



THE MENU

STARTERS

Country-style Terrine with Green Salad	10.00
Lorraine Pâté with Composed Salad	12.50
Seafood Terrine with Chive Cream	11.50
Burrata and Heirloom Tomato with Rocket Pesto	12.50
Herbed Ham with Mustard Condiments	10.50
Beef Carpaccio with Rocket and Parmesan	12.00
Served as a main course with Fries	25.00

SHARING PLATTER

The Classic	15.50
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CHEESE SELECTION

Our Selection of 3 Cheeses	5.50
Our Selection of 5 Cheeses	7.50

HOMEMADE DESSERTS

Tarte Tatin & Vanilla Ice Cream	9.00
Vanilla Profiteroles with Chocolate Sauce	8.50
Chocolate Cake, Caramel Center	10.00
Chocolate Mousse Tartlet with English Cream	10.00
Dame Blanche	8.50
Crème Brûlée	9.00

SPECIALTIES

Cordon Bleu, Fries and Green Salad	22.00
Vol au vent, Fries and Salad	25.00
American Beef Steak, Fries and Salad	17.00

MAIN COURSES

Salmon Lasagna with Tomato Coulis and Green Salad	23.00
Butcher's Selection Paris Butter, Fries, and Salad	24.00
Grandmother's Stuffed Tomatoes with Rice and Tomato Coulis	20.00
Vegetarian Poke Bowl (Tomato, Corn, Mango, Rice, Pickled Cabbage, Marinated Cooked Tuna)	23.00
Provençal Sea Bream, Pan-Fried	25.00
Mushroom Pastilla with Poached Egg	21.00

SALADS

Warm Goat Cheese Salad	18.00
Luxembourgish Salad with Cream, Bacon Lardons, and Potatoes	17.00

DISH OF THE DAY

18.00
Available only at lunchtime
from Tuesday to Friday