

## Seasonal Suggestions

### Starters

Smoked ham from the Ardennes with fresh Melon  
15,50

Fresh salmon tartar with watermelon and fennel salad  
17,00

### Main Dishes

Pork feet croquettes (boned) with grainy mustard sauce and  
potato mash.  
22,50

In case of any allergies or intolerances, please contact the staff.

## Menus

### 1928

Lobster Bisque

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Crab Tartar with Yuzu and Kumquat, Basil-Olive Macaron

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Sorbet

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Veal Mignon with leek and Parmesan emulsion,  
Croquettes, seasonal vegetables

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Cheese Board

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Pineapple confit with Vanilla and Pepper Cream and Biscuit with Rum

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Biscuits

Whole Menu with 6 courses: 50,00

Menu with 4 courses, without soup and cheeseboard: 45,00

### Lëtzebuerg

Cold Meat Pie

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Smoked Pork neck with broad beans and bacon potatoes

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Coupe "Beaufort"

(Vanilla Ice Cream, Meringue, Cassero from the Castle and Whipped Cream)

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Biscuits

24,00

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## Soup

Soup of the Day  
7,50

Lobster Bisque  
13,50

## Starters

Homemade cold meat pie  
13,50

Crab Tartar with Yuzu and Kumquat, Basil-Olive Macaron  
18,00

Homemade Duck Foie Gras with Fleur de Sel de Guérande,  
Onion chutney and Goji Berries  
22,00

Assiette Gourmande  
Homemade foie gras, duck breast confit, smoked salmon, shrimps Gourmet Teller  
22,00

## Vegan

Cucumber wrap, Spicy Artichoke and Tomato coulis  
13,50

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## Fish

Fresh trout, cooked potatoes (fried in butter or Riesling sauce or with Almonds)  
22,00.-



Roasted Cod, Tomatoes, Pink Pepper Emulsion,  
Crushed potatoes with olive oil  
28,50

Fillets of Pikeperch and Monkfish, Giant prawn, Parsley cream, buttered Pasta  
30,50

Pan fried sole in butter with boiled potatoes  
31,50

Whole lobster « Belle Vue » from our own fish tank  
39,50

## Vegetarian

Vegetable Tian with Tomato and Basil Coulis  
and smashed potatoes in Olive Oil „extra Vergine “  
15,50.-

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## Meat

*Hausmaacher Pasteitchen mat Fritten an Zalot*

Homemade Chicken and Mushroom pie with French fries and salat  
17,50

*Judd mat Gaardebounen an Speckgromperen*

Smoked Pork neck with broad beans and bacon potatoes  
19,50

Kidney of Veal in grainy mustard sauce and buttered pasta  
23,50

Steak Tartare (raw) with French fries and salad  
23,50

Beef Filet with pepper sauce or Herb Butter  
Croquettes, seasonal vegetables  
30,00

Veal Mignon with leek and Parmesan emulsion  
Croquettes, seasonal vegetables  
30,50

Rack of Lamb with Herbs of Provence,  
Red Wine Reduction and Smoked Paprika, Croquettes, Market Vegetables  
31,00

*Meyer's*  
RESTAURANT

ergies or intolerances, please contact

*Meyer's*  
RESTAURANT



*Hotel Meyer* \*\*\*\*

1928 90 2018

"Food is everything we are. It's an extension of nationalist feeling, ethnic feeling, your personal history, your province, your region, your tribe, your grandma. It's inseparable from those from the get-go."

Anthony Bourdain

« You can eat with mates or friends or family, I mean, it's such a brilliant thing isn't it? If you feel really rubbish and you have a nice bit of food it makes you feel good, you know?. »

Jamie Oliver

Veuillez demander notre carte en français,  
Bitte fragen Sie nach unserer deutschen Karte.

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