



Soups & Starters

Soup of the day	6,00 €
Pot-au-feu with foie gras and cabbage	13,80 €
Snails in parsley butter (6 pieces / 12 pieces)	7,00 € / 14,00 €
 Toast with wood mushrooms	12,50 €
Frog leg's pie	12,80 €
 Brick pastry with Rocamadour cheese	12,00 €

Cold dishes

Cesar salad	13,50 €
Salad with confit duck gizzard	12,00 €
Beef Carpaccio with olive oil	14,50 €
 Potato pancakes with herbs, smoked salmon rose with horseradish cream	13,50 €

Flamed tarts

Traditional flamed tart	8,90 €
 Flamed tart with garlic and savoury herbs	9,80 €
Gratinated flamed tart	10,30 €
Flamed tart forester's style	11,30 €

Meat dishes

Beef tenderloin (+/- 200 gr.)	28,50 €
Sirloin steak (+/- 200 gr.)	25,00 €
Rumpsteak (+/- 200 gr.)	22,00 €
Escalope Viennese style	19,50 €

Sauce of your choice: bearnese, mushrooms, green pepper, herb butter

Side dish of your choice: roasted or steamed potatoes, French fries or pilaf rice

Braised dug with lentils and roasted potatoes	18,50 €
Braised cheek of pork in cocotte with chard, gratinated penne	17,50 €



This symbol indicates vegetarian dishes.




Our specialties

Beef and veal fondue with red wine	19,50 €
Beef and veal broth fondue	19,50 €





Our fondues are served with French fries and a mixed salad

Raclette (without ham platter)	16,50 €
Raclette (with ham platter)	25,00 €
Fondue Savoyarde (without ham platter) (min 2p.)	16,50 €
Fondue Savoyarde (with ham platter) (min 2p.)	25,00 €

Fish dishes

 Sea bass filet with a dried fruit crumble	20,80 €
 Salmon in cocotte blanquette style	16,70 €
Trout with Sauerkraut, white wine sauce	19,50 €
 King prawns skewer with mango	17,50 €

Italian specials

Lasagne Bolognaise	14,50 €
 Fiorelli basilico, gorgonzola cream	14,50 €
Pasta of your choice: penne-rigate, spaghetti or tagliatelle	12,00 €
<u>Sauce of your choice:</u>  neapolitan,  pesto,  all'Arrabiata,  gorgonzola, carbonara, bolognese	

The kids' corner

Lasagna Bambino	8,50 €
Ham plate with roasted potatoes or French fries	8,50 €
Pasta with sauce of your choice: penne-rigate, spaghetti or tagliatelle	8,50 €
<u>Sauce of your choice:</u>  neapolitan,  pesto,  all'Arrabiata, bolognese	

Desserts

Cheese tray to choose	15,00 €
Homemade pie (apple, pear, peach, mirabelle, plum, ...) (after disposal)	4,00 €
Fresh fruit salad	6,00 €
Rich chocolate cake (+/- 15 minutes waiting time)	7,00 €
Crème brûlée	6,00 €
Flamed tart with apples	6,00 €

Don't hesitate to ask for our ice-cream menu.



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THE SOMMELIER CORNER

	glas	bottle
The bubbles		
Crémant of Luxembourg	5,00 €	30,00 €
Champagne Drappier Carte d'Or	9,50 €	57,00 €
	dl	bottle
The white wines		
Luxembourg		
Auxerrois GPC, Remich Fels, Marc Kox	2,70 €	20,20 €
Pinot gris GPC, Remich Fels, Marc Kox	2,80 €	21,00 €
Riesling PC, Remich Primerberg, Marc Kox	3,00 €	22,50 €
Pinot blanc GPC, Château de Schengen, Domaine Thill	3,40 €	25,50 €
France		
Sancerre Les Baronnes, Domaine Henri Bourgeois		37,50 €
Chablis « Cuvée Prestige », Domaine Chevalier		31,50 €
Chile		
Chardonnay, Los Vascos, Lafite Rothschild	3,70 €	27,60 €
The rose wines		
Luxembourg		
Pinot noir, Wellenstein Folschette, Domaine Bastian	3,80 €	28,50 €
France		
Château Bélingard, Comte de Bosredon	2,80 €	21,00 €
The red wines		
France		
Château Bélingard, Comte de Bosredon	2,80 €	21,00 €
La Croix Bonis, Château Phélan-Ségur, Saint-Estèphe		38,60 €
La Fleur Bayron, Listrac-Médoc		41,60 €
Vacqueyras, Domaine de Montvac		27,50 €
Crozes Hermitage, Cave de Tain	3,60 €	27,00 €
Château Laborde Cru bourgeois, Bordeaux	3,60 €	27,00 €
Saint-Emilion, Petit Figeac		60,00 €
Argentina		
Cabernet Sauvignon, Tierra de Luna	3,80 €	28,00 €
Italie		
Montechiari Rosso	4,40 €	33,00 €

Our open wines are available in carafe of 1, 2, 3 et 5 dl