

Seasonal Suggestions

Starters

Game Pate with Foie Gras Heart
19.00

6 Oysters "Fines de Claire"
20.00

Main Dishes

Luxemburgish Black Pudding with boiled Potatoes and Apple Sauce
15.50

Veal tongue in Madere Sauce, with boiled potatoes and fresh
vegetables
21.50

Roe Stew (deboned) in red wine sauce, buttered pasta, red cabbage
and cranberry apple,
24.00

Roe Filet "Grand Veneur," with potato croquettes red cabbage and
cranberry apple
31.50

Doe Mignon with chestnuts and bacon,
Potato croquettes, red cabbage and cranberry apple
31.50

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

Menus

1928

Lobster Bisque

Crab Tartar with Yuzu and Kumquat, Basil-Olive Macaron

Sorbet

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

Cheese Board

Pineapple confit with Vanilla and Pepper Cream and Biscuit with Rum

Biscuits

Whole Menu with 6 courses: 50,00

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

Lëtzebuerg

Cold Meat Pie

Smoked Pork neck with broad beans and bacon potatoes

Coupe "Beaufort"

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

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 Salat

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

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"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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