

MENU CHLOE

3 courses menu (starter - main course - dessert)

55,00€

Wine supplement (3 glasses - €25)

STARTERS

Tuna tataki with two types of sesame seeds,
lemon-infused avocado purée ^(3, 6, 11)

Clos des Rochers - Riesling - Grevenmacher - Luxembourg

Veal, tuna emulsion, crispy capers ^(3, 10)

Grillo Blanc - Curatolo Arini - Sicile, Italie

MAIN COURSES

Lamb shanks, honey confit, rosemary and roasted garlic, smoked
sweet potato purée

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

Saithe fillet, ndjua sauce, chorizo chips, warm vegetable tips

Clos des Rochers - Pinot blanc - Grevenmacher - Luxembourg

DESSERTS

Traditional Paris-Brest ^(1a, 3, 7)

Crémant Luxembourgeois - Bernard Massard - Luxembourg

Pavlova with tangy mascarpone mousse ⁽³⁾

Crémant Luxembourgeois - Bernard Massard - Luxembourg

MENU PLAISIR

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

49,00 €

Wine supplement (3 glasses - €25)

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 Supérieure - 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