

PLATS DU JOUR

DU LUNDI AU VENDREDI

24 - 28 NOVEMBRE

À 13,50€

LUNDI

CHILI CON CARNE

et riz

MARDI

CORDON BLEU

Crème champignons, purée de pommes de terre et salade

MERCREDI

PIZZA CALZONE

JEUDI

GRATIN DE SPÄTZLE

Champignons et lardons

VENDREDI

RAGOÛT DE BŒUF



EAT. DANCE. FABRIK.

CARE & SHARE

CLASSIC FLAMMKUCHEN FABRIK 14,50€

Flammkuchen dough, onions, cream, cheese and bacon [1A, 7]

VEGGIE FLAMMKUCHEN 16,50€

Flammkuchen dough, onions, cream, cheese and vegetables [1A, 7]

NACHOS 14,00€

Nachos, cheddar, guacamole, jalapeños, sour cream [1A, 7]

HOMEMADE HUMMUS 14,00€

Homemade chickpea hummus with pizza bread [1A, 11]

ONION RINGS 12,50€

Fried onion rings with homemade BBQ Sauce [1A, 3, 5, 9, 10, 12]

PIADINA BRUSCHETTA 13,50€

Piadina bread, fresh tomato and pesto [1A, 8 (PINE NUTS)]

BBQ NACHOS PULLED PORK 17,00€

Nachos, cheddar, guacamole, jalapeños, sour cream, BBQ sauce and homemade pulled pork [7, 9, 10, 12]

ESSENTIALS

VEGGIE FALAFEL WRAP 19,50€

Wrap filled with, homemade hummus, falafel, garlic mayo sauce, tomato, cucumber, onions, peppers and iceberg, served with sweet potatoes. [1A, 3, 5, 12]

ITALIAN BUFFALO MOZZARELLA PLATE 18,50€

Arugula, tomato, buffalo mozzarella, piadina flavoured with garlic and oregano, extra virgin olive oil, balsamico, homemade arugula pesto and Kalamata olives. [1A, 7, 12]

Add Parma ham for 4,50€

LUXEMBOURGISH BEEF CARPACCIO 19,00€

Homemade dressing, capers, parmesan shavings and rucola, served with a bowl of salad, piadina [1A, 7, 12] or French fries [5, 7, 12]

LUXEMBOURGISH BEEF TARTARE 20,00€

Minced beef meat, Worchester sauce, capers, onions and homemade American sauce, served with French fries and salad [3, 5, 10, 12]

SCHNITZEL FABRIK 22,00€

Pork escalope Vienna style, served with French fries and salad [1A, 3, 5, 10, 12]

HAM, FRITTEN AN ZALOT 20,00€

Cooked ham and cured ham, pickles, served with French fries and salad [3, 5, 10, 12]

TEX MEX CHICKEN TORTILLA 22,00€

Pizza dough, homemade chicken with tex mex spices, jalapeños, iceberg, fresh guacamole, peppers, red onions and garlic sauce, served with fries

BOWL OF FRIES 4,50€

French fries [5]

BOWL OF SWEET POTATOES 6,50€

Sweet potato fries [5]

BURGERS

BETTER THAN MEAT 19,00€

Ciabatta bread, garlic sauce, veggie steak, greek halloumi cheese, portobello, iceberg, tomato, red onion, cucumber, served with sweet potato fries [1A, 3, 5, 7]

LAVA BURGER 22,50€

Ciabatta bread, chipotle sauce, double beef patty, double cheddar, jalapeños, bacon, tomato, red onions, iceberg, homemade chili con carne, served with fries [1A, 3, 5, 7]

CHEESE BURGER 18,50€

Ciabatta bread, pure beef, cheddar, bacon, iceberg, tomato, red onion, Fabrik sauce, served with fries [1A, 3, 5, 7]

SURF N' TURF 20,00€

Ciabatta bread, pure beef, cheddar, tomato, salad, shrimp sriracha, garlic, onion rings, spicy chipotle sauce, served with fries [1A, 3, 5, 7, 11]

SMOKEY BURGER 20,00€

Ciabatta bread, pure beef, smoked scamorza, cured ham, rucola, tomato, red onions, smokey mayo sauce, served with fries [1A, 3, 5, 7, 12]

AVE CAESAR 18,00€

Ciabatta bread, iceberg, tomato, red onion, homemade grilled chicken fillet, parmesan, Caesar sauce, served with fries.
[1A, 3, 5, 7, 12]

SWISS BURGER 21,50€

Ciabatta bread, pure beef, raclette cheese, red onions, portobello mushroom, bacon, garlic sauce, served with fries.
[1A, 3, 5, 7, 11, 12]

PIZZA BURGER 18,50€

Pizza dough, mozzarella, pure beef, bacon, red onion, tomato, arugula, tomato sauce, served with fries

SOUTHWEST BBQ PORK BURGER 20,50€

Ciabatta bread, romaine salad, homemade pulled pork, cheddar, jalapeños, guacamole, served with sweet potato fries [1A, 5, 7, 9, 10, 12]



PIMP YOUR BURGER

Extra steak	+4,00€
Cheddar	+1,50€
Bacon	+1,00€
Jalapeños	+1,00€
Egg	+1,00€
Onion rings	+1,00€
Raclette cheese	+2,50€
Scamorza	+2,50€
Halloumi	+2,50€
Sweet potato fries	+4,00€
Pulled pork	+3,50€
Gluten-free bread	+3,50€

LIGHT DISHES

CHICKEN CAESAR SALAD 19,50€

Grilled chicken, iceberg, romaine salad, cherry tomato, red onions, garlic croutons, parmesan, Caesar sauce [1A, 3, 7, 12]

GOAT CHEESE SALAD 19,50€

Mixed salad, fresh goat cheese with nuts, tomato, red onions, nuts, honey, balsamic cream, cucumber, Kalamata olives, peppers, Fabrik dressing [1A, 3, 7, 8, 12]

FABRIK BOWL BY CK FITNESS 21,00€

Mixed salad, Kalamata olives, cucumber, red onion, hummus, falafel, tomato, feta cheese, piadina bread and Tahini dressing [1A, 3, 7, 10, 11, 12]

HUMMUS & FALAFEL 19,00€

Homemade hummus, falafel, piadina bread, tomato, olive oil, cucumber, red onions, oregano, parsley [1A, 5, 11]

PASTA

GNOCCHI 13,00€

Pick your sauce* [1A, 3]

KNIDDELEN 14,00€

Pick your sauce* [1A]

MEAT TORTELLINI 13,50€

Pick your sauce* [1A, 3, 6, 7, 8]

PENNE 11,50€

Pick your sauce* [1A]

PENNE WITHOUT GLUTEN 13,50€

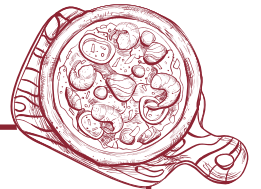
Pick your sauce*

SPAGHETTI 11,50€

Pick your sauce* [1A]

*** PICK YOUR SAUCE**

Carbonara, Parmesan	+5,50€
Panna e prosciutto, Parmesan	+5,00€
Arrabbiata, Parmesan	+4,50€
Bolognese, Parmesan	+5,50€
Napoletana, Parmesan	+4,00€
Bacon cream sauce	+5,00€
Veggie bacon cream sauce	+5,00€
Scampi curry sauce, vegetables	+6,50€
Tomato sauce, vegetables	+4,50€



GET CREATIVE & FABRIK YOUR PIZZA!

Fabrik your pizza 12,00€

With a base of tomato sauce, then pick your ingredients in the list below [1A]

Parsley		Arugula salad	+1,00€
Oregano		Bacon	+1,00€
Garlic		Egg	+1,00€
Honey		Jalapeños	+1,00€
Rosemary		Cheddar	+1,50€
Olive oil		Red peppers	+1,00€
Fresh basil		Ground meat	+1,50€
Red onion	+0,50€	Grilled chicken	+2,00€
Black olives	+0,50€	Nuts	+1,50€
Capers	+0,50€	Wild mushrooms	+1,50€
Balsamic cream	+0,50€	Truffle oil	+1,50€
Mozzarella	+1,50€	Half buffalo mozzarella	+2,50€
Sour cream	+1,00€	Spicy salami	+2,00€
Parmesan shavings	+1,50€	Cherry tomatoes	+2,00€
Anchovies	+1,00€	Smoked scamorza	+2,50€
Cooked ham	+1,50€	Fresh goat cheese	+3,00€
Mushrooms	+1,00€	Raw ham	+4,50€
Gorgonzola	+1,50€	Pulled pork	+3,50€
Peppers	+1,00€	Tuna fish	+3,00€
Eggplant	+1,00€	Shrimps	+4,50€
Artichokes	+1,00€	Nduja	+3,00€

**FABRIK YOUR
OWN PIZZA**

OR PICK ONE FROM THE SELECTION



PIZZAS

BIANCA ROSSA 12,00€

Half garlic, oregano, olive oil. Half tomato sauce, garlic, oregano, olive oil [1A]

MARGHERITA 13,50€

Tomato sauce, mozzarella, olive oil [1A, 7]

PROSCIUTTO 14,50€

Tomato sauce, mozzarella, cooked ham [1A, 7]

DIAVOLA 15,50€

Tomato sauce, mozzarella, spicy salami [1A, 7]

QUATTRO STAGIONI 17,00€

Tomato sauce, mozzarella, artichokes, mushrooms, cooked ham, black olives [1A, 7]

QUATTRO FORMAGGI 18,50€

Tomato sauce, mozzarella, smoked scamorza, gorgonzola, buffalo mozzarella [1A, 7]

PIZZA NDUJA 19,50€

Pizza dough, tomato sauce, buffalo mozzarella, nduja, arugula, parmesan, and cherry tomato. [1A, 7]

MARISCA 19,00€

Tomato sauce, mozzarella, cooked ham, wild mushrooms, spicy salami, artichokes, parsley, oregano [1A, 7, 12]

Buffalo 18,00€

Tomato sauce, buffalo mozzarella, cherry tomato, arugula [1A, 7]

MINERVA 17,00€

Tomato sauce, mozzarella, olives, red onion, artichokes, pepper, zucchini, eggplant, wild mushrooms, parsley [1A, 7]

BBQ 19,50€

Double dough, tomato sauce, mozzarella, pulled pork, red onion, ground meat, mushrooms, grilled chicken, bacon, BBQ sauce [1A, 7, 9, 10, 12]

VULCANO INFERNALE 17,50€

Tomato sauce, mozzarella, spicy salami, ground meat, red pepper, egg [1A, 3, 7]

SHRIMP 19,00€

Sour cream, mozzarella, shrimps, onion, garlic, arugula [1A, 2, 7]

SMOKEY CHICKEN 18,00€

Tomato sauce, mozzarella, pepper, grilled chicken, smoked scamorza, arugula, garlic [1A, 7, 12]

GABI'S FAVORITE 20,00€

Tomato sauce, mozzarella, arugula, raw ham, buffalo mozzarella, cherry tomato, parmesan, truffle oil, balsamic cream [1A, 7, 12]

FORNO 19,50€

mozzarella, ground meat, bacon, wild mushrooms, red onion, egg, rosemary, truffle oil [1A, 3, 7, 12]

CAPRA 18,00€

Sour cream, mozzarella, goat cheese, nuts, honey, roasted pepper, red onion [1A, 7, 8]

BASTA 18,50€

Tomato sauce, mozzarella, buffalo mozzarella, arugula, cherry tomato, parmesan, olive oil [1A, 7]

TONNO 17,50€

Tomato sauce, mozzarella, tuna fish, red onion, pepper, olives, capers [1A, 4, 7, 12]

MEXICANA 18,00€

Tomato sauce, cheddar, mozzarella, ground meat, jalapeños, red onion, spicy nachos, fresh tomato, coriander, guacamole, fresh cream [1A, 7, 12]

KIDS CORNER (up to 12 years old)

PIZZA MICKEY MOUSE MARGHERITA 10,50€

Tomato sauce, mozzarella, olive oil [1A, 7]

PIZZA MICKEY MOUSE FUNGHI 11,00€

Tomato sauce, mozzarella, mushrooms [1A, 7]

PIZZA MICKEY MOUSE PROSCIUTTO 11,50€

Tomato sauce, mozzarella, cooked ham [1A, 7]

PIZZA MICKEY MOUSE PROSCIUTTO E FUNGHI 12,50€

Tomato sauce, mozzarella, cooked ham, mushrooms [1A, 7]

STEAK AND FRENCH FRIES 9,50€

Pure beef minced steak with French fries [5]

GNOCCHI 8,50€

Pick your sauce* [1A, 3]

KNIDDELEN 9,50€

Pick your sauce* [1A]

MEAT TORTELLINI 9,00€

Pick your sauce* [1A, 3, 6, 7, 8]

PENNE 7,00€

Pick your sauce* [1A]

PENNE WITHOUT GLUTEN 9,50€

Pick your sauce*

SPAGHETTI 7,00€

Pick your sauce* [1A]

* PICK YOUR SAUCE

Carbonara, Parmesan	+5,50€
Panna e prosciutto, Parmesan	+5,00€
Arrabbiata, Parmesan	+4,50€
Bolognese, Parmesan	+5,50€
Napoletana, Parmesan	+4,00€
Bacon cream sauce	+5,00€
Veggie bacon cream sauce	+5,00€
Scampi curry sauce, vegetables	+6,50€
Tomato sauce, vegetables	+4,50€

DESSERTS

CHOCOLATE MOUSSE 9,00€

Traditional chocolate mousse [1A, 3, 7]

CRÈME BRÛLÉE 9,00€

Classic vanilla crème brûlée [3, 7]

ICED COFFEE 9,00€

Mokka & vanilla ice cream with coffee and cream [1A, 3, 7, 8(CACAO)]

TIRAMISU 9,50€

Traditional coffee tiramisu [1A, 3, 7, 8 (CACAO)]

SWEETS AND COFFEE 10,50€

Café gourmand, also available with tea [1A, 3, 5, 7, 8 (CACAO), 12]

ICE CREAM SCOOP 3,00€

To choose between : vanilla, chocolate, strawberry, raspberry, banana, lime, mango, melon, tiramisu, coffee [1A, 7, 8(CACAO)]

ONE BITE IS
NOT ENOUGH

ALLERGENS

[1] Cereals containing gluten (1A wheat) [2] Crustaceans [3] Eggs [4] Fish [5] Peanuts [6] Soya [7] Milk
[8] Nuts [9] Celery [10] Mustard [11] Sesame [12] Sulphites [13] Lupins [14] Molluscs

DRINKS. MENU.

APERITIFS

COUPE CRÉMANT BUBBLY 8,00€

MARTINI 7,00€

White or red

WILD BERRY LILLET 12,50€

White Lillet, frozen red fruits, Schweppes Wildberry

SAINT-GERMAIN SPRITZ 13,50€

Saint-Germain (Elderflower), crémant, lime juice, mint

APEROL SPRITZ 12,50€

Aperol, crémant, fresh orange

LËT'Z SPRITZ 14,00€

100% Made in Luxembourg

CAMPARI SPRITZ 12,50€

Campari, prosecco, soda, orange slice

CAMPARI DRY 7,50€

CAMPARI 10,50€

with soda or orange

COLA WÄIN / SPRITE 25cl 5,00€ 50cl 9,00€

KIR WHITE WINE 7,50€

RICARD 7,50€

Pastis de Marseille

PORTO NIEPOORT 7,00€

White or red

PORTO TONIC 12,50€

CRODINO TONIC 11,50€

CRODINO 0.0% 7,00€

Classic or Rosso

DRAFT BEER

FABRIK BÉIER 25cl 3,50€ 50cl 6,50€

GUINNESS 25cl 4,80€ 50cl 9,00€

BATTIN GAMBRINUS 30cl 4,50€ 50cl 7,00€

FRANZISKANER 30cl 4,80€ 50cl 7,80€

LA CHOUFFE 25cl 4,80€ 50cl 9,00€

GOOSE IPA 25cl 4,80€ 50cl 9,00€

BOTTLED BEER

CORONA 6,50€

Mexico

KNUPPERT 4,00€

Canned beer, Luxembourg

LEFFE BLONDE 6,00€

Belgium

LEFFE BRUNE 6,00€

Belgium

HOEGAARDEN BLANCHE 5,50€

Belgium

HOEGAARDEN ROSÉE 5,50€

Belgium

HEINEKEN 5,00€

Netherlands

BUDWEISER 5,00€

Czech Republic

LIEFMANS FRUITESSE 5,50€

RAMBORN 7,50€

Luxemburgish Cider

FUNCK BRICHER 6,00€

Luxemburgish Bio Beer

SIMON 0,0% 4,00€

Luxembourg

FRANZISKANER ALKOHOLFREI 50CL 6,50€

Germany

SOFT DRINKS

LODYSS CLASSIC 25cl **3,50€**

LODYSS STILL WATER 25cl **3,50€** 50cl **5,50€**

LODYSS SPARKLING WATER 25cl **3,50€** 50cl **5,50€**

COCA-COLA **3,80€**

COCA-COLA ZERO **3,80€**

SPRITE **3,80€**

FANTA **3,80€**

FUZE TEA **3,80€**

Peach or sparkling

ROYAL BLISS BITTER LEMON TONIC **3,80€**

RED BULL **5,50€**

FRUIT JUICE **3,80€**

Strawberry, Banana, Mango, ACE, Apple, Orange, Cranberry, Pineapple, Tomato

FEVER TREE **5,00€**

Ginger Ale, Ginger Beer, Indian Tonic, Mediterranean Tonic

BIONADE MATE **4,00€**

HOT DRINKS

ESPRESSO **3,40€**

ESPRESSO MACCHIATO **3,90€**

DOUBLE ESPRESSO **4,40€**

COFFEE **3,60€**

CAPPUCCINO **4,20€**

CAPPUCCINO WITH CREAM **4,50€**

LATTE MACCHIATO **4,70€**

TEA BY TEE GSCHWENDNER **5,00€**

FRESH MINT TEA **5,00€**

FRESH GINGER TEA **5,00€**

HOT CHOCOLATE **4,70€**

IRISH COFFEE **10,00€**



COCKTAILS

PORNSTAR MARTINI 13,00€

Absolut vanilla vodka, passoa, lime juice, ice, passion fruit and prosecco

MOJITO 12,00€

Bacardi rum, lime, cane sugar, fresh mint, soda

PIÑA COLADA 13,00€

Bacardi white and brown rum, Malibu, batida, coconut cream, pineapple juice

CAIPIRINHA 12,00€

Cachaça, lime, cane sugar

CAIPIROSKA 12,00€

42 Below vodka, lime, cane sugar

LONG ISLAND ICED TEA 17,00€

Bombay Sapphire Gin, 42 Below vodka, Cazadores tequila, Bacardi rum, triple sec, lemon juice, Coca-Cola

NEGRONI 13,00€

Martini Riserva Speciale, Campari, Bombay Sapphire Gin

DISARONNO SOUR 13,00€

Egg white, Disaronno, fresh lemon juice, sugar syrup

WHISKEY SOUR 13,00€

Egg white, bourbon, fresh lemon juice, sugar syrup

DAIQUIRI STRAWBERRY / PASSION FRUIT 13,50€

Bacardi white rum, fresh lime juice, sugar syrup, strawberry or passion fruit

DAIQUIRI 13,00€

Bacardi white rum, fresh lime juice, sugar syrup

CUBA LIBRE 13,00€

Bacardi rum, Coca-Cola and lime

MARGARITA STRAWBERRY / PASSION FRUIT 13,50€

Cazadores tequila, Cointreau, fresh lime juice, sugar syrup, strawberry or passion fruit

MARGARITA 13,00€

Cazadores tequila, Cointreau, fresh lime juice, sugar syrup

COSMOPOLITAN 13,00€

42 Below vodka, Cointreau, fresh lime juice, cranberry juice

ESPRESSO MARTINI 13,00€

42 Below vodka, Kahlua, espresso, sugar syrup

CLASSIC PALOMA 13,00€

Patrón Silver, lime, Fever-Tree and grapefruit

OLD FASHIONED 13,00€

Bourbon, Angostura bitters, orange peel, sugar syrup

PISCO SOUR 13,00€

Pisco, fresh lime juice, Angostura bitters, egg white, sugar syrup

COCKTAIL OF THE MOMENT 12,50€

MULES

MOSCOW MULE 13,00€

42 Below vodka, lime, Angostura bitter, Fever-Tree ginger beer

LONDON MULE 13,00€

Bombay Sapphire Gin, lime, Angostura bitter, Fever-Tree ginger beer

BACARDI MULE 13,00€

Bacardi anejo cuatro, lime, Angostura bitter, Fever-Tree ginger beer

MIERSCHER MAULIESEL 13,00€

Gin Tonnar, Fever-Tree ginger beer, lime, honey and Angostura

MOCKTAILS

FRUITY MOCKTAIL 9,50€

VIRGIN MOJITO 9,50€

NADACOLADA 9,50€

GIN & TONICS

GIN TONNAR 16,00€

GARDENER GIN 16,50€

BOMBAY SAPPHIRE 15,00€

BULLDOG GIN 15,50€

GIN MARE 16,50€

OPYOS DRY GIN 16,00€

MONKEY 47 17,50€

MONKEY 47 SLOE GIN 18,00€

COPPERHEAD 17,50€

KI NO BI 16,00€

BE WO GIN 16,00€

DIGESTIFS

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€

JÄGERMEISTER 8,00€

BRANDY

COGNAC MARTELL VSOP 11,00€

EAU-DE-VIE ZENNER 10,00€

Mirabelle, Poire Williams, Quetsch ou Framboise

GRAPPA NONNINO CHARDONNAY 9,50€

GRAPPA BERTA VALDAVI 9,50€

CALVADOS 8,50€

HUNNEGDRÄPP LILIENHAFF 8,00€

COINTREAU 8,00€

RUMS

ZACAPA SISTEMA SOLERA 23 14,00€

BACARDI RISERVA OCHO 10,50€

RON DIPLOMATICO 13,00€

BUMBU XO 16,00€

WHISKEYS

LAGAVULIN 16Y, ISLAY 15,50€

TALISKER 10Y 13,00€

JACK DANIEL'S 10,50€

JAMESON 8,00€

JOHNNIE WALKER BLACK 9,00€

GLENMORANGIE 10Y 11,50€

GLENLIVET FOUNDER'S RESERVE 9,00€

LAPHROAIG 10Y 13,00€

CHIVAS REGAL 12Y 12,50€

NIKKA FROM THE BARREL 14,50€

LONGDRINKS & SHOTS

LONGDRINK + SOFT 11,00€

LONGDRINK + RED BULL 12,00€

SHOT 4,00€

JÄGERBOMB 7,00€

WINE. MENU.



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

STUDIO BY MIRAVAL 7,50€

Famille Perrin, Méditerranée, France, 2024

MIRAVAL 12,00€

Famille Perrin, Côtes de Provence, France, 2024

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

ROSÉS

STUDIO BY MIRAVAL 36,00€

Famille Perrin, Méditerranée, France, 2024

MAGNUM STUDIO BY MIRAVAL 72,00€

Famille Perrin, Méditerranée, France, 2024

MIRAVAL 56,00€

Famille Perrin, Côtes de Provence, France, 2024

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

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 AHN GOELLEBOUR 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, Toscana, 2024

MOSCATO D'ASTI BOSC D'LA REI 44,00€

DOCG, Batasiolo, Piedmont, 2023

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, 2021

CUVÉE GRAVEL 78,00€

Catherine & Claude Maréchal, Côtes de Beaune, Bourgogne, 2021

ITALY

MONTEPULCIANO D'ABRUZZO ILLUMINATI 32,00€

Illuminato, Abruzzo, 2022

PRIMITIVO DI MANDURIA PUNTA AQUILA 41,00€

IGT, Tenute Rubino, Puglia, 2021

CHIANTI CLASSICO BROLIO 52,00€

IGT, Barone Ricasoli, Toscana, 2022

BARBARA D'ALBA 49,00€

Moccagatta, Piedmont, 2022

MANGNUM PRIMITIVO DI MANDURIA 82,00€

IGT, Punta Aquila, Tenute Rubino, 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 BOSCO 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

YOUR WINE

YOUR OWN BOTTLE 35,00€

Bring your own wine and enjoy it with your meal



**EAT.
DRINK.
FABRIK.**

THE VINTAGES ARE SUBJECT TO CHANGE DEPENDING ON AVAILABLE STOCK.