BRASSERIE

# KOENER

CLERVAUX

# DINER

Service available from 6:00 p.m. to 9:00 p.m.

## STARTERS

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|---|---|
| Warm Crispy Goat Cheese (1a, 7) | 9,00 € |
| Zucchini, Feta, and Pine Nut Carpaccio (7) | 12,00 € |
| Homemade Cheese Croquettes (1a, 3, 7, 10) | 14,00 € |
| Tomato and bell pepper gazpacho | 14,00 € |
| Chorizo croquettes (1a, 3, 7, 10) | 15,00 € |
| Tomatoes, burrata, and green pesto (7) | 15,00 € |
| Sea bream tartare with citrus and sauce vierge (4) | 17,00 € |
| Beef carpaccio with Parmesan shavings and arugula (7) | 18,00 € |

## SALADS

| | |
|---|---|
| Chicken Caesar Salad (3, 4, 8, 10) | 18,00 € |
| Warm Goat Cheese Salad (1a, 7, 10) | 17,00 € |
| Garlic Shrimp Salad (2, 10) | 19,00 € |

## MAIN DISHES

### Meat Dishes

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|---|---|
| Luxembourg beef tartare with capers (7) | 23,00 € |
| Excellence Burger (ground beef patty, house sauce, cheddar, pickles, tomato, lettuce) (1a, 7) | 23,00 € |
| Pork schnitzel (1a, 3) | 27,00 € |
| Skewer of chicken breast marinated in lemon, tarragon, and garlic | 28,00 € |
| House-made chicken cordon bleu (1a, 3, 7) | 28,00 € |
| Beef ribeye | 30,00 € |
| "Tâche noire" rump steak | 32,00 € |
| Beef entrecôte | 33,00 € |

*Note: Our meats are served with your choice of mushroom, pepper, Roquefort, or tomato sauce.*

### Seafood

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|---|---|
| Seafood burger with tartar sauce (1a, 3, 4, 9, 10) | 23,00 € |
| Salmon steak glazed with teriyaki sauce (1a, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11) | 27,00 € |
| Roasted sea bass fillet with lemon-flavored sauce vierge (4) | 29,00 € |

### Vegetarian Options

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|---|---|
| Risotto with peas, lemon, and stracciatella (1a, 7) | 19,00 € |
| Vegetarian burger (1a, 3, 7, 10) | 21,00 € |

*Side Dishes: Our main dishes come with your choice of French fries, potatoes, rice, croquettes, salad, or seasonal vegetables.*

## KIDS MENU

13,00 €

Hamburger (3, 7, 10) or chicken nuggets (1a, 3, 7, 10), side dish of your choice (+1 scoop of ice cream) (3, 10)

## MENU PLAISIR

3 courses (appetizer, main course, dessert) of your choice

**49,00 €**

*Wine Pairing Surcharge (3 glasses - €25.00)*

## STARTERS

Zucchini, Feta, and Pine Nut Carpaccio (7)
*Domaine Barraud - Chardonnay - Macon Village - Bourgogne - France*

Chorizo croquettes (1a, 3, 7, 10)
*Extrême Gris de Gris - Languedoc Roussillon - France*

Beef carpaccio with Parmesan shavings and arugula (7)
*Bernard Massard - Pinot Noir AOP - Luxembourg*

Sea bream tartare with citrus and sauce vierge (4)
*Domaine Luc Pirlet - Chardonnay - Languedoc - France*

## MAIN DISHES

Cordon bleu de volaille maison (1a, 3, 7, 10)
*Domaine Thill - Riesling - Côteaux de Schengen - Luxembourg*

Beef ribeye
*Casa Castillo - Monastrell - Espagne*

Skewer of chicken breast marinated in lemon, tarragon, and garlic
*Domaine de l'Anticaille - Côtes de Provence - France*

Salmon steak glazed with teriyaki sauce (1a, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11)
*Clos des Rochers - Riesling – Luxembourg*

Risotto with peas, lemon, and stracciatella (1a, 7)
*Domaine Luc Pirlet - Chardonnay - Languedoc - France*

*Side Dishes: Our main dishes come with your choice of French fries, potatoes, rice, croquettes, salad, or seasonal vegetables.*

## DESSERTS

Dame blanche (7) - Dame noire (7)
Sorbet Trio
Belgian Chocolate Mousse (3, 7)
Vanilla Crème Brûlée (3, 7)
Pavlova with Seasonal Fruit (3, 7)

*Crémant Luxembourgeois - Bernard Massard*

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# DESSERTS

## LES GOURMANDISES

| | |
|---|---|
| Dame blanche (7) | 11,00 € |
| Dame noire (7) | 11,00 € |
| Sorbet Trio | 11,00 € |
| Iced Coffee (7) | 11,00 € |
| Pineapple Carpaccio with Mint Syrup and Lime Sorbet | 11,00 € |
| Belgian Chocolate Mousse (3, 7) | 11,00 € |
| Thin Peach Tart (1, 7) | 11,00 € |
| Vanilla Crème Brûlée (3, 7) | 11,00 € |
| Pavlova with Seasonal Fruit (3, 7) | 12,00 € |