

Breakfast

FROM MONDAY TILL FRIDAY FROM 08:00

Marisca Formula

9,00€

1 pastry of your choice
1 warm drinks
1 fruit juice

Beim Méchel Formula

12,10€

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

Snacks

SERVED FROM 14:00 TILL 22:00

Mixed platter

22,60€

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

Cold cuts board

18,90€

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

Cheese board

17,90€

Selection of 4 types of cheese [1, 7]

Croque Méchel

13,70€

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

Bierknacker

3,70€

Per piece

Lunch deals

FROM MONDAY TO FRIDAY FOR LUNCH

15 - 19 JUNE

FOR 15,00€

Monday

Beef tongue and madère sauce

Wednesday

Veal blanquette and rice

Thursday

Vegetarian skewer and fries

Friday

Seafood bouchée

M E N U

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

STARTERS

Melon gazpacho 10,00€

Charentais melon, basil, Espelette pepper and balsamic vinegar

Garlic prawns 12,60€

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

Feierstengszalot 12,60€

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

Beef tartare 12,60€

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

Grilled green asparagus 14,20€

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

Sun-kissed vegetable mille-feuille 14,50€

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

Reimagined chicken salad 15,30€

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

Seasonal peach and tuna salad 14,50€

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

Melon with ham 14,20€

Charentais melon and ham

SAUCES

Mushroom sauce [7, 12] 3,70€

Green pepper sauce [7, 12] 3,70€

Garlic butter [7, 12] 3,70€

MOST WANTED

Méchel's Rustic Burger 25,20€

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

Vegetarian Burger 22,10€

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

Vegetarian curry with coconut 21,00€

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

Kniddelen with bacon 23,70€

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

Traditional Paschtéit 25,80€

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

Méchel Cordon Bleu 26,80€

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

Wiener Schnitzel 28,90€

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

Beef steak tagliata 38,90€

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

Grilled salmon 29,40€

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

Chicken skewers 26,80€

Cream with herbs, side of your choice [7]

Slow-cooked pork ribs 32,60€

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

SALADS & COLD DISHES

Ham, Fritten an Zalot 25,20€

Lisanto cured ham and Luxembourgish cooked BBQ ham

Grilled green asparagus 23,10€

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

Sun-kissed vegetable mille-feuille 24,70€

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

Feierstengszalot 25,20€

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

Beef tartare 24,20€

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

Reimagined chicken salad 24,20€

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

Seasonal peach and tuna salad 25,80€

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

SIDES

Oven-roasted potatoes 4,80€

Grenaille potatoes [12]

Fries 4,80€

Fresh fries [1, 3, 7]

Vegetable bowl 4,80€

Seasonal vegetables [7]

Green salad [10] 4,20€

Rice [4] 4,80€

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 14,20€

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

Paschtéit for kids 14,20€

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

Mini Kniddelen with bacon 14,20€

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

DESSERTS

Pie of the day [1, 3, 7] 9,50€

Chocolate mousse [3, 7] 9,00€

Tiramisu [1, 3, 7, 12] 9,50€

Crème brûlée [3, 7] 9,00€

Dame blanche [3, 7, 8] 10,50€

Iced coffee [1, 3, 7, 12] 9,50€

Ice cream or sorbet [3, 7] 3,70€

Café gourmand 14,20€



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 | 3,70€ |
| Lodyss light sparkling 25 cl | 3,70€ |
| Lodyss light sparkling 50 cl | 5,80€ |
| Lodyss still 25 cl | 3,70€ |
| Lodyss still 50 cl | 5,80€ |
| Coca Cola or Cola Zero | 4,00€ |
| Sprite | 4,00€ |
| Fuze Tea Peach | 4,00€ |
| Fanta | 4,00€ |
| Homemade Ice Tea | 6,30€ |
| Homemade Lemonade | 6,30€ |
| Bitter Lemon Royal Bliss | 4,00€ |
| Red Bull | 5,80€ |
| Fever-Tree | 5,30€ |
| Ginger Beer, Indian Tonic, Mediterranean Tonic | |
| Minute Maid multivitamin juice | 4,00€ |
| Minute Maid apple juice | 4,00€ |
| Minute Maid orange juice | 4,00€ |
| Minute Maid pineapple juice | 4,00€ |
| Minute Maid tomato juice | 4,00€ |

FROM THE BARREL

| | |
|-----------------------|--------|
| Bofferding 25cl | 6,90€ |
| Bofferding 50cl | 6,90€ |
| Battin Gambrinus 30cl | 7,40€ |
| Battin Gambrinus 50cl | 7,40€ |
| Mc Chouffe 25cl | 9,50€ |
| Mc Chouffe 50cl | 9,50€ |
| Beer of the day 30cl | 9,50€ |
| Beer of the day 50cl | 9,50€ |
| Picon | +2,20€ |

IN THE BOTTLE

| | |
|----------------------|-------------|
| LUXEMBOURG | 33cl |
| Simon 0.0% | 4,20€ |
| Knuppert | 4,20€ |
| Ramborn Cider | 7,90€ |
| Battin Fruitée | 5,80€ |
| GERMANY | 50cl |
| Erdinger Alkoholfrei | 6,90€ |
| USA | 33cl |
| Crew Republic IPA | 6,30€ |
| MEXICO | 33cl |
| Corona | 6,90€ |
| BELGIUM | 33cl |
| Leffe Blonde | 6,30€ |
| Leffe Brune | 6,30€ |
| La Chouffe | 6,90€ |

APERITIF

WITH ALCOHOL

Campari Spritz 13,20€

Campari 7,90-11,10€

Dry, soda or orange

Cynar 7,90-11,10€

Dry, soda, tonic or orange

Kir white wine 7,90€

Porto Tonic 13,20€

Crémant Alice Hartmann Brut 14,20€

Crémant Bubbly 8,40€

Porto Niepoort red or white 7,40€

Ricard - Pastis de Marseille 7,90€

Martini red or white 7,40€

Cola wine 25 cl 5,30€ - 50 cl 9,50€

Lillet Wildberry 13,20€

Special Lillet 13,20€

St-Germain Spritz 14,20€

St-Germain, crémant, lime juice, mint

Aperol Spritz 13,20€

Aperol, crémant

Chandon Spritz 13,20€

Chandon, crémant

Sarti Spritz 13,20€

Sarti, crémant

Lëtz Spritz 14,70€

100% Made in Luxembourg and 100% natural

Fiero Tonic 13,20€

Martini Fiero, Fever Tree Tonic

COCKTAILS

Mojito 12,60€

Piña Colada 13,70€

Espresso Martini 13,70€

Caipirinha 12,60€

Cuba Libre 13,70€

Negroni 13,70€

Moscow Mule 13,70€

Bacardi Mule 13,70€

London Mule 13,70€

Long Island Iced Tea 17,90€

Caipiroska 12,60€

LONGDRINKS & SHOTS

Longdrink & Soft 11,60€

Longdrink & Redbull 12,60€

Shot 4,20€

Hunnegdrëpp 4,20€

Zero Alcohol

APERITIFS

Martini Nolo Vibrante 6,90€

Non-alcoholic aperitif, bergamot, botanicals

Crodino Original 7,40€

Herbal bitters, citrus

Crodino Rosso 7,40€

Red fruits, herbal bitters

Crodino Tonic 12,10€

Crodino, tonic, citrus

Grapefruit Aperitivo 11,00€

Aperitivo 00, Fever-Tree Grapefruit

Anaparitivo Spritz 11,00€

Aperitivo 0.0%, Crémant 0.0%

Apple Ginger Spritz 11,00€

Cloudy apple juice, ginger beer, lime

Berry Tonic 11,00€

Blackcurrant syrup 0.0, tonic, lemon

Cold Brew Tonic 11,00€

Café cold brew, tonic

Beerbusch Gin & Tonic 14,20€

Non-alcoholic gin alternative, tonic, herbs

SPARKLING 0,0

Bernard-Massard Cuvée 0,0% 7,40€

MOCKTAILS SIGNATURE

Peach Ice Tea Fizz 11,00€

Peach syrup, black tea, soda water

Tiki No. 2 11,00€

Mango, miso, Rhum 00, lime juice, sparkling water

Everest Mule 11,00€

Aperitivo 00, honey, ginger beer

Thyme Off 11,00€

Thyme & lemon, ginger beer

Virgin Mojito 11,00€

Mint, lime, Rhum 00, sparkling water

Fruity Mocktail 11,00€

Seasonal fruits, citrus

Nadacolada 11,00€

Pineapple, coconut

BIERES SANS ALCOOL

Simon 0.0% 4,20€

Erdinger Alkoholfrei 6,90€

Corona 0,0% 5,50€

SANS SUCRE

Citrus Basil Highball 0,0 11,00€

Lemon juice, basil, soda water

Cucumber Cooler 0,0 11,00€

Cucumber, lime, ginger, soda water

Herbal Lemon Refresher 0,0 11,00€

Herbal infusion, lemon, soda water

DIGESTIFS

CLASSIC

Amaro Averna 8,40€

Amaretto Disaronno 8,40€

Limoncello Ramazzotti 8,40€

Sambuca Ramazzotti 8,40€

Baileys Irish Cream 8,40€

Grand Marnier 8,40€

Get 27 8,40€

Cointreau 8,40€

BRANDY

Cognac Martell VSOP 11,60€

Eau-de-Vie Zenner 10,50€

Mirabelle, Poire Williams, Quetsch, Framboise

Hunnegdrëpp Lilienhaff 8,40€

Grappa Nonnino Chardonnay 10,00€

Grappa Berta Valdavi 10,00€

Calvados 8,40€

WHISKYS

Lagavulin 16y Islay 16,30€

Scotland

Nikka From The Barrel 15,30€

Japan

Talisker 10y Isle of Skye 13,70€

Scotland

Jack Daniel's Tennessee Whiskey 11,10€

USA

Jameson 9,00€

Ireland

Bulleit Bourbon 11,20€

Laphroaig 13,70€

Glenmorangie 12,10€

HERBS

Buff 8,40€

Jägermeister 8,40€

Fernet Branca 8,40€

RHUMS

Zacapa Sistema Solera 23 14,70€

Guatemala

Bacardi Reserva Ocho 11,10€

Eminente 7y 14,70€

Bumbu 13,70€

HOT DRINKS

Hot chocolate 5,00€

Espresso 3,60€

Espresso Macchiato 4,10€

Double Espresso 4,70€

Coffee 3,80€

Coffee with milk 4,10€

Cappuccino 4,50€

Cappuccino with whipped cream 4,80€

Latte Macchiato 5,00€

Chai Latte 5,10€

Irish Coffee 10,50€

Hot chocolate 9,50€

with Amaretto or Baileys

Tea by TEE GSCHWENDNER 5,30€

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

Fresh mint tea 5,30€

Fresh ginger tea with lemon 5,30€

GINS

Bombay Sapphire Gin

15,80€

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

Gardener Gin

17,40€

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

KI NO BI

16,80€

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

Bulldog Gin

16,30€

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

Opyos Dry Gin

16,80€

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

17,40€

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

Monkey 47

18,40€

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

18,90€

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

18,40€

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

16,80€

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 8,40€

Crémant Alice Hartmann Brut 14,20€

White

Pinot Gris Thill's 7,90€

Côteaux de Schengen, Domaine Thill, Luxembourg, 2023

Riesling Aly Duhr 8,40€

Puit d'Or, Domaine Aly Duhr, Luxembourg, 2023

Chardonnay Guillaume 7,40€

Languedoc, France, 2023

Moscato d'Asti Bosc D'la Rei 9,50€

DOCG, Batasiolo, Piedmont, Italy, 2023

Rosé

L'Instant de Roseline 7,90€

Château Sainte Roseline, France, 2024

Lampe de Méduse Cru Classé 12,60€

Château Sainte Roseline, France, 2024

Red

Château Saint-Cosme 7,90€

Côtes du Rhône, France, 2022

Primitivo di Manduria Papale Oro 9,00€

IGT, Varvaglione, Pouilles, Italy, 2021

Monte Ravasqueira Reserva Familia 7,40€

Alentejo, Portugal, 2022

BUBBLES

Crémant Bubbly Brut 40,00€

Crémant Alice Hartmann Brut 67,20€

Crémant Alice Hartmann Rosé 73,50€

WHITES

Luxembourg

Pinot Gris Thill's 38,00€

Côteaux de Schengen, Domaine Thill, 2023

Pinot Gris Wormer Wäibour 46,00€

Maison Viticole Schmit-Fohl, 2023

Pinot Blanc Ahn Vogelsang 37,00€

Maison Viticole Schmit-Fohl, 2023

Riesling Aly Duhr 40,00€

Puit d'Or, Domaine Aly Duhr, 2023

Riesling Clos des Rochers 52,00€

Grevenmacher Fels 1^{er} Grand Cru, Domaine Clos des Rochers, 2022

Chardonnay Petite Fleur des Rochers 62,00€

AOP, Domaine Clos des Rochers, 2022

Bueden Aly Duhr 40,00€

Domaine Aly Duhr, 2023

France

Chardonnay Guillaume 34,00€

Languedoc, 2023

Viognier Delas Frères 36,00€

Languedoc, 2023

Italy

Vermentino La Pettegola 41,00€

IGT, Banfi, Tuscany, 2024

Moscato d'Asti Bosc D'la Rei 47,00€

DOCG, Batasiolo, Piedmont, 2023

The vintages are subject to change depending on available stock.

Wine

REDS

Luxembourg

Pinot Noir Petite Fleur des Rochers 62,00€
AOP, Domaine Clos des Rochers, 2023

France

Château Saint-Cosme 38,00€
Côtes du Rhône, 2022

Château Clos du Notaire 41,00€
Côtes de Bourg, Bordeaux, 2020

Si Mon Père Savait 51,00€
1^{er} Cuvée, Bernard, Magrez, Roussillon, 2022

Cuvée Gravel 82,00€
Catherine & Claude Maréchal, Côtes de Beaune, Burgundy, 2021

Italy

Montepulciano d'Abruzzo Illuminati 34,00€
Illuminato, Abruzzo, 2022

Primitivo di Manduria Papale Oro 44,00€
IGT, Varvaglione, Puglia, 2021

Chianti Classico Brolio 55,00€
IGT, Barone Ricasoli, Tuscany, 2022

Barbera d'Alba 52,00€
Moccagatta, Piedmont, 2022

Magnum Primitivo di Manduria 87,00€
IGT, Papale Oro, Varvaglione, Puglia, 2021

Portugal and Spain

Crianza Al Vides Roble 34,00€
Roble D.O., Casado Alvides, Ribeira del Duero, Spain, 2022

Quinta dos Aciprestes Reserva 50,00€
Douro, Portugal, 2021

Monte Ravasqueira Reserva Familia 34,00€
Alentejo, Portugal, 2022

Others

Malbec Luigi Bosca 45,00€
Mendoza, Argentina, 2021

Zinfandel Wente Beyer Ranch 51,00€
California, USA, 2021

Cuvée Rouge Big John 52,00€
Cuvée Reserve, Weingut Erich Scheiblhofer, Austria, 2022

Cabernet Sauvignon Allesverloren 54,00€
South Africa, 2021

ROSÉS

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

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

Château de Font-Vive 42,00€
Bandol, France, 2024

Rosé Petite Fleur des Rochers 52,00€
AOP, Domaine Clos des Rochers, Luxembourg, 2023

Whispering Angel 55,00€
Château d'Esclans, Côtes de Provence, France, 2024

YOUR WINE

Your own bottle 37,00€
Bring your own wine and enjoy it with your meal.

The vintages are subject to change depending on available stock.