



# La Carte

## NOS ENTRÉES

### VELOUTÉ DUBARRY

Coulis de persil & croûtons  
1, 7



11

### CARPACCIO DE SAUMON

Émulsion à la mangue et au citron vert  
& roquette  
9, 10, 25

13

### OEUFS MIMOSA À LA TRUFFE

Tartufata  
9, 14, 25, 27



10

### CROQUETTES DE JAMBON SERRANO

Émulsion au Spigol  
1, 7, 14

12

### TARTINES DE MUNSTER AU CUMIN

Salade de chou rouge aux pommes  
1, 7, 14, 25, 26



14

### CARPACCIO D'ERYNGII

Émulsion au vinaigre de framboise &  
foie gras poêlé  
9, 14, 25, 27

18

## NOS PÂTES

### RISOTTO DE LÉGUMES

Légumes de saison & tofu fumé  
12, 24, 27



20

### TAGLIATELLES DE POIREAUX

Butternut rôti & crème de panais



16

### RISOTTO AUX SAINT-JACQUES

Fondue de poireaux  
8, 14, 24, 27, 29

25

### SPAGHETTI CARBONARA

1, 7, 9, 14

23

### GNOCCHIS MAISON

Crème au gorgonzola  
1, 7, 9, 14



19

### LASAGNES AU POULET

Ragoût de poulet & champignons  
1, 7, 9, 14, 24

21

## NOS POISSONS



### PAVÉ DE CABILLAUD RÔTI

Risotto d'Ebly vert, lissé de carottes &  
crème de panais  
1, 7, 10, 14, 27

28

### POULPE CUIT À BASSE TEMPÉRATURE

Purée d'haricots noirs, chou vert &  
jus à l'ail  
7, 10, 14, 27, 29

26

## NOS VIANDES

### ENTRECÔTE DE BOEUF SIMMENTAL 300GR

Flan Parmentier aux champignons, légumes  
de saison & sauce au porto  
7, 9, 14

36

### ÉCHINE DE PORC CONFITE

Écrasé de pommes de terre au gingembre,  
chou pak choï & jus de cuisson réduit  
7, 13, 24, 26, 27

22

### MIGNON DE VEAU

Cuit à basse température, risotto de  
coquillettes à la crème tartufata,  
poireaux rôtis & sauce poulette  
1, 7, 9, 14, 24, 27

31

### TAGLIATELLES AU BOEUF

Ragoût de bœuf aux olives Taggiasca,  
basilic & tomates  
1, 7, 9, 14, 24, 27

24



# La Carte

## NOS INCONTOURNABLES DE L'HIVER

### BURGER DE BŒUF

25

Fromage à raclette, fondue de tomates, sauce rémoulade, frites & salade  
1, 7, 9, 14, 25, 27

### BURGER DE SAUMON

24

Croûte de Panko, chou, fondue de tomates, mayonnaise au sésame, frites & salade  
1, 7, 9, 10, 14, 25, 26, 27

### BURGER VEGAN



19

Champignon Portobello, galette de légumes de saison, fondue de tomates, roquette, frites & salade  
25, 27

### L'OMELETTE



19

Au choix, frites & salade  
9, 14

### CARPACCIO DE BŒUF

23

Salade de champignons et haricots verts, émulsion au fromage frais, frites & salade  
14, 25, 27

### TARTARE DE BOEUF



26

Rumsteak de bœuf au couteau, jaune d'œuf, câpres, oignons, persil, moutarde, frites & salade  
9, 25, 27

### SALADE CAESAR

24

Salade romaine, filet de poulet panés au corn flakes, fondue de tomates, œufs durs & tuile de parmesan  
1, 7, 9, 10, 14, 25, 27

## NOS PLANCHES - À PARTAGER ... OU PAS !

### FROMAGES



20

13, 14, 17, 25, 27

### MIXTE

21

Sélection de charcuteries & fromages  
14, 25, 27

### CHARCUTERIE

20

14, 25, 27

### DE LA MER

21

Duo de saumon & tempura de scampis  
7, 8, 10

## NOS DESSERTS

### MOELLEUX AU CHOCOLAT

10

Glace crème brûlée  
1, 7, 9, 14

### TIRAMISU

10

Recette traditionnelle  
1, 7, 9, 14

### TARTE TATIN AUX POMMES

10

Glace au yaourt  
1, 7, 9, 14

### CRÊPES SUZETTE

10

Sorbet yuzu  
1, 7, 9, 14, 27

### ASSIETTE DE GLACES ET SORBETS

10

9, 14, 21

### ASSIETTE DE FROMAGES

12

13, 14, 17, 25



# La Carte

## OUR STARTERS

### CREAMY CAULIFLOWER VELOUTÉ



11

Parsley coulis & croutons  
1, 7

### SALMON CARPACCIO

13

Mango and lime emulsion & arugula  
9, 10, 25

### TRUFFLED DEVEILED EGGS



10

Tartufata  
9, 14, 25, 27

### SERRANO HAM CROQUETTES

12

Spigol emulsion  
1, 7, 14

### MUNSTER CHEESE TOASTS



14

Cumin, red cabbage & apple salad  
1, 7, 14, 25, 26

### KING OYSTER MUSHROOM CARPACCIO

18

Raspberry vinegar emulsion &  
pan-seared foie gras  
9, 14, 25, 27

## OUR PASTA

### VEGETABLE RISOTTO



20

Seasonal vegetables & smoked tofu  
12, 24, 27

### LEEK TAGLIATELLE



16

Roasted butternut squash & parsnip cream

### RISOTTO WITH SCALLOPS

25

Leek fondue  
8, 14, 24, 27, 29

### SPAGHETTI CARBONARA

23

1, 7, 9, 14

### HOMEMADE GNOCCHI



19

Creamy gorgonzola sauce  
1, 7, 9, 14

### CHICKEN LASAGNA

21

Chicken stew with mushrooms  
1, 7, 9, 14, 24

## OUR FISHES



### ROASTED COD FILLET

28

Green Ebly risotto, mashed carrot &  
parsnip cream  
1, 7, 10, 14, 27

### SLOW-COOKED OCTOPUS

26

Mashed black bean, green cabbage &  
garlic sauce  
7, 10, 14, 27, 29

## OUR MEATS

### SIMMENTAL BEEF RIBEYE STEAK 300GR



36

Mushroom Parmentier flan, seasonal  
vegetables & port sauce  
7, 9, 14

### CONFIT PORK COLLAR

22

Ginger mashed potatoes, pak choi &  
reduced cooking jus  
7, 13, 24, 26, 27

### VEAL TENDERLOIN

31

Low-temperature cooked, coquillettes  
risotto with tartufata cream, roasted leeks  
& poulet sauce  
1, 7, 9, 14, 24, 27

### BEEF TAGLIATELLE

24

Beef stew with Taggiasca olives,  
basil & tomatoes  
1, 7, 9, 14, 24, 27



# La Carte

## OUR WINTER “MUST-HAVE”

### BEEF BURGER

Raclette cheese, tomato fondue & remoulade sauce, French fries & salad  
1, 7, 9, 14, 25, 27

25

### SALMON BURGER

Panko crust, cabbage, tomato fondue & sesame mayonnaise, French fries & salad  
1, 7, 9, 10, 14, 25, 26, 27

24

### VEGAN BURGER

Portobello mushroom, seasonal vegetable cake, tomato fondue, arugula, French fries & salad  
25, 27



19

### OMELET

At your liking, French fries & salad  
9, 14



19

### BEEF CARPACCIO

Mushroom and green bean salad, fresh cheese emulsion, French fries & salad  
14, 25, 27

23

### BEEF TARTAR

Knife-cut beef rump steak, egg yolk, capers, onions, parsley, mustard, French fries & salad  
9, 25, 27



26

### CAESAR SALAD

Romaine lettuce, cornflake-crust chicken fillet, tomato fondue, hard-boiled eggs & parmesan crisp  
1, 7, 9, 10, 14, 25, 27

24

## OUR PLANCHES - TO SHARE ... OR NOT!

### CHEESES

13, 14, 17, 25, 27



20

### MIX

Selection of cheeses & cold cuts  
14, 25, 27

21

### COLD CUTS

14, 25, 27

20

### FROM THE SEA

Gravlax salmon tartar & scampis tempura  
7, 8, 10

21

## OUR DESSERTS

### CHOCOLATE CAKE

Crème brûlée ice cream  
1, 7, 9, 14

10

### TIRAMISU

Traditional recipe  
1, 7, 9, 14

10

### APPLE TARTE TATIN

Yoghurt ice cream  
1, 7, 9, 14

10

### CRÊPES SUZETTE

Yuzu sorbet  
1, 7, 9, 14, 27

10

### ICE CREAMS AND SORBETS PLATE

9, 14, 21

10

### CHEESE PLATE

13, 14, 17, 25

12



# Les Boissons

## LES BIÈRES/BEERS

|                        | 30CL | 50CL |
|------------------------|------|------|
| Diekirch               | 5    | 8.30 |
| Tripel Karmeliet       | 6.50 | 10   |
| Picon beer             | 7    | 9.50 |
| Diekirch 0%            | 5.50 |      |
| Bofferding             | 6    |      |
| Leffe blonde / brune   | 6.50 |      |
| Corona                 | 8    |      |
| Franziskaner Weissbier |      | 7.50 |

## LES APÉRITIFS

|                       |      |      |
|-----------------------|------|------|
| Crodino               | 10CL | 5.50 |
| Ricard                | 4CL  | 6    |
| Martini bianco/rosso  | 6CL  | 6.50 |
| Porto rouge           | 6CL  | 6.50 |
| Campari soda / orange | 6CL  | 7.50 |
| Kir vin blanc         | 14CL | 7.50 |
| Kir Grand-Ducal       | 12CL | 8.50 |
| Kir Royal             | 12CL | 15   |
| Lillet Blanc          | 5CL  | 6    |

## LES DIGESTIFS/DIGESTIVES

|                                                                           |      |
|---------------------------------------------------------------------------|------|
|                                                                           | 4CL  |
| Limoncello, Amaretto, Bailey's, Grand Marnier, Cointreau, Get 27, Sambuca | 7.50 |
| Cognac Frapin XO                                                          | 20   |
| Jägermeister, Averna, Fernet Branca                                       | 7    |
| Calvados Père Magloire VSOP                                               | 9    |
| Rémy Martin VSOP                                                          | 11   |
| Armagnac Comte de Ferragut VS                                             | 11   |
| Grappa Nonino Chardonnay                                                  | 11   |
| Eau de vie Poire / Mirabelle / Kirsch                                     | 10   |

## FROIDES & CHAUDES SOFTS & HOT DRINKS

|                                                                                                       | 25CL | 50CL | 1L   |
|-------------------------------------------------------------------------------------------------------|------|------|------|
| Rosport Bleu                                                                                          | 3.50 | 5.60 |      |
| Vittel                                                                                                | 3.50 | 5.60 | 7.50 |
| San Pellegrino                                                                                        |      | 5.60 | 7.50 |
| Perrier                                                                                               |      | 33CL | 4    |
| Coca-Cola / Coca Zero                                                                                 |      | 20CL | 4.50 |
| Fanta Orange / Sprite                                                                                 |      |      |      |
| Orange, pineapple, apple, peach, tomato juice                                                         |      | 20CL | 5    |
| Schweppes tonic, ice tea                                                                              |      | 25CL | 4.80 |
| Homemade ice tea  |      | 25CL | 5    |
| Red Bull                                                                                              |      | 25CL | 6    |
| Squeezed orange/lemon juice                                                                           |      | 20CL | 8    |
| Espresso, coffee, decaf                                                                               |      |      | 3.50 |
| Tea, infusion                                                                                         |      |      |      |
| Double espresso, hot chocolate, cappuccino                                                            |      |      | 4.50 |
| Café frappé, sirop de sucre de canne, sirop d'orgeat                                                  |      |      | 6.00 |

## SPIRITUEUX/SPIRITS

|                                                                 |      |
|-----------------------------------------------------------------|------|
|                                                                 | 4CL  |
| Rhum Havana Club                                                | 7.50 |
| Rhum Havana Especial                                            | 8    |
| Rhum La Hechicera Reserva                                       | 12   |
| Whisky Glenfiddich 12 ans                                       | 10   |
| Whisky Chivas Regal                                             | 12   |
| Whisky Jameson                                                  | 12   |
| Whisky Jack Daniels                                             | 10   |
| Whisky Four Roses                                               | 8    |
| Tequila Olmeca                                                  | 7.50 |
| Vodka Absolut                                                   | 7.50 |
| Gin Beefeater                                                   | 7.50 |
| Gin Hendrick's                                                  | 10   |
| Gin Opyos                                                       | 15   |
| Gin Monkey 47                                                   | 15   |
| Supplément soft                                                 | 2.80 |
| Red Bull                                                        | 3.80 |
| Fever-Tree Elderflower, Tonic, Raspberry & Rhubarb, Ginger Beer | 3.80 |



# Wines & Champagnes

## VINS ROUGES/RED WINES

|                                                                                                                           | 14CL       | 75CL     |
|---------------------------------------------------------------------------------------------------------------------------|------------|----------|
| Moment de plaisir Merlot 2024            | 8          | 32       |
| Zaccagnini Montepulciano d'Abruzzo DOC, 2022, Italia                                                                      | 8<br>150CL | 38<br>70 |
| Agneau Rouge Bordeaux AOC, Baron Philippe de Rothschild, 2021                                                             | 8.50       | 40       |
| Protos Joven Roble DOP, Ribera del Duero, 2023, Spain                                                                     | 9.50       | 45       |
| Côtes du Rhône "Mon Coeur", 2023                                                                                          | 10         | 46       |
| Pinot Noir AOP, Bernard Massard, 2023  | 10         | 46       |

## VINS ROSÉS/ROSE WINES

|                                                                                                                               | 14CL | 75CL |
|-------------------------------------------------------------------------------------------------------------------------------|------|------|
| Moment de plaisir rosé, 2024               | 8    | 32   |
| Pesque Lune, Vin de pays IGP Argens, 2024  | 8    | 35   |
| Maison Sainte Marguerite, Symphonie, 2023  | 9.50 | 45   |
| Château Les Crostes, Cuvée Amalia, 2023                                                                                       | 9.50 | 45   |

## VINS BLANCS/WHITE WINES

|                                                                                                                                                         | 14CL | 75CL |
|---------------------------------------------------------------------------------------------------------------------------------------------------------|------|------|
| Moment de plaisir Chardonnay, 2024                                   | 8    | 32   |
| Chardonnay, Les Ronces, IGP Pays d'Oc, 2024                          | 8.50 | 40   |
| Marius Viognier, IGP Pays d'Oc, 2024                                                                                                                    | 8.50 | 40   |
| Cuvée Ban des Cigales, Blanc Moelleux, Grande Courtade, 2024         | 8.50 | 40   |
| Riesling Grand Premier Cru, Clos des Rochers, 2023                   | 9.50 | 45   |
| Sauvignon Mouton Cadet, X Nathan Baron Philippe de Rothschild, 2023  | 9.50 | 45   |
| Pinot Gris Grand Premier Cru, Clos des Rochers, 2023                 | 9.50 | 45   |

## CHAMPAGNES & CRÉMANTS

|                                                                                                                                | 12CL | 75CL |
|--------------------------------------------------------------------------------------------------------------------------------|------|------|
| Crémant Millésimé, Bernard Massard, 2020  | 12   | 55   |
| Champagne Brut Tradition, Girst Moussy                                                                                         | 15   | 70   |
| Laurent Perrier "La Cuvée"                                                                                                     |      | 100  |



# Cocktails

## SPRITZ

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### APEROL SPRITZ 12

Aperol, orange, crémant, sparkling water

### LIMONCELLO SPRITZ 12

Limoncello, lemon, crémant, sparkling water

## GIN

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### GIN BEEFEATER 12

Gin Beefeater, Schweppes tonic

### HENDRICK'S TONIC 14

Gin Hendrick's, Fever-Tree Elderflower

### GIN FIZZ 12

Gin Beefeater, lemon juice, sugar cane syrup, sparkling water

### NEGRONI 12

Gin Beefeater, Campari, Rosso Martini, orange

## LILLET

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### LILLET TONIC 12

Lillet, Schweppes tonic

### LILLET TONIC RASPBERRY & RHUBARB 12

Lillet, Fever-Tree Raspberry & Rhubarb

## WHISKY

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### OLD FASHIONED 12

Four Roses bourbon, sugar cane syrup, orange

### IRISH COFFEE 12

Jameson, coffee, brown sugar, whipped cream

## RUM

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### MOJITO 12

Rhum Havana Club Bianco 3 years, mint, lime, brown sugar, sparkling water

### CUBA LIBRE 12

Rhum Havana Club Especial, Coke, lime

### CAÍPIRINHA 12

Cachaça, lime juice, brown sugar

## VODKA

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### MOSCOW MULE 12

Vodka Absolut, Fever-Tree Ginger Beer, lime

### ESPRESSO MARTINI 12

Vodka Absolut, Kahlua, espresso

### WHITE RUSSIAN 12

Vodka Absolut, Kahlua, whipped cream

### BLUE LAGOON 12

Vodka Absolut, Curaçao, lemon juice

## TEQUILA

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### MARGARITA 12

Tequila, Cointreau, lime juice

### TEQUILA SUNRISE 12

Tequila, orange juice, grenadine syrup



# Mocktails

## APEROL SPRITZ

12

Sober Spritz, orange, sparkling water

## GIN FIZZ

12

Sober Gin, lemon juice, sugar cane syrup, sparkling water

## MOJITO

12

Sober Rum, mint, lime, brown sugar, sparkling water

## OLD FASHIONED

12

Sober Whisky, sugar cane syrup, orange zest

## CUBA LIBRE

12

Sober Rum, lime, Coke

## IRISH COFFEE

12

Sober Whisky, coffee, sugar cane syrup, whipped cream

## GIN TONIC

12

Sober Gin, Schweppes tonic

## ICED COFFEE

6

Sugar cane syrup, orgeat syrup

# SOBER SPIRITS

Sober Spirits are non-alcoholic spirits, hand-distilled to restore the authentic taste of classic cocktails.  
The elegance of a great cocktail, without the effects of alcohol.

