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

9 - 13 NOVEMBER

FOR 15,00€

Monday

Cordon bleu, pepper sauce, fries and salad

Wednesday

Pork cassoulet with rice

Thursday

Vegetarian ravioli with tomato sauce

Friday

Lasagna with salmon and spinach

Suggestions

AVAILABLE FROM 9 - 15 NOVEMBER

Doe ragoût, potatoes, red cabbage and compote	28,90€
Sole fillet on beetroot purée and vegetables	29,90€
Mushroom risotto with rucola	23,90€

MENU

BISTRO-BRASSERIE

STARTERS

Garlic prawns 14,00€

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

Sun-kissed vegetable mille-feuille 14,50€

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

Alheira croquettes 14,50€

Sautéed spinach, quail eggs, homemade mayonnaise [1,3,7]

Stuffed country-style bread 13,50€

Mushrooms, crème fraîche, Emmental, grilled bacon [1,3,7]

Œuf Parfait 13,50€

Pumpkin soup, croutons, wild mushrooms [1,3,7]

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]

Gratinated honey & goat cheese toast 13,50€

Walnuts, rosemary, sultanas, thyme [1,7,8]

SAUCES

Mushroom sauce [7, 12] 3,70€

Green pepper sauce [7, 12] 3,70€

Garlic butter [7, 12] 3,70€

MOST WANTED

Méchel Cordon Bleu 26,80€

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

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]

Traditional Paschtéit 25,80€

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

Wiener Schnitzel 28,90€

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

Grilled salmon 29,40€

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

Kniddelen with bacon 23,70€

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

Vegetarian curry with coconut 21,00€

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

Roasted yellow chicken breast 24,00€

Mashed potatoes, wild mushroom sauce [7]

Beef bourguignon 27,00€

Mushrooms, pearl onions, carrots, grenaille potatoes [1,7,12]

Beef medaillon 200g 37,50€

Mashed potatoes [7]

Risotto with shrimp and prawns 24,50€

Shellfish bisque with fresh herbs [2,12,14]

SALADS & COLD DISHES

Reimagined chicken salad 24,20€

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

Gratinated goat cheese salad 24,00€

Mixed salad, walnuts, raisins, rosemary, honey [1,7,8,12]

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]

Ham, Fritten an Zalot 25,20€

Lisanto cured ham and Luxembourgish cooked BBQ ham [1,3,7,10,12]

Sun-kissed vegetable mille-feuille 24,70€

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

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€

Mashed potatoes [1,7] 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, botanicalss

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 watere

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€

Chaï 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 1er 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€
1e 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 Riserva 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.