



2 Place Guillaume II  
L-1648 Luxembourg

## TRADITIONAL GALETTES

### The Complete Edition (3.7) 13.00

Fried egg, cooked ham, French Emmental cheese

### The Chorizo (3.7) 14.00

Fried egg, chorizo, French Emmental cheese

### La Breizh (3,7,10) 14.50

Fried egg, Guémenée andouille sausage, French Emmental cheese, mustard cream

### Morteau sausage (3.7) 15.00

Fried egg, Morteau sausage, French Emmental cheese and hot Cancoillotte cheese

### Monsieur Seguin (7.8) 15.00

French Emmental, goat cheese, smoked bacon grilled with honey and walnuts

## THE CHEESE MAKERS

### The Savoyard (7) 24.00

Creamed potatoes, Reblochon cheese, cured ham, red onions and gherkins

### The Alsatian (7) 24.00

Creamed potatoes, Munster cheese, cured ham, red onions and gherkins

### Raclette (7) 24.00

Creamed potatoes, raclette cheese, cured ham, red onions and gherkins

## THE BISTRO SIDE

Fish soup with croutons and rouille (1.4) 9.00

Fish and lobster soup with seaweed (2.4) 13.00

Fish and langoustine soup (2.4) 13.00

Trio of Italian charcuterie (1.2) 14.50

Breton sardines and toast (1.4) 10.00

Croque Monsieur, salad (1.7) 14.00

Croque "D'Platz Bistro" (1.7) 15.50

TRUFFLE-SCENTED SALAD

MIXED PLATTER 17.00

BEEF FAJITAS 19.00

WITH SPICY CHEDDAR

HOT DOG, FRIES AND SALAD 16.00

CHICKEN SAUSAGE, CHEDDAR CHEESE, KETCHUP AND MUSTARD

BUTCHER'S PIECE 20.00

MASTER HOTEL BUTTER, HOTEL FRIES

## DISH OF THE DAY 15.00

## SPECIALTIES

### The Giuseppe Cipriani (7) 17.00

Crispy galette topped with beef carpaccio, shallot, chives, rocket and parmesan shavings

### Duchess Anne (3.7) 16.00

Fried egg, ratatouille, rocket and parmesan shavings



### The Jules Verne (7) 18.00

Mashed potatoes and shredded confit duck, rich jus

### L'Iroise (7.4) 20.00

Smoked salmon, Isigny lemon cream with chives, red onions and capers

### The Cuckoo Hen (1.7) 20.00

Buckwheat-crusted chicken fillet with cider-glazed apples and cider sauce

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## DESSERTS

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### THE CLASSICS:

**The Salidou (3,1,7) 6.00**

with salted caramel

**At Gigi's (3,1,7) 5.00**

Salted butter and sugar

**La Guillevic (3,1,7) 7.00**

Homemade apple compote

**Maya the Bee (3,1,7) 6.50**

Salted butter, brown sugar and lemon

**The White and Black (3,1,7) 8.50**

Chocolate banana and whipped cream

**The Jean Rochefort (3,1,7) 6.50**

Chestnut cream and whipped cream

**The Piedmontese (3,1,7,8) 6.50**

Nutella and hazelnut pieces

**La try Koridwenn (3,1,7) 6.00**

Jam of your choice

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### THE FLAMES:

**The Drunken Boat (3,1,7) 12.00**

Apple compote, vanilla ice cream flambéed with Calvados

**La Bethlehem (3,1,7) 12.00**

Sliced banana with coconut sorbet flambéed with dark rum

**Cup of strawberries with sugar 5.50**

**Strawberries Melba 6.50**

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## HOT DRINKS

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ESPRESSO	3.20
ESPRESSO MACCHIATO	3.50
ESPRESSO DECA	3.50
CAFÉ	3.20
DECA	3.50
DOUBLE ESPRESSO	4.20
CAPPUCCINO	4.50
CHOCOLATE CHUD	4.50
THE OU INFUSION	4.50

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## WATER AND SOFT DRINK

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Coca-Cola	3.50	Viva 1/4	3.50
Coca-Cola Zero	3.50	Viva 1/2	5.00
Fanta	3.50	Rosport 1/4	3.50
Sprite, Fuze,	3.50	Rosport 1/2	5.00
Royal Bliss	3.50		
Ice tea	3.50		
Crodino	3.50		
Orange juice	3.50		
Tomato juice	3.50		
Apple juice	3.50		
Pineapple juice	3.50		
Fruit cocktail	9.50		

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## APERITIFS

### DRAFT BEERS 30CL

Champagne glass	13.00	Diekirch pils	4.00
Crémant glass	10.00	Lefte blonde	5.00
Kir white wine	8.50	Hoegaarden blanche	5.00
White or red port	8.50	Picon beer	5.00
White or red Martini	8.00	Gin Hendricks	14.00
Americano,	12.50	Gin Mare	15.00
Aperol / Hugo	12.00	Gin Gordons	12.00
Campari / Suze	8.00	Ricard	5.00

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## WINES AND CIDER

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<u>Glass Whites Wine:</u>		Sorre Unfiltered Cider	15.00
Pinot Gris glass	8.00	(Bottle)	
Chardonnay glass	5.00	Bowl of Cider	3.50
<u>Glass Rosé Wine:</u>		(Dry or Sweet)	
Côtes de Provence	6.00	Fils de Pommes	20.00
<u>Glass Reds Wine:</u>		Organic Cider (Dry)	
Côtes du Rhône	6.00	Bottle Chouchen	5.00
glass Salento glass	7.00	(Glass)	

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