

STARTERS

Soup of the Day (1a, 2, 3, 4, 7, 9)	9€
Cucumber, Mint, and Skyr Carpaccio (7, 8c)	12€
Burgundy Snails with Garlic and Parsley Butter (6) (7, 14)	14€
Pair of Parmesan croquettes (1a, 3, 7)	15€
Asparagus arancini and cream soup (1a, 3, 7)	16€
Beef carpaccio, green pesto, and Parmesan shavings (1a, 10)	18€

MAIN COURSES

Brasserie dishes

Luxembourg Beef Tartare (1a, 3, 10)	22€
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€
Pork Schnitzel (1a, 3)	27€
Marinated Chicken Tender Skewer	28€
House-made Chicken Cordon Bleu (1a, 3, 7, 10)	28€

Meat dishes

Beef flank steak	29€
Beef ribeye	30€
Prime rib	32€

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

Fish dishes

Sesame salmon tartare (1a, 11)	23€
Shrimp in Teriyaki sauce (2, 6)	28€
Salmon steak in a lemon crust (1a, 4, 7)	29€

Vegetarians

Crispy cauliflower with curry mayonnaise (1a, 3, 7, 10)	20€
Veggie-style burger with potato patties (1a, 3, 7, 10)	22€

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

DESSERTS

Tarte Tatin with vanilla ice cream (1a, 7)	11€
Vanilla Crème Brûlée (3, 7)	11€
White/Black Dame (3, 7)	11€
Homemade Chocolate Cake (1a, 3, 7)	12€
Pavlova with Seasonal Fruit (3, 7)	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

Cucumber, Mint, and Skyr Carpaccio (7, 8c)

Riesling - Clos des Rochers - Luxembourg

Burgundy Snails with Garlic and Parsley Butter (7, 14)

Macon Village - Bourgogne - France

Pair of Parmesan croquette (1a, 3, 7)

Grillo Blanc - Curatolo Arini - Sicile, Italie

Asparagus arancini and cream soup (1a, 3, 7)

Grillo Blanc - Curatolo Arini - Sicile, Italie

MAIN COURSES

House-made Chicken Cordon Bleu (1a, 3, 7, 10)

Luc Pirlet - Chardonnay - France

Beef flank steak

Château Les Gravières de la Brandille - Bordeaux Supérieur - France

Salmon steak in a lemon crust (1a, 4, 7)

Pinot blanc - Clos des Rochers - Grevenmacher - Luxembourg

Crispy cauliflower with curry mayonnaise (1a, 3, 7, 10)

Riesling - Clos des Rochers - Luxembourg

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

DESSERTS

Tarte Tatin with vanilla ice cream (1a, 7)

Vanilla Crème Brûlée (3, 7)

White/Black Dame (3, 7)

Homemade Chocolate Cake (1a, 3, 7)

Pavlova with Seasonal Fruit (3, 7)

Crémant Bernard Massard - Luxembourg

BRASSERIE

KOENER

CLERVAUX

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