MENU CHLOE

3 courses menu (starter - main course - dessert)

55,00€

Wine supplement (3 glasses - €25)

STARTERS

Perfect egg, Comté cream, gingerbread breadsticks (1a, 3, 7)

Chardonnay - Domaine Luc Pirlet - Languedoc Roussillon - France

Salmon rillettes, black radish pickles, lime gel (4, 7)

Riesling - Domaine Thill - Côteaux de Schengen - Luxembourg

MAIN COURSES

Seared tuna steak, sesame seeds, wasabi mayonnaise & crisp vegetables (3, 4, 11)

Pinot Gris - Domaine Thill - Côteaux de Schengen - Luxembourg

Confit duck Parmentier, assorted carrots, reduced sauce (7, 10)

Domaine Jean-Louis Chave - Mon Coeur - Côtes du Rhône - France
(40% Syrah - 40% Grenache - 5% Mourvèdre - 15% Carignan)

DESSERTS

Deconstructed cheesecake, apple compote, crumble (3, 7, 8a)

Bernard Massard - Gewurstraminer - Luxembourg

Chocolate sphere, hazelnut praline, hot chocolate & crispy tuilee (1a, 3, 6, 7, 8b)

Bernard Massard - Crémant - Luxembourg

RESTAURANT Chloé CLERVAUX

MENU PLAISIR

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

49,00 €

Wine supplement (3 glasses - €25)

STARTERS

Cream of pumpkin soup, sesame oil (11)
Domaine Luc Pirlet - Chardonnay - Languedoc - France

Smoked ham croquettes (1a, 3, 7,)
Grillo - Curatolo Arini - Sicile - Italie

Asian-style bluefin tuna tartare
Soy sauce, cilantro, lime, raspberry, and sesame (6, 11)
Domaine Luc Pirlet - Chardonnay - Languedoc - France

MAIN COURSES

Homemade Chicken Cordon Bleu (1a, 3, 7, 10)
Domaine Jean-Louis Chave - Mon Coeur - Côtes du Rhône - France
(40% Syrah - 40% Grenache - 5% Mourvèdre - 15% Carignan)

Beef Ribeye
Château Les Gravières de la Brandille - Bordeaux Supérieur - France
(65% Merlot - 20% Cabernet Sauvignon - 15% Cabernet Franc)

Chef's Burger (Beef, cheddar, caramelized onions) (1a, 3, 7, 10)
Domaine Jean-Louis Chave - Mon Coeur - Côtes du Rhône - France
(40% Syrah - 40% Grenache - 5% Mourvèdre - 15% Carignan)

Roasted Salmon — white wine sauce, baby potatoes (4, 7)
Domaine Thill - Riesling - Côteaux de Schengen - Luxembourg

Roasted butternut squash—chestnut cream,
perfect-cooked egg, roasted hazelnuts (7, 8b, 10)
Domaine Thill - Pinot Gris - Côteaux de Schengen - Luxembourg

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

DESSERTS

White Dame - Vanilla ice cream, homemade whipped cream,
Belgian chocolate sauce (6, 7)

Bourbon vanilla crème brûlée (3, 7)

Belgian chocolate mousse (3, 6, 7)

Crémant Luxembourgeois - Bernard Massard

RESTAURANT Chloé CLERVAUX