

## LUNCH DEALS

FROM TUESDAY TO FRIDAY FOR LUNCH

15.00€

Tuesday

Cheese sausage  
Fries and salad

Wednesday

Pork fillet mignon  
Mushroom sauce and sweet potatoes

Thursday

Tortellini with cream and ham

Friday

Salmon quiche  
Mixed salad

## MENU OF THE WEEK

19 – 24 MAY

Portuguese-style beef steak | 36€

Marinated Hierken with potatoes | 23€

Gratinated cauliflower, vegetables  
and mixed salad | 18€

EST.



2024

# KAELL

BRASSERIE

## Snacks

served from 14:00 to 22:00

**Mixed platter** ..... 21,00 €

Selection of local cold cuts and cheese, homemade pickles 7-12

**Croque Kaell** ..... 13,00 €

With luxembourgish cooked ham and emmental 1-7-12

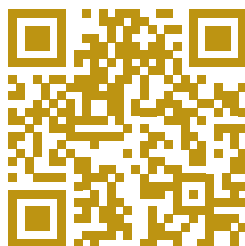
**Cheeseburger** ..... 14,50 €

Classic burger with cheese, salad 1-7

**Marinated pork sandwich** ..... 14,50 €

Marinated pork with spices, served in a crunchy bread 1-5-12

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2024

# RAE LL

BRASSERIE

## Starters

**Gromperekichelcher with ham** ..... 13,50 €

Fried potato pancakes with raw ham 1a-3-7-12

**Gromperekichelcher with salmon** ..... 14,00 €

Fried potato pancakes with smoked salmon, cheese cream with lemon and dill 1a-3-4-7-12

**Beef tartare** ..... 13,00 €

Hand-cut with its condiments 3-4a-10-12

**Feierstengszalot** ..... 13,50 €

Traditional beef salad 3-9-10-12

**Beef carpaccio** ..... 17,50 €

Traditional balsamico dressing, parmesan and rucola 1a-3-4a-5

**Garlic scampi** ..... 13,00 €

Fried with butter, garlic and parsley, served with pita bread 1a-2-7

**Falafel, guacamole and pomegranate** 🌿 ..... 12,80 €

Chickpea falafel, guacamole, pomegranate and toasted bread 1a-5-10-11

**Ham and melon** ..... 14,50 €

Three slices of melon, ham and port wine reduction 12

# Most wanted

**Smash Burger Kaell – side of your choice** ..... 24,00 €

Burger bun, smashed beef patty, bacon, paprika cheese, bacon mayonnaise 1a-3-7-12

**Chicken Burger Kaell – side of your choice** ..... 22,50 €

Burger bun, crispy chicken fillet marinated with orange, sriracha mayonnaise 1a-3-7-10

**Burger montagnard**  – side of your choice ..... 21,00 €

Burger bun, Portobello, Gromperekichelchen, cheese, truffle mayonnaise 1a-3-7-10

**Vegetable curry with coconut milk**  ..... 22,00 €

Served with basmati rice 12

**Kniddele mat Wäinzoossiss** ..... 25,00 €

Mustard sauce and Wäinzoossiss 1a-7-9-12

**Kniddele mat Speck**..... 23,00 €

Cream and bacon sauce 1a-7-12

**Traditional Paschtéit – side of your choice** ..... 24,50 €

Bouchée à la Reine 1a-7-9

**Cordon Bleu Kaell – side & sauce of your choice** ..... 26,00 €

Poultry cordon bleu with emmental 1a-3-7-12

**Schnitzel – side of your choice** ..... 27,50 €

Breaded veal schnitzel 1a-3-7-10

**Beef tagliata – side of your choice** ..... 38,00 €

Buffalo mozzarella and balsamico vinaigrette 3-6-7-12

**Grilled salmon** ..... 29,00 €

Remoulade sauce and salad 3-4-5-10

## Sauces

**Pepper sauce** 1a-7-9-12 ..... 3,50 €

**Mushroom sauce** 1-7-9-12 ..... 4,00 €

**Garlic butter** 7-12 ..... 3,50 €

# Salads & cold dishes

**Ham, Fritten an Zalot** ..... 22,50 €

Two kinds of ham served with fries and salad 1a-9-10-12

**Feierstengszalot – side of your choice** ..... 25,00 €

Traditional beef salad 3-9-10-12

**Beef tartare – side of your choice** ..... 23,50 €

Hand-cut with its condiments 3-4a-10-12

**Beef carpaccio** ..... 25,00 €

Traditional balsamico dressing, parmesan, rucola and fries 1a-3-4a-5

**Ham and melon** ..... 19,50 €

Six slices of melon, ham, port wine reduction and fries 12

**Kaell salad** ..... 25,70 €

Mixed salad, scampi, caramelized pineapple and mango dressing 1-2-12

**Chicken salad** ..... 22,50 €

Mixed salad with breaded chicken, Caesar dressing 1a-3-4-7-10

**Tomato salad**  ..... 23,00 €

Marinated tomatoes, buffalo mozzarella and balsamico dressing 7-12

**Poké bowl** ..... 21,00 €

Salad and rice base, guacamole, tomatoes, chickpeas, falafel and cucumber 1a-2-4-10-11-12

Extra: Smoked salmon +4€ ; Chicken +3€ ; Garlic scampi +4€

## Sides

**Fries** 12 ..... 4,50 €

**Potato croquettes** 1a-3-5 ..... 4,50 €

**Rice** 7 ..... 4,50 €

**Vegetable bowl** 7 ..... 4,50 €

**Green salad** 3-5-10-12 ..... 4,50 €

## Kids

**Served with a dessert of your choice:**  
Mini chocolate mousse, mini Dame Blanche,  
apple pie or a scoop of ice cream

**Mini-Kniddele mat Speck** ..... 13,50 €

Sauce with cream and bacon 1a-7-12

**Paschtéit for kids – side of your choice** ..... 13,50 €

Bouchée à la Reine 1a-7-9

**Mini schnitzel – side of your choice** ..... 13,50 €

Breaded veal schnitzel 1a-3-10

**Chicken nuggets** ..... 13,50 €

Crispy breaded chicken, served with fries 1a-3-7

## Dessert

**Apple pie** 1a-3-7 ..... 8,50 €

**Chocolate mousse** 3-7 ..... 9,50 €

**Crème Brûlée** 3-7 ..... 9,50 €

**Lemon mousse** 3-7 ..... 9,00 €

**Homemade Tiramisu** 3-7-12 ..... 9,50 €

**Dame Blanche** 1a-3-7 ..... 9,50 €

**Iced coffee** 1a-3-7 ..... 9,50 €

**Ice cream and sorbet** ..... 3,20 €

**Café Gourmand** ..... 12,50 €

Selection of small desserts with coffee or tea 1a-3-7

List of allergens: 1. Cereals containing gluten 1a. Wheat 2. Crustaceans 3. Eggs 4. Fish 4a. Anchovies  
5. Peanuts 6. Soy 7. Milk 8. Nuts 9. Celery 10. Mustard 11. Sesame 12. Sulfites 13. Lupin 14. Molluscs



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# Drinks

## Aperitif

Coupe Bubbly	8€	Porto Niepoort Red	7€
Coupe Alice Hartmann	13,5€	Porto Niepoort White	7€
Aperol Spritz	12,5€	Kir White Wine	7,5€
Chandon Spritz	13€	Kir Royal	10€
Sarti Spritz	12,5€	Cola Wine	25cl 5€ – 50cl 9€
Letz Spritz	14€	Pastis Ricard	7€
Saint-Germain Spritz	13,5€	Cynar Dry	7,5€
Lillet Wild Berry	12,5€	Cynar Soda	10,5€
Campari Spritz	12,5€	Cynar Orange	10,5€
Porto Tonic	12,5€	Crodino N/A Red/Yellow	7€
Campari Dry	7,5€	Crodino N/A Tonic	11,5€
Campari Soda	10,5€	Martini Nolo Vibrante	6,5€
Campari Orange	10,5€	Beerbusch Gin 0.0%	13,5€
Martini Bianco / Rosso	7€	Bernard-Massard Cuvée 0	7€

## Cocktails

Mojito	12€	London Mule	13€
Caipirinha	12€	Bacardi Mule	13€
Caipiroska	12€	Daiquiri	13€
Cuba Libre	13€	Margarita	13€
Pina Colada	13€	Pisco Sour	13€
Negroni	13€	Virgin Mojito	9,5€
Whiskey Sour	13€	Nada Colada	9,5€
Espresso Martini	13€	Fruity Mocktail	9,5€
Moscow Mule	13€		

## Draft

Simon Pils	25cl 3,5€ – 50cl 6,8€
Neipa	25cl 4€ – 50cl 9€
Okult Blanche	25cl 4,5€ – 50cl 9€
Wèllen Ourdaller	25cl 4€ – 50cl 9€
Picon Bière	25cl 5,5€ – 50cl 9€

## Bottle

Simon Régal	4€
Simon Triple	5,5€
Corona	6,5€
Simon 00%	4€
Simon Lime & Ginger	25cl 4€
Cider Ramborn	7,5€

# Long drinks & shots

Longdrink Soft	11€
Longdrink Red Bull	12€
Shot	4€

# Gins

Bombay Sapphire	15€	Monkey 47	17,5€
Bulldog Gin	15,5€	Gardener Gin	16,5€
Gin Mare	16,5€	Opyos Gin	16€
KI NO BI	16€		

# Rhums & whiskeys

Bacardi Riserva Ocho	11€	Glenmorangie 12 ans	11,5€
Ron Zaccapa 23 ans	14€	Laphroaig 10 ans	13€
Bumbu Rhum	13€	Glenlivet Founder's Reserve	10,5€
Bumbu XO	17€	Jack Daniel's	10,5€
Nikka from the Barrel	14,5€	Jameson	8,5€
Talisker 10 ans	13€	Johnnie Walker Black	9€
Lagavulin 16 ans	15,5€	Eminente 7 ans	14,5€

# Digestif

Amaro Averna	8€	Grappa Berta Valdavi	9,5€
Limoncello Ramazzotti	8€	Grappa Nonino Chardonnay	9,5€
Sambucca Ramazzotti	8€	Mirabelle Zenner	10€
Baileys Irish Cream	8€	Poire Williams Zenner	10€
Amaretto Disarono	8€	Quetsch Zenner	10€
Buff	8€	Framboise Zenner	10€
Fernet Branca	8€	Calvados Anee VSOP	8,5€
Jägermeister	8€	Martell VSOP	11€

# Softs

Lodyss Platt	0,25l-3,5€	Royal Bliss Bitter Lemon	3,8€
Lodyss Licht Spruddeleg	0,25l-3,5€	Minute Maid Orange	3,8€
Lodyss Spruddeleg	0,25l-3,5€	Minute Maid Apple	3,8€
Lodyss Platt	0,5l-5,5€	Minute Maid Tomato	3,8€
Lodyss Licht Spruddeleg	0,5l-5,5€	Minute Maid ACE	3,8€
Coca-Cola	3,8€	Minute Maid Pineapple	3,8€
Coca-Cola Zero	3,8€	Red Bull	5,5€
Sprite	3,8€	Fever Tree Indian Tonic	5€
Fanta	3,8€	Fever Tree Mediterranean Tonic	5€
Fuze Tea Peach	3,8€	Fever Tree Ginger Beer	5€
Fuze Tea Sparkling	3,8€	Letz Limo Lemon&Lime	4,8€

# Hot drinks

Espresso	3,4€	Hot chocolate	4,7€
Espresso Macchiato	3,9€	Hot chocolate with cream	5€
Double Espresso	4,4€	Irish Coffee	10€
Coffee	3,6€	Infusion fresh mint	5€
Cappuccino	4,2€	Infusion fresh ginger	5€
Cappuccino with cream	4,5€	Tea by 'TEE GSCHWENDNER'	5€
Latte Macchiato	4,7€		



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# Wine

## By the glass

### Sparkling

<b>Bubbly</b>	8,00€
Domaine Viticole Schumacher	
<b>Crémant Alice Hartmann Brut</b>	13,50€

### White

<b>Pinot Gris Thill's</b>	7,50€
Côteaux de Schengen, Domaine Thill, Luxembourg	
<b>Riesling Aly Duhr</b>	8,00€
Puit d'Or, Domaine Aly Duhr, Luxembourg	
<b>Chardonnay Guillaume</b>	7,00€
Languedoc, France	
<b>Moscato d'Asti Bosc D'la Rei</b>	9,00€
DOCG, Batasiolo, Piedmont, Italy	

### Rosé

<b>L'Instant de Roseline</b>	7,50€
Château Sainte Roseline, Provence, France	
<b>Lampe de Méduse Cru Classé</b>	12,00€
Château Sainte Roseline, Provence, France	

### Red

<b>Château Saint-Cosme</b>	7,50€
Côtes du Rhône, France	
<b>Primitivo di Manduria Papale</b>	8,50€
IGT, Varvaglione, Puglia, Italy	
<b>Monte Ravasqueira Reserva Familia</b>	7,00€
Alentejo, Portugal	

## Sparkling

<b>Crémant Bubbly Brut</b>	38,00€
Domaine Viticole Schumacher	
<b>Crémant Alice Hartmann Brut</b>	64,00€
<b>Crémant Alice Hartmann Rosé</b>	70,00€

## Your wine

<b>Your own bottle</b>	35,00€
Bring your own bottle and have it with your meal	

The vintages are subject to change depending on available stock.

# Red

## Luxembourg

**Pinot Noir Petite Fleur des Rochers** 59,00€  
AOP, Domaine Clos des Rochers

## France

**Château Saint-Cosme** 36,00€  
Côtes du Rhône

**Château Clos du Notaire** 39,00€  
Côtes de Bourg, Bordeaux

**Si Mon Père Savait** 48,00€  
1<sup>er</sup> Cuvée, Bernard, Magrez, Roussillon

**Cuvée Gravel** 78,00€  
Catherine & Claude Maréchal, Côtes de Beaune, Bourgogne

## Italy

**Montepulciano d'Abruzzo Illuminati** 32,00€  
Illuminato, Abruzzo

**Primitivo di Manduria Papale** 41,00€  
IGT, Varvaglione, Puglia

**Chianti Classico Brolio** 52,00€  
IGT, Barone Ricasoli, Toscana

**Barbara d'Alba** 49,00€  
Moccagatta, Piedmont

**Mangnum Primitivo di Manduria Papale** 82,00€  
IGT, Varvaglione, Puglia

## Portugal and Spain

**Crianza Al Vides Roble** 32,00€  
Roble D.O., Casado Alvides, Ribeira del Duero, Spain

**Quinta dos Aciprestes Reserva** 47,00€  
Douro, Portugal

**Monte Ravasqueira Reserva Familia** 32,00€  
Alentejo, Portugal

## Rest of the world

**Malbec Luigi Bosca** 42,00€  
Mendoza, Argentina

**Zinfandel Wente Beyer Ranch** 48,00€  
California, USA

**Cuvée Rouge Big John** 49,00€  
Cuvée Reserve, Weingut Erich Scheiblhofer, Austria

**Cabernet Sauvignon Allesverloren** 51,00€  
South Africa

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# White

## Luxembourg

<b>Pinot Gris Thill's</b>	36,00€
Côteaux de Schengen, Domaine Thill	
<b>Pinot Gris Wormer Wäibour</b>	43,00€
Maison Viticole Schmit-Fohl	
<b>Pinot Blanc Ahn Vogelsang</b>	35,00€
Maison Viticole Schmit-Fohl	
<b>Riesling Aly Duhr</b>	38,00€
Puit d'Or, Domaine Aly Duhr	
<b>Riesling Clos des Rochers</b>	49,00€
Grevenmacher Fels 1 <sup>er</sup> Grand Cru, Domaine Clos des Rochers	
<b>Chardonnay Petite Fleur des Rochers</b>	59,00€
AOP, Domaine Clos des Rochers	
<b>Bueden Aly Duhr</b>	38,00€
Domaine Aly Duhr	

## France

<b>Chardonnay Guillaume</b>	32,00€
Languedoc	
<b>Viognier Delas Frères</b>	34,00€
Languedoc	

## Italy

<b>Vermentino La Pettegola</b>	39,00€
IGT, Banfi, Toscana	
<b>Moscato d'Asti Bosc D'la Rei</b>	44,00€
DOCG, Batasiolo, Piedmont	

# Rosé

<b>L'Instant de Roseline</b>	36,00€
Château Sainte Roseline, Provence	
<b>Lampe de Méduse Cru Classé</b>	56,00€
Château Sainte Roseline, Provence	
<b>Château de Font-Vive</b>	40,00€
Bandol, France	
<b>Rosé Petite Fleur des Rochers</b>	49,00€
AOP, Domaine Clos des Rochers, Luxembourg	
<b>Whispering Angel</b>	52,00€
Château d'Esclans, Côtes de Provence, France	

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