

LUNCH DEALS

Wednesday to Friday for lunch

22 - 24 April

for 13,50€

WEDNESDAY

Veal roast

Veggies and grenaille potatoes

THURSDAY

Confit piglet terrine

Carrots and mashed potatoes

FRIDAY

Mixed deep-fried fish

Creamy rice and green peas



@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

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

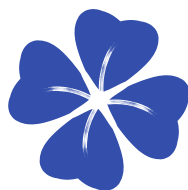
Pan-seared with ramsons, served with mashed potatoes and vegetables
Fish, Milk, Celery, Mustard, Sulfites

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

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

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	
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 or tonic	10,50€
Cynar sec	7,50€
Cynar - soda, orange or tonic	10,50€
Martini - red or white	7,00€
Martini Nolo Vibrante	6,50€
Campari Spritz	12,50€
Porto Niepoort - red or white	7,00€
Kir white wine - 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.	
Sarti Spritz	12,50€
A refreshing Italian aperitif made with Sarti Rosa, prosecco, and soda, served over ice.	
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 N/A Spritz - original or rosso	7,00€
Crodino Tonic	11,50€
Beerbusch Gin 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

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

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 Régal	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.



COCKTAILS

Mojito	12,00€
A refreshing Cuban classic with Bacardi rum, lime, mint, sugar and sparkling water. +0,50€ with passion fruit or strawberry.	
Caipirinha	12,00€
The iconic Brazilian cocktail, made with Janeiro cachaça, lime and sugar, served over crushed ice. +0,50€ with passion fruit or strawberry.	
Margarita	12,00€
Tequila, Cointreau and lime juice. +0,50€ with passion fruit or strawberry.	
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.	
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.	
Cosmopolitan	13,00€
Vodka, Cointreau, lime juice and cranberry juice.	
Whiskey Sour	13,00€
Bourbon, lime juice, sugar syrup and egg white.	
Amaretto Sour	13,00€
Amaretto, lime juice and egg white.	

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€



BRASSERIE
ELMEN

DIGESTIFS

THE CLASSICS

Get 27	8,00€
Amaretto Disaronno	8,00€
Baileys Irish Cream	8,00€
Sambuca Ramazzotti	8,00€
Limoncello Ramazzotti	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 Wormer Wäibour	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

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

Malbec Luigi Bosca Mendoza, Argentina, 2021	42,00€
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

L'Instant de Roseline Château Sainte Roseline, Provence, France	36,00€
Lampe de Méduse Cru Classé Château Sainte Roseline, Provence, France	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 Château d'Esclans, Côtes de Provence, France, 2024	52,00€

YOUR OWN WINE

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