

CHEF'S WEEKLY MENU

Einkorn Risotto

Sunflower seed praline and broad beans.

or

Jane's Bouillabaisse

Pulled Pork

Mashed potatoes, white cabbage and barbecue sauce.

or

Fish & Chips

Jane's signature tartare.

Opera Cake

Coffee ice cream.

or

Cheese Plate

Selection of three cheeses.

LUNCH

Starter + Main or Main + Dessert	39€
Full Menu	47€

DINNER

Full Menu	47€
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BITES

- Bruschetta** ^{1a, 6, 7} 9€
Marinated tomatoes, fresh basil, garlic, and extra virgin olive oil.
- Anchovy Toast** ^{1a, 4, 7} 14€
Cantabrian anchovies and salted butter.
- Sardine Toast** ^{1a, 4, 7} 13€
Spanish sardines and salted butter.
- Jamón de Teruel Ham** ^{1a, 12} 8€
Thinly sliced Jamón de Teruel D.O.P.
- Fried Olives** ^{1a, 3, 5} 6€
Crispy breaded Greek green olives.
- Marinated Olives** 3€
Marinated in pickled vegetables.
- Vegetable Crisps** 3€
Homemade assortment of seasonal vegetables.
- Peppers filled with goat's cheese** 6€
Sweet cherry peppers, goat's cheese and herbs.

SIDES

- Allumette Fries 6€
- Green Beans ⁷ 7€
- Roasted Peppers 7€
- Green Salad ¹⁰ 6€
- Confit Fennel 6€
- Wilted Spinach 5€
- Potato Purée ⁷ 6€

TO SHARE OR NOT

CLASSICS

Oysters (3 / 6 / 12 pcs) ^{1b, 12, 14} 4€ per piece
Bretagne n° 3 oysters, shallot vinaigrette and lemon.

Vitello Tonnato ^{3, 4, 10} 24€
Thin slices of Luxembourgish veal with creamy tuna-caper sauce, black olive powder.

Beef Tartare ^{1a, 3, 4, 10} 28€ / 38€
Prepared tableside and seasoned to order with capers, shallots, cornichons, and egg yolk.

Bone Marrow ^{1a, 7} 11€
Roasted bone marrow with garlic-herb butter gremolata, served with toasted ciabatta.

Burgundy Snails ^{1a, 3, 7, 14} 18€
Baked in garlic-parsley butter.

SPECIALS

Dill-cured Salmon ^{1a, 4, 7, 10} 22€
Cured salmon with ponzu dressing.

Leek Vinaigrette ^{1a, 3, 10, 12} 14€
Tender braised leeks with Dijon vinaigrette and mimosa egg.

Gazpacho ^{1a, 3, 4, 7, 10} 19€
Sun-dried tomatoes, cucumber, and green pepper, with garlic and extra virgin olive oil.

Beetroot Carpaccio ^{1, 3} 21€
Slow-cooked beetroot, whipped goat cheese, blood orange, pistachio.

Roasted Cabbage ³ 21€
Four-spiced with creamy mollet egg.

Spring Tortellini ^{1, 3} 26€
Filled with spinach and ricotta, wild garlic and herbs and marinated tomatoes.

Artichokes à la Barigoule ^{7, 10} 21€
Braised artichokes in olive oil, white wine, and aromatic herbs.

Confit Celeriac ^{3, 8} 21€
Slow cooked caramelised celeriac topped with toasted hazelnuts.

MAINS

SEA

Risotto Langostino ^{2, 4, 7, 9} 43€
Glazed with brown butter.

Tuna Crudo ^{4, 6, 11} 28€ / 46€
Raw tuna, lemon ponzu, citrus notes, and young herbs.

Breton Pollock ^{4, 6, 7, 17} 32€
Leek variation, delicate and layered.

EARTH

Vol-au-Vent ^{1a, 3, 7, 9} 29€
Chicken fricassée with wild mushrooms and puff pastry.
+ add on sweetbread (10€)

Herb-Crusted Rack of Lamb ^{1a, 3, 7, 10} 44€
Tender lamb coated in a crust of parsley, thyme, garlic, chives and butter with lamb jus.

Beef Tenderloin ^{7, 9} 49€
Pan-seared, served with your choice of Béarnaise ^{3, 12}, Chimichurri or creamy Cognac-Pepper Sauce ^{7, 9}.

Saltimbocca ^{7, 12} 32€
Pan-seared veal, sage, prosciutto.

Jane's Caesar Chicken ^{1a, 3, 4, 7, 10} 29€
Romaine with Caesar dressing, 24-month Parmigiano, anchovies and grilled chicken breast. Crispy bacon served separately.

Veal Milanaise ^{1a, 3, 7} 39€
Breaded veal cutlet.
+ add on poached egg, anchovies and veal jus (+4 €)
+ add on tomato concassé, parsley, and rocket (+2 €)

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

DAILY SPECIALS

Catch of the Day
price per gram on the market
Selected by our Chef.

Butcher's Choice Cut
price per gram on the market
With your choice of Béarnaise ^{3, 12}, Chimichurri or Cognac-Pepper Sauce ^{7, 9}.

DESSERT

Mousse au Chocolat ^{1a, 3, 7, 8a, 8g} 14€
70% dark chocolate.

Cheese Plate ^{1a, 7, 8c} 20€
Affineur's selection.

The Sweet Creations

Desserts imagined by Pastry Chef Florian Chauvière
Named Pastry Chef of the Year 2025 by Gault&Millau
Luxembourg, he offers a selection of pastry creations
combining indulgence, finesse, and craftsmanship.

KIDS MENU

Milanaise ^{1a, 3, 7} 18€
Breaded veal cutlet with lemon.

Pasta Pomodoro ^{1a} 12€
Spaghetti with fresh tomato sauce and basil.

Fries 6€
Crispy golden French fries.

Potato Purée 6€
Creamy purée with butter.

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