

THE HOT ENTREES

Soup of the day	7,00 €
Quiche Lorraine, 🥕 with tuna or 🥕 with leeks	11,00 €

THE SALADS

Smoked salmon plate (toast, horseradish, onion, lemon and capers)	15,80 €
Salad with goat cheese on toast	13,50 €
Salad fermière (green salad, bacon, onion, poached egg)	11,50 €
Caesar salad (green salad, chicken, eggs, parmesan, garlic, sauce based on anchovies)	13,50 €
Salad Vosgienne (frisée salad, bacon, coutons, cream)	11,20 €

THE GROUND FLAVORS

Bouneschlupp mat Mettwurst	13,90 €
Braised dug with leaf beed	18,50 €
Black Pudding with apples	15,50 €
Sauere Kabes (Sauerkraut Luxemburger style)	16,50 €
Chicken vol-au-vent	16,90 €
Raclette simple (cheese, potatoes and salad)	16,50 €
Raclette gourmande (cheese, potatoes, salad, ham and sausage)	25,00 €
Beaf tatar	20,50 €
Chicken breast Tikka Massala	16,80 €
Veal escalope “cordon bleu”	23,50 €
Veal escalope Viennese Style	19,50 €
Sirloin steak (+/- 220 gr.)	25,00 €

Choice of sauce: bearnaise sauce, mushroom sauce, sauce with green pepper, parsley butter, mustard sauce

Choice of sides: roasted potatoes or oven-baked potatoes, fresh vegetables or mixed salad

THE SEA FLAVORS

Sea bass filet with lentils	19,80 €
Salmon in cocotte blanquette style	18,00 €

THE ITALIAN CORNER

Bolognese Lasagna	14,50 €
Penne-Rigate or Spaghetti	12,00 €
Choice of Sauce : 🥕 neapolitan, bolognese, carbonara, 🥕 all'Arrabbiata	

MENU FOR KIDS 9,00 €

MENU FOR TEENAGERS 12,00 €

CHOICE OF MAIN DISHES



Bolognese Lasagna
or Plate with ham
or Fish sticks
or Chicken nuggets



Choice of sides:

Roasted potatoes, oven-baked potatoes or noodles, sauce of choice
or noodles (penne, spaghetti), sauce of choice

CHOICE OF DRINKS

Vittel, Coca-Cola, Fanta, Sprite

THE DESSERTS

Homemade pie (apple, pear, peach, plum, mirabelle...) (after disposal)	4,50 €
Crème brûlée	6,00 €
Apple crumble	6,00 €
Chocolate mousse	6,00 €

THE SNACKS

(served every afternoon)

Croque-monsieur	6,00 €
Flamed tart with ham	7,00 €
Flamed tart with bacon	7,00 €
Pizza baguette with ham	8,00 €
Pizza baguette with tuna	8,00 €
Pizza baguette with chicken	8,00 €
Pizza baguette with tomatoes	8,00 €

All our snacks are served with a salad.

THE WAFFLES

(Sunday only)

Waffle with sugar	3,00 €
Waffle with whipped cream	4,00 €

THE PANCAKES

Pancake with sugar	3,00 €
Pancake with Nutella	4,00 €
Pancake with strawberry jam	4,50 €

THE ICE CUPS

Coupe Brésilienne	8,50 €
Dame Blanche	6,80 €
Banana Split	7,80 €
Café glacé	6,80 €
Pêche Melba	7,80 €

THE APERITIFS

Crodino	4,00 €
Martini red / white	5,50 €
Porto, Sherry, Ricard	5,50 €
Campari, Bacardi	5,50 €
Cynar	5,00 €
Gin Gordon, Vodka	5,50 €
Picon	5,00 €
Kir	5,00 €
Kir Royal with Crémant / Champagne	6,00 / 8,00 €
Supplement	1,50 €

THE BUBBLES

Champagne Drappier 75 cl	57,00 €
Coupe Champagne Drappier	8,00 €
Crémant Poll Fabaire 75 cl	30,00 €
Crémant Mathes 75 cl	30,00 €
Coupe de crémant	6,00 €

THE BEERS

Draft Beer 30 cl	2,80 €
Panaché Limonade/Coca	2,80 €
Simon btl.	3,20 €
Leffe brune, blonde	3,40 €
Hoegaarden	3,00 €

THE BEER WITHOUT ALCOHOL

Clausthaler	2,80 €
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THE CIDER

Strongbow Dry	3,00 €
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THE WINES OF MOSELLE (2 dl)

Elbling, Marque Nationale, Marc Kox	3,00 €
Rivaner, Marque Nationale, Marc Kox	3,20 €
Auxerrois, Marque Nationale, Marc Kox	3,50 €
Riesling, Marque Nationale, Marc Kox	3,70 €

THE WHITE WINES

	dl	bottle
Pinot Gris GPC, Remich, Marc Kox	4,50 €	22,50 €
Chardonnay, Terret Laroche	4,40 €	22,00 €

THE ROSÉS WINES

Bergerac, Château Bélingard	4,50 €	22,50 €
Languedoc, Sixième sens	4,00 €	20,00 €
Côtes de Provence, Domaine des Aspras	4,20 €	21,00 €


THE RED WINES

Bergerac, Château Bélingard	4,50 €	22,50 €
Brouilly, Domaine de Combiaty	5,10 €	25,50 €
Alsace, Pinot noir P. Sohler	4,50 €	22,50 €
Languedoc, Sixième sens	4,00 €	20,00 €

THE WINE OF THE MONTH

	Glas	bottle
<u>Blanc:</u> Château Le Noble, Bordeaux, 2009	4,10 €	20,50 €
<u>Red:</u> Château du Ciffre, St Chinian, 2009	4,50 €	22,50 €

THE SOFT DRINKS

Vittel, Rosport 1/4	2,60 €
Bitter Lemon, Tonic, Agrumes	2,70 €
Coca, Coca light, Coca zero	2,60 €
Fanta, Sprite	2,60 €
Nestea	2,60 €
Apfelschorle	2,60 €
Fruit Juice	2,70 €
Organic Apple juice	2,70 €
Viva ½, Rosport Bleu ½, San Pellegrino ½	4,00 €
Orange, grapefruit, lemon pressed	4,50 €
 Bionade (Lychee or Ginger & Orange)	3,20 €

THE DIGESTIFS

Cognac	6,00 €
Calvados, Grand Marnier	6,00 €
Amaretto, Bailey's, Sambuca, Averna	5,00 €
Cointreau, Grappa, Buff, Fernet Branca	5,00 €

Swiss Fruit Brandy (Morand)

Raspberry	9,00 €
Pear Williams	8,00 €

Luxemburgish Fruit Brandy

Mirabelle, Cherry, Quetsch	5,00 €
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THE WHISKIES

J&B, Jameson	5,50 €
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THE TEAS

Tea 2,50 €
(Black, Green, Chamomile, Rosehip, Mint, Linden, Verbena, Lemon, Earl Grey)

Teapot “Mighty Leaf Tea” (loose tea 2 cups) 4,50 €

Organic Earl Grey
Organic Spring Jasmine
Organic Mint Mélange
Organic Green Dragon
Marrakesh Mint Green,
Orange Dulce
Vanilla Bean
Organic African Nectar
Chocolate Mint Truffle



THE HOT DRINKS

Coffee / Espresso 2,50 €
White coffee 2,50 €
Double espresso 3,50 €
Cappuccino Italian / Cappuccino with whipped cream 3,20 €
Lait Russe 3,20 €
Irish Coffee 7,00 €
Hot Chocolate 3,00 €
Grog 4,50 €

THE SWEETS

Cupcake (pistache, framboise, chocolat) 3,50 €
Cheesecake 3,50 €
Brownie 2,00 €
Cookie 1,50 €