

# LUNCH DEALS

**Wednesday to Friday for lunch**

**4 - 6 March**

**for 13,50€**

## WEDNESDAY

**Pork roast with honey and mustard**

Grenaille potatoes and vegetables

## THURSDAY

**Chicken escalope parmigiana-style**

Penne

## FRIDAY

**Fish tagliatelle**



@BRASSERIE.ELMEN

# SNACKS

**Mondays and Saturdays from 14:00 till 22:00**

## **Platter with cold cuts**

Raw and cooked ham, Lyoner, pâté au Riesling, homemade pickles

Gluten (Wheat), Milk, Sulfites

**15,50€**

## **Platter with cheese 🌿**

Selection of 4 cheeses

Gluten (Wheat), Milk, Sulfites

**17,50€**

## **Mixed platter**

Selection of local cold cuts and cheeses, homemade pickles

Gluten (Wheat), Milk, Sulfites

**20,50€**

## **Croque Elmen**

With Luxembourgish cooked ham and Emmental

Gluten (Wheat), Milk

**12,00€**



# MENU

## TO SHARE

<b>Gromperekichelcher</b> 🌱	9,00€
4 Gromperekichelcher with apple compote Gluten (Wheat), Eggs, Milk, Celery	
<b>Roasted goat cheese</b> 🌱	13,50€
Perfumed with honey and dried fruits, shallots and caramelized pear Gluten (Wheat), Eggs, Milk, Nuts, Mustard	
<b>Elmen platter</b>	22,50€
Raw and cooked ham, 2 Gromperekichelcher, 2 ham croquettes, 2 mushroom croquettes, pâté au Riesling Gluten (Wheat), Eggs, Milk, Nuts, Mustard, Sulfites	
<b>Garlic scampi</b>	13,00€
6 pieces, slightly spicy Crustaceans, Milk, Sulfites	
<b>Small Feiersstengszalot</b>	12,50€
Reimagined beef salad Eggs, Celery, Mustard, Sulfites	
<b>Homemade ham croquettes</b>	11,50€
4 pieces, black garlic mayonnaise Gluten (Wheat), Eggs, Milk, Celery, Mustard	
<b>Homemade mushroom croquettes</b>	11,50€
4 pieces, black garlic mayonnaise Gluten (Wheat), Eggs, Milk, Nuts	
<b>Beef tartare</b>	13,50€
Hand-cut with its condiments Peanuts, Eggs, Mustard, Sulfites	
<b>Seasonal vegetable soup</b>	8,50€
With croutons Gluten (Wheat), Celery	

## TARTE FLAMBÉE

### **Traditional Tarte Flambée**

Sour cream, bacon, onion

Gluten (Wheat), Milk

15,50€

### **Raclette Tarte Flambée**

Sour cream, bacon, onion, potato, raclette cheese, raw ham

Gluten (Wheat), Milk

22,50€

### **Elmen Tarte Flambée**

Sour cream, onion, goat cheese, pear, honey, nuts

Gluten (Wheat), Milk, Nuts

21,50€

### **Forestière Tarte Flambée** 🌿

Sour cream, onion, Comté cheese, mixed mushrooms, parsley

Gluten (Wheat), Milk

15,50€



## OUR CLASSICS

### Elmen Cordon Bleu

Poultry cordon bleu with Emmental, side and sauce by choice  
Gluten (Wheat), Eggs, Milk, Celery, Mustard, Sulfites

24,50€

### Traditional Paschtéit

Bouchée à la Reine and side by choice  
Gluten (Wheat), Peanuts, Milk, Sulfites

20,50€

### Elmen Schnitzel

Breaded veal schnitzel and side by choice  
Gluten (Wheat), Eggs, Sulfites

26,00€

### Kniddele mat Speck

Traditional Kniddelen with cream and bacon  
Gluten (Wheat), Eggs, Milk, Celery

21,50€

### Kniddele mat Geméis

Traditional Kniddelen with seasonal vegetables  
Gluten (Wheat), Eggs, Milk, Celery

18,00€

### Chef's Boulets à la Liégeoise

100% Luxembourgish chopped beef and pork, Belgian inspiration and side by choice  
Sulfites, Eggs, Celery, Mustard

23,50€

### Surf and Turf

Beef rump steak, shrimp, garlic butter and homemade fries  
Crustaceans, Milk

29,50€

### Beef Bourguignon

Tender beef stew, served with mashed potatoes  
Gluten (Wheat), Milk, Celery, Mustard, Sulfites

27,50€

### Salmon steak

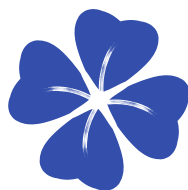
Pan-seared with ramsons, served with mashed potatoes and vegetables  
Fish, Milk, Celery, Mustard, Sulfites

28,00€

### Chicken suprême

Mustard sauce and vegetables  
Gluten (Wheat), Milk, Celery, Mustard, Sulfites

24,50€



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

## BURGERS

### Elmen Burger

100% Luxembourgish beef patty, salad, Comté, tomato, caramelized onions, mustard sauce, side by choice

Gluten (Wheat), Eggs, Milk, Celery, Mustard, Sulfites

23,00€

### Chicken Burger

Breaded chicken, bacon, salad, Cheddar, sriracha mayonnaise, side by choice

Gluten (Wheat), Eggs, Milk, Celery, Mustard

22,50€

### Veggie Burger

Vegetarian patty, Gromperekichelchen, mushrooms, Comté, spinach, tomato, sriracha mayonnaise, side by choice

Gluten (Wheat), Eggs, Milk, Celery, Mustard

23,00€

## SALADS AND COLD DISHES

### Feierstengszalot

Reimagined beef salad and side by choice

Celery, Eggs, Mustard, Sulfites

24,50€

### Goat cheese salad

Mixed salad, breaded goat cheese, croutons

Gluten (Wheat), Eggs, Milk, Nuts, Mustard, Sulfites

22,50€

### Chicken salad

Mixed salad, grilled chicken suprême, eggs, Parmesan, croutons, Caesar sauce

Gluten (Wheat, Barley), Eggs, Milk

22,00€

### Beef tartare

Hand-cut and side by choice

Peanuts, Eggs, Mustard, Sulfites

23,00€

### Ham, Fritten an Zalot

Two kinds of ham, fries and salad

Eggs, Mustard, Sulfites

22,00€

## SIDES

### Mixed salad

Radish, onion, cherry tomato

Eggs, Mustard, Sesame, Sulfites

5,00€

### Seasonal vegetables

Milk

5,00€

### Luxembourgish fries

Sulfites

5,00€

### Mashed potatoes

Milk

5,00€

## SAUCES

### Mushroom sauce

Gluten (Wheat), Milk, Celery, Mustard, Sulfites

5,00€

### Pepper sauce

Gluten (Wheat), Milk, Celery, Mustard, Sulfites

5,00€

### Mustard sauce

Gluten (Wheat), Milk, Celery, Mustard, Sulfites

5,00€

### Garlic butter

Milk

5,00€

## KIDS MENU

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

<b>Mini Wiener Schnitzel</b>	<b>13,00€</b>
Breaded veal schnitzel, side by choice Gluten (Wheat), Eggs, Sulfites	
<b>Crispy chicken</b>	<b>13,00€</b>
Grilled chicken breast, fries and cherry tomatoes Gluten (Wheat), Eggs	
<b>Mini Kniddele mat Speck</b>	<b>13,00€</b>
Small portion of Kniddelen with cream and bacon Gluten (Wheat), Eggs, Milk	

## DESSERTS

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

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# DRINKS

## APERITIFS

### THE CLASSICS

<b>Campari sec</b>	7,50€
<b>Campari - soda, orange or tonic</b>	10,50€
<b>Cynar sec</b>	7,50€
<b>Cynar - soda, orange or tonic</b>	10,50€
<b>Martini - red or white</b>	7,00€
<b>Martini Nolo Vibrante</b>	6,50€
<b>Campari Spritz</b>	12,50€
<b>Porto Niepoort - red or white</b>	7,00€
<b>Kir white wine - Kir royal</b>	7,50€ / 10,00€
<b>Cola Wäin - Sprite (25cl / 50cl)</b>	5,50€ / 9,00€
<b>Pastis Ricard</b>	7,50€

### THE FAVOURITES

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

### ALCOHOL FREE

<b>Crodino N/A Spritz - original or rosso</b>	7,00€
<b>Crodino Tonic</b>	11,50€
<b>Beerbusch Gin 0.0%</b>	13,50€

# WINE BY THE GLASS

## SPARKLING

<b>Bubbly</b>	8,00€
<b>Crémant Alice Hartmann Brut</b>	13,50€

## WHITE

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

## ROSÉ

<b>L'Instant de Roseline</b> Château Sainte Roseline, Provence, France	7,50€
<b>Lampe de Méduse Cru Classé</b> Château Sainte Roseline, Provence, France	12,00€

## RED

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



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## SOFT DRINKS

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

## DRAFT BEER

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

## BOTTLED BEER

<b>Ramborn Cider</b>	7,50€
<b>Wëllen Ourdaller</b>	4,50€
<b>Simon Régal</b>	4,50€
<b>Corona</b>	6,50€
<b>Knuppert</b>	4,00€

## ALCOHOL FREE

<b>Simon 0,0%</b>	4,00€
<b>Simon Lime &amp; Ginger 0,0%</b>	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.



## COCKTAILS

<b>Mojito</b>	12,00€
A refreshing Cuban classic with Bacardi rum, lime, mint, sugar and sparkling water. +0,50€ with passion fruit or strawberry.	
<b>Caipirinha</b>	12,00€
The iconic Brazilian cocktail, made with Janeiro cachaça, lime and sugar, served over crushed ice. +0,50€ with passion fruit or strawberry.	
<b>Margarita</b>	12,00€
Tequila, Cointreau and lime juice. +0,50€ with passion fruit or strawberry.	
<b>Piña Colada</b>	13,00€
A tropical blend of Bacardi rum, coconut cream and pineapple juice, served over ice.	
<b>Negroni</b>	13,00€
A timeless Italian aperitif with Bombay Sapphire gin, Campari and Martini Rosso, served over ice.	
<b>Espresso Martini</b>	13,00€
Kahlua, espresso, 42 Below vodka, sugar.	
<b>Moscow Mule</b>	13,00€
A bold blend of 42 Below vodka, ginger beer, and lime, served in a copper mug.	
<b>London Mule</b>	13,00€
A gin-based twist on the classic Mule, with Bombay Sapphire gin, ginger beer and lime, served over ice.	
<b>Bacardi Mule</b>	13,00€
Cuban-inspired, made with Bacardi rum, ginger beer and lime, served over ice.	
<b>Cosmopolitan</b>	13,00€
Vodka, Cointreau, lime juice and cranberry juice.	
<b>Whiskey Sour</b>	13,00€
Bourbon, lime juice, sugar syrup and egg white.	
<b>Amaretto Sour</b>	13,00€
Amaretto, lime juice and egg white.	

## ALCOHOL FREE

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

## HOT DRINKS

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

## LONG DRINKS

<b>Long Drink with Red Bull</b>	<b>12,00€</b>
<b>Long Drink with soft</b>	<b>11,00€</b>
<b>Shot</b>	<b>4,00€</b>



BRASSERIE  
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## DIGESTIFS

### THE CLASSICS

<b>Get 27</b>	<b>8,00€</b>
<b>Amaretto Disaronno</b>	<b>8,00€</b>
<b>Baileys Irish Cream</b>	<b>8,00€</b>
<b>Sambuca Ramazzotti</b>	<b>8,00€</b>
<b>Limoncello Ramazzotti</b>	<b>8,00€</b>
<b>Amaro Averna</b>	<b>8,00€</b>

### HERBAL

<b>Jägermeister</b>	<b>8,00€</b>
<b>Fernet Branca</b>	<b>8,00€</b>
<b>Buff</b>	<b>8,00€</b>

### BRANDY

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

### RHUMS

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

### WHISKEYS

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

# WINES

## BUBBLES

<b>Crémant Bubbly Brut</b>	<b>38,00€</b>
<b>Crémant Alice Hartmann Brut</b>	<b>64,00€</b>
<b>Crémant Alice Hartmann Rosé</b>	<b>70,00€</b>

## WHITES

### LUXEMBOURG

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

### FRANCE

<b>Chardonnay Guillaume</b>	<b>32,00€</b>
Languedoc, 2023	
<b>Viognier Delas Frères</b>	<b>34,00€</b>
Languedoc, 2023	

### ITALY

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

Vintages may vary depending on available stock

# WINES

## RED

### LUXEMBOURG

**Pinot Noir Petite Fleur des Rochers**

AOP, Domaine Clos des Rochers, 2023

59,00€

### FRANCE

**Château Saint-Cosme**

Côtes du Rhône, 2022

36,00€

**Château Clos du Notaire**

Côtes de Bourg, Bordeaux, 2020

39,00€

**Si Mon Père Savait**

1e Cuvée, Bernard, Magrez, Roussillon, 2021

48,00€

**Cuvée Gravel**

Catherine & Claude Maréchal, Côtes de Beaune, Bourgogne, 2021

78,00€

### ITALY

**Montepulciano d'Abruzzo Illuminati**

Illuminato, Abruzzo, 2022

32,00€

**Primitivo di Manduria Punta Aquila**

IGT, Tenute Rubino, Puglia, 2021

41,00€

**Chianti Classico Brolio**

IGT, Barone Ricasoli, Toscana, 2022

52,00€

**Barbera d'Alba**

Moccagatta, Piedmont, 2022

49,00€

**Mangnum Primitivo di Manduria**

IGT, Punta Aquila, Tenute Rubino, Puglia, 2021

82,00€

### PORTUGAL AND SPAIN

**Crianza Al Vides Roble 32,00€**

Roble D.O., Casado Alvides, Ribeira del Duero, Spain, 2022

**Quinta dos Aciprestes Reserva**

Douro, Portugal, 2021

47,00€

**Monte Ravasqueira Reserva Familia**

Alentejo, Portugal, 2022

32,00€

Vintages may vary depending on available stock

# WINES

## WINE OF THE WORLD

<b>Malbec Luigi Bosca</b> Mendoza, Argentina, 2021	<b>42,00€</b>
<b>Zinfandel Wente Beyer Ranch</b> California, USA, 2021	<b>48,00€</b>
<b>Cuvée Rouge Big John</b> Cuvée Reserve, Weingut Erich Scheiblhofer, Austria, 2022	<b>49,00€</b>
<b>Cabernet Sauvignon Allesverloren</b> South Africa, 2021	<b>51,00€</b>

## ROSÉ

<b>L'Instant de Roseline</b> Château Sainte Roseline, Provence, France	<b>36,00€</b>
<b>Lampe de Méduse Cru Classé</b> Château Sainte Roseline, Provence, France	<b>56,00€</b>
<b>Château de Font-Vive</b> Bandol, France, 2024	<b>40,00€</b>
<b>Rosé Petite Fleur des Rochers</b> AOP, Domaine Clos des Rochers, Luxembourg, 2023	<b>49,00€</b>
<b>Whispering Angel</b> Château d'Esclans, Côtes de Provence, France, 2024	<b>52,00€</b>

## YOUR OWN WINE

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