jus, Jerusalem artichoke foam	38,00 €
Luxembourg pork belly, grandma-style mash, broad beans, pesto	34,00 €
Catch of the day, honey-caramelised carrot purée, glazed carrots, pickles	38,00 €

DESSERTS

Caramelised brioche French toast, pistachio namelaka, seasonal fruit, vanilla ice cream....	14,00 €
Rum baba, mascarpone chantilly, lemon sorbet	14,00 €

CARTE BRASSERIE · 12h00 – 18h45

Homemade crispy Luxembourg chicken	24,00 €
Caesar salad	26,00 €
Luxembourg beef burger, Berdorf cheese, onion confit, house sauce, fries	26,00 €
Pulled pork burger, coleslaw, Granny Smith apple pickles, fries	26,00 €
Veggie burger, Berdorf cheese, onion confit, house sauce, fries	23,00 €
Vegan lasagne	21,00 €
Spaghetti Bolognese	18,00 €
Vol-au-vent, fries	26,00 €
Side dish: salad of the day, or fries	5,00 €

DESSERTS

Crème brûlée with seasonal fruit	14,00 €
Dame blanche (vanilla ice cream, hot chocolate sauce)	14,00 €
Sorbet selection	14,00 €