

STARTERS



Soup of the day (1a, 7)	8€
Zucchini and fresh goat cheese carpaccio (7, 8c)	11€
Snails with garlic butter and parsley (6 or 12 pc) (7, 14)	14€ / 24€
Duo of Orval cheese croquettes (1a, 3, 7, 10)	15€
Scampi with garlic (1a, 3, 7)	17€

GOURMET SALADS

Fried Camembert salad (1a, 3, 7, 8c, 10)	19€
Crispy chicken salad with croutons and Parmesan cheese (1a, 3, 10)	21€

MAIN COURSES

Brasserie dishes

Chicken cordon bleu with mushroom cream sauce (1a, 3, 7, 10)	27€
Chicken fillet skewers with chimichurri sauce (3, 10)	26€
Flemish-style beef stew (1a, 3, 10)	26€
Luxembourg beef burger (1a, 3, 7, 10)	22€

Meat dishes

Flank steak with shallots (3, 7, 10)	30€
Luxembourg rib steak (3, 7, 10)	33€
Beef I-bone (350 g) (3, 7, 10)	35€

Our meat dishes are served with a choice of mushroom or green pepper sauce.

Fish dishes

Salmon steak with basil and lime butter (3, 4, 7, 10)	28€
Fish of the day and seasonal recipe (1a, 2, 3, 4, 7, 9, 10, 11, 14)	31€



Vegetarians

Vegetarian burger with potato patties (1a, 3, 7, 10)	21€
Roasted butternut squash with goat cheese and honey (7, 8c)	19€

All our dishes come with a choice of French fries, roasted potatoes, or seasonal vegetables.

DESSERTS

Belgian chocolate mousse (3, 7, 8a)	11€
Homemade crème brûlée (3, 7)	11€
Pear and chocolate crumble (1a, 7)	12€
Dame blanche (3, 7, 8a)	10€
Dame noire (3, 7, 8a)	10€

KIDS MENU

13€

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

MENU PLAISIR

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

49,00€

Wine supplement (3 glasses – €21)

STARTERS

Soup of the day ^(1a, 7)

Clos des Rochers – Riesling – Grevenmacher – Luxembourg

Zucchini and fresh goat cheese carpaccio ^(7, 8c)

Clos des Rochers – Pinot Gris – Grevenmacher – Luxembourg

Duo of Orval cheese croquettes ^(1a, 3, 7, 10)

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

Snails (6) with garlic and parsley butter ^(7, 14)

Domaine Thill – Pinot Gris – Côteaux de Schengen – Luxembourg

MAIN COURSES

Chicken fillet skewers with chimichurri sauce ^(3, 10)

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

Chicken cordon bleu with mushroom cream sauce ^(1a, 3, 7, 10)

Bernard Massard – Pinot Noir Rosé – Luxembourg

Flank steak with shallots ^(3, 7, 10)

Casa Castillo – Monastrell – Espagne

Salmon steak with basil and lime butter ^(3, 4, 7, 10)

Domaine Thill – Pinot Gris – Côteaux de Schengen – Luxembourg

Roasted butternut squash with goat cheese and honey ^(7, 8c)

Domaine Thill – Pinot Gris – Côteaux de Schengen – Luxembourg

All our dishes are served with a choice of fries, roasted potatoes, or seasonal vegetables.

 *Vegetarian options available upon request.*

DESSERTS

Belgian chocolate mousse (3, 7, 8a)

Homemade crème brûlée (3, 7)

Pear and chocolate crumble (1a, 7)

BRASSERIE

KÖENER

CLERVAUX

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