




THE STARTERS AND THE SALADS

	Starter	Main
Soup of the day	5,50 €	/
Roasted escalope of duck liver with caramelised apples	15,50 €	
 Salad with Saint Marcellin cheese in crust	/	15,90 €
Salad with smoked quails breasts and fresh figs	16,80 €	21,50
Beef Carpaccio with olive oil	13,50 €	19,00 €
 Tuna and salmon Carpaccio with ginger	10,90 €	16,50€
 Grey prawn croquettes	11,40 €	20,90 €

THE FINEST TATAR

Tatar style beef steak, French fries and mixed salad	18,90 €
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THE LUXEMBOURGISH DISH

L'assiette luxembourgeoise "Cold cuts of Luxembourg" (Smoked and cooked ham from the country "Marque Nationale", sausage, French fries, cooking cheese and mixed salad)	17,50 €
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THE MEAT DISHES

Sirloin steak (220 gr.)	22,10 €
Beef fillet (200 gr.)	26,50 €
Le Chateaubriand (2 pers)	54,20 €
Veal escalope Viennese style	18,50 €



Choice of sides: french fries, potato gratin, dauphine or steamed potatoes and a mixed salad or vegetables of the day

Choice of sauce: Béarnaise, maître d'hôtel butter, green pepper, cream of mushrooms or mustard sauce









This symbol indicates vegetarian dishes.

THE SEASONAL DISHES

	Main
Roast pickled pork leg with horseradish sauce and sauerkraut	18,50 €
Saddle of hare with pepper sauce	24,60 €
Young wild boar stew with cranberries	21,50 €
Calf's kidneys with tarragon mustard	16,50 €
 Codfish fillet meunière	21,50 €
 Roasted mackerel fillets with dill	17,60 €

THE ITALIAN CORNER

 Risotto with scallops, lobster sauce	22,50 €
 Ravioli with langoustines and clams	16,50 €
 Tortelli with artichauts, sage sauce	15,80 €
Bolognese lasagna	13,00 €
Pasta trilogy: Penne Carbonara, Tagliatelle with smoked salmon, Spaghetti All' Arrabiata	12,80 €
Spaghetti, Penne-Rigate or Tagliatelle with choice of sauce :	11,00 €
 All' Arrabiata, Bolognese, Carbonara,  Neapolitan or  smoked salmon	

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THE CHEESES

Assortment of 3 ripened cheeses	8,00 €
The cheese trolley	12,50 €

THE SWEETS

The cake of the day with fruits in season	3,70 €
Bergamot Crème brûlée	5,50 €
Rich chocolate cake (+/- 15 minutes waiting time)	6,50 €
Fruit salad with fruits in season	4,80 €
Tart Tatin with fruits in season	5,50 €
Orange gratin with lemon sorbet	6,00 €

Please do not hesitate to ask for our ice cream list.

THE SNACKS

SERVED FROM 11H30 TO 23H00

Croque-monsieur	8,00 €
Croque-madame	8,00 €
Quiche Lorraine	10,00 €
 Quiche with leeks	10,00 €
 Tuna Quiche	10,00 €

THESE SNACKS ARE SERVED WITH A MIXED SALAD

Club sandwich	11,80 €
(Tomato, hard boiled eggs, bacon, roasted smoked turkey, salad and french fries)	



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THE BUBBLES

	La coupe	La btl
Champagne Drappier Carte d'or	9.50 €	57.00 €
Champagne Laurent Perrier	10.00 €	60.00 €
Crémant Poll-Fabaire	5.00 €	30.00 €
Crémant Caves Mathes	5.00 €	30.00 €

THE WHITE WINES

	Le dl	La btl
LUXEMBOURG		
Riesling GPC, Domaine Bastian	3,00 €	22,50 €
Pinot gris GPC, Remich Fels, Marc Kox	2,80 €	21,00€
Auxerrois GPC, Remich Fels, Marc Kox	2,20 €	16,80 €
Pinot blanc GPC, Côteaux de Schengen, H.Ruppert	3,10 €	23,30 €
FRANCE		
Bergerac, Château Bélingard	2,40 €	17,50 €
Côtes du Rhône, Crozes-Hermitage, Cave de Tain	3,50 €	26,30 €
Chablis « Cuvée Prestige », Domaine Chevalier	4,20 €	31,50 €
Bordeaux, Château La Maroutine	3,20 €	24,00 €
Monbazillac, Château Bélingard	3,60 €	27,00 €
Sancerre Les Baronnes, Domaine Henri Bourgeois	5,00 €	37,50 €
Gewürztraminer d'Alsace, Philippe Sohler	3,20 €	24,00 €
AMERICA		
Chardonnay, Beringer, California	3,00 €	22,50 €
ITALY		
Chardonnay, Montechiari	5,00 €	37,50 €

All of our wines are available in carafe in 1, 2, 3 et 5 dl

THE ROSÉS WINES

	Le dl	La btl
LUXEMBOURG		
Pinot noir, Domaine Bastian	3,80 €	28,50 €
FRANCE		
Bergerac, Château Bélingard	2,40 €	17,50 €

THE RED WINES

	Le dl	La btl
FRANCE		
Bergerac, Cuvée « Blanche de Bosredon »	3,20 €	24,00 €
Côtes du Rhône, Crozes-Hermitage, Cave de Tain	3,60 €	27,00 €
Bordeaux, Château Laborde	3,60 €	27,00 €
Bergerac, Château Bélingard	2,40 €	17,50 €
Bordeaux, Château Chasse Spleen, Moulis		56,30 €
Bordeaux, Château La Bastide Dauzac, Margaux		52,50 €
Bordeaux, Château La Croix Bonis, Phélan-Ségur	5,10 €	38,20 €
Bordeaux, Château Fugue de Nenin, Pomerol		50,80 €
Bourgogne, Château de la Charrière, Yves Girardin	4,10 €	30,70 €
ITALY		
Montechiari Cabernet		45,80 €
Montechiari Merlot	5,00 €	37,50 €
Montechiari Rosso	4,40 €	33,00 €
ARGENTINA		
Cabernet Sauvignon, Tierra de Luna	3,30 €	24,80 €
SPAIN		
Protos Ribera del Duero	3,90 €	29,30 €

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