

## STARTERS

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Soup of the day (7)	9€
Beetroot carpaccio, Roquefort mousse, and walnut kernels (7, 8c)	12€
Snails, garlic butter, and parsley (6 or 12) (7, 14)	14€ / 24€
Duo of parmesan fondues (1a, 3, 7)	15€
Mozzarella arancini with tomato sauce (1a, 3, 7)	15€

## MAIN COURSES

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### Brasserie dishes

Vol-au-vent (1a, 3, 7, 10)	21€
Chicken cordon bleu with mushroom cream sauce (1a, 3, 7, 10)	27€
Pork schnitzel (1a, 3)	26€
Barbecue-glazed spare ribs (6, 10)	27€

### Burgers

Koener burger (breaded chicken fillet, tartar sauce, cheddar cheese, pickles, tomato, salad) (1a, 3, 7, 10)	22€
Excellence burger (ground beef patty, house sauce, cheddar cheese, pickles, tomato, salad) (1a, 3, 7, 10)	23€
The Chef's burger (ground beef, truffle mayo, pan-fried foie gras escalope, tomato, salad) (1a, 3, 7, 10)	27€

### Meat dishes

Beef sirloin	28€
Luxembourg entrecôte	34€
Rib steak	39€

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

### Fish dishes

Salmon tournedos with lemon crust (1a, 4, 7)	28€
Red tuna steak (4)	32€

### Vegetarians

Vegetarian burger with potato patties (1a, 3, 7, 10)	22€
Crispy potatoes and vegetable flan (1a, 3, 7)	21€

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

## DESSERTS

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Belgian chocolate mousse (3, 7, 8a)	11€
Vanilla crème brûlée (3, 7)	11€
Brazilian tartlet (1a, 3, 7)	11€
La dame blanche / La dame noire (3, 7, 8a)	10€
Poire Belle-Hélène (7, 8a)	12€
Café gourmand (1a, 3, 7, 8b)	14€

### 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

#### Beetroot carpaccio, Roquefort mousse, and walnut kernels (7, 8c)

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

#### Snails, garlic butter, and parsley (7, 14)

*Luc Pirlet - Chardonnay - France*

#### Duo of parmesan fondue (1a, 3, 7)

*Petite Fleur des Rochers - Chardonnay - Grevenmacher - Luxembourg*

#### Mozzarella arancini with tomato sauce (1a, 3, 7)

*Grillo Blanc - Curatolo Arini - Sicile, Italie*

### MAIN COURSES

#### Pork schnitzel (1a, 3)

*Château Les Gravières de la Brandille - Bordeaux Supérieur - France*

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

*Macon Village - Bourgogne - France*

#### Beef sirloin

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

#### Salmon tournedos with lemon crust (1a, 4, 7)

*Luc Pirlet - Chardonnay - France*

#### Crispy potatoes and vegetable flan (1a, 3, 7)

*Bernard Massard - Pinot Noir - Luxembourg*

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

### DESSERTS

#### Belgian chocolate mousse (3, 7, 8a)

#### Vanilla crème brûlée (3, 7)

#### Brazilian tartlet (1a, 3, 7)

#### Poire Belle-Hélène (7, 8a)

*Crémant Bernard Massard - Luxembourg*

BRASSERIE

**KOENER**

CLERVAUX

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