

Breakfast

FROM MONDAY TILL FRIDAY FROM 08:00

Marisca Formula

8,50€

1 pastry of your choice
1 warm drinks
1 fruit juice

Beim Méchel Formula

11,50€

Bread
Jam, butter, ham, cheese
1 warm drink
1 fruit juice

Snacks

SERVED FROM 14:00 TILL 22:00

Mixed platter

21,50€

Selection of cold cuts and cheese, homemade pickles [1, 3, 7, 10, 12]

Cold cuts board

18,00€

Selection of 4 types of cold cuts, homemade pickles [1, 10, 12]

Cheese board

17,00€

Selection of 4 types of cheese [1, 7]

Croque Méchel

13,00€

With Luxembourgish cooked ham and Emmental cheese [1, 7]

Bierknacker

3,50€

Per piece

Lunch deals

FROM MONDAY TO FRIDAY FOR LUNCH

11 - 15 MAY

FOR 15,00€

Monday

Chicken suprême, yogurt sauce, fries, salad

Wednesday

Paysanne salad

Thursday

Vegetarian quiche

Friday

Bacalhau com natas

M E N U

B I S T R O - B R A S S E R I E

STARTERS

Melon gazpacho 9,50€

Charentais melon, basil, Espelette pepper and balsamic vinegar

Garlic prawns 12,00€

Fried prawns with butter and pink garlic [2, 7]

Feierstengszalot 12,00€

Traditional beef salad [3, 9, 10, 12]

Beef tartare 12,00€

Hand-cut with its condiments [1, 3, 4, 7, 10, 12]

Grilled green asparagus 13,50€

Soft-boiled egg and Parmesan shavings [3, 7]

Sun-kissed vegetable mille-feuille 13,80€

Peppers, courgettes, eggplants, colourful tomatoes, Philadelphia cheese with herbs [7]

Reimagined chicken salad 14,50€

Sucrine, crispy chicken, parmesan, Caesar sauce [1, 3, 10, 12]

Seasonal peach and tuna salad 13,80€

A fresh summer salad with juicy seasonal peaches and tuna [3, 4, 7, 10]

Melon with ham 13,50€

Charentais melon and ham

SAUCES

Mushroom sauce [7, 12] 3,50€

Green pepper sauce [7, 12] 3,50€

Garlic butter [7, 12] 3,50€

MOST WANTED

Méchel's Rustic Burger 24,00€

Rustic burger bread, beef patty, bacon, Emmental, bacon mayonnaise, side of your choice [1, 3, 5, 7, 8, 10, 11, 12]

Vegetarian Burger 21,00€

Rustic burger bread, vegetarian patty, mayonnaise with thai basil, side of your choice [1, 3, 10, 11, 12]

Vegetarian curry with coconut 20,00€

Vegetable curry cocotte-style, side of your choice [9]

Kniddelen with bacon 22,50€

Sauce with cream and bacon [1, 3, 7, 12]

Traditional Paschtéit 24,50€

Bouchée à la Reine, side of your choice [1, 3, 7, 9, 12]

Méchel Cordon Bleu 25,50€

Poultry cordon bleu with Emmental, side and sauce of your choice [1, 3, 7, 12]

Wiener Schnitzel 27,50€

Breaded veal schnitzel, fries, salad and lemon [1, 3, 7, 12]

Beef steak tagliata 37,00€

Rocket, parmesan shavings, and a side of your choice [7]

Grilled salmon 28,00€

Grilled salmon fillet, sauce vierge, side of your choice [4, 7, 12]

Chicken skewers 25,50€

Cream with herbs, side of your choice [7]

Slow-cooked pork ribs 31,00€

BBQ sauce, side of your choice [6, 9, 10]

SALADS & COLD DISHES

Ham, Fritten an Zalot 24,00€

Lisanto cured ham and Luxembourgish cooked BBQ ham

Grilled green asparagus 22,00€

Soft-boiled egg and Parmesan shavings [3, 7]
Add-on : smoked salmon +4,00€ ; smoked ham +3,50€

Sun-kissed vegetable mille-feuille 23,50€

Peppers, courgettes, eggplants, colourful tomatoes, Philadelphia cheese with herbs [7]

Feierstengszalot 24,00€

Traditional beef salad, side of your choice [3, 9, 10, 12]

Beef tartare 23,00€

Hand-cut with its condiments, side of your choice
[1, 3, 4, 7, 10, 12]

Reimagined chicken salad 23,00€

Sucrine salad, crispy chicken, Parmesan, Caesar sauce
[1, 3, 4, 7, 10, 12]

Seasonal peach and tuna salad 24,50€

A fresh summer salad with juicy seasonal peaches and tuna
[3, 4, 7, 10]

SIDES

Oven-roasted potatoes 4,50€

Grenaille potatoes [12]

Fries 4,50€

Fresh fries [1, 3, 7]

Vegetable bowl 4,50€

Seasonal vegetables [7]

Green salad [10] 4,00€

Rice [4] 4,50€

KIDS MENU

Every dish is served with a dessert:
Mini chocolate mousse, mini dame blanche,
apple pie or a scoop of ice cream

Mini Schnitzel 13,50€

Breaded veal schnitzel, side of your choice [1, 3, 7]

Paschtéit for kids 13,50€

Bouchée à la Reine, side of your choice [1, 3, 7, 9, 12]

Mini Kniddelen with bacon 13,50€

Sauce with cream and bacon [1, 3, 7, 12]

DESSERTS

Pie of the day [1, 3, 7] 9,00€

Chocolate mousse [3, 7] 8,50€

Tiramisu [1, 3, 7, 12] 9,00€

Crème brûlée [3, 7] 8,50€

Dame blanche [3, 7, 8] 10,00€

Iced coffee [1, 3, 7, 12] 9,00€

Ice cream or sorbet [3, 7] 3,50€

Café gourmand 13,50€



Beim
Méchel

ALLERGENS

[1] Cereals containing gluten [2] Crustaceans [3] Eggs [4] Fish [5] Peanuts [6] Soy [7] Milk [8] Nuts [9] Celery [10] Mustard
[11] Sesame [12] Sulphites [13] Lupin [14] Molluscs

Drinks

SOFT DRINKS

Lodyss sparkling	3,50€
Lodyss light sparkling 25 cl	3,50€
Lodyss light sparkling 50 cl	5,50€
Lodyss still 25 cl	3,50€
Lodyss still 50 cl	5,50€
Coca Cola or Cola Zero	3,80€
Sprite	3,80€
Fuze Tea Peach	3,80€
Fanta	3,80€
Homemade Ice Tea	6,00€
Homemade Lemonade	6,00€
Bitter Lemon Royal Bliss	3,80€
Red Bull	5,50€
Fever-Tree	5,00€
Ginger Beer, Indian Tonic, Mediterranean Tonic	
Minute Maid multivitamin juice	3,80€
Minute Maid apple juice	3,80€
Minute Maid orange juice	3,80€
Minute Maid pineapple juice	3,80€
Minute Maid tomato juice	3,80€

FROM THE BARREL

Bofferding 25cl	6,50€
Bofferding 50cl	6,50€
Battin Gambrinus 30cl	7,00€
Battin Gambrinus 50cl	7,00€
Mc Chouffe 25cl	9,00€
Mc Chouffe 50cl	9,00€
Beer of the day 30cl	9,00€
Beer of the day 50cl	9,00€
Picon	+2,00€

IN THE BOTTLE

LUXEMBOURG	33cl
Simon 0.0%	4,00€
Knuppert	4,00€
Ramborn Cider	7,50€
Battin Fruitée	5,50€
GERMANY	50cl
Erdinger Alkoholfrei	6,50€
USA	33cl
Crew Republic IPA	6,00€
MEXICO	33cl
Corona	6,50€
BELGIUM	33cl
Leffe Blonde	6,00€
Leffe Brune	6,00€
La Chouffe	6,50€

APERITIF

WITH ALCOHOL

Campari Spritz 12,50€

Campari 7,50-10,50€

Dry, soda or orange

Cynar 7,50-10,50€

Dry, soda, tonic or orange

Kir white wine 7,50€

Porto Tonic 12,50€

Crodino Tonic 11,50€

Crémant Alice Hartmann Brut 13,50€

Crémant Bubbly 8,00€

Porto Niepoort red or white 7,00€

Ricard - Pastis de Marseille 7,50€

Martini red or white 7,00€

Cola wine 25 cl 5,00€ - 50 cl 9,00€

Lillet Wildberry 12,50€

Special Lillet 12,50€

St-Germain Spritz 13,50€

St-Germain, crémant, lime juice, mint

Aperol Spritz 12,50€

Aperol, crémant

Chandon Spritz 12,50€

Chandon, crémant

Sarti Spritz 12,50€

Sarti, crémant

Lëtz Spritz 14,00€

100% Made in Luxembourg and 100% natural

Fiero Tonic 12,50€

Martini Fiero, Fever Tree Tonic

WITHOUT ALCOHOL

Crodino red or yellow 7,00€

Beerbusch Gin 0,0% alcohol 13,50€

Bernard-Massard Cuvée 0,0% 7,00€

COCKTAILS

WITH ALCOHOL

Mojito 12,00€

Piña Colada 13,00€

Espresso Martini 13,00€

Caipirinha 12,00€

Cuba Libre 13,00€

Negroni 13,00€

Moscow Mule 13,00€

Bacardi Mule 13,00€

London Mule 13,00€

Long Island Iced Tea 17,00€

Caipiroska 12,00€

WITHOUT ALCOHOL

Fruity Mocktail 9,50€

Virgin Mojito 9,50€

Nadacolada 9,50€

LONGDRINKS & SHOTS

Longdrink & Soft 11,00€

Longdrink & Redbull 12,00€

Shot 4,00€

Hunnegdrëpp 4,00€

DIGESTIFS

CLASSIC

Amaro Averna 8,00€

Amaretto Disaronno 8,00€

Limoncello Ramazzotti 8,00€

Sambuca Ramazzotti 8,00€

Baileys Irish Cream 8,00€

Grand Marnier 8,00€

Get 27 8,00€

Cointreau 8,00€

BRANDY

Cognac Martell VSOP 11,00€

Eau-de-Vie Zenner 10,00€

Mirabelle, Poire Williams, Quetsch, Framboise

Hunnegdrëpp Lilienhaff 8,00€

Grappa Nonnino Chardonnay 9,50€

Grappa Berta Valdavi 9,50€

Calvados 8,00€

WHISKYS

Lagavulin 16y Islay 15,50€

Scotland

Nikka From The Barrel 14,50€

Japan

Talisker 10y Isle of Skye 13,00€

Scotland

Jack Daniel's Tennessee Whiskey 10,50€

USA

Jameson 8,50€

Ireland

Bulleit Bourbon 10,50€

Laphroaig 13,00€

Glenmorangie 11,50€

HERBS

Buff 8,00€

Jägermeister 8,00€

Fernet Branca 8,00€

RHUMS

Zacapa Sistema Solera 23 14,00€

Guatemala

Bacardi Reserva Ocho 10,50€

Eminente 7y 14,00€

Bumbu 13,00€

HOT DRINKS

Hot chocolate 4,70€

Espresso 3,40€

Espresso Macchiato 3,90€

Double Espresso 4,40€

Coffee 3,60€

Coffee with milk 3,90€

Cappuccino 4,20€

Cappuccino with whipped cream 4,50€

Latte Macchiato 4,70€

Chai Latte 4,80€

Irish Coffee 10,00€

Hot chocolate 9,00€

with Amaretto or Baileys

Tea by TEE GSCHWENDNER 5,00€

Nepal Spirit, Earl Grey, Japan Sencha, red fruits, camomille, verbena, fennel

Fresh mint tea 5,00€

Fresh ginger tea with lemon 5,00€

GINS

Bombay Sapphire Gin

15,00€

A premium gin with a fresh and complex aroma, combining 10 exotic plants and displayed in the iconic blue bottle.

Gardener Gin

16,50€

A tasty gin inspired from the Provence, with fresh notes of citrus and Mediterranean herbs.

KI NO BI

16,00€

A Japanese gin from Kyoto, crafted with local ingredients like yuzu, sansho pepper and gyokuro tea, creating a unique elegance and freshness.

Bulldog Gin

15,50€

A tasty English gin with poppy, loganberry, lotus leaves, citrus, almond, lavender and various other plants (12 in total).

Opyos Dry Gin

16,00€

Produced in small quantities, Opyos Luxembourg Dry Gin is created by combining 8 local products, which are retrieved by hand and mixed with 18 classic plants from the world of gin.

Gin Mare

16,50€

A fabulous Spanish gin inspired by Mediterranean aromas. Gin Mare consists of plants like Arbequina olives, rosemary, thyme, basil and mandarin.

Monkey 47

17,50€

An unusual gin from the German black forest, Monkey 47 consists of a very unique ingredient: Cranberry. The number 47 represents the number of plants, which are used to produce this gin, and the alcohol percentage of 47%.

Monkey 47 Sloe Gin

18,00€

Monkey 47's little brother is its Sloe Gin, a liquor produced using the black forest-crafted gin. Mixed with blackthorn and left to rest for 3 months, the Sloe Gin is ready at 29% alcohol percentage. It's a popular choice thanks to its refreshing and fruity nature.

Copperhead Gin

17,50€

The Belgian Copperhead gin is produced using 5 plants: Juniper, cardamom, orange zest, angelica and coriander. Its name comes from Mr. Copperhead, an alchemist looking for the elixir of life, who created this gin during his research.

BeWoGin

16,00€

Created and distilled in Luxembourg in small batches, this quality gin is exceptionally aromatic with a hint of orange sweetness.

Wine

BY THE GLASS

Bubbles

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, France, 2024

Lampe de Méduse Cru Classé 12,00€

Château Sainte Roseline, France, 2024

Red

Château Saint-Cosme 7,50€

Côtes du Rhône, France, 2022

Primitivo di Manduria Papale Oro 8,50€

IGT, Varvaglione, Pouilles, Italy, 2021

Monte Ravasqueira Reserva Familia 7,00€

Alentejo, Portugal, 2022

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 1^{er} 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, Tuscany, 2024

Moscato d'Asti Bosc D'la Rei 44,00€

DOCG, Batasiolo, Piedmont, 2023

The vintages are subject to change depending on available stock.

Wine

REDS

Luxembourg

Pinot Noir Petite Fleur des Rochers 59,00€
AOP, Domaine Clos des Rochers, 2023

France

Château Saint-Cosme 36,00€
Côtes du Rhône, 2022

Château Clos du Notaire 39,00€
Côtes de Bourg, Bordeaux, 2020

Si Mon Père Savait 48,00€
1^{er} Cuvée, Bernard, Magrez, Roussillon, 2022

Cuvée Gravel 78,00€
Catherine & Claude Maréchal, Côtes de Beaune, Burgundy, 2021

Italy

Montepulciano d'Abruzzo Illuminati 32,00€
Illuminato, Abruzzo, 2022

Primitivo di Manduria Papale Oro 41,00€
IGT, Varvaglione, Puglia, 2021

Chianti Classico Brolio 52,00€
IGT, Barone Ricasoli, Tuscany, 2022

Barbera d'Alba 49,00€
Moccagatta, Piedmont, 2022

Magnum Primitivo di Manduria 82,00€
IGT, Papale Oro, Varvaglione, Puglia, 2021

Portugal and Spain

Crianza Al Vides Roble 32,00€
Roble D.O., Casado Alvides, Ribeira del Duero, Spain, 2022

Quinta dos Aciprestes Reserva 47,00€
Douro, Portugal, 2021

Monte Ravasqueira Reserva Familia 32,00€
Alentejo, Portugal, 2022

Others

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

Zinfandel Wente Beyer Ranch 48,00€
California, USA, 2021

Cuvée Rouge Big John 49,00€
Cuvée Reserve, Weingut Erich Scheiblhofer, Austria, 2022

Cabernet Sauvignon Allesverloren 51,00€
South Africa, 2021

ROSÉS

L'Instant de Roseline 36,00€
Château Sainte Roseline, France

Lampe de Méduse Cru Classé 56,00€
Château Sainte Roseline, France

Château de Font-Vive 40,00€
Bandol, France, 2024

Rosé Petite Fleur des Rochers 49,00€
AOP, Domaine Clos des Rochers, Luxembourg, 2023

Whispering Angel 52,00€
Château d'Esclans, Côtes de Provence, France, 2024

YOUR WINE

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

The vintages are subject to change depending on available stock.