

# Menu

## Flammekueche



**Traditional Tarte flambée** 16,00€

Cream, onions, bacon

Gluten (wheat), milk

**Paulina Tarte flambée** 18,50€

Cream, onions, bacon, ham, Comté cheese, mushrooms

Gluten (wheat), milk, sulphites

**Nordic Tarte flambée** 21,50€

Cream, smoked salmon, capres, red onions, oregano

Gluten (wheat), fish, milk, sulphites

**Mushroom Tarte flambée**  16,00€

Cream, Comté cheese, onions, mushrooms, parsley

Gluten (wheat), milk



## Starters

**Gromperekichelcher with cured ham** 11,50€

2 homemade potato galettes, cured ham, pickles and apple compote

Gluten (wheat), egg, milk, mustard, sulphites

**Gromperekichelcher with smoked salmon** 13,50€

2 homemade potato galettes with smoked salmon, Bistro's creamy dip (sour cream, mustard, shallot, capres, gherkin)

Gluten (wheat), egg, fish, milk, mustard, sulphites

**Beef carpaccio with rocket salad** 14,50€

Thinly sliced carpaccio, Parmesan shavings, rocket and balsamic vinaigrette

Milk, sulphites

**Mixed platter** 24,00€

Cured ham, Ardennes salami, ham, Lyoner sausage, Comté cheese, Parmesan, Brie, butter

Gluten (wheat, barley, rye, oats), eggs, milk, tree nuts (walnut), mustard, sulphites

**Garlic prawns** 13,00€

Sautéed prawns, butter, garlic and parsley

Crustaceans, milk

**Small Feiertstengszalot** 13,50€

Homemade traditional Feiertstengszalot with eggs, mustard, beef, onions and pickles

Eggs, celery, mustard, sulphites

**Beef and chicken tacos** 13,50€

Beef, salad, bell pepper, tomato, onion, Comté, guacamole

Poulet, salad, bell pepper, tomato, onion, Parmesan, crème fraîche

Gluten (wheat), egg, milk, mustard, sulphites

**Beef Tartare** 13,00€

Homemade Tartare with toast bread

Gluten (wheat, barley), egg, fish, soy, egg, mustard, sulphites





## Signature dishes

**Lënster Cordon Bleu** 25,00€

Turkey Cordon bleu stuffed with ham and Comté cheese, fries and sauce of choice

Gluten (wheat), egg, milk, sulphites

**Traditional Paschtéit** 24,00€

Traditional Bouchée à la Reine with fries

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

**Sirloin steak** 38,00€

300g, salad, fries and sauce of choice

Gluten (wheat), milk, egg, mustard, sulphites

**Lënster Schnitzel** 26,00€

Breaded veal escalope, fries and sauce of choice

Gluten (wheat), egg, milk, sulphites

**Surf & Turf** 30,00€

Rumsteak Tagliata, prawns, garlic butter and fries

Gluten (wheat), crustaceans, egg, milk

**Wäinzoossiss** 25,50€

3 Wäinzoossiss, potato purée and mustard sauce

Egg, milk, mustard, sulphites

**Roasted salmon fillet** 27,00€

Vegetables, potato purée, Bistro's creamy dip (sour cream, mustard, shallot, capres, gherkin)

Gluten (wheat), egg, fish, milk, soy, sulphites

**Beef, chicken and vegetarian tacos** 24,00€

Beef, salade, bell pepper, tomato, onion, Comté cheese, guacamole

Chicken, salad, bell pepper, tomato, onion, Parmesan, sour cream

Beyond Meat "Steak", salad, bell pepper, tomato, onion, Comté cheese, Bistro's creamy dip (sour cream, mustard, shallot, capres, gherkin)

Served with fries

Gluten (wheat), egg, milk, mustard, sulphites

**Kniddelen with bacon** 21,50€

Traditional Kniddelen with cream and bacon

Gluten (wheat), egg, milk, sulphites

**Kniddelen with Wäinzoossiss** 25,00€

Traditional Kniddelen with Wäinzoossiss and mustard sauce

Gluten (wheat), egg, milk, mustard, sulphites

**Kniddelen with vegetables** 18,50€

Traditional Kniddelen with seasonal vegetables

Gluten (wheat), egg, milk, soy





## Burgers

### Lënster burger 23,00€

100% beef steak, Comté cheese, pepper mayonnaise, bacon, salad, pickles and fries

Gluten (wheat, wheat), egg, peanuts, soy, egg, mustard, sesame, sulphites

### Chicken burger 21,50€

Crispy chicken, Caesar dressing, Parmesan cheese, rocket salad, tomato, fried onions and fries

Gluten (wheat, barley), egg, fish, peanuts, milk, mustard, sesame, sulphites

### Veggy burger 20,00€

Beyond Meat "Steak", Comté cheese, guacamole, pickles, salad, Bistro's creamy dip (sour cream, mustard, shallot, capres, gherkin) and sweet potato fries

Gluten (wheat, barley), peanuts, soy, egg, milk, mustard, sesame, sulphites

### Chef's burger 26,50€

Gromperekichelcher, beef steak, bacon, melted cheese, mustard sauce, hard-boiled egg, pickles, tomato and salad

Gluten (wheat), egg, milk, mustard, sulphites

### Add melted cheese to your burger +4,00€

## Salads and cold dishes

### Feierstengszalot 25,00€

Homemade traditional salad with eggs, mustard, beef, onion, pickles, fries and salad

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

### Vegan garden salad 17,00€

Mixed salad, vegetables, avocado, tomato, orange, parsley, sesame, citrus seasoning

Soy, mustard, sesame

### Prawn salad CK Fitness 23,50€

Mixed salad, prawns with garlic, avocado, tomato, orange, parsley, citrus seasoning

Crustaceans, milk, mustard

### Chicken salad 22,50€

Mixed salad, crispy chicken, parmesan, croutons, tomato and Caesar dressing

Gluten (wheat, barley), egg, fish, milk, mustard, sulphites

### Beef Tartare 23,00€

Homemade Tartare with fries and toasted bread

Gluten (wheat, barley), egg, fish, soy, milk, mustard, sulphites

### Ham, Fritten an Zalot 22,50€

Duo of ham, fries and salad

Gluten (wheat), egg, milk, mustard, sulphites

### Salad with heirloom tomatos and Burratina 21,50€

Heirloom tomatos, croutons, rocket salad, balsamic vinaigrette, Burratina

Gluten (wheat), milk, sulphites

### Beef Carpaccio 25,00€

Fine slices of Carpaccio, Parmesan shavings, balsamic vinaigrette and fries

Gluten (wheat), egg, milk, sulphites

### Gromperekichelcher with cured ham 19,50€

4 homemade potato galettes with cured ham, pickles and apple compote

Gluten (wheat), egg, milk, mustard, sulphites

### Gromperekichelcher with smoked salmon 22,50€

4 homemade potato galettes with smoked salmon, Bistro's creamy dip (sour cream, mustard, shallot, capres, gherkin)

Gluten (wheat), egg, fish, milk, mustard, sulphites

## Extras

<b>Mixed Salad</b>	<b>4,00€</b>
Green salad and citrus dressing	
Mustard	
<b>Mixed seasonal vegetables</b>	<b>4,50€</b>
Soy, milk	
<b>Fries</b>	<b>4,20€</b>
Gluten (wheat), egg, milk	
<b>Sweet potato fries</b>	<b>4,50€</b>
Gluten (wheat), egg, milk	
<b>1 Gromperekichelchen</b>	<b>3,20€</b>
Gluten (wheat), egg, milk	
<b>Melted cheese</b>	<b>4,00€</b>
Milk, sulphites	
<b>Potato purée</b>	<b>4,50€</b>
Milk	

## Sauces

<b>Mushroom sauce</b>	<b>3,50€</b>
Milk, sulphites	
<b>Pepper sauce</b>	<b>3,50€</b>
Milk, sulphites	
<b>Mustard sauce</b>	<b>3,50€</b>
Milk, mustard, sulphites	

## Kids (from 6 to 12 years old)

One scoop of ice cream is offered with every children's meal!

<b>Burger</b>	<b>13,50€</b>
with fries	
Gluten (wheat, barley), egg, peanut, soy, milk, sesame	
<b>Mini Wiener Schnitzel</b>	<b>13,50€</b>
Breaded veal escalope and fries	
Gluten (wheat), egg, milk	
<b>Crispy chicken</b>	<b>13,50€</b>
Marinated and breaded chicken and fries	
Gluten (wheat), egg, milk	
<b>Mini Kniddelen with bacon</b>	<b>13,50€</b>
Small portion of Kniddelen with cream and bacon	
Gluten (wheat), egg, milk, sulphites	
<b>Wäinzoossiss</b>	<b>13,50€</b>
1 Wäinzoossiss, potato purée and mustard sauce	
Egg, milk, mustard, sulphites	



## Desserts

<b>Café Gourmand</b>	<b>12,50€</b>
Assortment of small desserts with a coffee or tea	
<b>Dame Blanche</b>	<b>9,50€</b>
Vanilla ice cream, whipped cream, warm chocolate sauce and almonds	
Egg, milk, tree nut (almond)	
<b>Café Liégeois</b>	<b>9,50€</b>
Iced coffee, vanilla ice cream and whipped cream	
Gluten (wheat), egg, milk	
<b>Homemade Mousse au Chocolat</b>	<b>9,50€</b>
Egg, milk	
<b>Tiramisu</b>	<b>9,50€</b>
Gluten (wheat), egg, milk, sulphites	
<b>Panna cotta with vanilla</b>	<b>9,50€</b>
Red berry coulis	
Milk	
<b>Traditional Crème Brûlée</b>	<b>9,60€</b>
Egg, milk	
<b>Affogato</b>	<b>6,50€</b>
Vanilla ice cream and espresso	
Egg, milk	
<b>Pie of the day</b>	<b>7,00€</b>
<b>Scoop of ice cream or sorbet</b>	<b>3,20€</b>
Vanilla, chocolate, coffee, lemon sorbet, strawberry sorbet	
Egg, milk	

# Drinks

## Aperitifs

### The Classics

<b>Dry Campari</b>	<b>7,50€</b>
<b>Campari - soda, orange or tonic</b>	<b>10,50€</b>
<b>Dry Cynar</b>	<b>7,50€</b>
<b>Cynar - soda, orange or tonic</b>	<b>10,50€</b>
<b>Martini - red or white</b>	<b>7,00€</b>
<b>Porto Niepoort - red or white</b>	<b>7,00€</b>
<b>Kir vin blanc</b>	<b>7,50€</b>
<b>Wine with Cola / Sprite (25cl / 50cl)</b>	<b>5,50€ / 9,00€</b>
<b>Pastis Ricard</b>	<b>7,50€</b>

### Favourites

<b>Aperol Spritz</b>	<b>12,50€</b>
A refreshing Italian aperitif made with Aperol, prosecco and soda, served with ice cubes and a slice of orange.	
<b>Sarti Spritz</b>	<b>12,50€</b>
A refreshing Italian aperitif made with Sarti, prosecco and soda, served with ice cubes.	
<b>Campari Spritz</b>	<b>12,50€</b>
A refreshing Italian aperitif made with Campari, prosecco and soda, served with ice cubes.	
<b>Lënster Spritz</b>	<b>13,00€</b>
House Spritz creation made with Chandon, prosecco and soda, served with ice cubes and orange zest.	
<b>Lëtzt Spritz</b>	<b>14,00€</b>
Luxembourgish alternative to Aperol Spritz.	
<b>Lillet Wildberry</b>	<b>12,50€</b>
A fruity and refreshing blend of Lillet, tonic and berries, served with ice cubes.	
<b>St-Germain Spritz</b>	<b>13,50€</b>
A light and floral cocktail made with St-Germain elderflower liqueur, prosecco and soda.	
<b>Porto Tonic</b>	<b>12,50€</b>
A fresh and sparkling blend of white port and tonic, served with ice cubes and a touch of citrus.	
<b>Glass of Crémant Bubbly</b>	<b>8,00€</b>
Domaine Schumacher, Luxembourg	
<b>Glass of Crémant Alice Hartmann</b>	<b>13,50€</b>
Domaine Alice Hartmann, Luxembourg	

### Alcohol-free

<b>Crodino N/A Spritz - original or rosso</b>	<b>7,00€</b>
<b>Crodino Tonic</b>	<b>11,50€</b>
<b>Beerbusch Gin 0.0%</b>	<b>13,50€</b>
<b>Glass of Bernard-Massard Cuvée 0</b>	<b>7,00€</b>

# 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

**Riesling Aly Duhr** 8,00€

Puit d'Or, Domaine Aly Duhr, Luxembourg

**Chardonnay Guillaume** 7,00€

Languedoc, France

**Moscato d'Asti Bosc D'la Rei** 9,00€

DOCG, Batasiolo, Piedmont, Italy

## Rosé

**L'Instant de Roseline** 7,50€

Château de Roseline, Provence, France

**Lampe de Méduse Cru Classé** 12,00€

Château de Roseline, Provence, France

## Red

**Château Saint-Cosme** 7,50€

Côtes du Rhône, France

**Primitivo di Manduria Punta Aquila** 8,50€

IGT, Tenute Rubino, Puglia, Italy

**Monte Ravasqueira Reserva Familia** 7,00€

Alentejo, Portugal

## Soft Drinks

**Lodyss still** 25cl 3,50€ - 50cl 5,50€

**Lodyss slightly sparkling** 25cl 3,50€ - 50cl 5,50€

**Lodyss sparkling** 3,50€

**Royal Bliss Bitter Lemon** 3,80€

**Coca Cola / Coca Cola Zero / Sprite / Fanta / Fuze Tea** 3,80€

**Fever Tree** 5,00€

**Fruit juices** 3,80€

## Draft beer

Diekirch	25cl 3,50€ - 50cl 6,50€
Leffe Blonde	25cl 4,80€ - 50cl 9,00€
Iechternacher	25cl 4,50€ - 50cl 8,00€
Franziskaner	30cl 4,80€ - 50cl 7,80€
La Chouffe	25cl 4,80€ - 50cl 9,00€
Add some Picon	25cl 2,00€ - 50cl 3,00€

## Bottled beer

Knuppert in a can 33cl	4,00€
Ramborn Cider	7,50€
Corona	6,50€
Liefmans - Fruitesse	5,00€

## Alcohol-free

Franziskaner alcohol-free 50cl	6,50€
Simon 0,0%	4,00€

# Gins

## Copperhead Gin

17,50€

Composed of juniper, cardamom, orange, angelica and coriander, Copperhead Gin takes its name from Mr Copperhead, an alchemist in search of the elixir of life.

## Bulldog Gin

15,50€

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

## Gin Mare

16,50€

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

## Monkey 47

17,50€

A unique gin originating from the Black Forest in Germany and characterised by a distinctive ingredient: cranberry. Its name, '47', refers to the 47 botanicals in its unique recipe and the fact that it is bottled at 47% alcohol.

## Bombay Sapphire

15,00€

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

## KI NO BI

16,00€

A Japanese artisanal gin, distilled in Kyoto, blending local ingredients such as yuzu, sansho pepper and gyokuro tea for a unique freshness and elegance.

## Opyos Dry Gin

16,00€

Produced in small quantities, this Luxembourgish gin is a harmonious blend of 8 local products, hand-picked and blended with 18 botanicals.

# Cocktails

<b>Mojito</b>	12,00€
A refreshing Cuban classic with Bacardi rum, lime, mint, sugar and soda water.	
<b>Caipirinha</b>	12,00€
Brazil's iconic cocktail, prepared with Janeiro cachaça, lime and sugar, served over crushed ice.	
<b>Caipiroska</b>	12,00€
A vodka-based variation of the Caipirinha, made with 42 Below vodka, fresh lime, and sugar.	
<b>Piña Colada</b>	13,00€
A tropical blend of Bacardi rum, coconut cream and pineapple juice, with ice cubes.	
<b>Negroni</b>	13,00€
A timeless Italian aperitif with Bombay Sapphire gin, Campari and Martini Rosso, served over ice.	
<b>Long Island Iced Tea</b>	17,00€
A powerful and refreshing cocktail made with 42 Below vodka, Bacardi rum, Bombay Sapphire gin, Cazadores tequila, triple sec, lemon juice and Coca-Cola.	
<b>Cuba Libre</b>	13,00€
A simple yet tasty combination of Bacardi rum, Coca-Cola and fresh lime juice, with ice cubes.	
<b>Moscow Mule</b>	13,00€
A bold mix of 42 Below vodka, ginger beer and lime, served in a copper mug.	
<b>London Mule</b>	13,00€
A gin-based version of the classic Mule, with ginger beer, Bombay gin and lime, served with ice.	
<b>Bacardi Mule</b>	13,00€
Cuban-inspired with Bacardi rum, ginger beer and lime, served with ice cubes.	

## Alcohol-free

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

## 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>Coffee</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, Japan Sencha, Red berries or chamomile	
<b>Tea with fresh mint</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>
<b>Matcha Latte</b>	<b>5,00€</b>

# Digestives

## 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 liqueurs

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€
Hunnegdrëpp Lilienhaff	8,00€
Hunnegdrëpp as a shot	4,00€

## Rums

Zacapa Sistema Solera 23	14,00€
Bumbu	13,00€
Bacardi Reserva Ocho	12,00€
Eminente 7y	14,50€

## 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

## Sparkling

<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>

## White

### Luxembourg

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

### France

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

### Italy

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

Vintages may be subject to change depending on the available stock.

# Wines

## Red

### Luxembourg

**Pinot Noir Petite Fleur des Rochers** 59,00€

AOP, Domaine Clos des Rochers

### France

**Château Saint-Cosme** 36,00€

Côtes du Rhône

**Château Clos du Notaire** 39,00€

Côtes de Bourg, Bordeaux

**Si Mon Père Savait** 48,00€

1<sup>er</sup> Cuvée, Bernard, Magrez, Roussillon

**Cuvée Gravel** 78,00€

Catherine & Claude Maréchal, Côtes de Beaune, Burgundy

### Italy

**Montepulciano d'Abruzzo Illuminati** 32,00€

Illuminato, Abruzzo

**Primitivo di Manduria Punta Aquila** 41,00€

IGT, Tenute Rubino, Puglia

**Chianti Classico Brolio** 52,00€

IGT, Barone Ricasoli, Tuscany

**Barbara d'Alba** 49,00€

Moccagatta, Piedmont

**Mangnum Primitivo di Manduria** 82,00€

IGT, Punta Aquila, Tenute Rubino, Puglia

### Portugal and Spain

**Crianza Al Vides Roble** 32,00€

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

**Quinta dos Aciprestes Reserva** 47,00€

Douro, Portugal

**Monte Ravasqueira Reserva Familia** 32,00€

Alentejo, Portugal

Vintages may be subject to change depending on the available stock.

# Wines

## Rest of the world

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

## Rosé

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

## Your wine

<b>BYOB - bring your own bottle</b>	<b>35,00€</b>
Bring your own wine and enjoy it with your meal.	

Vintages may be subject to change depending on the available stock.