

BITES			MAINS			DESSERT		
Bruschetta ^{1a, 6, 7} 9€ Marinated tomatoes, fresh basil, garlic, and extra virgin olive oil.						Tarte Tatin ^{1a, 3, 7} 15€ Warm apple tatin with crème fraîche.		
Anchovy Toast ^{1a, 4, 7} 14€ Cantabrian anchovies and salted butter.						Mousse au Chocolat ^{1a, 3, 7, 8a, 8g} 14€ 70% dark chocolate.		
Sardine Toast ^{1a, 4, 7} 13€ Spanish sardines and salted butter.						Pain Perdu ^{1a, 3, 7} 15€ Brioche with salted caramel and quince.		
Jamon de Teruel Ham ^{1a, 12} 12€ per 50g Thinly sliced Jamon de Teruel D.O.P.						Île Flottante ^{1a, 3, 7, 8a} 15€ Vanilla crème anglaise and almond praline.		
Fried Olives ^{1a, 3, 5} 8€ Crispy breaded Greek green olives.						Cheese Plate ^{1a, 7, 8c} 20€ Affineur's selection.		
Olives 6€ Losada marinated olives.								
House Pickled Vegetables ^{10, 12} 6€ Seasonal vegetables pickled with mustard seeds and pink peppercorn.								
Peppers filled with goat cheese ⁷ 8€ Sweet cherry peppers, goat cheese and herbs.								
STARTERS			TO END ON A GOOD NOTE					
Oysters (3 / 6 / 12 pcs) ^{1b, 12, 14} 4€ per piece Bretagne N ° 3 oysters, shallot vinaigrette and lemon.			Crémant de Luxembourg Brut 13€ Luxembourg, Clos des Rochers					
Beef Tartare ^{1a, 3, 4, 10} 28€ 150g prepared tableside and seasoned to order with capers, shallots, cornichons, and egg yolk.			Le Blanc de Blancs 25€ Champagne, Billecart-Salmon					
Vitello Tonnato ^{3, 4, 10} 24€ Thin slices of Luxembourgish veal with creamy tuna-caper sauce, black olives and anchovies.			Botrytis 18€ 2022, Riesling, Château Pauqué					
Bone Marrow ^{1a, 7} 22€ Roasted bone marrow with garlic-herb butter gremolata, served with toasted ciabatta.								
Dill-cured Salmon ^{1a, 4, 7, 10} 22€ Cured salmon with ponzu dressing.								
Fish Soup ^{1a, 3, 4, 7, 10} 19€ Rockfish soup with puff-pastry straws and rouille.								
Leek Vinaigrette ^{1a, 3, 10, 12} 14€ Tender braised leeks with Dijon vinaigrette and mimosa egg.								
Burgundy Snails ^{1a, 3, 7, 14} 18€ Gratiné in garlic-parsley butter.								
			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.					
			Potatoe Purée 6€ Creamy purée with butter.					
			Cauliflower Soup ⁷ 6€ Smooth cauliflower soup.					
			SIDES					
			Allumette Fries €6					
			Green Beans ⁷ €7					
			Charred Cauliflower ⁷ €6					
			Roasted Peppers €7					
			Potatoe Purée ⁷ €6					
			Side Salad ¹⁰ €6					
			Braised Endives ⁷ €6					
			GARDEN			SEA		
			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.			Risotto Langostino ^{2, 4, 7, 9} 43€ Glazed with beurre noisette.		
			Wild Mushroom Brioche ^{1a, 3, 7, 10} 25€ Assortment of wild mushrooms on crispy toasted brioche.			Seabass ^{4, 7} 44€ Grilled seabass with roasted endives and warm lettuce velouté.		
			Poivrade Artichoke with Rocket ^{7, 10} 24€ Fresh poivrade artichoke, rocket, shaved pecorino, and sun-dried tomato vinaigrette.			Sole Meunière ^{4, 7} 66€ Bretagne sole with lemon and chives. Served with a side of green salad, fries, or potatoe purée.		
			EARTH			TO SHARE		
			Served with a side of green salad, fries, or potatoe purée.			Served with two sides of salad, fries, or potatoe purée.		
			Beef Tenderloin with Cognac Pepper Sauce ^{7, 9} 49€ Pan-seared, served with a creamy cognac-pepper sauce.			Tarragon Chicken ^{3, 7, 9} 85€ Whole Luxembourgish chicken with creamy tarragon-lemon sauce.		
			Beef Tartare ^{1a, 3, 4, 10} 38€ 250g prepared tableside and seasoned to order with capers, shallots, cornichons, and egg yolk.			Chef's daily selection of meat price per gram upon the market With your choice of Béarnaise ^{3, 12} , Chimichurri or Pepper Sauce ^{7, 9} .		
			Vol-au-Vent ^{1a, 3, 7, 9} 34€ Chicken fricassée with wild mushrooms and puff pastry. + add on sweetbread (10€)					
			Veal Milanaise ^{1a, 3, 7} 39€ Breaded veal cutlet. + add on poached egg, parsley, anchovies and parmigiano (+4 €)					
			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.					
			Pasta Carbonara ^{1a, 3, 7} 26€ Creamy carbonara with pancetta, guanciale crisps, and pecorino Romano.					