








### THE HOT ENTREES

Soup of the day	5,50 €
Quiche Lorraine,  with tuna or  with leeks	10,00 €
 Toast with wood mushrooms	10,80 €








### THE SALADS

 Salad with Crottin de Chavignol on toast (goat cheese)	15,80 €
Salad fermière (mixed salad, bacon, onions, croutons, poched egg, warm cream sauce with wine vinegar)	10,80 €
 Herring salad with warm potatoes	15,90 €

### THE ITALIAN CORNER

Bolognese Lasagna	13,00€
Penne-Rigate or Spaghetti	11,00€
Choice of Sauce : Neapolitan, Bolognese, Carbonara,  all' Arrabbiata,  Gorgonzola cream	

### THE SEASONAL PLATES

Cold cuts of Luxembourg (Raw and cooked ham from the country of Marque Nationality, sausage, french fries, mixed salad)	17,00 €
 Omelet nature	10,00 €
 Omelet with topping (ham  cheese or  mushrooms)	12,50 €
 Lemon sole meuniere with steamed potatoes	21,50 €
Venison steak with cranberries	23,40 €
Candied duck leg with chateau potatoes	17,10 €
Lamb fricassee Deauville	17,50 €
Chicken vol-au-vent, oven-baked french fries and a salad	14,80 €
 Black Pudding with apples and mashed potatoes	13,70 €
 Raclette simple (cheese, potatoes and salad)	16,00 €
Raclette gourmande (cheese, potatoes, salad, ham and sausage)	24,00 €

### THE CLASSICAL PLATES

Chicken breast Tikka Massala	15,40 €
Veal escalope "cordon bleu" or Viennese Style	18,50 €
Sirloin steak (+/- 220 gr.)	22,10 €

Choice of sauce : Béarnaise, Mushrooms of Paris, green pepper, parsley butter, mustard

Choice of sides : oven-baked french fries, fresh vegetables or mixed salad

### MENU FOR THE KIDS 8,50 €

### MENU FOR THE TEENAGER 11,50 €

### PLATE ON YOUR OWN CHOICE



Bolognese Lasagna  
or Plate with ham  
or Fish sticks  
or Chicken nuggets  
or noodles (penne, spaghetti), sauce of choice

Choice of sides:

Oven-baked french fries, mashed potatoes or noodles, sauce of choice

### DESSERT

one scoop of ice-cream

### BEVERAGE ON YOUR OWN CHOICE

Vittel, Coca-Cola, Fanta, Sprite



### THE DESSERTS

Cake of the day with fruits in season	3,50 €
Pistachio Crème brûlée	5,50 €
Profiteroles with chocolate	6,50 €
Religieuse	5,50 €

**Please do not hesitate to ask for our ice cream list!**

### THE APERITIFS

Crodino	3,00 €
Martini red / white	5,00 €
Porto, Sherry, Ricard	5,00 €
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	5,00 €

### THE BEERS

Draft beer 30 cl	2,70 €
Simon btl.	3,10 €
Leffe brune, blonde	3,40 €
Hoegaarden	3,00 €
Panaché Limonade/Coca	2,70 €

### THE BEER WITHOUT ALCOHOL

Clausthaler	2,70 €
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### THE CIDER

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

Elbling, Marque Nationale, Kox	2,40 €
Rivaner, Marque Nationale, Kox	2,40 €
Auxerrois, Marque Nationale, Kox	2,60 €
Riesling, Marque Nationale, Kox	2,80 €

### THE WHITE WINES

	dl	Bottle
Pinot Gris GPC, Remich, Kox	2,80 €	21,00 €
Chardonnay, Terret Laroche	2,30 €	17,30 €

### THE ROSÉS WINES

Château Bélingard, Bergerac	2,40 €	17,50 €
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### THE RED WINES

Château Bélingard, Bergerac	2,40 €	17,50 €
Brouilly, Domaine Piron	3,40 €	25,50 €
Pinot noir d'Alsace	3,00 €	22,50 €
Sixième sens, Languedoc	2,40 €	18,00 €


*The above wines are available in carafes of 1, 2, 3 and 5 dl*

### THE WINE OF THE MONTH

	dl	bottle
<u>White:</u> Bordeaux, Château La Maroutine	2,90 €	21,70 €
<u>Red:</u> Languedoc, Domaine de Gaïa, Confidences	3,90 €	29,00 €



### THE SOFT DRINKS

Vittel, Rosport	2,50 €
Bitter lemon, Tonic	2,60 €
Coca, Coca light, Coca zero, Fanta, Sprite, Nestea, Apfelschorle	2,50 €
Fruit Juice	2,60 €
Organic Apple juice	2,50 €
Viva ½, Rosport Bleu ½, Vittel ½, San Pellegrino ½	3,90 €
Orange, grapefruit, lemon pressed	4,00 €
 Bionade (Lychee or Ginger & Orange)	3,00 €

### THE HOT DRINKS

Coffee / Espresso	2,30 €
White coffee	2,30 €
Double espresso	3,00 €
Cappuccino Italian	3,20 €
Lait Russe	3,20 €
Irish Coffee	7,00 €
Hot Chocolate	3,00 €
Tea (Black, Green, Chamomile, Rosehip, Mint, Linden, Verbena, Lemon, Earl Grey)	2,30 €
Grog	4,50 €

### THE DIGESTIFS

Cognac	6,00 €
Calvados, Grand Marnier	6,00 €
Amaretto, Bailey's, Sambuca	5,00 €
<i>Swiss Fruit Brandy "Morand"</i>	
Raspberry	9,00 €
Pear Williams	8,00 €
<i>Luxemburgish Fruit Brandy</i>	
Mirabelle, Cherry, Quetsch	5,00 €
Cointreau, Grappa, Buff, Fernet Branca	5,00 €

### THE WHISKIES

J&B, Jameson	5,50 €
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