

LUNCH DEALS

Wednesday to Friday for lunch

17 - 19 June

for 13,50€

WEDNESDAY

Turkey cordon bleu with mozzarella

Spätzle

THURSDAY

Duo of grilled sausages

Potato salad

FRIDAY

Pasta salad

Salmon and green vegetables



@BRASSERIE.ELMEN

SNACKS

Available on Friday and Saturday from 2pm till 6pm

Cold cuts platter

Cured and cooked ham, Lyoner sausage and Luxembourgish sausage

Gluten (wheat), sulfites

18,90€

Croque Elmen

Cooked ham, Emmental, creamy Luxembourg mustard béchamel, served with chips

Gluten (wheat), milk, mustard

9,50€

TARTES FLAMBÉES

Traditional tarte flambée

Cream, bacon and onions

Gluten (wheat), milk

16,80€

Ham and fig tarte flambée

Cream, onions, Comté, cured ham, figs, parmesan and balsamic

Gluten (wheat), milk, sulfites

23,70€

Burrata tarte flambée

Cream, onions, grilled vegetable mix, burrata, arugula pesto and hazelnuts

Gluten (wheat), milk, nuts (hazelnuts)

23,70€



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 Feiertagszalot	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

Poultry cordon bleu with Emmental and side of your choice

Gluten (wheat), egg, milk

26,80€

Traditional Paschtéit

Vol-au-vent and side of your choice

Gluten (wheat), egg, milk, celery, sulfites

25,80€

Elmen schnitzel

Breaded veal escalope and side of your choice

Gluten (wheat), egg, peanuts

28,90€

Kniddele mat Speck

Traditional Kniddelen with cream and bacon

Gluten (wheat), egg, milk

23,70€

Kniddele mat Geméis

Traditional Kniddelen with seasonal vegetables

Gluten (wheat), egg, milk, celery

20,50€

Chef's Liégeoise-style meatballs

100% Luxembourg minced beef and pork meatballs, Belgian-inspired, with side of your choice

Gluten (wheat), egg, milk, celery, mustard, sulfites

25,80€

Surf & Turf

Irish Prime "Teres Major" beef cut, garlic tiger prawns, vegetables, side and sauce of your choice

Crustaceans, milk, sulfites

35,20€

Plancha salmon and prawn duo

Plancha-seared salmon and tiger prawns, sauce vierge, vegetables and side of your choice

Crustaceans, fish

31,00€

EXTRAS

Mixed salad

Radishes and cherry tomatoes

Mustard, sulfites

5,30€

Seasonal vegetables

Milk

5,30€

Luxembourgish fries

Gluten (wheat), peanuts

5,30€

Mashed potatoes

Milk

5,30€

SAUCES

Mushroom sauce

Gluten (wheat), milk, celery, mustard, sulfites

5,30€

Pepper sauce

Gluten (wheat), milk, celery, mustard, sulfites


5,30€

Garlic butter


Milk

5,30€

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

Breaded turkey escalope and side of your choice

Gluten (wheat), egg, sulfites

14,20€

Mini Kniddelen with bacon

Small portion of Kniddelen with cream and bacon

Gluten (wheat), egg, milk

14,20€

Crispy chicken

Cornflake-breaded chicken fillet and side of your choice

Gluten (wheat), egg

14,20€

DESSERTS

Café gourmand

Selection of mini desserts with coffee or tea

14,20€

Dame blanche

Vanilla ice cream, whipped cream, hot chocolate sauce and almonds

Egg, milk, nuts (almonds)

10,50€

Iced coffee

Vanilla ice cream and whipped cream

Milk, egg

9,50€

Homemade tiramisu

Gluten (wheat), egg, milk

9,50€

Homemade crème brûlée

Egg, milk

9,50€

Homemade chocolate mousse

Egg, milk

9,50€

Pie of the day

Served with one scoop of ice cream and whipped cream

Gluten (wheat), egg, milk

9,50€

Ice cream or sorbet scoop

Vanilla, chocolate, coffee, lemon sorbet, strawberry sorbet

Milk (ice cream only)

3,70€

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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 Refreshing Italian aperitif made with Aperol, prosecco and soda, served with ice and an orange slice.	13,20€
Chandon Spritz An elegant spritz made with Chandon Garden Spritz, a blend of sparkling wine and bitter orange liqueur with natural spices.	13,70€
Sarti Spritz Refreshing Italian aperitif made with Sarti, prosecco and soda, served with ice.	13,20€
Elmen Spritz An original, indulgent spritz combining peach, vanilla vodka, St-Germain elderflower liqueur, cinnamon syrup and walnut.	13,70€
Campari Spritz Refreshing Italian aperitif made with Campari, prosecco and soda, served with ice and an orange slice.	13,20€
Lillet Wildberry A fruity, refreshing mix of Lillet, tonic and berries, served with ice.	13,20€
St-Germain Spritz A light, floral cocktail made with St-Germain elderflower liqueur, prosecco and soda.	14,20€
Porto Tonic A fresh, sparkling mix of white port and tonic, served with ice and a citrus touch.	13,20€

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€
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ALCOHOL-FREE BEERS

Simon 00	4,20€
Corona 00	5,50€
Franziskaner 00	6,90€
Simon 0,0%	4,20€
Simon Lime & Ginger 0,0%	4,20€

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 Domaine Viticole Schumacher	8,40€
Crémant Alice Hartmann Brut	14,20€
Crémant Alice Hartmann Rosé	15,50€
Champagne Veuve Clicquot Brut	18,90€

WHITE

Pinot Gris Thill's Côteaux de Schengen, Domaine Thill, Luxembourg	7,90€
Riesling Aly Duhr Puit d'Or, Domaine Aly Duhr, Luxembourg	8,40€
Chardonnay Guillaume Languedoc, France	7,40€
Moscato d'Asti Bosc D'la Rei DOCG, Batasiolo, Piedmont, Italy	9,50€

ROSÉ

L'Instant de Roseline Château Sainte Roseline, Provence, France	7,90€
Lampe de Méduse Cru Classé Château Sainte Roseline, Provence, France	12,60€

RED

Château Saint-Cosme Côtes du Rhône, France	7,40€
Primitivo di Manduria Papale IGT, Varvaglione, Puglia, Italy	8,40€
Monte Ravasqueira Reserva Familia Alentejo, Portugal	7,40€



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	5,30€
Ginger Ale, Ginger Beer, Indian Tonic, Mediterranean Tonic	
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€
Lefte Brune	5,30€
Lefte Blonde	5,30€
Simon Régál	4,80€
Corona	6,90€
Knuppert	4,20€

GINs

Bombay Sapphire

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

15,80€

Bulldog Gin

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

16,30€

Gin Mare

A Spanish gin inspired by Mediterranean flavours, made with botanicals such as Arbequina olive, rosemary, thyme, basil and mandarin.

17,40€

Monkey 47

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.

18,40€

Monkey 47 Sloe Gin

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.

18,40€

Opyos Dry Gin

Produced in small batches, this Luxembourg gin is a harmonious blend of 8 local ingredients, hand-picked and combined with 18 botanicals.

16,80€

SIGNATURE COCKTAILS

Elmen Espresso Martini

Elmen-style Espresso Martini with hazelnuts.

13,70€

Elmen Spritz

An original spritz combining peach, vanilla vodka, elderflower liqueur, St-Germain, cinnamon syrup and walnut.

13,70€

Tropical Smash

A fresh, exotic cocktail made with basil-infused gin, lime, blackcurrant and passion fruit.

13,70€



CLASSIC COCKTAILS

Mojito A refreshing Cuban classic with Bacardi rum, lime, mint, sugar and sparkling water. +0.50€ with passion fruit or strawberry.	12,60€
Caipirinha Brazil's iconic cocktail, prepared with Janeiro cachaça, lime and sugar, served over crushed ice. +0.50€ with passion fruit or strawberry.	12,60€
Margarita/Spicy Margarita Tequila, Cointreau, lime juice. +0.50€ with passion fruit or strawberry.	12,60€
Piña Colada A tropical mix of Bacardi rum, coconut cream and pineapple juice, served with ice.	13,70€
Negroni A timeless Italian aperitif with Bombay Sapphire gin, Campari and Martini Rosso, served with ice.	13,70€
Espresso Martini Kahlua, espresso, 42 Below vodka, sugar.	13,70€
Moscow Mule A bold mix of 42 Below vodka, ginger beer and lime, served in a copper mug.	13,70€
Italian Mule An amaretto version of the classic Mule, with ginger beer, Amaretto and lime.	13,70€
London Mule A gin version of the classic Mule, with ginger beer, Bombay gin and lime, served with ice.	13,70€
Bacardi Mule Cuban-inspired, with Bacardi rum, ginger beer and lime, served with ice.	13,70€
Cosmopolitan 42 Below vodka, Cointreau, lime juice and cranberry juice.	13,70€
Whiskey Sour Bourbon, lime juice, sugar syrup and egg white.	13,70€
Amaretto Sour Amaretto, lime juice and egg white.	13,70€
Pisco Sour Pisco, lime juice, sugar syrup and egg white.	13,70€
Sex on the Beach A fruity, refreshing cocktail made with vodka, peach liqueur, orange juice and cranberry juice.	13,70€
Porn Star Martini An exotic cocktail made with vanilla vodka, passion fruit and lime, served with a shot of prosecco.	13,70€
Old Fashioned A great classic made with bourbon, sugar and bitters, delicately scented with orange zest.	13,70€
Long Island Iced Tea A powerful cocktail combining vodka, gin, tequila, rum and triple sec, brightened with lemon and topped with cola.	16,80€



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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	5,30€
Earl Grey, Nepal Spirit, Japanese Sencha, Chamomile, Verbena, Red Fruits	
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 Reserva 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 Domaine Viticole Schumacher	40,00€
Crémant Alice Hartmann Brut	68,00€
Crémant Alice Hartmann Rosé	74,00€
Champagne Veuve Clicquot	121,00€

WHITE

LUXEMBOURG

Pinot Gris Thill's Côteaux de Schengen, Domaine Thill	38,00€
Pinot Gris Wormer Wäibour Maison Viticole Schmit-Fohl	46,00€
Pinot Blanc Ahn Vogelsang Maison Viticole Schmit-Fohl	37,00€
Riesling Aly Duhr Puit d'Or, Domaine Aly Duhr	40,00€
Riesling Clos des Rochers Grevenmacher Fels 1 ^{er} Grand Cru, Domaine Clos des Rochers	52,00€
Chardonnay Petite Fleur des Rochers AOP, Domaine Clos des Rochers	62,00€
Bueden Aly Duhr Domaine Aly Duhr	40,00€

FRANCE

Chardonnay Guillaume Languedoc	34,00€
Viognier Delas Frères Languedoc	36,00€

ITALY

Vermentino La Pettegola IGT, Banfi, Toscana	41,00€
Moscato d'Asti Bosc D'la Rei DOCG, Batasiolo, Piedmont	47,00€

Vintages may vary depending on stock availability.

WINE

RED

LUXEMBOURG

Pinot Noir Petite Fleur des Rochers

AOP, Domaine Clos des Rochers

62,00€

FRANCE

Château Saint-Cosme

Côtes du Rhône

38,00€

Château Clos du Notaire

Côtes de Bourg, Bordeaux

41,00€

Si Mon Père Savait

1^{re} Cuvée, Bernard, Magrez, Roussillon

51,00€

Cuvée Gravel

Catherine & Claude Maréchal, Côtes de Beaune, Bourgogne

82,00€

ITALY

Montepulciano d'Abruzzo Illuminati

Illuminato, Abruzzo

34,00€

Primitivo di Manduria Papale

IGT, Varvaglione, Puglia

44,00€

Chianti Classico Brolio

IGT, Barone Ricasoli, Toscana

55,00€

Barbera d'Alba

Moccagatta, Piedmont

52,00€

Magnum Primitivo di Manduria Papale

IGT, Varvaglione, Puglia

87,00€

PORTUGAL AND SPAIN

Crianza Al Vides Roble

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

34,00€

Quinta dos Aciprestes Reserva

Douro, Portugal

50,00€

Monte Ravasqueira Reserva Familia

Alentejo, Portugal

32,00€

Vintages may vary depending on stock availability.

WINE

REST OF THE WORLD

Malbec Luigi Bosco Mendoza, Argentina	45,00€
Zinfandel Wente Beyer Ranch California, USA	51,00€
Cuvée Rouge Big John Cuvée Reserve, Weingut Erich Scheiblhofer, Austria	52,00€
Cabernet Sauvignon Allesverloren South Africa	54,00€

ROSÉ

L'Instant de Roseline Château Sainte Roseline, Provence, France	38,00€
Lampe de Méduse Cru Classé Château Sainte Roseline, Provence, France	59,00€
Château de Font-Vive Bandol, France	42,00€
Rosé Petite Fleur des Rochers AOP, Domaine Clos des Rochers, Luxembourg	52,00€
Whispering Angel Château d'Esclans, Côtes de Provence, France	55,00€

YOUR WINE

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