

## BITES

**Bruschetta** <sup>1a, 6, 7</sup> 9€  
Marinated tomatoes, fresh basil, garlic, and extra virgin olive oil.

**Anchovy Toast** <sup>1a, 4, 7</sup> 14€  
Cantabrian anchovies and salted butter.

**Sardine Toast** <sup>1a, 4, 7</sup> 13€  
Spanish sardines and salted butter.

**Jamon de Teruel Ham** <sup>1a, 12</sup> 12€ per 50g  
Thinly sliced Jamon de Teruel D.O.P.

**Fried Olives** <sup>1a, 3, 5</sup> 8€  
Crispy breaded Greek green olives.

**Olives** 6€  
Losada marinated olives.

**House Pickled Vegetables** <sup>10, 12</sup> 6€  
Seasonal vegetables pickled with mustard seeds and pink peppercorn.

**Peppers filled with goat cheese** <sup>7</sup> 8€  
Sweet cherry peppers, goat cheese and herbs.

## STARTERS

**Oysters (3 / 6 / 12 pcs)** <sup>1b, 12, 14</sup> 4€ per piece  
Bretagne N°3 oysters, shallot vinaigrette and lemon.

**Beef Tartare** <sup>1a, 3, 4, 10</sup> 28€  
150g prepared tableside and seasoned to order with capers, shallots, cornichons, and egg yolk.

**Vitello Tonnato** <sup>3, 4, 10</sup> 24€  
Thin slices of Luxembourgish veal with creamy tuna-caper sauce, black olives and anchovies.

**Bone Marrow** <sup>1a, 7</sup> 22€  
Roasted bone marrow with garlic-herb butter gremolata, served with toasted ciabatta.

**Dill-cured Salmon** <sup>1a, 4, 7, 10</sup> 22€  
Cured salmon with ponzu dressing.

**Fish Soup** <sup>1a, 3, 4, 7, 10</sup> 19€  
Rockfish soup with puff-pastry straws and rouille.

**Leek Vinaigrette** <sup>1a, 3, 10, 12</sup> 14€  
Tender braised leeks with Dijon vinaigrette and mimosa egg.

**Burgundy Snails** <sup>1a, 3, 7, 14</sup> 18€  
Gratiné in garlic-parsley butter.

## MAINS

### GARDEN

**Jane's Caesar Chicken** <sup>1a, 3, 4, 7, 10</sup> 29€  
Romaine with Caesar dressing, 24-month Parmigiano, anchovies and grilled chicken breast. Crispy bacon served separately.

**Wild Mushroom Brioche** <sup>1a, 3, 7, 10</sup> 25€  
Assortment of wild mushrooms on crispy toasted brioche.

**Poivrade Artichoke with Rocket** <sup>7, 10</sup> 24€  
Fresh poivrade artichoke, rocket, shaved pecorino, and sun-dried tomato vinaigrette.

### EARTH

Served with a side of green salad, fries, or potatoe purée.

**Beef Tenderloin with Cognac Pepper Sauce** <sup>7, 9</sup> 49€  
Pan-seared, served with a creamy cognac-pepper sauce.

**Beef Tartare** <sup>1a, 3, 4, 10</sup> 38€  
250g prepared tableside and seasoned to order with capers, shallots, cornichons, and egg yolk.

**Vol-au-Vent** <sup>1a, 3, 7, 9</sup> 29€  
Chicken fricassée with wild mushrooms and puff pastry.  
+ add on sweetbread (10€)

**Veal Milanaise** <sup>1a, 3, 7</sup> 39€  
Breaded veal cutlet.  
+ add on poached egg, parsley, anchovies and parmigiano (+4 €)

**Herb-Crusted Rack of Lamb** <sup>1a, 3, 7, 10</sup> 44€  
Tender lamb coated in a crust of parsley, thyme, garlic, chives and butter with lamb jus.

**Pasta Carbonara** <sup>1a, 3, 7</sup> 26€  
Creamy carbonara with pancetta, guanciale crisps, and pecorino Romano.

### SEA

**Risotto Langostino** <sup>2, 4, 7, 9</sup> 43€  
Glazed with beurre noisette.

**Seabass** <sup>4, 7</sup> 44€  
Grilled seabass with roasted endives and warm lettuce velouté.

**Seared Scallops** <sup>1a, 7, 12, 14</sup> 41€  
Scallops with cauliflower purée and beurre blanc.

**Catch of the Day**  
Selected by our Chef.  
Price upon the market.

### TO SHARE

Served with two sides of salad, fries, or potatoe purée.

**Tarragon Chicken** <sup>3, 7, 9</sup> 85€  
Whole Luxembourgish chicken with creamy tarragon-lemon sauce.

**Butcher's choice cut**  
Selected by our Chef.  
Price per gram upon the market.  
With your choice of Béarnaise <sup>3, 12</sup>, Chimichurri or Pepper Sauce <sup>7, 9</sup>.

## SIDES

Allumette Fries	€6
Green Beans <sup>7</sup>	€7
Charred Cauliflower <sup>7</sup>	€6
Roasted Peppers	€7
Potatoe Purée <sup>7</sup>	€6
Side Salad <sup>10</sup>	€6
Braised Endives <sup>7</sup>	€6

## DESSERT

**Tarte Tatin** <sup>1a, 3, 7</sup> 15€  
Warm apple tatin with crème fraîche.

**Mousse au Chocolat** <sup>1a, 3, 7, 8a, 8g</sup> 14€  
70% dark chocolate.

**Pain Perdu** <sup>1a, 3, 7</sup> 15€  
Brioche with salted caramel and quince.

**Île Flottante** <sup>1a, 3, 7, 8a</sup> 15€  
Vanilla crème anglaise and almond praline.

**Cheese Plate** <sup>1a, 7, 8c</sup> 20€  
Affineur's selection.

## KIDS MENU

**Milanaise** <sup>1a, 3, 7</sup> 18€  
Breaded veal cutlet with lemon.

**Pasta Pomodoro** <sup>1a</sup> 12€  
Spaghetti with fresh tomato sauce and basil.

**Fries** 6€  
Crispy golden French fries.

**Potatoe Purée** 6€  
Creamy purée with butter.

**Cauliflower Soup** <sup>7</sup> 6€  
Smooth cauliflower soup.

JANE