

STARTERS

Melon and ham mille-feuilles	14,00€
Beautiful burrata and colorful tomatoes	15,50€
Beef carpaccio, arugula and Parmesan shavings	16,00€
Snails, garlic and parsley butter (6 or 12)	14,00€ / 24,00€
Duo of croquettes with Orval cheese	14,50€
Duo of mixed croquettes (cheese and shrimp)	16,50€
Duo of shrimp croquettes	19,50€

GOURMET SALADS

Grilled vegetable salad with mozzarella balls	20,00€
Crispy chicken salad with melon and cucumber	21,00€
Prawn salad with garlic	22,00€
Octopus salad with cherry tomatoes	24,00€

MAIN COURSES

Meat dishes

Beef rump steak with maitre d'hôtel butter	32,00€
Beef fillet tagliata, parmigiano reggiano, arugula	34,00€
Beef onglet Irish Prime with shallots	29,00€
Poultry cordon bleu, mushroom cream	26,00€
Burger of the moment	22,00€
Beef tartare	24,00€

Fish dishes

Salmon tartare, Ginger-Lemon	25,00€
Fish & Chips with homemade tartar sauce	25,00€
Grilled octopus with Indian summer blend	29,00€
Fish of the day with recipe of the moment	31,00€

Vegetarians

Vegetable burger	21,00€
Coral lentil dahl with coconut curry sauce	21,00€

Tous nos plats sont accompagnés au choix de frites, pommes de terre rôties ou légumes du moment.

DESSERTS

Belgian chocolate mousse	11,00€
Fruit pavlova	12,00€
Homemade crème brûlée	11,00€
Seasonal tiramisu	11,00€
Fruit panna cotta	11,00€
Lady white / Lady black	9,50€
Iced coffee	9,50€
Lemon, strawberry, mango sorbet trio	9,50€
Coupe colone	11,00€

KIDS MENU

Chopped steak / chicken nuggets, fries, vegetables (+1 scoop of ice cream)	13,00€
--	--------

MENU PLAISIR

Choice of 3 courses (starter – main course – dessert)

49,00 €

Wine supplement (3 glasses – €21)

STARTERS

Beautiful burrata and colorful tomatoes

Grillo – Curatolo Arini – Sicile, Italie

Beef carpaccio, arugula and Parmesan shavings

Chardonnay – Tenuta Caparzo – Toscana, Italie

Duo of croquettes with Orval cheese

Rosé – Domaine de l'Anticaille – Côtes de Provence, France

Snails, garlic and parsley butter (6 or 12)

Pinot Gris – Domaine Thill – Côteaux de Schengen – Luxembourg

MAIN COURSES

Beef rump steak with maitre d'hôtel butter

Mon Coeur – Domaine Jean-Louis Chave – Côtes du Rhône

Beef onglet Irish Prime with shallots

Casa Castillo – Monastrell – Espagne

Poultry cordon bleu, mushroom cream

Pinot Noir Rosé – Bernard Massard – Luxembourg

Salmon tartare, Ginger-Lemon

Pinot Gris – Domaine Thill – Côteaux de Schengen – Luxembourg

Fish of the day with recipe inspired by the chef

Pinot Gris – Domaine Thill – Côteaux de Schengen – Luxembourg

All our dishes are served with a choice of French fries, roast potatoes or vegetables of the moment.

🌿 Vegetarian option available on request.

DESSERTS

Belgian chocolate mousse

Fruit pavlova

Homemade crème brûlée

Fruit panna cotta

BRASSERIE

KOENER

CLERVAUX

The menu is only served if chosen by the entire table. Thank you.

MENU CHLOE

Choice of 3 courses (starter – main course – dessert)

55,00€

Wine supplement (3 glasses – €25)

STARTERS

Beef tataki, crunchy vegetable tartare ^(6,8b,10,11)
Macon Village – Bourgogne – France

Salmon gravlax with a light horseradish mousse ^(4,6)
Petite Fleur des Rochers – Chardonnay – Grevenmacher – Luxembourg

Tomato tartare flavored with basil, grilled zucchini, and olive oil
Grillo Blanc – Curatolo Arini – Sicile, Italie

MAIN COURSES

Fillet of red sea bream, mashed potatoes, sauce vierge with fresh herbs ^(4,9)
Clos des Rochers – Riesling – Grevenmacher – Luxembourg

Roasted chicken fondant, honey sauce, sweet potato purée ^(1a, 7)
Clos des Rochers – Pinot Gris – Grevenmacher – Luxembourg

Creamy risotto with seasonal vegetables and parmesan shavings ⁽⁷⁾
Domaine de l'Anticaille – Rosé – Côtes de Provence – France

DESSERTS

Champagne Nicolas Feuillatte Brut – France

Mirabelle plum crumble, served warm with vanilla ice cream ^(1a, 3, 7)

Chocolate dome, with a soft center and praline mousse ^(3, 7)

Peach with hibiscus and cream cheese mousse ⁽⁷⁾

BRASSERIE
KOENER
CLERVAUX

The menu is only served if chosen by the entire table. Thank you.