

## STARTERS

Cream of Asparagus	10.50€/16.50€
Flammekueche to share	12.00€
Flammekueche with salad	18.00€
Salmon carpaccio	17.00€/24.50€
Beef carpaccio	17.50€ / 25.00€
Bowl with falafels	11.50€ / 19.50€

## MAIN COURSES

Lamb knuckle with black garlic	29.00€
Veal blanquette	22.50€
Asparagus mousseline sauce	21.50€
Asparagus with raw ham	27.50€
Asparagus with smoked salmon	27.50€
Beef tartar	25.50€
Caesar Salad	24.00€

## GRILL

Fish from the market	price of the day
Irish rib steak 300g	33.00€
Beef fillet tagliata	34.00€
Grilled tofu sausages	21.50€
Mixed grills (3 meats)	34.00€

Sides:

- Fries or Potatoes or Vegetables
- Salad

## KIDS MENU

Mixed grill or chopped steak	11.50€
scoop of ice-cream	



## DESSERTS

Homemade Marcello ice cream or sorbet (scoop)	2.50€
Tarte tatin with vanilla ice cream	9.00€
Lemon praline dessert	9.00€
Chocolate fondant with vanilla ice cream	9.00€

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USE MENU -



## SOFTS

Vittel, Viva, Rosport Blue ¼	3.50€
Vittel, Viva, San Pellegrino, Rosport Blue, Badoit ½	4.50€
Fruit juice	4.70€
Coca-Cola – light – zéro - Lipton ice Tea – Fanta – Sprite	3.50€
Fresh fruit juice (lemon/orange)	6.00€
Luxembourguish grape juice	4.70€
Organic apple juice	5.00€

## WINES

Chardonnay Bourdic	7.00€ - 29.00€
Pinot Gris	8.00€ - 36.00€
Rosé Aspras	7.50€ - 34.00€
Rosé Les Crostes	9.50€ - 42.00€
Bordeaux Aliénor	7.50€ - 34.00€
Crozes-Hermitage	8.00€ - 36.00€

Ask the waiter for the suggestion wine!

## BEER

Draft beer Simon 30cl	3.80€
Draft beer Simon 50cl	6.40€
Clausthaler 33cl (alccol free)	3.70€
Leffe Blonde, Brune 33cl	5.70€

## HOT DRINKS

Coffee - Decaffeinated coffee	3.80€
Espresso - Decaffeinated espresso	3.30€
Double Espresso	4.30€
Russian milk	5.00€
Cappuccino	4.50€
Hot chocolate	4.50€
Irish Coffee	9.20€



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