LUNCH DEALS

Wednesday to Friday for lunch
11 - 14 November
for 13,50€

Duo of fish

Beef ragoût

Curry
Tofu and vegetables

WEEKLY SUGGESTIONS

Beef steak | 18,50€
Fries, salad and sauce by choice

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SNACKS

Available on Friday and Saturday from 2pm till 6pm

Cold cuts platter **18,90€**
Cured and cooked ham, Lyoner sausage and Luxembourgish sausage
Gluten (wheat), sulfites

Croque Elmen **9,50€**
Cooked ham, Emmental, creamy Luxembourg mustard béchamel, served with chips
Gluten (wheat), milk, mustard

TARTES FLAMBÉES

Traditional tarte flambée **16,80€**
Cream, bacon and onions
Gluten (wheat), milk

Ham and fig tarte flambée **23,70€**
Cream, onions, Comté, cured ham, figs, parmesan and balsamic
Gluten (wheat), milk, sulfites

Burrata tarte flambée **23,70€**
Cream, onions, grilled vegetable mix, burrata, arugula pesto and hazelnuts
Gluten (wheat), milk, nuts (hazelnuts)

MENU

STARTERS (TO SHARE OR TO DISCOVER ALONE!)

Croque Elmen — **14,20€**
Cooked ham, Emmental, creamy Luxembourg mustard béchamel, gratinated and served with a small salad
Gluten (wheat), milk, mustard

Gromperekichelcher — **10,00€**
4 pieces served with apple compote
Gluten (wheat), egg, milk, celery

Elmen platter — **23,70€**
Cured and cooked ham, 2 potato cakes, 2 ham croquettes, pâté en croûte, hummus and pita bread
Gluten (wheat), egg, milk, nuts, sesame, mustard, sulfites

Garlic scampi — **14,20€**
Lightly spiced and served with pita bread
Crustaceans, milk, sulfites

Small Feierstengszalot — **13,70€**
Reimagined meat salad
Egg, milk, celery, mustard, sulfites

Homemade ham croquettes — **12,60€**
4 pieces with black garlic mayonnaise
Gluten (wheat), egg, mustard, sulfites

Burrata, roasted peach and tomato — **14,20€**
Burrata served with honey and thyme roasted peach and homemade confit tomatoes
Milk

Beef carpaccio — **17,40€**
Olive oil, fleur de sel, pepper, parmesan, arugula, homemade confit tomatoes, balsamic cream and pine nuts
Milk, nuts, sulfites

Beef tartare — **14,20€**
Hand-cut and served with condiments
Egg, fish, peanuts, mustard, sulfites

MOST WANTED

Elmen cordon bleu — **26,80€**
Poultry cordon bleu with Emmental and side of your choice
Gluten (wheat), egg, milk

Traditional Paschtéit — **25,80€**
Vol-au-vent and side of your choice
Gluten (wheat), egg, milk, celery, sulfites

Elmen schnitzel — **28,90€**
Breaded veal escalope and side of your choice
Gluten (wheat), egg, peanuts

Kniddele mat Speck — **23,70€**
Traditional Kniddelen with cream and bacon
Gluten (wheat), egg, milk

Kniddele mat Geméis — **20,50€**
Traditional Kniddelen with seasonal vegetables
Gluten (wheat), egg, milk, celery

Chef's Liégeoise-style meatballs — **25,80€**
Luxembourgish minced beef and pork meatballs, Belgian-inspired, with side of your choice
Gluten (wheat), egg, milk, celery, mustard, sulfites

Surf & Turf — **35,20€**
Irish Prime "Teres Major" beef cut, garlic tiger prawns, vegetables, side and sauce of your choice
Crustaceans, milk, sulfites

Plancha salmon and prawn duo — **31,00€**
Plancha-seared salmon and tiger prawns, sauce vierge, vegetables and side of your choice
Crustaceans, fish

EXTRAS

Mixed salad — **5,30€**
Radishes and cherry tomatoes
Mustard, sulfites

Seasonal vegetables — **5,30€**
Milk

Luxembourgish fries — **5,30€**
Gluten (wheat), peanuts

Mashed potatoes — **5,30€**
Milk

SAUCES

Mushroom sauce — **5,30€**
Gluten (wheat), milk, celery, mustard, sulfites

Pepper sauce — **5,30€**
Gluten (wheat), milk, celery, mustard, sulfites

Garlic butter — **5,30€**
Milk

BURGERS

Elmen burger **25,20€**
100% Luxembourgish beef, Comté, lettuce, tomato, caramelized onions, mustard sauce and side of your choice
Gluten (wheat), egg, milk, celery, mustard, sulfites

Chicken burger **24,20€**
Breaded chicken fillet, smoked bacon, cheddar, lettuce, tomato, sriracha mayo and side of your choice
Gluten (wheat), egg, milk, celery, mustard

Burger végétarien **22,10€**
Plant-based patty, Gromperekichelchen, mushrooms, Comté, spinach, tomato, sriracha mayo and side of your choice
Gluten (wheat), egg, milk, celery, mustard

SALADS AND COLD DISHES

Feierstengszalot **25,80€**
Reimagined meat salad, side of your choice
Celery, egg, mustard, sulfites

Elmen bowl **18,90€**
Hummus, quinoa, red cabbage, tomatoes, roasted peach, edamame, pita bread, homemade pickles and sesame
Add scampi, grilled chicken or smoked salmon: +4.00€
Gluten (wheat), soy, sesame, sulfites

Scampi and smoked salmon salad **23,10€**
Mixed salad, red cabbage, carrot, cherry tomatoes, edamame, prawns, smoked salmon and lime-ginger vinaigrette
Add prawns: +4.00€
Crustaceans, fish, soy, sulfites

Chicken salad **24,20€**
Mixed salad, grilled chicken fillet, egg, parmesan, croutons, lime-ginger vinaigrette
Gluten (wheat, barley), egg, milk, soy, sulfites

Beef carpaccio **26,30€**
Olive oil, fleur de sel, pepper, parmesan, arugula, confit tomato, balsamic cream, pine nuts and side of your choice
Egg, sulfites, nuts

Beef tartare **24,70€**
Hand-cut and served with condiments and side of your choice
Egg, mustard, sulfites, fish

Ham, Fritten an Zalot **24,70€**
Ham duo, fries and salad
Egg, mustard, sulfites

LIFE TASTES SWEETEST
IN GOOD COMPANY.

KIDS CORNER

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

Turkey schnitzel **14,20€**
Breaded turkey escalope and side of your choice
Gluten (wheat), egg, sulfites

Mini Kniddelen with bacon **14,20€**
Small portion of Kniddelen with cream and bacon
Gluten (wheat), egg, milk

Crispy chicken **14,20€**
Cornflake-breaded chicken fillet and side of your choice
Gluten (wheat), egg

DESSERTS

Café gourmand **14,20€**
Selection of mini desserts with coffee or tea

Dame blanche **10,50€**
Vanilla ice cream, whipped cream, hot chocolate sauce and almonds
Egg, milk, nuts (almonds)

Iced coffee **9,50€**
Vanilla ice cream and whipped cream
Milk, egg

Homemade tiramisu **9,50€**
Gluten (wheat), egg, milk

Homemade crème brûlée **9,50€**
Egg, milk

Homemade chocolate mousse **9,50€**
Egg, milk

Pie of the day **9,50€**
Served with one scoop of ice cream and whipped cream
Gluten (wheat), egg, milk

Ice cream or sorbet scoop **3,70€**
Vanilla, chocolate, coffee, lemon sorbet, strawberry sorbet
Milk (ice cream only)

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DRINKS

APERITIFS

CLASSICS

Campari dry	**7,90€**
Campari - soda, orange or tonic	**11,10€**
Cynar dry	**7,90€**
Cynar - soda, orange or tonic	**11,10€**
Martini - red or white	**7,40€**
Martini Nolo Vibrante	**6,90€**
Porto Niepoort - red or white	**7,40€**
Kir white wine / Kir royal	**7,90€ / 10,50€**
Cola Wäin or Sprite (25cl / 50cl)	**5,50€ / 9,50€**
Pastis Ricard	**7,90€**

FAVOURITES

Aperol Spritz **13,20€**
Refreshing Italian aperitif made with Aperol, prosecco and soda, served with ice and an orange slice.

Chandon Spritz **13,70€**
An elegant spritz made with Chandon Garden Spritz, a blend of sparkling wine and bitter orange liqueur with natural spices.

Sarti Spritz **13,20€**
Refreshing Italian aperitif made with Sarti, prosecco and soda, served with ice.

Elmen Spritz **13,70€**
An original, indulgent spritz combining peach, vanilla vodka, St-Germain elderflower liqueur, cinnamon syrup and walnut.

Campari Spritz **13,20€**
Refreshing Italian aperitif made with Campari, prosecco and soda, served with ice and an orange slice.

Lillet Wildberry **13,20€**
A fruity, refreshing mix of Lillet, tonic and berries, served with ice.

St-Germain Spritz **14,20€**
A light, floral cocktail made with St-Germain elderflower liqueur, prosecco and soda.

Porto Tonic **13,20€**
A fresh, sparkling mix of white port and tonic, served with ice and a citrus touch.

ALCOHOL-FREE

APERITIFS

Martini Nolo Vibrante	**6,90€**
Crodino Original	**7,40€**
Crodino Rosso	**7,40€**
Crodino Tonic	**12,10€**
Grapefruit Aperitivo	**11,00€**
Anaparitivo Spritz	**11,00€**
Apple Ginger Spritz	**11,00€**
Berry Tonic	**11,00€**
Cold Brew Tonic	**11,00€**
Beerbusch Gin & Tonic	**14,20€**

ZERO SUGAR

Citrus Basil Highball 0,0	**11,00€**
Cucumber Cooler 0,0	**11,00€**
Herbal Lemon Refresher 0,0	**11,00€**

BUBBLES 0,0

Crémant Bernard Massard Cuvée 00	**7,40€**

ALCOHOL-FREE BEERS

Simon 00	**4,20€**
Simon Lime & Ginger 0,0%	**4,20€**
Corona 00	**5,50€**

ZERO SIGNATURE DRINKS

Peach Ice Tea Fizz	**11,00€**
Tiki No. 2	**11,00€**
Everest Mule	**11,00€**
Thyme Off	**11,00€**
Virgin Mojito	**11,00€**
Fruity Mocktail	**11,00€**
Nadacolada	**11,00€**

WINE BY THE GLASS

SPARKLING

Bubbly **8,40€**
Domaine Viticole Schumacher

Crémant Alice Hartmann Brut **14,20€**

Crémant Alice Hartmann Rosé **15,50€**

Champagne Veuve Clicquot Brut **18,90€**

WHITE

Pinot Gris Thill's **7,90€**
Côteaux de Schengen, Domaine Thill, Luxembourg

Riesling Aly Duhr **8,40€**
Puit d'Or, Domaine Aly Duhr, Luxembourg

Chardonnay Guillaume **7,40€**
Languedoc, France

Moscato d'Asti Bosc D'la Rei **9,50€**
DOCG, Batasiolo, Piedmont, Italy

ROSÉ

L'Instant de Roseline **7,90€**
Château Sainte Roseline, Provence, France

Lampe de Méduse Cru Classé **12,60€**
Château Sainte Roseline, Provence, France

RED

Château Saint-Cosme **7,40€**
Côtes du Rhône, France

Primitivo di Manduria Papale **8,40€**
IGT, Varvaglione, Puglia, Italy

Monte Ravasqueira Reserva Familia **7,40€**
Alentejo, Portugal

C'EST EN BONNE COMPAGNIE
QUE LA VIE SE SAVOURE LE MIEUX.

SOFT DRINKS

Lodyss still water	**25cl 3,70€ - 50cl 5,80€**
Lodyss lightly sparkling water	**25cl 3,70€ - 50cl 5,80€**
Lodyss sparkling water	**3,70€**
Royal Bliss Bitter Lemon	**4,00€**
Coca Cola - Coca Cola Zero - Sprite - Fanta - Fuze Tea Peach	**4,00€**
Fever Tree Ginger Ale, Ginger Beer, Indian Tonic, Mediterranean Tonic	**5,30€**
Fruit juice	**4,00€**
	Red Bull **5,80€**

DRAFT BEER

Neipa IPA	**25cl 4,80€ - 50cl 9,50€**
Okult Blanche	**25cl 4,80€ - 50cl 9,50€**
Simon Pils	**25cl 3,70€ - 50cl 7,20€**
La Chouffe	**30cl 5,80€ - 50cl 9,50€**
Picon Beer	**25cl 5,80€ - 50cl 9,50€**

BEER BY THE BOTTLE

Ramborn Cider	**7,90€**
Leffe Brune	**5,30€**
Leffe Blonde	**5,30€**
Simon Régal	**4,80€**
Corona	**6,90€**
Knuppert	**4,20€**

GINS

Bombay Sapphire **15,80€**
A premium gin with fresh, complex aromas, enhanced by 10 exotic botanicals and presented in its iconic sapphire-blue bottle.

Bulldog Gin **16,30€**
An English gin made with 12 botanicals including poppy, dragon eye, lotus leaves, citrus, almond and lavender.

Gin Mare **17,40€**
A Spanish gin inspired by Mediterranean flavours, made with botanicals such as Arbequina olive, rosemary, thyme, basil and mandarin.

Monkey 47 **18,40€**
A distinctive gin from Germany's Black Forest, marked by one signature ingredient: cranberry.
Its name "47" refers to the 47 botanicals in its recipe and its 47% alcohol content.

Monkey 47 Sloe Gin **18,40€**
A distinctive gin from Germany's Black Forest, marked by one signature ingredient: cranberry. Macerated with sloe berries and bottled at 29%. Fresh and fruity, with notes of juniper and almond.

Opyos Dry Gin **16,80€**
Produced in small batches, this Luxembourg gin is a harmonious blend of 8 local ingredients, hand-picked and combined with 18 botanicals.

SIGNATURE COCKTAILS

Elmen Espresso Martini **13,70€**
Elmen-style Espresso Martini with hazelnuts.

Elmen Spritz **13,70€**
An original spritz combining peach, vanilla vodka, elderflower liqueur, St-Germain, cinnamon syrup and walnut.

Tropical Smash **13,70€**
A fresh, exotic cocktail made with basil-infused gin, lime, blackcurrant and passion fruit.

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CLASSIC COCKTAILS

Mojito **12,60€**
A refreshing Cuban classic with Bacardi rum, lime, mint, sugar and sparkling water.
+0.50€ with passion fruit or strawberry.

Caipirinha **12,60€**
Brazil's iconic cocktail, prepared with Janeiro cachaça, lime and sugar, served over crushed ice.
+0.50€ with passion fruit or strawberry.

Margarita/Spicy Margarita **12,60€**
Tequila, Cointreau, lime juice. +0.50€ with passion fruit or strawberry.

Piña Colada **13,70€**
A tropical mix of Bacardi rum, coconut cream and pineapple juice, served with ice.

Negroni **13,70€**
A timeless Italian aperitif with Bombay Sapphire gin, Campari and Martini Rosso, served with ice.

Espresso Martini **13,70€**
Kahlua, espresso, 42 Below vodka, sugar.

Moscow Mule **13,70€**
A bold mix of 42 Below vodka, ginger beer and lime, served in a copper mug.

Italian Mule **13,70€**
An amaretto version of the classic Mule, with ginger beer, Amaretto and lime.

London Mule **13,70€**
A gin version of the classic Mule, with ginger beer, Bombay gin and lime, served with ice.

Bacardi Mule **13,70€**
Cuban-inspired, with Bacardi rum, ginger beer and lime, served with ice.

Cosmopolitan **13,70€**
42 Below vodka, Cointreau, lime juice and cranberry juice.

Whiskey Sour **13,70€**
Bourbon, lime juice, sugar syrup and egg white.

Amaretto Sour **13,70€**
Amaretto, lime juice and egg white.

Pisco Sour **13,70€**
Pisco, lime juice, sugar syrup and egg white.

Sex on the Beach **13,70€**
A fruity, refreshing cocktail made with vodka, peach liqueur, orange juice and cranberry juice.

Porn Star Martini **13,70€**
An exotic cocktail made with vanilla vodka, passion fruit and lime, served with a shot of prosecco.

Old Fashioned **13,70€**
A great classic made with bourbon, sugar and bitters, delicately scented with orange zest.

Long Island Iced Tea **16,80€**
A powerful cocktail combining vodka, gin, tequila, rum and triple sec, brightened with lemon and topped with cola.

LIFE TASTES SWEETEST
IN GOOD COMPANY.

WARM DRINKS

Espresso	**3,60€**
Espresso Macchiato	**4,10€**
Double espresso	**4,70€**
Coffee	**3,80€**
Cappuccino	**4,50€**
Cappuccino with whipped cream	**4,80€**
Latte Macchiato	**4,80€**
Tea by TEE GSCHWENDNER Earl Grey, Nepal Spirit, Japanese Sencha, Chamomile, Verbena, Red Fruits	**5,30€**
Fresh mint or ginger tea	**5,30€**
Hot chocolate	**5,00€**
Hot chocolate with whipped cream	**5,30€**
Irish Coffee	**10,50€**

LONG DRINKS

Long drink with Red Bull	**12,60€**
Long drink with soft drink	**11,60€**
Shot	**4,20€**

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DIGESTIFS

CLASSICS

Get 27	**8,40€**
Amaretto Disaronno	**8,40€**
Baileys Irish Cream	**8,40€**
Sambuca Ramazzotti	**8,40€**
Limoncello Ramazzotti	**8,40€**
Amaro Averna	**8,40€**

HERBS

Jägermeister	**8,40€**
Fernet Branca	**8,40€**
Buff	**8,40€**

BRANDY

Cognac Martell VSOP	**11,60€**
Eau-De-Vie Zenner - Mirabelle, Williams Pear, Quetsch or Raspberry	**10,50€**
Grappa Nonnino Chardonnay	**10,00€**
Grappa Berta Valdavi	**10,00€**
Calvados	**9,00€**
Cointreau	**8,40€**

RHUMS

Zacapa Sistema Solera 23	**14,70€**
Bumbu	**13,70€**
Bumbu XO	**17,90€**
Bacardi Riserva Ocho	**11,60€**

WHISKYS

Lagavulin 16y, Islay	**16,30€**
Talisker 10y	**13,70€**
Jack Daniel's	**11,10€**
Jameson	**9,00€**
Johnnie Walker Black	**9,50€**
Bulleit Bourbon	**11,10€**

WINE

SPARKLING

Crémant Bubbly Brut — **40,00€**
Domaine Viticole Schumacher

Crémant Alice Hartmann Brut — **68,00€**

Crémant Alice Hartmann Rosé — **74,00€**

Champagne Veuve Clicquot — **121,00€**

WHITE

LUXEMBOURG

Pinot Gris Thill's — **38,00€**
Côteaux de Schengen, Domaine Thill

Pinot Gris Wormer Wäibour — **46,00€**
Maison Viticole Schmit-Fohl

Pinot Blanc Ahn Vogelsang — **37,00€**
Maison Viticole Schmit-Fohl

Riesling Aly Duhr — **40,00€**
Puit d'Or, Domaine Aly Duhr

Riesling Clos des Rochers — **52,00€**
Grevenmacher Fels 1er Grand Cru, Domaine Clos des Rochers

Chardonnay Petite Fleur des Rochers — **62,00€**
AOP, Domaine Clos des Rochers

Bueden Aly Duhr — **40,00€**
Domaine Aly Duhr

FRANCE

Chardonnay Guillaume — **34,00€**
Languedoc

Viognier Delas Frères — **36,00€**
Languedoc

ITALY

Vermentino La Pettegola — **41,00€**
IGT, Banfi, Toscana

Moscato d'Asti Bosc D'la Rei — **47,00€**
DOCG, Batasiolo, Piedmont

Vintages may vary depending on stock availability.

WINE

RED

LUXEMBOURG

Pinot Noir Petite Fleur des Rochers — **62,00€**
AOP, Domaine Clos des Rochers

FRANCE

Château Saint-Cosme — **38,00€**
Côtes du Rhône

Château Clos du Notaire — **41,00€**
Côtes de Bourg, Bordeaux

Si Mon Père Savait — **51,00€**
1re Cuvée, Bernard, Magrez, Roussillon

Cuvée Gravel — **82,00€**
Catherine & Claude Maréchal, Côtes de Beaune, Bourgogne

ITALY

Montepulciano d'Abruzzo Illuminati — **34,00€**
Illuminato, Abruzzo

Primitivo di Manduria Papale — **44,00€**
IGT, Varvaglione, Puglia

Chianti Classico Brolio — **55,00€**
IGT, Barone Ricasoli, Toscana

Barbera d'Alba — **52,00€**
Moccagatta, Piedmont

Magnum Primitivo di Manduria Papale — **87,00€**
IGT, Varvaglione, Puglia

PORTUGAL AND SPAIN

Crianza Al Vides Roble — **34,00€**
Roble D.O., Casado Alvides, Ribeira del Duero, Spain

Quinta dos Aciprestes Riserva — **50,00€**
Douro, Portugal

Monte Ravasqueira Reserva Familia — **32,00€**
Alentejo, Portugal

Vintages may vary depending on stock availability.

WINE

REST OF THE WORLD

Malbec Luigi Bosco **45,00€**
Mendoza, Argentina

Zinfandel Wente Beyer Ranch **51,00€**
California, USA

Cuvée Rouge Big John **52,00€**
Cuvée Reserve, Weingut Erich Scheiblhofer, Austria

Cabernet Sauvignon Allesverloren **54,00€**
South Africa

ROSÉ

L'Instant de Roseline **38,00€**
Château Sainte Roseline, Provence, France

Lampe de Méduse Cru Classé **59,00€**
Château Sainte Roseline, Provence, France

Château de Font-Vive **42,00€**
Bandol, France

Rosé Petite Fleur des Rochers **52,00€**
AOP, Domaine Clos des Rochers, Luxembourg

Whispering Angel **55,00€**
Château d'Esclans, Côtes de Provence, France

YOUR WINE

Your own bottle **27,00€**
Bring your own wine and enjoy it with your meal.

Vintages may vary depending on stock availability.