

LUNCH DEALS

from Wednesday to Friday for lunch

5 - 7 November

for 13,50€

WEDNESDAY

Stoemp with vegetables

Two kinds of sausage

THURSDAY

Cauliflower steak

Sweet potato purée

FRIDAY

Fish and shrimp in a pot

Tomato sauce, potatoes



@BRASSERIE.ELMEN

SNACKS

From 14:00 till 22:00

Platter with cold cuts

15,50€

Selection of 4 cold cuts, homemade pickles

Gluten (Wheat), Milk, Sulfites

Platter with cheese 🌿

17,50€

Selection of 4 cheeses

Gluten (Wheat), Milk, Sulfites

Mixed platter

20,50€

Selection of local cold cuts and cheeses, homemade pickles

Gluten (Wheat), Milk, Sulfites

Croque Elmen

12,00€

With Luxembourgish cooked ham and Emmental

Gluten (Wheat), Milk



MENU



TO SHARE

Gromperekichelcher 🌱	13,00€
4 Gromperekichelcher with apple compote	
Gluten (Wheat), Eggs, Milk, Celery	
Hummus (vegan) 🌱	15,50€
Homemade hummus, beetroot and tapenade, pita bread and olive oil	
Gluten (Wheat), Sesame	
Breaded eggplant 🌱	16,00€
Sesame dough and burrata cream	
Gluten (Wheat), Eggs, Milk, Mustard, Lupin	
Elmen platter	22,50€
Raw and cooked ham, 3 Gromperekichelcher, 3 ham croquettes, 3 breaded eggplants	
Gluten (Wheat), Eggs, Fish, Mustard, Sesame, Sulfites	
Garlic scampi	13,00€
6 pieces, slightly spicy	
Crustaceans, Milk, Sulfites	
Small Feiersstengszalot	12,50€
Reimagined beef salad	
Eggs, Celery, Mustard, Sulfites	
Iberic ham croquettes	17,50€
5 croquettes with cured ham and garlic mayonnaise	
Gluten (Wheat), Eggs, Mustard, Sulfites	
Beef tartare	13,50€
Hand-cut with its condiments	
Peanuts, Eggs, Mustard, Sulfites	
Crispy chicken	13,00€
Breaded chicken with chili mayonnaise	
Gluten (Wheat), Eggs, Mustard, Celery, Soy	
Elmen Benedicts	18,50€
2 œufs parfaits, brioche bread, avocado, smoked salmon and hollandaise sauce	
Gluten (Wheat), Eggs, Sulfites, Fish	
Beef carpaccio	16,00€
Perfumed with blackberries and Fleur de Sel, parmesan shavings	
Sulfites	

TARTE FLAMBÉE

Traditional Tarte Flambée

15,50€

Sour cream, bacon, onion

Gluten (Wheat), Milk

Nordic Tarte Flambée

21,00€

Sour cream, smoked salmon, capers, red onion, oregano

Gluten (Wheat), Fish, Milk, Sulfites

Tartufata Tarte Flambée 🌿

21,00€

Sour cream, onion, tartufata, tomato, burrata, rucola

Gluten (Wheat), Milk, Sulfites

Elmen Tarte Flambée

21,50€

Sour cream, onion, olives, raw ham, goat cheese

Gluten (Wheat), Milk, Sulfites

Forestière Tarte Flambée 🌿

15,50€

Sour cream, Berdorfer cheese, onion, mushrooms, parsley

Gluten (Wheat), Milk



OUR CLASSICS

Elmen Cordon Bleu	24,50€
Poultry cordon bleu with Emmental, side and sauce by choice Gluten (Wheat), Eggs, Milk	
Traditional Paschtéit	20,50€
Bouchée à la Reine and side by choice Gluten (Wheat), Eggs, Milk, Celery, Sulfites	
Elmen Schnitzel	24,00€
Breaded veal schnitzel and side by choice Gluten (Wheat), Eggs, Sulfites	
Kniddele mat Speck	21,50€
Traditional Kniddelen with cream and bacon Gluten (Wheat), Eggs, Milk, Celery	
Kniddele mat Geméis 🌿	18,00€
Traditional Kniddelen with seasonal vegetables Gluten (Wheat), Eggs, Milk, Celery	
Chef's Boulets à la Liégeoise	23,50€
100% Luxembourgish chopped beef and pork, Belgian inspiration and side by choice Sulfites, Eggs, Celery, Mustard	
Gebakene Fësch	23,00€
Fried haddock Fish & Chips style, remoulade sauce Gluten (Wheat), Fish, Peanuts, Sulfites, Eggs, Mustard	
Beef entrecôte	31,00€
300gr. side and sauce by choice Milk	
Wäinzoossiss	24,50€
Small crunchy vegetables, side and sauce by choice Milk, Sulfites	
Salmon steak	28,00€
Grilled salmon, remoulade sauce and side by choice Fish, Eggs, Milk, Sulfites	



THE JOY OF BEING TOGETHER,
THAT'S WHERE IT ALL BEGINS.

BURGERS

Elmen Burger	23,00€
100% Luxembourgish beef patty, salad, Emmental, tomato, fried onions, BBQ sauce, side by choice Gluten (Wheat), Eggs, Soy, Milk	
Chicken Burger	22,50€
Crispy chicken, mixed salad, Emmental, tomato, BBQ sauce, side by choice Gluten (Wheat), Eggs, Milk	
Falafel Burger 🌱	23,00€
Falafel, mixed salad, tomato, chili mayonnaise, side by choice Gluten (Wheat), Eggs, Milk	
Add Kachkéis to your burger	+3,50€

SALADS AND COLD DISHES

Feierstengszalot	24,50€
Reimagined beef salad and side by choice Celery, Eggs, Mustard, Sulfites	
Tofu salad (vegan) 🌱	23,50€
Mixed salad, avocado, grilled tofu, cashew nuts, tomato, red onion and mango dressing Gluten (Wheat), Nuts, Mustard, Sulfites	
Elmen salad	24,80€
Salad with scampi, caramelized pineapple and mango dressing Gluten (Wheat), Eggs, Crustaceans, Milk	
Chicken salad	22,00€
Mixed salad, chicken marinated with citrus, Caesar sauce Gluten (Wheat, Barley), Eggs, Milk	
Beef tartare	23,00€
Hand-cut and side by choice Peanuts, Eggs, Mustard, Sulfites	
Ham, Fritten an Zalot	22,00€
Two kinds of ham, fries and salad Peanuts, Eggs, Mustard, Sulfites	
Beef carpaccio	23,00€
Perfumed with blackberry and Fleur de Sel, parmesan shavings Sulfites	

SIDES

Mixed salad	5,00€
Radish, onion, tomato Mustard, Sesame, Sulfites	
Seasonal vegetables	5,00€
Milk	
Luxembourgish fries	5,00€
Sulfites	
Mashed potatoes	5,00€
Milk	
Potato salad	5,00€
Mustard, Eggs, Milk	

SAUCES

Mushroom sauce	5,00€
Milk	
Pepper sauce	5,00€
Milk, Sulfites	
Béarnaise sauce	5,00€
Eggs, Milk, Sulfites	
Mustard sauce	5,00€
Milk, Sulfites	
Garlic butter	5,00€
Milk, Sulfites	

KIDS MENU

SERVED WITH A DESSERT OF YOUR CHOICE:
MINI CHOCOLATE MOUSSE, MINI DAME BLANCHE, APPLE PIE OR A SCOOP OF ICE CREAM

Paschtéit for kids	13,00€
Bouchée à la Reine, side by choice	
Gluten (Wheat, Barley), Eggs, Peanuts, Soy, Milk, Nuts, Mustard, Sesame, Sulfites	
Mini Wiener Schnitzel	13,00€
Breaded veal schnitzel, side by choice	
Gluten (Wheat), Eggs, Milk	
Golden chicken	13,00€
Crispy chicken, seasonal vegetables and side by choice	
Gluten (Wheat), Eggs	
Mini Kniddele mat Speck	13,00€
Small portion of Kniddelen with cream and bacon	
Gluten (Wheat), Eggs, Milk, Celery	

DESSERTS

Café Gourmand	12,00€
Selection of small desserts with coffee or tea	
Dame Blanche	9,00€
Vanilla ice cream, whipped cream, hot chocolate sauce and almonds	
Eggs, Peanuts, Milk, Nuts	
Iced Coffee	9,00€
Vanilla ice cream, whipped cream	
Milk, Eggs	
Panna Cotta with seasonal fruits	9,00€
Milk, Sulfites, Eggs	
Homemade Tiramisu	9,00€
Gluten (Wheat), Eggs, Milk, Sulfites	
Homemade Crème Brûlée	9,00€
Eggs, Milk	
Homemade chocolate mousse	9,00€
Eggs, Milk	
Apple pie	9,00€
Served with a scoop of ice cream and whipped cream	
Gluten (Wheat), Eggs, Milk,	
Scoop of ice cream or sorbet	3,50€
Vanilla, chocolate, coffee, lemon sorbet, strawberry sorbet	
Milk	

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DRINKS

APERITIFS

THE CLASSICS

Campari sec	7,50€
Campari - soda, orange ou tonic	10,50€
Cynar sec	7,50€
Cynar - soda, orange ou tonic	10,50€
Martini - rouge ou blanc	7,00€
Martini Nolo Vibrante	6,50€
Campari Spritz	12,50€
Porto Nieport - rouge ou blanc	7,00€
Kir vin blanc - Kir royal	7,50€ / 10,00€
Cola Wäin - Sprite (25cl / 50cl)	5,50€ / 9,00€
Pastis Ricard	7,50€

THE FAVOURITES

Aperol Spritz	12,50€
A refreshing Italian aperitif made with Aperol, prosecco, and soda, served over ice with an orange slice.	
Lillet Wildberry	12,50€
A fruity and refreshing blend of Lillet, tonic, and berries, served over ice.	
St-Germain Spritz	13,50€
A light and floral cocktail made with St-Germain elderflower liqueur, prosecco, and soda.	
Porto Tonic	12,50€
A fresh and sparkling blend of white port and tonic, served with ice and a touch of citrus.	
Coupe de Crémant Bubbly	8,00€
Domaine Schumacher, Luxembourg	
Coupe de Crémant Alice Hartmann	13,50€
Domaine Alice Hartmann, Luxembourg	

ALCOHOL FREE

Crodino 0% alcool - original ou rosso	7,00€
Crodino Tonic	11,50€
Tanqueray 0.0%	13,50€

WINE BY THE GLASS

SPARKLING

Bubbly	8,00€
Crémant Alice Hartmann Brut	13,50€

WHITE

Pinot Gris Thill's	7,50€
Côteaux de Schengen, Domaine Thill, Luxembourg, 2023	
Riesling Aly Duhr	8,00€
Puit d'Or, Domaine Aly Duhr, Luxembourg, 2023	
Chardonnay Guillaume	7,00€
Languedoc, France, 2023	
Moscato d'Asti Bosc D'la Rei	9,00€
DOCG, Batasiolo, Piedmont, Italy, 2023	

ROSÉ

Studio by Miraval	7,50€
Famille Perrin, Méditerranée, France, 2024	
Miraval	12,00€
Famille Perrin, Côtes de Provence, France, 2024	

RED

Château Saint-Cosme	7,50€
Côtes du Rhône, France, 2022	
Primitivo di Manduria Punta Aquila	8,50€
IGT, Tenute Rubino, Puglia, Italy, 2021	
Monte Ravasqueira Reserva Familia	7,00€
Alentejo, Portugal, 2022	



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SOFT DRINKS

Lodyss still	25cl 3,5€ - 50cl 5,5€
Lodyss slightly sparkling	25cl 3,5€ - 50cl 5,5€
Lodyss sparkling	3,50€
Royal Bliss Bitter Lemon	3,80€
Coca-Cola - Coca-Cola Zero - Sprite - Fanta - Fuze Tea	3,80€
Fever-Tree Ginger Ale, Ginger Beer, Indian Tonic, Mediterranean Tonic	5,00€
Fruit juice	3,80€
Red Bull	5,50€

DRAFT BEER

Neipa IPA	25cl 4,5€ - 50cl 9€
Okult Blanche	25cl 4,5€ - 50cl 9€
Simon Pils	25cl 3,5€ - 50cl 6,8€
Simon Mango Neipa	30cl 4,5€ - 50cl 9€
Picon Bière	25cl 5,5€ - 50cl 9€

BOTTLED BEER

Ramborn Cider	7,50€
Wëllen Ourdaller	4,50€
Simon Régál	4,50€
Corona	6,50€
Knuppert	4,00€

ALCOHOL FREE

Simon 0,0%	4,00€
Simon Lime & Ginger 0,0%	4,00€

GINS

Bulldog Gin

15,50€

An English gin made from 12 botanicals including poppy, dragon's eye, lotus leaves, citrus, almond, and lavender.

Gin Mare

16,50€

A Spanish gin inspired by Mediterranean flavors, crafted from botanicals such as Arbequina olive, rosemary, thyme, basil, and mandarin.

Monkey 47

17,50€

A distinctive gin from the Black Forest in Germany, featuring a unique ingredient: cranberry. Macerated with sloe berries and bottled at 29%. Fresh and fruity, it offers notes of juniper and almond.

Monkey 47 Sloe Gin

17,50€

A distinctive gin from the Black Forest in Germany, characterized by a unique ingredient: cranberry. Macerated with sloe berries and bottled at 29%. Fresh and fruity, it features notes of juniper and almond.

Bombay Sapphire

15,00€

A premium gin with fresh and complex aromas, enhanced by 10 exotic botanicals, presented in its iconic sapphire blue bottle.

Opyos Dry Gin

16,00€

Produced in small batches, this Luxembourg gin is a harmonious blend of 8 locally handpicked ingredients mixed with 18 botanicals.



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COCKTAILS

Mojito	12,00€
A refreshing Cuban classic with Bacardi rum, lime, mint, sugar and sparkling water.	
Caipirinha	12,00€
The iconic Brazilian cocktail, made with Janeiro cachaça, lime and sugar, served over crushed ice.	
Caipiroska	12,00€
A vodka-based twist on the Caipirinha, made with 42 Below vodka, fresh lime and sugar.	
Piña Colada	13,00€
A tropical blend of Bacardi rum, coconut cream and pineapple juice, served over ice.	
Negroni	13,00€
A timeless Italian aperitif with Bombay Sapphire gin, Campari and Martini Rosso, served over ice.	
Espresso Martini	13,00€
Kahlua, espresso, 42 Below vodka, sugar	
Cuba Libre	13,00€
A simple yet flavorful combination of Bacardi rum, Coca-Cola and fresh lime juice, served over ice.	
Moscow Mule	13,00€
A bold blend of 42 Below vodka, ginger beer, and lime, served in a copper mug.	
London Mule	13,00€
A gin-based twist on the classic Mule, with Bombay Sapphire gin, ginger beer and lime, served over ice.	
Bacardi Mule	13,00€
Cuban-inspired, made with Bacardi rum, ginger beer and lime, served over ice.	

ALCOHOL FREE

Virgin Mojito	9,50€
A non-alcoholic version of the classic Mojito with fresh mint, lime, sugar, and sparkling water.	
Fruity Mocktail	9,50€
A vibrant, alcohol-free blend of fresh fruit juices served over ice..	
Nadacolada	9,50€
A non-alcoholic twist on the Piña Colada, combining coconut cream and pineapple juice served over ice.	

HOT DRINKS

Espresso	3,40€
Espresso Macchiato	3,90€
Double espresso	4,40€
Café	3,60€
Cappuccino	4,20€
Cappuccino with whipped cream	4,50€
Latte Macchiato	4,50€
Tea by TEE GSCHWENDNER	5,00€
Earl Grey, Spirits from Nepal, Japanese Sencha, Chamomile, Verbena, Red Fruits	
Fresh Mint Tea - Fresh Ginger Tea	5,00€
Hot chocolate	4,70€
Hot chocolate with whipped cream	5,00€
Irish Coffee	10,00€

LONG DRINKS

Long Drink with Red Bull	12,00€
Long Drink with soft	11,00€
Shot	4,00€



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DIGESTIFS

THE CLASSICS

Get 27	8,00€
Amaretto Disaronno	8,00€
Baileys Irish Cream	8,00€
Sambuca Ramazzotti	8,00€
Limoncello Limoncetta	8,00€
Amaro Averna	8,00€

HERBAL

Jägermeister	8,00€
Fernet Branca	8,00€
Buff	8,00€

BRANDY

Cognac Martell VSOP	11,00€
Eau De Vie Zenner - Mirabelle, Poire Williams, Quetsch ou Framboise	10,00€
Grappa Nonnino Chardonnay	9,50€
Grappa Berta Valdavi	9,50€
Calvados	8,50€
Grand Marnier	8,00€
Cointreau	8,00€

RHUMS

Zacapa Sistema Solera 23	14,00€
Bumbu	13,00€
Bumbu XO	17,00€
Bacardi Reserva Ocho	11,00€

WHISKEYS

Lagavulin 16y, Islay	15,50€
Talisker 10y	13,00€
Jack Daniel's	10,50€
Jameson	8,50€
Johnnie Walker Black	9,00€
Bulleit Bourbon	10,50€

WINES

BUBBLES

Crémant Bubbly Brut	38,00€
Crémant Alice Hartmann Brut	64,00€
Crémant Alice Hartmann Rosé	70,00€

WHITES

LUXEMBOURG

Pinot Gris Thill's	36,00€
Côteaux de Schengen, Domaine Thill, 2023	
Pinot Gris Ahn Goellebour	43,00€
Maison Viticole Schmit-Fohl, 2023	
Pinot Blanc Ahn Vogelsang	35,00€
Maison Viticole Schmit-Fohl, 2023	
Riesling Aly Duhr	38,00€
Puit d'Or, Domaine Aly Duhr, 2023	
Riesling Clos des Rochers	49,00€
Grevenmacher Fels 1er Grand Cru, Domaine Clos des Rochers, 2022	
Chardonnay Petite Fleur des Rochers	59,00€
AOP, Domaine Clos des Rochers, 2022	
Bueden Aly Duhr	38,00€
Domaine Aly Duhr, 2023	

FRANCE

Chardonnay Guillaume	32,00€
Languedoc, 2023	
Viognier Delas Frères	34,00€
Languedoc, 2023	

ITALY

Vermentino La Pettegola	39,00€
IGT, Banfi, Toscana, 2024	
Moscato d'Asti Bosc D'la Rei	44,00€
DOCG, Batasiolo, Piedmont, 2023	

Vintages may vary depending on available stock

WINES

RED

LUXEMBOURG

Pinot Noir Petite Fleur des Rochers 59,00€
AOP, Domaine Clos des Rochers, 2023

FRANCE

Château Saint-Cosme 36,00€
Côtes du Rhône, 2022

Château Clos du Notaire 39,00€
Côtes de Beaune, Bourgogne, 2020

Si Mon Père Savait 48,00€
1e Cuvée, Bernard, Magrez, Roussillon, 2021

Cuvée Gravel 78,00€
Catherine & Claude Maréchal, Côtes de Beaune, Bourgogne, 2021

ITALY

Montepulciano d'Abruzzo Illuminati 32,00€
Illuminato, Abruzzo, 2022

Primitivo di Manduria Punta Aquila 41,00€
IGT, Tenute Rubino, Puglia, 2021

Chianti Classico Brolio 52,00€
IGT, Barone Ricasoli, Toscana, 2022

Barbera d'Alba 49,00€
Moccagatta, Piedmont, 2022

Mangnum Primitivo di Manduria 82,00€
IGT, Punta Aquila, Tenute Rubino, Puglia, 2021

PORTUGAL AND SPAIN

Crianza Al Vides Roble 32,00€
Roble D.O., Casado Alvides, Ribeira del Duero, Spain, 2022

Quinta dos Aciprestes Reserva 47,00€
Douro, Portugal, 2021

Monte Ravasqueira Reserva Familia 32,00€
Alentejo, Portugal, 2022

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WINES

WINE OF THE WORLD

Luigi Bosca Mendoza, Argentina, 2021	38,00€
Zinfandel Wente Beyer Ranch California, USA, 2021	48,00€
Cuvée Rouge Big John Cuvée Reserve, Weingut Erich Scheiblhofer, Austria, 2022	49,00€
Cabernet Sauvignon Allesverloren South Africa, 2021	51,00€

ROSÉ

Studio by Miraval Famille Perrin, Méditerranée, France, 2024	36,00€
Magnum Studio by Miraval Famille Perrin, Méditerranée, France, 2024	72,00€
Miraval Famille Perrin, Côtes de Provence, France, 2024	56,00€
Château de Font-Vive Bandol, France, 2024	40,00€
Rosé Petite Fleur des Rochers AOP, Domaine Clos des Rochers, Luxembourg, 2023	49,00€
Whispering Angel Famille Perrin, Côtes de Provence, France, 2024	68,00€

YOUR OWN WINE

Your Bottle Bring your own wine and enjoy it with your meal.	35,00€
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